



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 Cantabrig anchovies, homemade
vanilla butter, baguette toasts*

ASSIETTE DE FROMAGE 26
selection of french and american cheeses

LES ENTRÉES – APPETIZERS

FOIE GRAS TORCHON 27
pear chutney

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*

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

FILET DE CANARD AUX CERISES 42
almond pearl onions, cherry sauce

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*