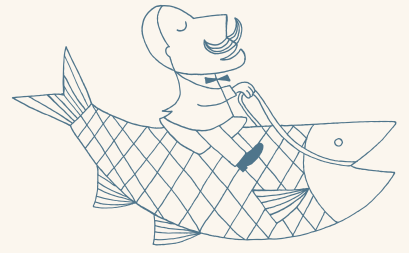


# La Mercerie

CAFÉ AT THE GUILD



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SERVED  
12PM  
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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

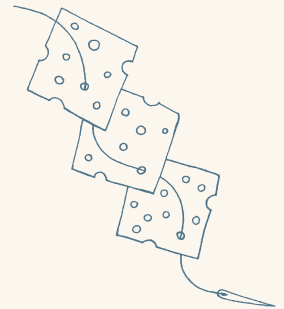
## CHEESE

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 NVAZOS  
'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

