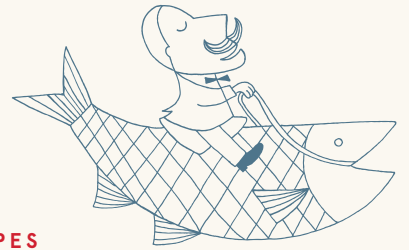


# La Mercerie

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*

CANTABRIC ANCHOVIES 21  
*vanilla butter, toasts*

LOBSTER SALAD 28  
*fennel cream, potato chips*

CRAB, GRAPEFRUIT  
& AVOCADO 19

BLINIS DEMIDOFF AU CAVIAR\* 75

## SALADS & APPETIZERS

SALADE VERTE 15  
*pears, cabernet vinaigrette, toasted walnuts*

ARTICHOKE AGNOLOTTI 26  
*black truffle and celery root*

NIÇOISE 26  
*cantabric anchovies, anchovy vinaigrette*

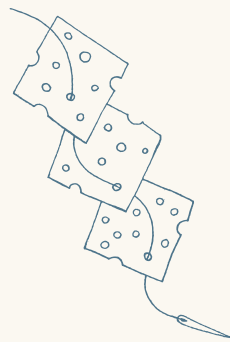
FOIE GRAS TORCHON 28  
*pear chutney*

VEAL TONGUE 18  
*caramelized in honey and mustard*

## SOUPS

BOUILLON 21  
*soft boiled egg, papillons*

CHESTNUT VELOUTÉ 24  
*wild mushrooms*



## BUCKWHEAT CRÊPES

SERVED TILL 5PM

COMPLÈTE 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*

BOEUF BOURGUIGNON 35

## SPECIALTY BUTTER FROM JEAN-YVES BORDIER

OLIVE OIL-LEMON  
7

BUCKWHEAT  
7

## CHEESE BOARD 18

SOFIA  
*pasteurized goat, Indiana*

SHAKERAG BLUE  
*raw cow, Tennessee*

COMTÉ 24 MONTHS  
*raw cow, Jura, France*

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. 12|03|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*

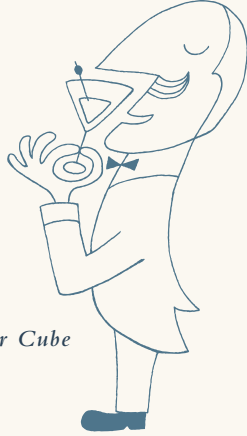
**MARTINI** 17  
*Vodka, Olives or Twist*

**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*

**DOMAINE DES HUARDS, 'FRANCOIS 1ER'  
COUR-CHEVERNY 2011** 16  
*Romorantin*

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

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

## ROS  BY THE GLASS

**CLOS CIBONNE, C TES DE PROVENCE 2016** 18  
*Tibouren*

## ROUGE BY THE GLASS

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

**DOMAINE JAEGER-DEFAIX, RULLY 2016** 18  
*Pinot Noir*

**CH TEAU CARBONNIEUX, 'LA CROIX DE  
CARBONNIEUX', PESSAC-L OGNAN 2014** 19  
*Cabernet Sauvignon+Merlot*

**DOMAINE DES ENTREFAUX  
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 ROUGE NV** 15

## 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

