

# La Mercerie

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## PLATS DU MATIN

### CROQUE MONSIEUR 17

ham, Comté cheese, sauce béchamel

### FARRO GRAIN BOWL 18

seasonal vegetables

### CRÊPE COMPLÈTE 26

egg sunny side up, ham, Comté 18 months

### CROISSANT AU SAUMON FUMÉ "MAISON" 22

croissant, homemade smoked salmon, accoutrements

### YAOURT AUX FRUITS FRAIS 16

Greek yogurt with fresh seasonal fruit, honey

### ŒUF COCOTTE A L'ANGLAISE 19

Baked eggs, croutons, cheddar, watercress

### 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

### CABILLAUD EN VICHYSOISE 20

steamed cod, potato leek soup

### QUICHE DU JOUR 19

served with lettuce

### POULET FERMIER CROUSTILLANT, FENOUIL ET CITRON 37

crispy heritage chicken, fennel, lemon

## À LA CARTE

### CROISSANT 6

### PAIN AU CHOCOLAT 6.5

### GÂTEAU AU CITRON 9

### CRÊPES AU SUCRE 17

### 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.



COFFEE CUP  
90



FLOWER RINKA PLATE  
FROM 38



DEEP RIMMED SIDE DISH  
80



KOHIKI  
FACET VASE  
FROM 98



FRINGED FLAX  
LINEN NAPKIN  
18

OCTOBER 17, 2020

EXECUTIVE CHEF **MARIE-AUDE ROSE**  
CHEF DE CUISINE **SCOTT MARKOWITZ**