

# La Mercerie

CAFÉ AT THE GUILD



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SERVED  
11:30AM  
-  
5PM

**EGGS**

**OEUF MAYONNAISE\*** 11

**SOFT BOILED EGG** 15  
*whipped cauliflower, parmesan*

**OEUF COCOTTE\*** 17  
*mushroom brioche*

**LA MER**

**HOMEMADE SMOKED SALMON** 22  
*crème fraîche, blinis*

**6 OYSTERS** 28  
*seaweed butter with toasts*

**CANTABRIC ANCHOVIES** 23  
*vanilla butter, toasts*

**LOBSTER SALAD** 28  
*fennel cream, potato chips*

**BLINIS DEMIDOFF AU CAVIAR\*** 75

**SALADS & APPETIZERS**

**SALADE VERTE** 16  
*pears, cabernet vinaigrette, toasted walnuts*

**FRENCH WHITE ASPARAGUS** 21  
*fava beans, lime vinaigrette*

**NIÇOISE** 26  
*cantabric anchovies, anchovy vinaigrette*

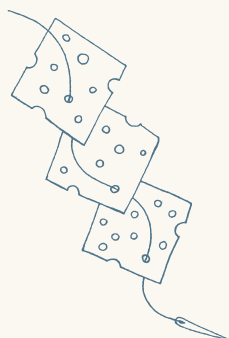
**FOIE GRAS TORCHON** 27  
*pear chutney*

**VEAL TONGUE** 21  
*caramelized in honey and mustard*

**SOUPS**

**BOUILLON** 21  
*soft boiled egg, papillons*

**CHESTNUT VELOUTÉ** 26  
*wild mushrooms*



**BUCKWHEAT CRÊPES**

**COMPLÈTE** 22  
*egg sunny side up, ham, Comté 18 months*

**CREAMY CHICKEN** 20  
*carrots, tarragon, cream*

**SMOKED SALMON** 23  
*fennel salad*

**WILD MUSHROOMS AND CHARD** 25  
*red bell pepper sauce*

**PLATS**

**FILET\*** 38  
*Arethusa blue Pommes Dauphine*

**GRILLED SALMON\*** 33  
*pickled grapefruit, english peas*

**HERITAGE CHICKEN** 32  
*green asparagus, hollandaise*

**BOEUF BOURGUIGNON** 37

SPECIALTY BUTTER FROM JEAN-YVES BORDIER	
LEMON 7	BUCKWHEAT 7

**CHEESE BOARD** 24

**SOFIA**  
*pasteurized goat, Indiana*

**SHAKERAGE BLUE**  
*raw cow, Tennessee*

**COMTÉ 30 MONTHS**  
*raw cow, Jura, France*

**DESSERTS . . . . . 15**

**PINEAPPLE AND KIRSCH**

**POT DE CRÈME AU CHOCOLAT**

**PROFITEROLES AU CHOCOLAT**

**LEMON AND VANILLA**  
*almond sablé, lemon mousse, vanilla ganache*

**CRÊPE AU SUCRE**

**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 py, 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 NAVAZOS**

**"LA BOTA DE NAVAZOS 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

