

# La Mercerie

AT THE GUILD



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## L'AMOUR A SAINT GERMAIN DES PRES

TO START

### PETITE NIÇOISE

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

CONTINUE WITH...  
CHOICE OF

### CROQUE DE PARIS

*Comté, Brie and Gruyère, ham, black  
truffle, avocado, sunny egg*

### LA CRÊPE SAUMON ET POIREAUX

*buckwheat crêpe, salmon, leeks,  
potatoes, beurre blanc*

END ON A SWEET NOTE

### GÂTEAU GUILD

*chocolate mousse, hazelnut praline,  
chocolate sablé*

50 PER PERSON

### 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*

#### ASSIETTE DE CHARCUTERIE 28

*selection of house-made and cured meats*

#### ASSIETTE DE FROMAGE 26

*selection of french and american cheeses*

### 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 6

*baguette with Bordier salted butter*

#### PETITE SALADE VERTE 10

*artisan lettuce, extra virgin Provençal  
olive oil, sherry 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 ENTRÉES – APPETIZERS

#### FOIE GRAS TORCHON 27

*pear chutney*

#### 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*

#### 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*

#### ŒUF COCOTTE GRAND-MÈRE 19

*two baked eggs, cream, mushroom brioche*

SERVED  
M-F  
11:30 AM  
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3 PM