

La Mercerie

AT THE GUILD



FÊTE DU CITRON

TO START

HARICOTS BERGAMOT

green beans, pistachio, crème, citrus

AVOCAT-CREVETTES

shrimp, grapefruit, avocado, French cocktail, orange blossom vinaigrette

CONTINUE WITH...
CHOICE OF

VOL-AU-VENT DE HOMARD

lobster, puff pastry, réglisse

POULET AU SAFRAN

chicken, orange, carrot, and saffron

PALOURDES MÉDITERRANÉENNES

clams with citrus and green olives

END ON A SWEET NOTE

CITRON GIVRÉ

lemon sorbet in it's skin

60 PER PERSON

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SERVED
M-F
11:30 AM
-
3 PM

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

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