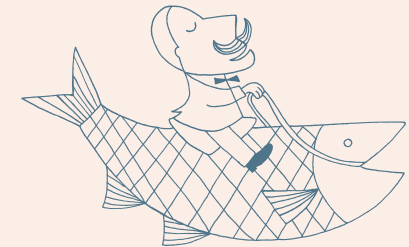


La Mercerie

AT THE GUILD



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À LA CARTE

SIX HUÎTRES, BEURRE AUX ALGUES 26
half dozen oysters served with bread and seaweed butter

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

POULET FERMIER CROUSTILLANT 34
green beans, garlic and ginger brittle

SALADE DE HOMARD, HARICOTS COCO 42
Maine lobster, Paimpol beans, tomatoes in vinaigrette

HALIBUT À LA CRÈME CITRONNÉE, COQUES ET LENTILLES 41
halibut, cockles, lentils, citrus cream

BŒUF BOURGUIGNON 43
braised short ribs, tortini pasta

FILET DE BOEUF AU POIVRE 46
petite greens salad

CUISSE DE CANARD CONFITE À L'ORANGE, POLENTA CRÉMEUSE 39
creamy polenta, sauce bigarade, watercress

ACCOMPAGNEMENTS

HARICOTS VERTS 10
sautéed green beans

POLENTA 10
creamy polenta



FLOWER RINKA PLATE
FROM 38



KOHKI
FACET VASE
FROM 98



DEEP RIMMED SIDE DISH
80



FRINGED FLAX
LINEN NAPKIN
18



COFFEE CUP
90

PAIN ET BEURRE 7
baguette, salted Bordier butter

ASSIETTE DE FROMAGE 24
selection of local cheeses, bread

ÎLE DE POMMES 14
baked apple, warm vanilla cream, cinnamon-oat sorbet

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

AUTOUR DE LA CHÂTAIGNE 15
chestnut and blood orange millefeuille

CRÈME CARAMEL 12
vanilla custard, caramel

PROFITEROLES AU CHOCOLAT 16
choux pastry, vanilla ice cream, hot chocolate sauce

SHOP THE MENU

See a dish you like?
You can add it to your check!
Ask your server for details.

NOVEMBER 10, 2020

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