

# La Mercerie

AT THE GUILD



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## BREAKFAST

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

**CROISSANT** 6  
*buttery, flaky croissant*

**PAIN AU CHOCOLAT** 6.5  
*buttery, flaky chocolate croissant*

**YAOURT AUX FRUITS FRAIS** 16  
*Greek yogurt with fresh seasonal fruit, honey*

**RIZ AU LAIT D'AMANDE** 14  
*warm rice pudding, vanilla and cardamom, raspberry jam*

**CRÊPES AU SUCRE** 17  
*three sweet crêpes served with a side of vanilla sugar, lemon and our homemade jam*

**AM BRIOCHE** 8  
*crème anglaise*

## LA MERCERIE CLASSICS

**CRÊPE COMPLÈTE** 26  
*buckwheat crêpe, egg sunny side up, Paris ham, Comté, crème fraîche*

**CROISSANT AU SAUMON FUMÉ "MAISON"** 22  
*croissant, homemade smoked salmon, accoutrements*

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

**ŒUF MOLLET, CRÈME DE CHOU FLEUR ET TOFU** 17  
*Soft boiled egg, whipped cauliflower and tofu, parmesan*

## LUNCH

**POULET FERMIER CROUSTILLANT** 34  
*crispy skin heritage chicken, green beans, garlic and ginger brittle*

**CABILLAUD EN VICHYSSEOISE** 18  
*steamed cod, lardons, potato leek soup*

**CROQUE MONSIEUR** 17  
*ham, Comté 18 months, sauce béchamel*

**QUICHE DU JOUR** 19  
*Chef Scott's choice of seasonal garnish*

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

**SALADE NIÇOISE** 27  
*tuna, anchovy, potatoes, egg, green beans, red onions*

**ASSIETTE DE FROMAGE** 24  
*selection of local cheeses, bread*



## SHOP THE MENU

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



COFFEE CUP  
90



FRINGED FLAX  
LINEN NAPKIN  
18



KOHIKI  
FACET VASE  
FROM 98



DEEP RIMMED SIDE DISH  
80



FLOWER RINKA PLATE  
FROM 38

APRIL 29, 2021  
EXECUTIVE CHEF **MARIE-AUDE ROSE**  
CHEF DE CUISINE **SCOTT MARKOWITZ**