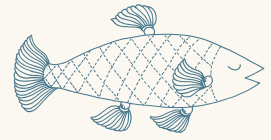


# La Mercerie

CAFÉ AT THE GUILD



## LA MER

**HOMEMADE SMOKED SALMON** 22  
*crème fraîche, blinis*

**6 OYSTERS** 28  
*seaweed butter with toasts*

**CANTABRIC ANCHOVIES** 23  
*vanilla butter, toasts*

**BLINIS DEMIDOFF AU CAVIAR\*** 75

## SALADS & APPETIZERS

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

**NIÇOISE** 26  
*cantabric anchovies, anchovy vinaigrette*

**FOIE GRAS TORCHON** 27  
*sauterne gelée*

**BRAISED BEET SALAD** 16  
*sorrel*

## PLATS

**FILET\*** 38  
*Arethusa blue Pommes Dauphine*

**HERITAGE CHICKEN** 34  
*potato mille feuille, black truffle*

**DONABE OF STEAMED COD IN GRAIN MUSTARD** 31  
*leeks and potatoes*

## SIDES 12

**POMMES DAUPHINE**

**CARROTS, CURRY VINAIGRETTE**

**BRUSSELS SPROUTS**  
*lemon, parmesan*

**CHEESE BOARD** 24  
*chef's selection of three cheeses*



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## LES OEUFS

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

**OEUF AU PLAT** 14  
*maitake mushrooms*

**QUICHE** 18

**OEUF COCOTTE\*** 17  
*mushroom brioche*

**OEUF MAYONNAISE CAVIAR\*** 60

**OEUF COCOTTE À LA TRUFFE** 26  
*mushroom brioche with truffle butter*

SERVED  
SATURDAY  
& SUNDAY  
11:30AM  
-  
5PM

## BUCKWHEAT CRÊPES

**COMPLÈTE** 24  
*egg sunny side up, ham, Comté 18 months*

**DUCK CONFIT** 27  
*braised spiced red cabbage*

**SMOKED SALMON** 23  
*fennel salad*

**GOAT CHEESE** 25  
*goat cheese from Poitou, spinach, arugula,  
Provence olive oil and honey*

## DESSERTS 15

**CRÈME AU CHOCOLAT**  
*pears and ginger*

**PROFITEROLES AU CHOCOLAT**

**CLAFOUTIS RHUM-BANANE**

**TARTE FINE AUX POMMES**  
*apples, puff pastry, vanilla ice cream*

**CRÊPE AU SUCRE**

**GLACES ET SORBETS**  
*vanilla ice cream, armagnac-prune ice cream, pear sorbet*



**SPECIALTY BUTTER FROM  
JEAN-YVES BORDIER**

**LEMON**  
7

**BUCKWHEAT**  
7

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. 03/14/20



## SPECIALTY COCKTAILS

**LA PISCINE** 19  
*Clos Cibonne Rosé or Taille aux Loups*

**LE QUARTIER** 21  
*Lillet Blanc, Gin, Crème de Cassis, Grapefruit, Lemon, Soda*

**APERITIF WITH TONIC AND ORANGE** 16  
*Lillet Rouge or Suze*

**MAISONETTE** 18  
*Salers, Apricot Liqueur, Bitters, Lemon, Honey, Club Soda*

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

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

**HEMINGWAY DAQUIRI** 17  
*Rum, Maraschino Liqueur, Grapefruit, Lime*

**PERROQUET** 16  
*Henri Bardouin Pastis, Mint Syrup, Club Soda*

**SIDE CAR** 18  
*Cognac, Triple Sec, Lemon*

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

**ROUGE GORGE** 18  
*Gin, Suze, Genepy, Sherry Vermouth*

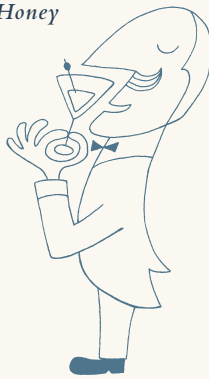
**R.S.V.P.** 19  
*Yellow Chartreuse, Brennivin, Lemon, Honey*

## SPIRITS

**HELIX** *Vodka* 15  
**GREY GOOSE** *Vodka* 17  
**TYLER'S LONDON DRY** *Gin* 14  
**GREENHOOK GINSMITHS** *Gin* 18  
**DEL MAGUEY VIDA** (*Mezcal*) 18  
**CIMARRON BLANCO** *Tequila* 17  
**MAESTRO DOBEL AÑEJO** *Tequila* 23  
**EL DORADO 3 YR.** *Rum* 15  
**J.M. RHUM VO** *Rum* 16  
**J.M. RHUM VSOP** *Rum* 21  
**MAC'S AMERICAN BLENDED WHISKY** *Bourbon/Rye* 15  
**MYER FARM DISTILLERY SINGLE BATCH** *Bourbon* 23  
**DEADWOOD SMALL BATCH** *Rye* 15  
**WHISTLEPIG 10 YR.** *Rye* 21  
**JOHNNIE WALKER BLACK** *Blended Scotch* 18  
**MACALLAN 12 YR.** *Scotch* 25  
**BACHE GABRIELSON 'TRE KORS'** *Cognac* 16  
**PAUL BEAU VSOP** *Cognac* 21  
**DARTIGALONGUE 1995** *Armagnac* 23  
**DELORD 1978** *Armagnac* 40  
**DOMAINE DE MONTREUIL, PAYS D'AUGE** *Calvados* 18  
**ROCHELT, MORELLO CHERRY 2005** *Austrian Schnapps* 100

## APERITIF

**BONAL GENTIANE-QUINA** 13  
**SALERS GENTIANE** 13  
**SUZE SAVEUR D'AUTREFOIS** 14  
**DOLIN GÉNÉPY** 14  
**GREEN CHARTREUSE** 19  
**YELLOW CHARTREUSE** 20  
**HENRI BARDOUIN PASTIS** 15  
**LILLET BLANC** 15  
**LILLET ROUGE** 15  
**NORMANDIN-MERCIER, PINEAU DES CHARENTES** 16  
**APEROL** 14  
**CAFFO RED BITTER** 15  
**LUXARDO MARASCHINO** 16  
**BRENNIVIN** 16



## PÉTILLANT BY THE GLASS

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

**CHRISTIAN ETIENNE, 'CUVÉE TRADITION' BRUT, CHAMPAGNE NV** 26  
*Pinot Noir + Chardonnay*

## BLANC BY THE GLASS

**CHÂTEAU D'AYDIE, 'ODÉ D'AYDIE' PACHERENC DU VIC BILH SEC 2016** 15  
*Petit Manseng + Gros Manseng*

**JEAN-MAURICE RAFFAULT, CHINON 2017** 16  
*Chenin Blanc*

**KARINE LAUVERJAT, SANCERRE 2018** 18  
*Sauvignon Blanc*

**DOMAINE ANDRÉ BONHOMME VIRÉ-CLESSÉ 2017** 19  
*Chardonnay*

## ROSÉ BY THE GLASS

**CLOS CIBONNE, CÔTES DE PROVENCE 2017** 19  
*Tibouren*

## ROUGE BY THE GLASS

**DOMAINE LES GRANDES VIGNES, '100% PINEAU D'AUNIS' VIN DE FRANCE 2018** 19  
*Pineau d'Aunis*

**DOMAINE DANIEL RION ET FILS BOURGOGNE 2017** 18  
*Pinot Noir*

**FRANCK BALTHAZAR, CÔTES-DU-RHONE 2018** 16  
*Syrah+Grenache*

**LES ALLÉES DE CANTEMERLE, HAUT-MÉDOC 2011** 18  
*Cabernet Sauvignon + Merlot + Cabernet Franc*

## DOUX BY THE GLASS

**MOULIN TOUCHAIS, COTEAUX DU LAYON 1981** 16

**DOMAINE LA TOUR VIEILLE, 'RESERVA' BANYULS NV** 16

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

**CHÂTEAU PRIEURÉ DU MONASTIR DEL CAMP, RIVESALTES 1957** 42

## BIÈRE & CIDRE

**CAPTAIN LAWRENCE BREWING COMPANY 'CLEAR WATER KÖLSCH'** 11  
*Elmsford, NY*

**MONTAUK BREWING COMPANY 'WAVE CHASER IPA'** 11  
*Montauk, NY*

**ORVAL TRAPPIST ALE** 17  
*Villers-devant-Orval, Belgium*

**AVAL CIDRE** 13  
*Bretagne, France*

## TEA

**LEAVES OF GRASS** 8.5  
*Lemon Verbena, Peppermint, Tarragon*

**TURMERIC WELLNESS BLEND** 8  
*Rosemary, Ginger, Citrus Peel*

**VAN VAN** 9  
*Lemongrass, Ginger, Orange Peel, Cinnamon*

**AFRICAN RED ROOIBOS** 7

**LONG NEEDLE GREEN** 8

**L&F BREAKFAST BLEND** 8

**SIGNATURE EARL GREY** 8

## COFFEE & ESPRESSO

**DRIP COFFEE** 5.5

**COLD BREW** 6.5

**ESPRESSO** 6

**CAPPUCCINO** 7

**LATTE** 7

**MACCHIATO** 6.5

**HOT CHOCOLATE** 8

