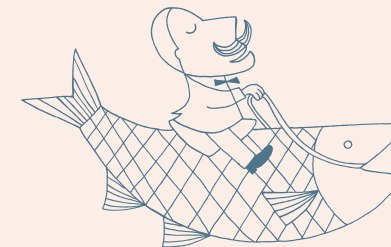


La Mercerie

AT THE GUILD



À LA CARTE

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

ŒUF COCOTTE GRAND-MÈRE 18
two baked eggs, cream, mushroom brioche

SALADE VERTE AUX HERBES 17
market lettuces, dill, cucumber, fennel-lemon dressing

SALADE NIÇOISE 27
tuna, anchovies, potatoes, eggs, green beans, red onions

SANDWICH 'LES PETITES SARDINES' 21
sardines, heirloom tomato, preserved lemons, garlic, fresh herbs and toasted baguette

CABILLAUD EN VICHYSOISE 18
steamed cod, lardons, potato leek soup

QUICHE DU JOUR 19
served with lettuce

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

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

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SHOP THE MENU

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



COFFEE CUP
90



DEEP RIMMED SIDE DISH
80



FLOWER RINKA PLATE
FROM 38



KOHIKI
FACET VASE
FROM 98



FRINGED FLAX
LINEN NAPKIN
18

NOVEMBER 10, 2020

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