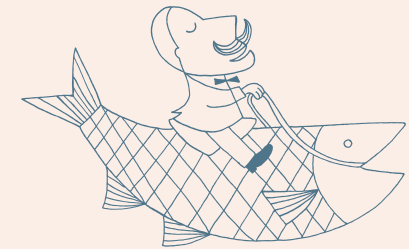


# La Mercerie

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*

**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*

**QUICHE DU JOUR** 19  
*served with lettuce*

**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*

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

**POULET FERMIER CROUSTILLANT** 34  
*green beans, garlic and ginger brittle*

**PAIN ET BEURRE** 7  
*baguette, salted Bordier butter*

**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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## 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

DECEMBER 21, 2020

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