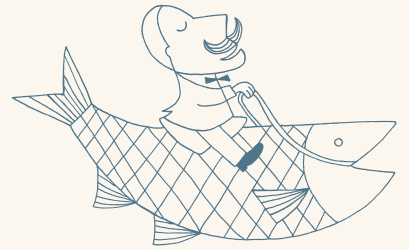


La Mercerie

CAFÉ AT THE GUILD



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SERVED
12PM
-
10PM

EGGS

OEUF MAYONNAISE* 9

SOFT BOILED EGG 15
whipped cauliflower, tofu

OEUF COCOTTE* 15
mushroom brioche

OMELETTE FROMAGE* 16

LA MER

OYSTERS* 6 OR 2 24/10
seaweed butter, rye bread

HOMEMADE SMOKED SALMON 18
crème fraîche, blinis

TARAMOSALATA 15
thyme, greek olive oil

CANTABRIC ANCHOVIES 21
vanilla butter, toasts

BLINIS DEMIDOFF AU CAVIAR* 75

SALADS & APPETIZERS

GRAPEFRUIT, CRAB
& AVOCADO SALAD 19

SALADE VERTE 15
pears, cabernet vinaigrette

NIÇOISE 26
anchovy vinaigrette

WHITE ASPARAGUS 32
almonds, brown butter vinaigrette

PAN BAGNAT 18
confit tuna niçoise sandwich

BUCKWHEAT CRÊPES

COMPLÈTE 19
egg sunny side up, ham, Comté 18 months

CREAMY CHICKEN 18
carrots, tarragon, cream

SOUPS

BOUILLON 21
soft boiled egg, papillons

VEGETABLES IN THEIR BROTH 18
horseradish

PLATS

FILET* 37
Arethusa blue Pommes Dauphine

SALMON SAUCE MEURETTE* 28
sautéed cucumbers, dill

CHICKEN & HARICOTS VERTS 28
garlic and ginger nougatine

BOEUF BOURGUIGNON* 33

SPECIALTY BUTTER FROM JEAN-YVES BORDIER	
OLIVE OIL-LEMON 7	BUCKWHEAT 7

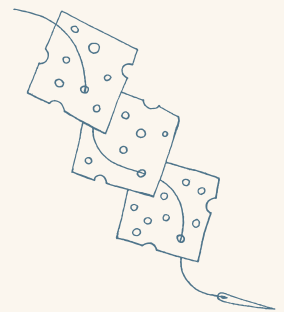
CHEESE

COMTÉ 24 MONTHS & HAM 19

SOFIA 11
pistachio, honey

ARETHUSA BLUE 11
quince paste

CAMEMBERT 11
apples cooked in Calvados



DESSERTS

ANANAS & KIRSCH 13

PROFITEROLES AU CHOCOLAT 15

CRÊPE AU SUCRE..... 13

STRAWBERRY PASTRY 13
olive oil, vanilla

CRÈME CARAMEL..... 14

GLACES ET SORBETS 12
vanille, pistache, chocolat

TABLEWARES ARE AVAILABLE FOR PURCHASE

*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 05/11/18



CLASSIC COCKTAILS

BOURBON SMASH 16
Bourbon, Lemon, Mint

CHAMPAGNE COCKTAIL 17
Sparkling Wine, Bitters, Sugar Cube

GIMLET 15
Gin, Lime, Sugar

HEMINGWAY DAIQUIRI 15
*Rum, Maraschino Liqueur
Grapefruit, Lime*

LAST WORD 18
*Gin, Green Chartreuse
Maraschino Liqueur*

MANHATTAN 17
Bourbon, Vermouth, Bitters

MARTINI 17
Vodka, Olives or Twist

MOSCOW MULE 15
Vodka, Lime, Ginger Beer

NEGRONI 16
Gin, Campari, Vermouth

SAZERAC 16
Rye, Absinthe, Bitters, Sugar Cube

SIDECAR 17
Cognac, Cointreau, Lemon



SPECIALTY COCKTAILS

PETIT PARIS 18
Aperol, Sparkling Wine, Grapefruit

CINQUANTE TROIS 15
Vodka, Tea, Lime, Pomegranate Juice, Honey

MAISONETTE 15
*Salers, Apricot Liqueur, Bitters
Lemon, Honey, Club Soda*

PIC DU MIDI 17
*Pastis, Green Chartreuse, Lime
Honey, Grapefruit Soda*

ROUGE GORGE 16
Gin, Suze, G n py, Vermouth

BIER & CIDRE

BELL'S 'TWO HEARTED ALE' 10
Kalamazoo, MI

VON TRAPP 'HELLES LAGER' 10
Stowe, VT

KIUCHI 'HITACHINO NEST WHITE ALE' 15
Naka, Japan

AVAL CIDRE 12
Bretagne, France

**DOMAINE LESUFFLEUR
'LA FOLLETI RE'** 15/62
Normandy, France (750ml)

**ERIC BORDELET
'POIR  AUTHENTIQUE'** 12/50
Normandy, France (750ml)

AP RITIF

BONAL GENTIANE-QUINA 13

**EQUIPO NAVAZOS
'LA BOTA DE MANZANILLA 71' SHERRY** 15

LILLET BLANC 13

LILLET ROUGE 13

**NORMANDIN-MERCIER
PINEAU DE CHARENTES** 13

RICARD PASTIS 14

SALERS GENTIANE 13

SUZE SAVEUR D'AUTREFOIS 13

P TILLANT BY THE GLASS

**DOMAINE DE LA TAILLE AUX LOUPS, 'BRUT
TRADITION' MONTLOUIS-SUR-LOIRE NV** 17
Chenin Blanc

DRAPPIER, 'CARTE D'OR' BRUT, CHAMPAGNE NV 24
Pinot Noir+Chardonnay+Pinot Meunier

BLANC BY THE GLASS

**CH TEAU LA COLOMBI RE, 'LES JACQUAIRES'
VIN DE FRANCE 2016** 14
Chenin Blanc+Sauvignon Blanc+Bouysselet

**SAGET LA PERRI RE, 'MARIE DE BEAUREGARD'
VOUVRAY 2015** 14
Chenin Blanc

**DOMAINE DELAPORTE, 'MONTS DAMN S'
SANCERRE 2013** 17
Sauvignon Blanc

JOSEPH DROUHIN, SAINT-V RAN 2016 16
Chardonnay

ROS  BY THE GLASS

**LE CHANT BARON
VIN DE PAYS DU VAL DE LOIRE 2016** 14
Grolleau Gris

ROUGE BY THE GLASS

JEAN FOILLARD, BEAUJOLAIS VILLAGES 2016 16
Gamay

**VINCENT GIRARDIN, 'TERRE D'ENFANCE'
SANTENAY 2014** 20
Pinot Noir

**CH TEAU MASSEREAU, 'CUV E K'
BORDEAUX SUP RIEUR 2007** 18
Merlot+Cabernet Sauvignon+Cabernet Franc

**CH TEAU LA ROQUE, 'CUV E LES VIEILLES
VIGNES DE MOURV DRE', PIC SAINT-LOUP 2014** 16
Mourv dre

DOUX BY THE GLASS

MOULIN TOUCHAIS, COTEAUX DU LAYON 1996 16

**DOMAINE LA TOUR VIEILLE, 'RESERVA'
BANYULS NV** 14

CH TEAU D'ARLAY, MACVIN DU JURA ROUGE NV 15

TEA

CHINESE MINT 7

TURMERIC WELLNESS BLEND 8
Rosemary, Ginger, Citrus Peel

AJNA 7
Anise Hyssop, Tulsi, Lavender

AFRICAN RED ROOIBOS 7

CLOUD MOUNTAIN GREEN 7

L&F BREAKFAST BLEND 7

SIGNATURE EARL GREY 7

COFFEE & ESPRESSO

DRIP COFFEE 5

ESPRESSO 5.5

CAPPUCCINO 6.5

LATTE 6.5

MACCHIATO 5.5

HOT CHOCOLATE 7

