

DINNER

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

TO SHARE

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

WINE PLATE 23
prosciutto, salami, hot sopressata,
Fontina, Bleu, Camembert, fig spread,
marinated olives, sourdough toast

MEZZE 18
tzatziki, romesco, roasted beet hummus,
grilled naan, za'atar

PROSCIUTTO FLAT BREAD 19
grilled naan, pesto, Asiago, arugula,
shaved parmesan

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

SALADS

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

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

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

BURRATA AND TOMATOES 19
Puglia's fresh burrata, heirloom tomatoes,
basil pesto

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

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

CAESAR SALAD 17
homemade Caesar dressing, herb
croutons, shaved parmesan

STEAK SALAD 27
josper grilled NY Strip, heirloom tomatoes,
basil vinaigrette, blue cheese, frisée

STARTERS

JOSPER CHICKEN WINGS 15
soy honey butter glaze, crispy shallots

CRISPY CALAMARI 18
chili lime vinaigrette, mixed greens

SALMON TARTARE 21
crispy capers, lime-dill Fresno
reduction, shallot, sourdough crisps

SIGNATURE BURGERS

**L'ADRESSE
HAMBURGER** 20

Black Angus beef, lettuce,
tomato, red onion, relish

add cheese / bacon 3 / 3

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

ADD SEASONAL TRUFFLES
FORAGER'S PRICE

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

**COLD NOODLES
WITH SHRIMP** 21
serrano and avocado cream, sautéed
shrimp, cucumber, grilled corn, cilantro,
crispy shallots

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

SEA

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

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

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

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

JOSPER GRILLED OCTOPUS 29
black forbidden rice, bottarga, romesco

LAND

DUCK A L'ORANGE 29
slow cooked duck leg, fried marble potatoes,
orange marmelade

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

STEAK FRITES 35
josper grilled NY strip (10 oz), truffle fries,
Beurre Maître D'

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

GRILLED LAMB CHOPS 33
josper grilled lamb chops, Fontina and
creamy truffle polenta, shaved summer
truffles

SIDES

TRUFFLE POLENTA 10
creamy polenta, summer truffles, Fontina

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
with roasted garlic



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 WEGELER 2015 16

Ries Feinherb VdP Gutswein /

Germany, Rheingau

CHARDONNAY 2016 15

Michael David, Lodi / United States, California

Rosé

"M" DE MINUTY 2016 16

Chateau Minuty / France, Provence

Red

GRENACHE, SYRAH

COTES DU RHONE ST. ESPRIT
2016 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 2015 16

Rodney Strong / United States, California,
Sonoma County

MINERAL WATER & SODA

FILETTE sparkling or still 9

COCA-COLA /

COCA-COLA LIGHT 5

GINGER ALE 5

LORINA FRENCH BERRY

LEMONADE 9

APPLE LEMONADE 8

SPARKLING WINES

PROSECCO
VALDOBBIADENE

GIALLO'ORO 15
Ruggeri / Italy, Veneto

ROSÉ 187ml 16
Zonin / Italy, Veneto

COCKTAILS

APRICOT MIMOSA 15

ROSSINI 16

MIMOSA 14

RASPBERRY MIMOSA 15

APEROL SPRITZ 15

BLOODY MARY 15

DRY MARTINI 15

MOSCOW MULE 16

L'ADRESSE
WHISKEY SOUR 16

L'ADRESSE
OLD FASHIONED 16

GINGER SMASH 15

NEGRONI 15

MOJITO 15

SELECTED TEAS

EARL GREY 8

DRAGON'S WELL 8

DARJEELING 8

JASMINE Birds' Tongues 8

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

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

DRAFT BEER United States

CIGAR CITY LAGER 8

MONTAUK SESSION 8

CIGAR CITY BELGIAN
STYLE WHITE ALE 8

ICED COFFEE

RASPBERRY COFFEE 10

COLD BREW 6

ICED LATTE 6/8

THAI COFFEE 8

coconut, condensed milk

BLACK COFFEE

POUR OVER 7

FOREST BERRY

COLOMBIA 12

with 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

FRESHLY MADE JUICES

ORANGE, GRAPEFRUIT
or APPLE 8