

La Mercerie

AT THE GUILD



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

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 VICHYSSEOISE 18

steamed cod, lardons, potato leek soup

QUICHE DU JOUR 19

served with lettuce

POULET FERMIER CROUSTILLANT 34

green beans, garlic and ginger brittle

À LA CARTE

PAIN ET BEURRE 7

baguette, salted Bordier butter

CROISSANT 6

PAIN AU CHOCOLAT 6.5

GÂTEAU DE NOIX COMME UN BABA 12

walnut cake, whipped cream, rum syrup

CRÊPES AU SUCRE 17

ASSIETTE DE FROMAGE 24

selection of local cheeses, bread

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

AUTOUR DE LA CHÂTAIGNE 15

chestnut and blood orange millefeuille

CRÈME CARAMEL 12

vanilla custard, caramel

GLACES ET SORBETS 15

Chef Rachel's selection of the day

PROFITEROLES AU CHOCOLAT 16

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.



FRINGED FLAX
LINEN NAPKIN
18



FLOWER RINKA PLATE
FROM 38



KOHIKI
FACET VASE
FROM 98



COFFEE CUP
90



DEEP RIMMED SIDE DISH
80

NOVEMBER 10, 2020

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