

La Mercerie

CAFÉ AT THE GUILD



ALL DAY MENU

SERVED
12PM
-
10PM

EGGS

OEUF MAYONNAISE* 9

SOFT BOILED EGG 15
whipped cauliflower, parmesan

OEUF COCOTTE* 15
mushroom brioche

LA MER

HOMEMADE SMOKED SALMON 18
crème fraîche, blinis

6 OYSTERS 26
seaweed butter with toasts

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, toasted walnuts

ARTICHOKE AGNOLOTTI 26
black truffle and celery root

NIÇOISE 26
cantabric anchovies, anchovy vinaigrette

LOBSTER SALAD 28
fennel cream, potato chips

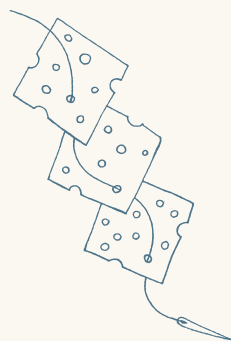
FOIE GRAS TORCHON 28
pear chutney

VEAL TONGUE 18
caramelized in honey and mustard

SOUPS

BOUILLON 21
soft boiled egg, papillons

CHESTNUT VELOUTÉ 24
wild mushrooms



BUCKWHEAT CRÊPES

COMPLETE*^{SEAWED TILDE} 19
egg sunny side up, ham, Comté 18 months

CREAMY CHICKEN 18
carrots, tarragon, cream

SMOKED SALMON 21
fennel salad

WILD MUSHROOMS AND CHARD 23
red bell pepper sauce

PLATS

FILET* 37
Arethusa blue Pommes Dauphine

SALMON SAUCE MEURETTE* 28
sautéed cucumbers, dill

HERITAGE CHICKEN 28
pommes-daïkon boulangère, thyme infused jus

BRAISED VEAL SHANK 29
swiss chard, lemon and white beans

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

CHEESE BOARD
(3 or 5 cheeses) 18/26

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

PINEAPPLE AND KIRSCH 13

PROFITEROLES AU CHOCOLAT 15

CRÊPE AU SUCRE 13

POT DE CRÈME AU CHOCOLAT 12

TARTE TROPÉZIENNE 13

GLACES ET SORBETS 12
vanilla, chocolate-hazelnut, grape sorbet

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. 11|07|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

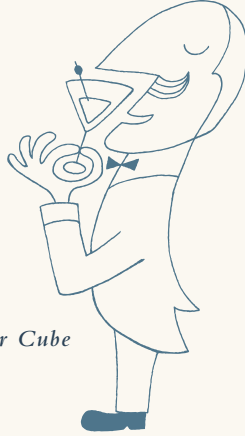
MARTINI 17
Vodka, Olives or Twist

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

VICTORY BREWING COMPANY 'PRIMA PILS' 10
Downingtown, PA

ORVAL TRAPPIST ALE 17
Villers-devant-Orval, Belgium

AVAL CIDRE 12
Bretagne, France

**ERIC BORDELET
'NOUVELLE VAGUE' SIDRE** 20
Normandy, France (330mL)

**ERIC BORDELET
'POIR  AUTHENTIQUE'** 22
Normandy, France (330mL)

AP RITIF

BONAL GENTIANE-QUINA 13

EQUIPO NAVAZOS

"LA BOTA DE NAVAZOS EN RAMA"

MANZANILLA SHERRY, NV

12/glass OR 33/375mL

LILLET BLANC 13

LILLET ROUGE 13

**NORMANDIN-MERCIER
PINEAU DE CHARENTES** 13

HENRI BARDOUIN 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

**DOMAINE DE LA SOLITUDE
C TES DU RH NE 2017** 13
Clairette + Viognier + Grenache Blanc

**CH TEAU DE ROQUEFORT, 'LES GEN TS'
C TES DE PROVENCE 2017** 16
Vermentino

**PATIENT COTTAT, 'ANCIENNES VIGNES'
SANCERRE 2017** 17
Sauvignon Blanc

DOMAINE LOUIS MICHEL, CHABLIS 2016 20
Chardonnay

ROS  BY THE GLASS

**CH TEAU DE ROQUEFORT, 'CORAIL'
C TES DE PROVENCE 2017** 14
Syrah+Grenache+Carignan+Cinsault+Clairette

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

