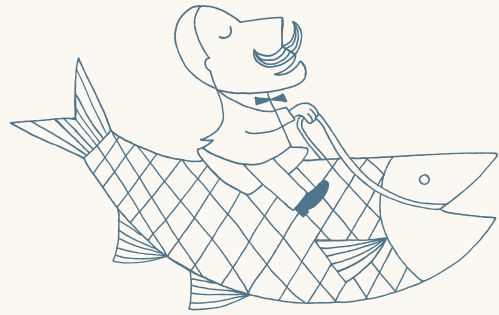


La Mercerie

CAFÉ AT THE GUILD



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SERVED
5PM
-
10PM



APÉRITIF

HOMEMADE SMOKED SALMON 22
crème fraîche, blinis

CANTABRIC ANCHOVIES 23
vanilla butter, toasts

FOIE GRAS TORCHON 27
pear chutney

6 OYSTERS 28
seaweed butter with toasts

OEUF MAYONNAISE* 11
add 12g Ossetra Prestige Caviar +\$50

BLINIS DEMIDOFF AU CAVIAR* 75

SALADS AND APPETIZERS

SALADE VERTE 16
pears, cabernet vinaigrette, toasted walnuts

CHESTNUT VELOUTÉ 26
wild mushrooms

FRENCH WHITE ASPARAGUS 21
fava beans, lime vinaigrette

ROASTED BONE MARROW* 22
bordelaise, horseradish

LOBSTER SALAD 28
fennel cream, potato chips

SEARED HUDSON VALLEY FOIE GRAS 32
chicken broth and fresh herbs

VEAL TONGUE 21
caramelized in honey and mustard

PLATS

FILET* 38
Arethusa blue Pommes Dauphine

GRILLED SALMON* 33
pickled grapefruit, english peas

HERITAGE CHICKEN 32
green asparagus, hollandaise

BOEUF BOURGUIGNON 37

MUSCOVY DUCK BREAST 45
bigarrade sauce, grilled cabbage

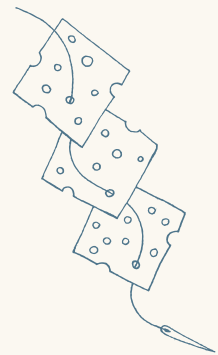
SPECIALTY BUTTER FROM JEAN-YVES BORDIER	
LEMON 7	BUCKWHEAT 7

CHEESE BOARD 24

SOFIA
pasteurized goat, Indiana

SHAKERAGE BLUE
raw cow, Tennessee

COMTÉ 24 MONTHS
raw cow, Jura, France



DESSERTS 15

PINEAPPLE AND KIRSCH

PROFITEROLES AU CHOCOLAT

CRÊPE AU SUCRE

POT DE CRÈME AU CHOCOLAT

LEMON AND VANILLA
almond sablé, lemon mousse, vanilla ganache

GLACES ET SORBETS
vanilla, coffee ice cream, mango 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. 04|11|19



CLASSIC COCKTAILS

BOURBON SMASH 17
Bourbon, Lemon, Mint

CHAMPAGNE COCKTAIL 17
Sparkling Wine, Bitters, Sugar Cube

GIMLET 16
Gin, Lime, Sugar

HEMINGWAY DAIQUIRI 16
*Rum, Maraschino Liqueur
Grapefruit, Lime*

LAST WORD 18
*Gin, Green Chartreuse
Maraschino Liqueur*

MANHATTAN 17
Bourbon, Vermouth, Bitters

MARTINI 17
Vodka, Olives or Twist

MOSCOW MULE 17
Vodka, Lime, Ginger Beer

NEGRONI 17
Gin, Caffo, Vermouth

SAZERAC 17
Rye, Absinthe, Bitters, Sugar Cube

SIDECAR 17
Cognac, Cointreau, Lemon



SPECIALTY COCKTAILS

PETIT PARIS 18
Aperol, Sparkling Wine, Grapefruit

CINQUANTE TROIS 17
Vodka, Tea, Lime, Pomegranate Juice, Honey

MAISONETTE 17
*Salers, Apricot Liqueur, Bitters
Lemon, Honey, Club Soda*

PIC DU MIDI 18
*Pastis, Green Chartreuse, Lime
Honey, Grapefruit Soda*

ROUGE GORGE 17
Gin, Suze, G n p y, Vermouth

BIER & CIDRE

BELL'S 'TWO HEARTED ALE' 10
Kalamazoo, MI

VICTORY BREWING COMPANY 'PRIMA PILS' 10
Downingtown, PA

ORVAL TRAPPIST ALE 17
Villers-devant-Orval, Belgium

AVAL CIDRE 12
Bretagne, France

AP RITIF

BONAL GENTIANE-QUINA 13

EQUIPO NVAZOS

"LA BOTA DE NVAZOS EN RAMA"

MANZANILLA SHERRY, NV
12/glass OR 33/375mL

LILLET BLANC 14

LILLET ROUGE 14

**NORMANDIN-MERCIER
PINEAU DE CHARENTES** 14

HENRI BARDOUIN PASTIS 14

SALERS GENTIANE 13

SUZE SAVEUR D'AUTREFOIS 14

P TILLANT BY THE GLASS

**DOMAINE DE LA TAILLE AUX LOUPS, 'BRUT
TRADITION' MONTLOUIS-SUR-LOIRE NV** 19
Chenin Blanc

**CHRISTIAN ETIENNE, 'CUV E TRADITION'
BRUT, CHAMPAGNE NV** 26
Pinot Noir + Chardonnay

BLANC BY THE GLASS

**CH TEAU D'AYDIE, 'OD  D'AYDIE'
PACHERENC DU VIC BILH SEC 2016** 15
Petit Manseng + Gros Manseng

**DOMAINE DES HUARDS 'FRAN OIS 1ER'
COUR-CHEVERNY 2011** 17
Romorantin

KARINE LAUVERJAT, SANCERRE 2018 18
Sauvignon Blanc

**DOMAINE ANDR  BONHOMME
VIR -CLESS  2016** 19
Chardonnay

ROS  BY THE GLASS

CLOS CIBONNE, C TES DE PROVENCE 2016 19
Tibouren

ROUGE BY THE GLASS

**DOMAINE DE SULAUZE, 'POMPONETTE' ROUGE
COTEAUX D'AIX-EN-PROVENCE 2017** 14
Grenache + Syrah + Vermentino + Cinsault + Mourv dre

**DOMAINE BERSAN
BOUGOGNE C TES D'AUXERRE 2017** 19
Pinot Noir

**CH TEAU CITRAN, N 2 DE CITRAN
HAUT-M DOC 2014** 18
Merlot + Cabernet Sauvignon

**DOMAINE EQUIS, MAXIME GRAILLOT, 'EQUINOXE'
CROZES-HERMITAGE 2017** 17
Syrah

DOUX BY THE GLASS

MOULIN TOUCHAIS, COTEAUX DU LAYON 1981 16

**DOMAINE LA TOUR VIEILLE, 'RESERVA'
BANYULS NV** 14

CH TEAU D'ARLAY, MACVIN DU JURA BLANC NV 15

DOMAINE PIERRE RICHARD, VIN JAUNE 2008 22/98

**CH TEAU PRIEUR  DU MONASTIR DEL CAMP,
RIVESALTES 1957** 42

TEA

LEAVES OF GRASS 7
Lemon Verbena, Peppermint, Tarragon

TURMERIC WELLNESS BLEND 8
Rosemary, Ginger, Citrus Peel

VAN VAN 7
Lemongrass, Ginger, Orange Peel, Cinnamon

AFRICAN RED ROOIBOS 7

SILVER LEAF GREEN 7

L&F BREAKFAST BLEND 7

SIGNATURE EARL GREY 7

COFFEE & ESPRESSO

DRIP COFFEE 5

ESPRESSO 5.5

CAPPUCCINO 6.5

LATTE 6.5

MACCHIATO 5.5

HOT CHOCOLATE 7

