

LUNCH

— ⊖ Our Jospier Grill gives unique flavor and depth to our entrées and burgers. ⊖ —

STARTERS

MUSHROOM FLAT BREAD 19
naan bread, truffle mushroom pâté, Asiago and mixed mushrooms

MEZZE 18
tzatziki, romesco, hummus, grilled naan-bread, za'atar

SALMON TARTARE 21
crispy capers, lime-dill and fresno reduction, sourdough crisps

CRISPY CALAMARI 18
chili lime vinaigrette, mixed greens

BEEF TARTARE 23
tenderloin, chives, dijon mustard, quail egg, sourdough bread crisps

JOSPER CHICKEN WINGS 15
soy honey butter glaze, crispy shallots



SOUPS

FRENCH ONION SOUP 15
Gruyere, beef jus, herbs

BORSCHT 16
a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

SOUP OF THE DAY MP

SANDWICHES & BURGERS

served with a choice of fries or house salad

CHICKEN KARAAGE 19
Japanese fried chicken, smoked Gouda, red cabbage slaw, wasabi aioli, French baguette

TRUFFLE BURGER 35
ground sirloin with truffles inside and out, balsamic caramelized onions, Gruyere, shaved truffles, and truffle fries

MONSIEUR CUBAIN 18
pulled pork, ham, apple mustard jam, Gruyere, ciabatta

L'ADRESSE HAMBURGER 20
Black Angus beef, lettuce, tomato, red onion, relish
add cheese / bacon 3

LE FREAK 18
house-made meatballs, tomato sauce, arugula, parmesan, mozzarella, French baguette

NOIR 21
black bean burger, avocado, lettuce, tomatoes, cumin aioli, brioche bun

SALADS

add chicken / shrimp / yellowfin tuna 7 / 9 / 11

BISTRO CHOP CHOP SALAD 17
couscous, seasonal vegetables, currants, fresh herbs, pomegranate

ENDIVE BLUE CHEESE 17
candied pecans, balsamic glaze, parmesan

ROASTED BEETS SALAD 17
quinoa, goat cheese croquettes, honey champagne vinaigrette

TUNA NICOISE 25
olives, fingerling potatoes, red onion, cherry tomatoes, green beans, radish, quail egg, poppy seed dressing

CHARRED CAESAR 17
house-made caesar dressing, herb croutons, shaved parmesan

WILD ARUGULA CREVETTE 23
grilled shrimp, butternut squash, kale, lime vinaigrette, Pecorino

SEA

PAN SEARED BRANZINO 27
mixed vegetables, white wine butter sauce, fresh herbs

SALMON OVER RICE 29
rice, asparagus, citrus paprika whipped cream

SEARED SEA SCALLOPS 35
truffle cauliflower purée, hazelnut brown butter, vincotto

MOULES FRITES 25
mussels steamed in white wine, lobster bisque, herbs

LAND

CAULIFLOWER STEAK 25
butternut squash, crispy capers, cauliflower potato leek purée, piquillo pepper

STEAK FRITES 35
NY strip (10 oz), truffle sweet potato tots, Beurre Maître D'

ROASTED CHICKEN 27
roasted garlic mashed potato, red pepper flakes, broccolini, au jus

PASTA

PELMENI 23
veal dumplings served with salsa and crème fraîche

RISOTTO DE LÉGUMES 25
mixed spring vegetables, parmesan

GNOCCHI BASIL PESTO 23
brussels sprouts, pesto, pistachios, olive oil

RIGATONI DUCK CONFIT 27
duck ragout, green peas, Pecorino

PASTA NOIR 31
tonnarelli, shrimp, squid, octopus in a red chili lobster sauce

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**ADD SEASONAL TRUFFLES**  
FORAGER'S PRICE  
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SIDES

CRISPY BABY POTATOES 9
shishito peppers, goat cheese butter, lemon

TRUFFLE FRIES 9
parmesan, chives, truffle salt

GRILLED VEGGIES 8
skillet roasted seasonal vegetables, honey sriracha sauce

BRUSSELS SPROUTS 10
Chinese sausage, sesame, basil pesto, chili lime vinaigrette

MASHED POTATOES 8
roasted garlic mashed potatoes

COCKTAILS

- ROSSINI 16
- APRICOT MIMOSA 15
juicy and refreshing apricot
nectar flavor
- MIMOSA 14

ICED COFFEE

- RASPBERRY COFFEE 10
- COLD BREW 6
- ICED LATTE 5/7
- THAI COFFEE 8
coconut, condensed milk

BLACK COFFEE

- POUR OVER 7
- FOREST BERRY
COLOMBIA 12
with fresh strawberry and
raspberry to highlight the natural
beauty of Colombia
- ESPRESSO 4/5
- AMERICANO 4/5



COFFEE & MILK

- CAPPUCCINO 6/8
- FLAT WHITE 7
- LATTE 6/8

SWEET COFFEE

- RAF COFFEE 9
Moscow's bestseller — coffee with
the taste and texture of melted
ice cream
- LATTE HALVA 9
another Moscow favorite with
a home-made sauce of halva
and sesame

MINERAL WATER & SODA

- FILETTE sparkling or still 9
- COCA-COLA /
COCA-COLA LIGHT 5

- APPLE LEMONADE 8

SPARKLING WINES

- PROSECCO
VALDOBBIADENE GIALL'ORO 15
Ruggeri / Italy, Veneto
- ROSÉ 187ml 16
Zonin / Italy, Veneto

WINE BY THE GLASS

- White
- SAUVIGNON BLANC
LA PETITE PERRIERE 2016 13
La Perriere / France, Sancerre
- PINOT GRIGIO
COLLI ORIENTALI 2016 14
Terlato / Italy, Friuli
- RIESLING TERRASSEN 2015 15
Matthias Hager / Austria, Kamptal
- CHARDONNAY
CUVAISON 2013 17
Estate Grown / United States, California
- PINOT GRIS 2016 14
J Vineyards & Winery /
United States, California
- Rosé
- "M" DE MINUTY 2016 16
Chateau Minuty / France, Provence
- Red
- GRENACHE,
SYRAH COTES DU RHONE
ST. ESPRIT 2015 15
Delas Freres / France, Rhone
- BROLO DI CAMPOFIORIN 2014 13
Masi / Italy, Veneto
- MALBEC 2016 14
Achaval Ferrer / Argentina, Mendoza
- PINOT NOIR 2015 14
J Vineyards & Winery /
United States, California
- CABERNET SAUVIGNON 2013 13
Fitch Mountain Cellars /
United States, Alexander Valley

FRESHLY MADE JUICES

- ORANGE or APPLE 8

BOTTLED BEER

- United States
- ALLAGASH BLACK
STOUT 9
- FLOWER POWER IPA 9
- DOC'S DRAFT ORIGINAL
HARD APPLE CIDER 9
- Belgium
- LA TRAPPE TRAPPIST 9
- TRIPEL KARMELIET 9
- Germany
- WEIHENSTEPHANER
ORIGINAL 9
- France
- METEOR PILSNER 11
- Japan
- COEDO BENIAKA 11

ICED TEA

- RASPBERRY &
LEMONGRASS 9
- MATCHA MANGO 10
- JASMINE & MANGO 9
- ASSAM & LEMON 7

TEAS WITHOUT TEA

- SEA BUCKTHORN 16
passion fruit, sea buckthorn
berries, Asian spices
- JASMINE & MANGO 14
delicate calming blend
with fresh mango
- GINGER 14
warming tea with ginger
and honey

- MINT TEA 8

- CHAMOMILE 8

SELECTED TEAS

- EARL GREY 8
- DRAGON'S WELL 8
- DARJEELING 8
- JASMINE Birds' Tongues 8

MATCHA

- MATCHA &
ALMOND LATTE 8

