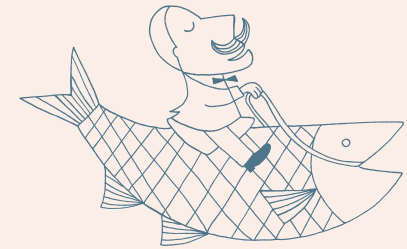


La Mercerie

AT THE GUILD



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APPETIZERS

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

POISSON CRU À L'HUILE D'OLIVE CITRON 25
fish crudo, olive oil, lemon, baby spinach

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

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

SALADE NIÇOISE 29
tuna, anchovies, potatoes, eggs, green beans, red onions

MAIN COURSES

POULET FERMIER CROUSTILLANT 37
crispy heritage chicken, green beans, garlic and ginger brittle

BAR NOIR EN SAUCE TOMATÉE, POMMES VAPEUR 42
black bass, tomato sauce, steamed potatoes

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

HALIBUT AU BEURRE BLANC, BLETTE CROQUANTES 42
halibut, beurre blanc, swiss chard

BŒUF BOURGUIGNON 43
braised short ribs, stortini pasta

FILET DE BOEUF AU POIVRE 46
petite greens salad

SIDES

PAIN ET BEURRE 8
baguette, salted Bordier butter

HARICOTS VERTS 10
sautéed green beans, garlic butter

GRATIN DAUPHINOIS 10
potato gratin, nutmeg, garlic

ASSIETTE DE FROMAGE 26
selection of French and American cheeses



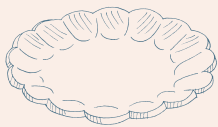
FRINGED FLAX
LINEN NAPKIN
18



COFFEE CUP
90



KOHIKI
FACET VASE
FROM 98



FLOWER RINKA PLATE
FROM 38

SHOP THE MENU

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



DEEP RIMMED SIDE DISH
80

*WHILE SUPPLIES LAST

JUNE 18, 2021
EXECUTIVE CHEF MARIE-AUDE ROSE