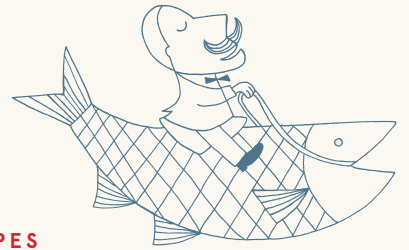


# La Mercerie

CAFÉ AT THE GUILD



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SERVED  
12PM  
-  
10PM

## EGGS

OEUF MAYONNAISE\* 11

SOFT BOILED EGG 15  
*whipped cauliflower, parmesan*

OEUF COCOTTE\* 17  
*mushroom brioche*

## LA MER

HOMEMADE SMOKED SALMON 22  
*crème fraîche, blinis*

6 OYSTERS 28  
*seaweed butter with toasts*

CANTABRIC ANCHOVIES 23  
*vanilla butter, toasts*

LOBSTER SALAD 28  
*fennel cream, potato chips*

CRAB, GRAPEFRUIT  
& AVOCADO 21

BLINIS DEMIDOFF AU CAVIAR\* 75

## SALADS & APPETIZERS

SALADE VERTE 16  
*pears, cabernet vinaigrette, toasted walnuts*

ARTICHOKE AGNOLOTTI 29  
*black truffle and celery root*

NIÇOISE 26  
*cantabric anchovies, anchovy vinaigrette*

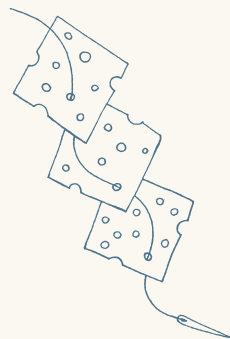
FOIE GRAS TORCHON 32  
*pear chutney*

VEAL TONGUE 21  
*caramelized in honey and mustard*

## SOUPS

BOUILLON 21  
*soft boiled egg, papillons*

CHESTNUT VELOUTÉ 26  
*wild mushrooms*



## BUCKWHEAT CRÊPES

SERVED TILL 5PM

COMPLÈTE 22  
*egg sunny side up, ham, Comté 18 months*

CREAMY CHICKEN 20  
*carrots, tarragon, cream*

SMOKED SALMON 23  
*fennel salad*

WILD MUSHROOMS AND CHARD 25  
*red bell pepper sauce*

## PLATS

FILET\* 38  
*Arethusa blue Pommes Dauphine*

SALMON SAUCE MEURETTE\* 33  
*sautéed cucumbers, dill*

HERITAGE CHICKEN 32  
*pommes-daïkon boulangère, thyme infused jus*

BOEUF BOURGUIGNON 37

### SPECIALTY BUTTER FROM JEAN-YVES BORDIER

OLIVE OIL-LEMON  
7

BUCKWHEAT  
7

## CHEESE BOARD 24

SOFIA  
*pasteurized goat, Indiana*

SHAKERAGE BLUE  
*raw cow, Tennessee*

COMTÉ 24 MONTHS  
*raw cow, Jura, France*

## DESSERTS . . . . . 15

PINEAPPLE AND KIRSCH

POT DE CRÈME AU CHOCOLAT

PROFITEROLES AU CHOCOLAT

TARTE TROPÉZIENNE

CRÊPE AU SUCRE

GLACES ET SORBETS  
*vanilla, coffee ice cream, kumquat 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. 01|04|19



## CLASSIC COCKTAILS

**BOURBON SMASH** 17  
*Bourbon, Lemon, Mint*

**CHAMPAGNE COCKTAIL** 17  
*Sparkling Wine, Bitters, Sugar Cube*

**GIMLET** 16  
*Gin, Lime, Sugar*

**HEMINGWAY DAIQUIRI** 16  
*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** 17  
*Vodka, Lime, Ginger Beer*

**NEGRONI** 17  
*Gin, Caffo, Vermouth*

**SAZERAC** 17  
*Rye, Absinthe, Bitters, Sugar Cube*

**SIDECAR** 17  
*Cognac, Cointreau, Lemon*



## SPECIALTY COCKTAILS

**PETIT PARIS** 18  
*Aperol, Sparkling Wine, Grapefruit*

**CINQUANTE TROIS** 17  
*Vodka, Tea, Lime, Pomegranate Juice, Honey*

**MAISONETTE** 17  
*Salers, Apricot Liqueur, Bitters  
Lemon, Honey, Club Soda*

**PIC DU MIDI** 18  
*Pastis, Green Chartreuse, Lime  
Honey, Grapefruit Soda*

**ROUGE GORGE** 17  
*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)*

## AP RITIF

**BONAL GENTIANE-QUINA** 13  
**EQUIPO NAVAZOS**

**"LA BOTA DE NAVAZOS EN RAMA"**

**MANZANILLA SHERRY, NV**  
*12/glass OR 33/375mL*

**LILLET BLANC** 14

**LILLET ROUGE** 14

**NORMANDIN-MERCIER  
PINEAU DE CHARENTES** 14

**HENRI BARDOUIN PASTIS** 14

**SALERS GENTIANE** 13

**SUZE SAVEUR D'AUTREFOIS** 14

## P TILLANT BY THE GLASS

**DOMAINE DE LA TAILLE AUX LOUPS, 'BRUT  
TRADITION' MONTLOUIS-SUR-LOIRE NV** 19  
*Chenin Blanc*

**DRAPPIER, 'CARTE D'OR' BRUT, CHAMPAGNE NV** 25  
*Pinot Noir+Chardonnay+Pinot Meunier*

## BLANC BY THE GLASS

**DOMAINE DE LA SOLITUDE  
C TES DU RH NE 2017** 15  
*Clairette + Viognier + Grenache Blanc*

**DOMAINE DES HUARDS, 'FRANCOIS 1ER'  
COUR-CHEVERNY 2011** 17  
*Romorantin*

**PATIENT COTTAT, 'ANCIENNES VIGNES'  
SANCERRE 2017** 19  
*Sauvignon Blanc*

**VINCENT GIRARDIN, M CON-FUISS , 2015** 19  
*Chardonnay*

## ROS  BY THE GLASS

**CLOS CIBONNE, C TES DE PROVENCE 2016** 19  
*Tibouren*

## ROUGE BY THE GLASS

**CHRISTOPHE PACALET, JULI NAS 2016** 17  
*Gamay*

**DOMAINE JAEGER-DEFAIX, RULLY 2016** 19  
*Pinot Noir*

**CH TEAU MAZEYRES, 'LE SEUIL DE MAZEYRES,'  
POMEROL 2014** 20  
*Merlot + Cabernet Franc*

**DOMAINE EQUIS, MAXIME GRAILLOT, 'EQUINOXE'  
CROZES-HERMITAGE 2017** 17  
*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 BLANC NV** 15

**DOMAINE PIERRE RICHARD, VIN JAUNE 2008** 22/98

**CH TEAU PRIEUR  DU MONASTIR DEL CAMP,  
RIVESALTES 1957** 42

## TEA

**TWO MINT** 7  
*Mountain Mint, Peppermint, Tarragon, Pink Rose*

**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

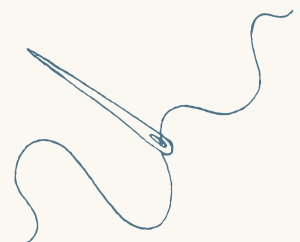
**ESPRESSO** 5.5

**CAPPUCCINO** 6.5

**LATTE** 6.5

**MACCHIATO** 5.5

**HOT CHOCOLATE** 7



# DRINKS