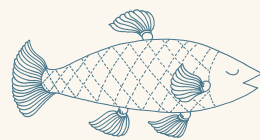


La Mercerie

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
pear chutney

VEAL TONGUE 21
caramelized in honey and mustard

LOBSTER AND SUMMER BEANS SALAD 28

TOMATES EN SALADE SUR PAIN GRILLÉ 16
"au café à St Tropez"

PLATS

FILET* 38
Arethusa blue Pommes Dauphine

HERITAGE CHICKEN 32
haricots verts and garlic nougatine

STEELHEAD TROUT 33
courgettes grillées and lime vinaigrette

CONFIT DUCK LEG 29
nectarine and lettuces

SIDES 12

POMMES DAUPHINE

HARICOTS VERTS AND SORREL
garlic nougatine

CHANTERELLES AND GREENS SALAD

RATATOUILLE

CHEESE BOARD 24
chef's selection of three cheeses



LES OEUF

SOFT BOILED EGG 15
whipped cauliflower, parmesan

OEUF AU PLAT 14
ratatouille, brioche

QUICHE 18

OEUF COCOTTE* 17
mushroom brioche

OEUF MAYONNAISE CAVIAR* 60

OEUF COCOTTE AU ROQUEFORT 17
fresh figs

L
E
J
O
L
I
W
E
E
K
E
N
D

SERVED
SATURDAY
& SUNDAY
11:30AM
-
5PM

BUCKWHEAT CRÊPES

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

MADRAS CURRY LAMB 24
mustard greens and dried apricots salad

SMOKED SALMON 23
fennel salad

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



**SPECIALTY BUTTER FROM
JEAN-YVES BORDIER**

LEMON
7

BUCKWHEAT
7

DESSERTS 15

CERISE ET CHOCOLAT
*chocolate mousse, cherries, whipped cream,
cocoa meringue*

MILLE FEUILLE AU PRALINÉ

TARTE AUX FIGUES

TARTELETTE AUX FRUITS ROUGES
cornmeal sablé, crème légère, fresh berries

CRÊPE AU SUCRE

GLACES ET SORBETS
vanilla ice cream, blackberry ice cream, apricot 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. 09|14|19



SPECIALTY COCKTAILS

LA PISCINE 19
Clos Cibonne Rosé or Taille aux Loups

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

SUZE AND TONIC WITH ORANGE 16

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

LE REYK 19
Brennivín, Bonal, Lemon

SPIRITS

HELIX *Vodka* 15

GREY GOOSE *Vodka* 17

TYLER'S LONDON DRY *Gin* 14

GREENHOOK GINSMITHS *Gin* 18

CIMARRON BLANCO *Tequila* 17

CLASE AZUL RESPASADO *Tequila* 42

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

EQUIPO NAVAZOS 'LA BOTA DE NAVAZOS EN RAMA'

MANZANILLA SHERRY, NV 14/glass or 36/375ml

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

THOMAS BATARDIÈRE, 'L'ESPRIT LIBRE' ANJOU 2018 18
Chenin Blanc

KARINE LAUVERJAT, SANCERRE 2018 18
Sauvignon Blanc

DOMAINE ANDRÉ BONHOMME VIRÉ-CLESSÉ 2016 19
Chardonnay

ROSÉ BY THE GLASS

CLOS CIBONNE, CÔTES DE PROVENCE 2016 19
Tibouren

ROUGE BY THE GLASS

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

DOMAINE BERSAN BOURGOGNE CÔTES D'AUXERRE 2017 18
Pinot Noir

CHÂTEAU LANESSAN, HAUT-MÉDOC 2008 20
Cabernet Sauvignon + Merlot + Cabernet Franc + Petit Verdot

MAISON CLUSEL-ROCH, 'ROUGE SERINE' VIN DE FRANCE 2017 16
Syrah

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 'DRIFTWOOD ALE' 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

