

La Mercerie

AT THE GUILD



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BREAKFAST

PAIN ET BEURRE 8
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 27
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 19
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 37
crispy skin heritage chicken, green beans, garlic and ginger brittle

CROQUE MONSIEUR 17
ham, Comté 18 months, sauce béchamel

QUICHE DU JOUR 21
Chef Scott's choice of seasonal garnish

AVOCAT-CREVETTES 26
New Caledonia shrimp, grapefruit, avocado French cocktail

LE JARDIN À MANGER 26
crudités, raw and steamed chilled vegetables with garlic, herbs and shallot dip

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

SALADE NIÇOISE 29
tuna, anchovy, potatoes, egg, green beans, red onions

ASSIETTE DE FROMAGE 26
selection of local cheeses, bread



COFFEE CUP
90



KOHIKI
FACET VASE
FROM 98



FLOWER RINKA PLATE
FROM 38



FRINGED FLAX
LINEN NAPKIN
18



DEEP RIMMED SIDE DISH
80

SHOP THE MENU

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

JUNE 18, 2021

EXECUTIVE CHEF MARIE-AUDE ROSE