

La Mercerie

AT THE GUILD



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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 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

TARTE AU CITRON 14
Lemon custard, pâte sucrée, whipped cream

TARTE TATIN 15
Caramelized apples, buckwheat sablé, vanilla ice cream

GÂTEAU AU CHOCOLAT À LA FARINE DE NOISETTE 15
gluten free chocolate cake with hazelnut flour, crème fraîche

CHOCOLAT CHAUD 16
Luxurious hot chocolate, whipped cream, homemade vanilla marshmallow

GÂTEAU BASQUE 18
Warm chocolate pastry cream encased in brown sugar crust, black currant jam (for 2)

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

DECEMBER 21, 2020

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