

# La Mercerie

CAFÉ AT THE GUILD



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## EGGS

**OEUF MAYONNAISE\*** 9

**SOFT BOILED EGG** 15  
*whipped cauliflower, tofu*

**OEUF COCOTTE\*** 15  
*mushroom brioche*

## LA MER

**BOSTON MACKEREL IN SAOR** 16  
*sweet and sour*

**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  
*plums, cabernet vinaigrette*

**NIÇOISE** 26  
*anchovy vinaigrette*

**LEEK AND RHUBARB** 16  
*curry vinaigrette*

**VEAL TONGUE** 18  
*caramelized in honey and mustard*

## 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*

**CLAMS IN SEAWEED BROTH** 26  
*fresh tomatoes and basil*

## PLATS

**FILET\*** 37  
*Arethusa blue Pommes Dauphine*

**SALMON SAUCE MEURETTE\*** 28  
*sautéed cucumbers, dill*

**CHICKEN & HARICOTS VERTS** 28  
*garlic and ginger nougatine*

**SUMMER BRAISED OSSO BUCCO** 35  
*swiss chard, lemon and white beans*

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

## CHEESE

**CHEESE BOARD** (3 or 5 cheeses) 18/26

**DANCING FERN**  
*raw cow, Tennessee*

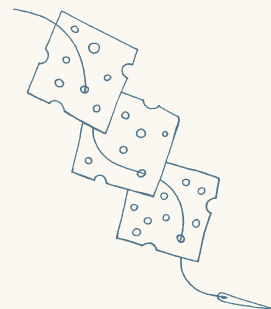
**MIMOLETTE EXTRA VIEILLE**  
*raw cow, Lille, France*

**SOFIA**  
*pasteurized goat, Indiana*

**SHAKERAG BLUE**  
*raw cow, Tennessee*

**COMTÉ 24 MONTHS**  
*raw cow, Jura, France*

**CUMBERLAND**  
*raw cow, Tennessee*



DESSERTS	<b>CHERRIES &amp; KIRSCH</b> ..... 13	<b>APRICOT- ALMOND TARTE</b> ..... 13
	<b>PROFITEROLES AU CHOCOLAT</b> ..... 15	<b>TARTE TROPÉZIENNE</b> ..... 13
	<b>CRÊPE AU SUCRE</b> ..... 13	<b>GLACES ET SORBETS</b> ..... 12 <i>vanilla, lemon yogurt, raspberry sorbet</i>
	<b>POT DE CRÈME AU CHOCOLAT</b> ..... 12	

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. 08|08|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*

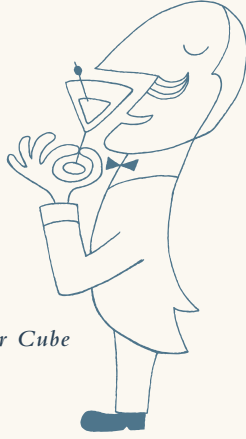
**MARTINI** 17  
*Vodka, Olives or Twist*

**MOSCOW MULE** 15  
*Vodka, Lime, Ginger Beer*

**NEGRONI** 16  
*Gin, Caffo, 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 'BOHEMIAN PILSNER'** 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 NAVAZOS EN RAMA"**

**FINO SHERRY, NV** 12/glass OR 33/375ML

**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

**DOPFF & IRION, 'CUV E REN  DOPFF'  
ALSACE 2016** 14  
*Riesling*

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

**PATIENT COTTAT, 'ANCIENNES VIGNES'  
SANCERRE 2016** 17  
*Sauvignon Blanc*

**DOMAINE LOUIS MICHEL, CHABLIS 2016** 20  
*Chardonnay*

## ROS  BY THE GLASS

**DOMAINE LE GALANTIN, BANDOL 2017** 16  
*Mourv dre+Grenache+Cinsault*

**CLOS CIBONNE, C TES DE PROVENCE 2016** 20  
*Tibouren*

## ROUGE BY THE GLASS

**CHRISTOPHE PACALET, JULI NAS 2016** 16  
*Gamay*

**MICHEL SARRAZIN, MARANGES 2016** 20  
*Pinot Noir*

**CH TEAU CARBONNIEUX, 'LA CROIX DE  
CARBONNIEUX', PESSAC-L OGNAN 2014** 18  
*Cabernet Sauvignon+Merlot*

**FRAN OIS VILLARD, 'L'APPEL DES SEREINES'  
VIN DE FRANCE 2016** 14  
*Syrah*

## DOUX BY THE GLASS

**MOULIN TOUCHAIS, COTEAUX DU LAYON 1981** 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

**SILVER LEAF 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

