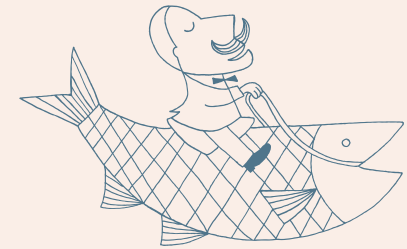


La Mercerie

AT THE GUILD



D
I
N
N
E
R

APPETIZERS

SIX HÛÎTRES, 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

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

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

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

MILLEFEUILLE DE SAUMON FUMÉ 26
smoked salmon, fresh cheese, buckwheat crêpe cake

SHOP THE MENU

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



FLOWER RINKA PLATE
FROM 38



COFFEE CUP
90



KOHIKI
FACET VASE
FROM 98



DEEP RIMMED SIDE DISH
80



FRINGED FLAX
LINEN NAPKIN
18

MAIN COURSES

COCOTTE DE LA MER 38
stew of paimpol beans, halibut, fennel-flavored fish sausage, mussels

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

CONFIT DE CANARD, POLENTA CRÉMEUSE 39
confit duck leg, creamy polenta, bigarade sauce

BŒUF BOURGUIGNON 43
braised short ribs, stortini pasta

FILET DE BOEUF AU POIVRE 46
petite greens salad

TO SHARE

WHOLE ROASTED HERITAGE CHICKEN* 72
with jus

SIDES

PAIN ET BEURRE 7
baguette, salted Bordier butter

HARICOTS VERTS 10
sautéed green beans, garlic butter

POLENTA 10
creamy polenta

ASSIETTE DE FROMAGE 24
selection of French and American cheeses

*WHILE SUPPLIES LAST

FEBRUARY 12, 2021
EXECUTIVE CHEF **MARIE-AUDE ROSE**
CHEF DE CUISINE **SCOTT MARKOWITZ**