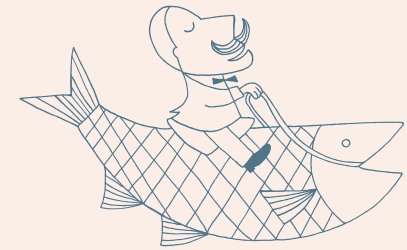


La Mercerie

AT THE GUILD



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APPETIZERS

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

CARPACCIO DE SAINT-JACQUES AUX AGRUMES 24
raw sea scallop, citrus jam, endive

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

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

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

MAIN COURSES

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

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

SIDES

PAIN ET BEURRE 7
baguette, salted Bordier butter

POLENTA 10
creamy polenta

HARICOTS VERTS 10
sautéed green beans, garlic butter

ASSIETTE DE FROMAGE 24
selection of French and American cheeses

SHOP THE MENU

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



FRINGED FLAX
LINEN NAPKIN
18



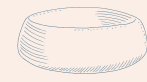
FLOWER RINKA PLATE
FROM 38



COFFEE CUP
90



KOHIKI
FACET VASE
FROM 98



DEEP RIMMED SIDE DISH
80

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