

La Mercerie

AT THE GUILD



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SERVED
M-F
11AM
-
3PM

À PARTAGER – TO SHARE

HUÎTRES DE LA CÔTE EST 30
half dozen east coast oysters, lemon rye toast, French seaweed butter from maison Bordier

BETTERAVES VINAIGRÉES 14
citrus pickled beets, trout roe, smoked Kendall farm crème fraîche

ANCHOIS DE CANTABRIE AU BEURRE VANILLÉ 19
Don Bocarte Cantabric anchovies, homemade vanilla butter, baguette toasts

LES CRUDITÉS 22
market vegetables, creme fraiche, herb oil

ASSIETTE DE CHARCUTERIE 28
selection of house-made and cured meats

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

NOTRE SALADE DE TOMATES 18
mixed heirloom tomatoes, toasted sunflower, garden herbs, Cabernet Sauvignon vinegar

HOMARD EN SALADE 36
whole Maine lobster tail, fennel infused cream, citrus vinaigrette, brioche crisp

SALADE VERTE AUX FINES HERBES 19
*artisan lettuce, radish, cucumber, fines herbes dressing
add Roquefort cheese +4 add avocado +4*

SOUPE À L'OIGNON 'BICHON BICHETTE' 22
vegetarian onion soup, gruyère, baguette crouton, cognac

AVOCAT-CREVETTES 26
Montauk shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette

PETIT TARTARE DE BŒUF AU PARMESAN 22
hand cut NY strip, parmesan crisp, wild arugula

ŒUF MOLLET, CRÈME DE CHOU FLEUR ET TOFU 17
soft boiled egg, whipped cauliflower and tofu, parmesan

OEUF COCOTTE AUX MORILLES ET VIN JAUNE 26
Baked egg, english peas, creamed morels

LES PLATS PRINCIPAUX – MAIN COURSES

QUICHE VÉGÉTARIENNE 23
mushroom, spinach, comté

CROQUE MADAME 24
tartine of ham, Comté and Gruyère, sunny egg

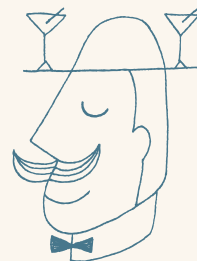
NIÇOISE 30
confit tuna, black olives, red pearl onion, anchovies, egg, potatoes, green beans, red bell pepper, anchovy vinaigrette

CRÊPE COMPLÈTE 29
buckwheat crêpe, egg sunny side up, Paris style ham, Comté, crème fraîche

LA CRÊPE SAUMON ET POIREAUX 34
buckwheat crêpe, salmon, leeks, potatoes, beurre blanc

CABILLAUD À LA MOUTARDE EN COCOTTE 42
steamed cod in donabe, grain mustard, leeks and potatoes

POULET FERMIER CROUSTILLANT 37
heritage chicken, Dijon mustard, green beans, garlic and ginger brittle



LES GARNITURES – SIDES

PAIN ET BEURRE 12
baguette with Bordier salted butter

PETITE SALADE VERTE 10
artisan lettuce, extra virgin Provençal olive oil, shallot vinaigrette

HARICOTS VERTS 14
green beans, garlic and fine herbs butter

GRATIN DAUPHINOIS 16
sliced potatoes cooked in garlic infused milk and cream, gratiné with Comté

LES DESSERTS

FRAISES À LA CHANTILLY 32
organic strawberries, Tonjes farm whipped cream

PROFITEROLES AU CHOCOLAT 17
choux pastry, vanilla ice cream, hot chocolate sauce

MILLE-FEUILLE À LA NOISETTE 16
*homemade puff pastry, hazelnut and vanilla mousseline
add organic strawberries +8*

CRÈME BRÛLÉE À LA VANILLE 15
vanilla custard

ASSIETTE DE PETITS GÂTEAUX..... 12
ginger thins, calissons, leaf tuiles

SORBET DU JOUR 6
seasonal sorbet