



La Mercerie

AT THE GUILD



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SERVED
5PM
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10PM

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 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

COQUILLE SAINT JACQUES NORMANDE 28
scallops, apple, vegetables, beurre blanc, calvados, mushroom brioche

SALADE VERTE AUX FINES HERBES 19
artisan lettuce, radish, cucumber, fines herbes dressing add Roquefort cheese +6 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

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

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

LES PLATS PRINCIPAUX - MAIN COURSES

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

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

BŒUF BOURGUIGNON 45
Pinot noir marinated and braised beef, bacon, carrots, mushrooms, pasta

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

HALIBUT AU BEURRE BLANC 46
halibut, beurre blanc, swiss chard

SELLE D'AGNEAU, SAUCE PALOISE 54
lamb saddle, sautéed asparagus, mint bearnaise

FILET DE BOEUF AU POIVRE 55
petite greens salad



LES GARNITURES - SIDES

PAIN ET BEURRE 12
assorted bread trio 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

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

CRÈME BRÛLÉE À LA VANILLE 15
vanilla custard

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

SORBET DU JOUR 6
seasonal sorbet