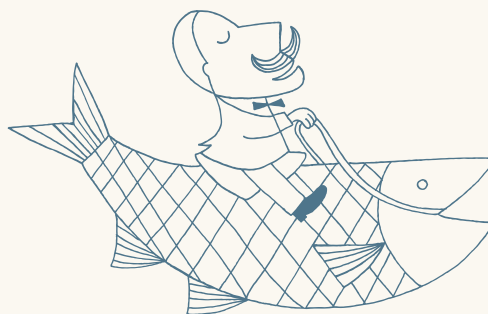


La Mercerie

CAFÉ AT THE GUILD



MENU DU MARCHÉ 75 PER PERSON
A SPECIAL MENU PREPARED FOR YOUR
TABLE WITH CHEF'S SELECTION
OF SEASONAL PRODUCTS

*table participation required
no modifications/substitutions, s'il vous plait*

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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

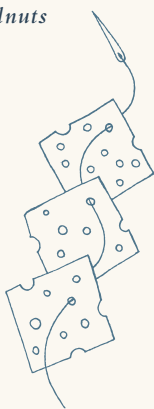
SALADE VERTE 16
pears, cabernet vinaigrette, toasted walnuts

FRENCH WHITE ASPARAGUS 21
fava beans, lime vinaigrette

ROASTED BONE MARROW* 22
bordelaise, horseradish

LOBSTER SALAD 28
fennel cream, potato chips

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

SIDES 12

POMMES DAUPHINE

HARICOTS VERTS AND SORREL
garlic nougatine

GRILLED ASPARAGUS
watercress mayo

EGGPLANT AU CURRY

SPECIALTY BUTTER FROM JEAN-YVES BORDIER	
LEMON 7	BUCKWHEAT 7

CHEESE BOARD 24
chef's selection of three cheeses

DESSERTS 15

STRAWBERRIES AND CREAM

PROFITEROLES AU CHOCOLAT

CRÊPE AU SUCRE

RHUBARB RICOTTA TART
rhubarb, ricotta mousse, rhubarb-rosé sorbet

LEMON AND VANILLA
almond sablé, lemon mousse, vanilla ganache

GLACES ET SORBETS
vanilla ice cream, lemon yogurt, rhubarb-rosé 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. 05|10|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
BOURGOGNE 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

D R I N K S

