

# La Mercerie

AT THE GUILD



## TOUTES LES CÔTES

AN ARRAY OF ARTISANALLY CURED  
AND HOUSE-SMOKED SEAFOOD FROM  
THE COASTS OF THE WORLD, SERVED ON  
A HANDMADE WALNUT PLATTER.

DIVINE VENTRÊCHE  
*cured smoked toro*

SAUMON FUMÉ "ISLAY"  
*hot smoked salmon, Lagavulin,  
marigold, Timut pepper*

PIQUILLO DE LODOSA  
*salmon rilette*

THON ROUGE DES CÔTES PACIFIQUES  
*cured smoked tuna loin*

POULPE FUMÉ DE LA CÔTE BASQUE  
*smoked octopus, Espelette pepper*

COUTEAUX AU CITRON  
*smoked east coast razor clams, lemon sabayon*

MAQUEREAU AU VIN BLANC  
*white wine pickled Boston maquereel tail*

175

## PLUS UNE BOISSON

CHILLED HAKU VODKA  
FROM SUNTORY

16

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SERVED  
5PM  
-  
10PM

## À PARTAGER - TO SHARE

HUÎTRES DE LA CÔTE EST 30  
*half dozen east coast oysters, lemon rye toast,  
French seaweed butter from maison Bordier*

BETTERAVES VINAIGRÉES 14  
*citrus pickled beets, trout roe, smoked Kendall  
farm crème fraiche*

ANCHOIS DE CANTABRIE AU  
BEURRE VANILLÉ 19  
*Don Bocarte Cantabrig anchovies, homemade  
vanilla butter, baguette toasts*

ASSIETTE DE FROMAGE 26  
*selection of french and american cheeses*

## LES PLATS PRINCIPAUX - MAIN COURSES

POULET FERMIER CROUSTILLANT 37  
*heritage chicken, Dijon mustard, green beans,  
garlic and ginger brittle*

LA CRÊPE SAUMON ET POIREAUX 34  
*buckwheat crêpe, salmon, leeks, potatoes,  
beurre blanc*

BŒUF BOURGUIGNON 45  
*Pinot noir marinated and braised beef, bacon,  
carrots, mushrooms, pasta*

CABILLAUD À LA MOUTARDE EN COCOTTE 42  
*steamed cod in donabe, grain mustard,  
leeks and potatoes*

SOLE DE PARIS 68  
*Dover sole Meunière, button mushroom,  
white wine sauce*

FILET DE CANARD AUX CERISES 42  
*almond pearl onions, cherry sauce*

FILET DE BŒUF AU POIVRE 55  
*petite greens salad*

## LES GARNITURES - SIDES

PAIN ET BEURRE 12  
*assorted bread trio with Bordier salted butter*

PETITE SALADE VERTE 10  
*artisan lettuce, extra virgin Provençal  
olive oil, shallot vinaigrette*

HARICOTS VERTS 14  
*green beans, garlic and fine herbs butter*

GRATIN DAUPHINOIS 16  
*sliced potatoes cooked in garlic infused  
milk and cream, gratiné with Comté*

## LES ENTRÉES - APPETIZERS

SALADE VERTE AUX FINES HERBES 19  
*artisan lettuce, radish, cucumber, fines herbes dressing*

SOUPE À L'OIGNON 'BICHON BICHETTE' 22  
*vegetarian onion soup, gruyère, baguette crouton, cognac*

HOMARD EN SALADE 36  
*whole Maine lobster tail, fennel infused cream,  
citrus vinaigrette, brioche crisp*

FOIE GRAS TORCHON 27  
*pear chutney*

COQUILLE SAINT JACQUES NORMANDE 28  
*scallops, apple, vegetables, beurre blanc,  
calvados, mushroom brioche*

AVOCAT-CREVETTES 26  
*Montauk shrimp, grapefruit, avocado, French cocktail,  
orange blossom vinaigrette*

NIÇOISE 30  
*confit tuna, black olives, red pearl onion, anchovies, egg,  
potatoes, green beans, red bell pepper, anchovy vinaigrette*

PETIT TARTARE DE BŒUF AU PARMESAN 22  
*hand cut NY strip, parmesan crisp, wild arugula*