

La Mercerie

AT THE GUILD



TOUTES LES CÔTES

AN ARRAY OF ARTISANALLY CURED
AND HOUSE-SMOKED SEAFOOD FROM
THE COASTS OF THE WORLD, SERVED ON
A HANDMADE WALNUT PLATTER.

DIVINE VENTRÊCHE
cured smoked toro

SAUMON FUMÉ "ISLAY"
*hot smoked salmon, Lagavulin,
marigold, Timut pepper*

PIQUILLO DE LODOSA
salmon rilette

THON ROUGE DES CÔTES PACIFIQUES
cured smoked tuna loin

POULPE FUMÉ DE LA CÔTE BASQUE
smoked octopus, Espelette pepper

COUTEAUX AU CITRON
smoked east coast razor clams, lemon sabayon

MAQUEREAU AU VIN BLANC
white wine pickled Boston maquereel tail

175

PLUS UNE BOISSON

CHILLED HAKU VODKA
FROM SUNTORY

16

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SERVED
5PM
-
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 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*

SOLE DE PARIS 68
*Dover sole Meunière, button mushroom,
white wine sauce*

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*

LES ENTRÉES - APPETIZERS

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

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

FOIE GRAS TORCHON 27
pear chutney

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

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