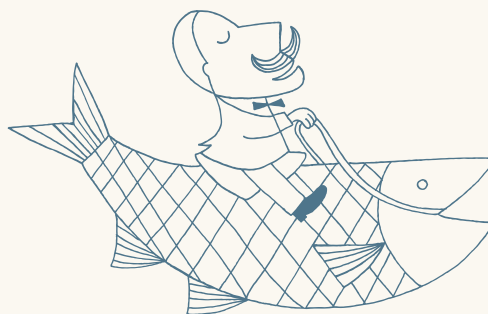


La Mercerie

CAFÉ AT THE GUILD



APÉRITIF

HOMEMADE SMOKED SALMON 22
crème fraîche, blinis

CANTABRIC ANCHOVIES 23
vanilla butter, toasts

6 OYSTERS 28
seaweed butter with toasts

BLINIS DEMIDOFF AU CAVIAR* 75

SALADS AND APPETIZERS

SALADE VERTE 16
pears, cabernet vinaigrette, toasted walnuts

FOIE GRAS TORCHON 27
sauterne gelée

BRAISED BEET SALAD 16
sorrel

VELOUTÉ DU JOUR 15

CASSOULET DU CHEF 38

Chef Marie's comforting and authentic version of a cassoulet, a rich slow cooked country stew of white beans, salt pork, duck and lamb. Offered to you in its original vessel made in Southern France where its story began.

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

ROASTED SCALLOPS 32
sweet endives "à l'orange"

BOEUF BOURGUIGNON 38
braised short ribs, stortini pasta

SIDES 12

POMMES DAUPHINE

CARROTS, CURRY VINAIGRETTE

BRUSSELS SPROUTS
lemon, parmesan

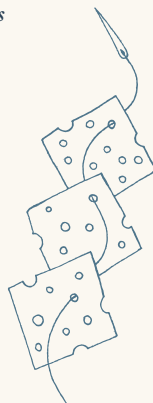
CHEESE BOARD 24

chef's selection of three cheeses

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SERVED
5PM
-
10PM



SPECIALTY BUTTER FROM JEAN-YVES BORDIER

LEMON
7

BUCKWHEAT
7



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

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. 03/10/20



SPECIALTY COCKTAILS

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, MORELLOCHERRY 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 VIRE-CLESSE 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 KOLSCH' 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

