

La Mercerie

CAFÉ AT THE GUILD



MENU DU MARCHÉ 75 PER PERSON

Four course menu prepared 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

BLINIS DEMIDOFF AU CAVIAR* 75

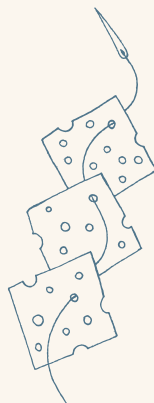
SALADS AND APPETIZERS

SALADE VERTE 16
pears, cabernet vinaigrette, toasted walnuts

VEAL TONGUE 21
caramelized in honey and mustard

LOBSTER AND SUMMER BEANS SALAD 28

TOMATES EN SALADE SUR PAIN GRILLÉ 18
"au café à St Tropez"



PLATS

FILET* 38
Arethusa blue Pommes Dauphine

HERITAGE CHICKEN 32
haricots verts and garlic nougatine

STEELHEAD TROUT 33
courgettes grillées and lime vinaigrette

CONFIT DUCK LEG 29
nectarine and lettuces

CURRY LAMB STEW 29
Madras rice

SIDES 12

POMMES DAUPHINE

HARICOTS VERTS AND SORREL
garlic nougatine

RATATOUILLE

CHANTERELLES AND GREENS SALAD

**SPECIALTY BUTTER FROM
JEAN-YVES BORDIER**

LEMON
7

BUCKWHEAT
7



CHEESE BOARD 24

chef's selection of three cheeses

DESSERTS. 15

CERISE ET CHOCOLAT
chocolate mousse, cherries, whipped cream, cocoa meringue

TARTELETTE AUX FRUITS ROUGES
cornmeal sablé, crème légère, fresh berries

MILLE FEUILLE AU PRALINÉ

CRÊPE AU SUCRE

TARTE AUX FIGUES

GLACES ET SORBETS
vanilla ice cream, blackberry ice cream, apricot 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. 09 |10|19



SPECIALTY COCKTAILS

SUZE AND TONIC WITH ORANGE 16

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, Genevy, Sherry Vermouth

LE REYK 19

Brennivin, Bonal, Lemon



SPIRITS

HELIX (Vodka) 15

GREY GOOSE (Vodka) 17

TYLER'S LONDON DRY (Gin) 14

GREENHOOK GINSMITHS (Gin) 18

CIMARRON BLANCO (Tequila) 17

CLASE AZUL RESPOSADO (Tequila) 42

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 Schmapps) 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

EQUIPO NAVAZOS 'LA BOTA DE NAVAZOS EN RAMA'

MANZANILLA SHERRY, NV 14/GLASS OR 36/375ML

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

THOMAS BATARDIÈRE, 'L'ESPRIT LIBRE' ANJOU 2018 18
Chenin Blanc

KARINE LAUVERJAT, SANCERRE 2018 18
Sauvignon Blanc

DOMAINE ANDRÉ BONHOMME VIRE-CLESSÉ 2016 19
Chardonnay

ROSÉ BY THE GLASS

CLOS CIBONNE, CÔTES DE PROVENCE 2016 19
Tibouren

ROUGE BY THE GLASS

DOMAINE LES GRANDES VIGNES, '100% PINEAU D'AUNIS' VIN DE FRANCE 2018 19
Pineau d'Aunis

DOMAINE BERSAN BOURGOGNE CÔTES D'AUXERRE 2017 18
Pinot Noir

CHÂTEAU LANESSAN, HAUT-MÉDOC 2008 20
Cabernet Sauvignon + Merlot + Cabernet Franc + Petit Verdot

MAISON CLUSEL-ROCH, 'ROUGE SERINE' VIN DE FRANCE 2017 16
Syrah

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 'DRIFTWOOD ALE' 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

