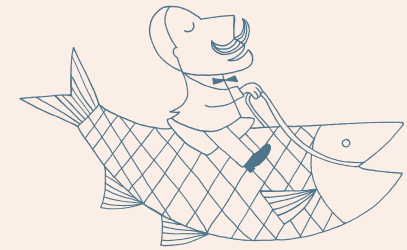


La Mercerie

AT THE GUILD



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APPETIZERS

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

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

POISSON CRU À L'HUILE D'OLIVE CITRON 23
fish crudo, olive oil, lemon, baby spinach

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

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

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



DEEP RIMMED SIDE DISH
80



FLOWER RINKA PLATE
FROM 38



COFFEE CUP
90



KOHIKI
FACET VASE
FROM 98

MAIN COURSES

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

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

BAR NOIR EN SAUCE TOMATÉE, POMMES VAPEUR 38
black bass, tomato sauce, steamed potatoes

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

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