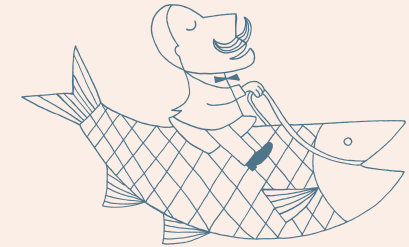


La Mercerie

AT THE GUILD



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À LA CARTE

SIX HUÎTRES, BEURRE AUX ALGUES BORDIER 26
half dozen oysters served with bread and seaweed butter

ŒUF COCOTTE GRAND-MÈRE 18
two baked eggs, cream, mushroom brioche

SALADE VERTE AUX HERBES 17
market lettuces, dill, cucumber, fennel-lemon dressing

SALADE NIÇOISE 27
tuna, anchovies, potatoes, eggs, green beans, red onions

SANDWICH 'LES PETITES SARDINES' 23
sardines, heirloom tomato, preserved lemons, garlic, fresh herbs and toasted baguette

CABILLAUD EN VICHYSOISE 21
steamed cod, potato leek soup

QUICHE DU JOUR 19
served with lettuce

POULET FERMIER CROUSTILLANT, FENOUIL ET CITRON 37
crispy heritage chicken, fennel, lemon

SALADE DE HOMARD, HARICOTS COCO 42
Maine lobster, Paimpol beans, tomatoes in vinaigrette

HALIBUT À LA CRÈME CITRONNÉE, COQUES ET LENTILLES 41
halibut, cockles, lentils, citrus cream

FOR DINNER ONLY

BŒUF BOURGUIGNON 46
braised short ribs, tortini pasta

PAIN ET BEURRE 7
baguette, salted Bordier butter

ASSIETTE DE FROMAGE 24
selection of local cheeses, bread

ÎLE DE POMMES 14
baked apple, warm vanilla cream, cinnamon oat sorbet

GÂTEAU AU CHOCOLAT À LA FARINE DE NOISETTE 15
gluten free chocolate cake with hazelnut flour, crème fraîche

GÂTEAU DE FIGUE, ESTRAGON ET HUILE D'OLIVE 15
figs, olive oil cake, tarragon mousse

GLACES ET SORBETS 15
Chef Rachel's selection of the day

PROFITEROLES AU CHOCOLAT 15
choux pastry, vanilla ice cream, hot chocolate sauce

SHOP THE MENU

*See a dish you like?
You can add it to your check!
Ask your server for details.*



DEEP RIMMED SIDE DISH
80



COFFEE CUP
90



FLOWER RINKA PLATE
FROM 38



KOHIKI
FACET VASE
FROM 98



FRINGED FLAX
LINEN NAPKIN
18

OCTOBER 17, 2020
EXECUTIVE CHEF **MARIE-AUDE ROSE**
CHEF DE CUISINE **SCOTT MARKOWITZ**