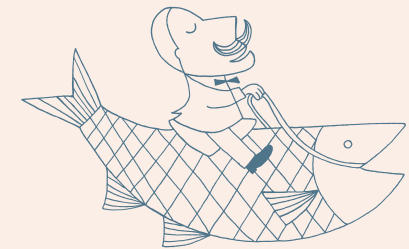


La Mercerie

AT THE GUILD



À LA CARTE

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

CARPACCIO DE SAINT-JACQUES AUX AGRUMES 24
raw sea scallop, citrus jam, endive

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
crispy heritage chicken, green beans, garlic and ginger brittle

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

BŒUF BOURGUIGNON 43
braised short ribs, stortini 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

ASSIETTE DE FROMAGE 24
selection of local cheeses, bread

TARTE AU CITRON 14
lemon custard, pâte sucrée, whipped cream

TARTE TATIN 15
caramelized apples, buckwheat sablé, vanilla ice cream

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

CHOCOLAT CHAUD 16
luxurious hot chocolate, whipped cream, homemade vanilla marshmallow

GÂTEAU BASQUE 18
warm chocolate pastry cream encased in brown sugar crust, black currant jam (for 2)

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KOHIKI
FACET VASE
FROM 98



FLOWER RINKA PLATE
FROM 38



COFFEE CUP
90

SHOP THE MENU

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

ACCOMPAGNEMENTS

PAIN ET BEURRE 7
baguette, salted Bordier butter

HARICOTS VERTS 10
sautéed green beans

POLENTA 10
creamy polenta



FRINGED FLAX
LINEN NAPKIN
18



DEEP RIMMED SIDE DISH
80

DINNER FOR TWO*

WHOLE ROASTED HERITAGE CHICKEN 72
with jus

*WHILE SUPPLIES LAST

JANUARY 11, 2021
EXECUTIVE CHEF **MARIE-AUDE ROSE**
CHEF DE CUISINE **SCOTT MARKOWITZ**