

BRUNCH

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

BREAKFAST

FRENCH TOAST 25

candied bacon, brûlée apples, mascarpone, maple syrup

MATCHA

FRENCH TOAST 19

matcha-infused pain de mie, seasonal berries, maple syrup

AVOCADO TOAST 21

sourdough, baby lettuce, kabosu vinaigrette, glazed figs, poached egg

EGGS BENEDICT

poached eggs, brioche, hollandaise with ham 19

with smoked salmon 25

with avocado 21

THE FRENCHIE

OMELETTE 19

mushrooms, ham, Gruyère

GREEN OMELETTE 19

spinach, broccolini, avocado, parsley

SHAKSHUKA 21

baked eggs, spicy tomato, spinach, feta

add shrimp / turkey kielbasa 9/7

YOGURT & GRANOLA 19

seasonal berries, hazelnuts, candied pecans

SANDWICHES & BURGERS

served with a choice of french fries or house salad

CHICKEN KARAAGE 23

Japanese fried chicken, cheddar, red cabbage slaw, cilantro, wasabi aioli, potato bun

VEGAN BURGER 25

6oz beyond meat patty, mustard seeds, lettuce, onions, tomato, potato bun

L'ADRESSE BURGER

WITH CHEESE 23

8oz Black Angus meat blend, Boston lettuce, onion, tomato, relish, potato bun
Choice of: American/ Cheddar/ Gruyère,

CROQUE MONSIEUR 23

brioche, ham, Gruyère, bechamel

LOBSTER ROLL 29

brioche bun, yuzu mayo, shiso, crystal wasabi, soy salt

STARTERS

KIMCHI CHICKEN WINGS 19

Korean marinade, kimchi, crispy shallots

MEZZE 21

tzatziki, romesco, beets hummus, grilled naan-bread, za'atar

TUNA TARTARE & SAFFRON 29

yellow tomatoes compote, avocado, saffron aioli, black bread toast

CRISPY CALAMARI 23

fava beans puree, mixed greens, chili lime vinaigrette, homemade tartar sauce

ROASTED EGGPLANT & FETA 19

Japanese eggplant, watercress, sumac

MUSHROOM FLATBREAD 25

grilled naan, truffle mushroom pâté, Asiago, mixed mushrooms

BABY ARTICHOKE 19

tomato concasse, vincotto

ADD SEASONAL TRUFFLES FORAGER'S PRICE

SALADS

add chicken 7 / shrimp 9 / yellowfin tuna 11 /
steak 12 / beyond patty 11 / salmon
fillet 16 / burrata 12

CAESAR SALAD 19

baby romaine, Reggiano dressing, Parmesan crackers, parsley

BURRATA AND TOMATOES 25

heirloom tomatoes, grilled peach, basil pesto, balsamic glaze

KALE CRISPY SALAD 21

crispy red quinoa, asparagus, apple glaze

GRILLED LOBSTER SALAD 33

half lobster, yuzu butter, avocado, grape tomatoes, cucumber

BEETS SALAD 25

quinoa, goat cheese croquettes, honey champagne vinaigrette

SIGNATURES

TAGLIARDI TRUFFLE ASIAGO 42

homemade pasta, Reggiano broth, shaved truffles

WAFFLES & KARAAGE 25

Japanese fried chicken, egg, maple syrup

SYRNIKI 21

cottage cheese pancakes, crème fraîche, mint

PELMENI 27

veal dumplings served with salsa and crème fraîche

TRUFFLE BURGER 38

8oz Black Angus patty with truffle paste, balsamic onions, Gruyère, sriracha aioli, arugula, shaved truffles, potato bun, truffle fries

SOUPS

TRUFFLE MUSHROOM SOUP 17

mushroom broth, shaved truffles, puff pastry

BORSCHT 18/10

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

SEA

SALMON OVER RICE 35

basmati rice, mixed herbs, roasted broccolini, paprika whipped cream

MEDITERRANEAN BRANZINO 37

fregola, fava beans, roasted peppers, morels, baby fennel

MOULES FRITES 32

saffron, white wine, fresno

SEARED SEA SCALLOPS 42

truffle cauliflower puree, hazelnut, brown butter, vincotto

CHILEAN SEA BASS 45

miso glazed, Campania tomatoes, truffle baby potatoes

LAND

STEAK FRITES 43

NY strip, truffle fries, Beurre Maître D'

ROASTED CHICKEN 33

creamy mashed potatoes with truffles, sun dried tomatoes, seasonal mushrooms

WAGYU SKIRT SKILLET 41

fingerling potatoes, roasted tomatoes, grapefruit chimichurri

LAMB CHOPS 42

Moroccan rub, heirloom tomatoes, tzatziki, crispy chickpeas

PASTA & RISOTTO

MUSHROOM RISOTTO 32

seasonal mushrooms, porcini broth, truffle cream

PAPPARDELLE & SHRIMPS 29

lobster sauce, white wine, stracciatella

SPAGHETTI BOLOGNESE 27

pasta alla chitarra, meat blend ragu, stracciatella, roasted tomatoes, Parmesan crackers

PAN FRIED GNOCCHI AND

VEGGIES 27

seasonal veggies, charred corn, lemon butter

SIDES

TRUFFLE FRITES 9

BRUSSEL SPROUTS 10

Chinese sausage, pesto, chili lime vinaigrette

CROISSANT 6

served with butter and homemade jam

ROASTED VEGGIES 9

pine nut currants dressing



AMERICAN BISTRO

RAFAEL DE GARATE EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server or manager if any member of your party has a food allergy or dietary concern.

@LadresseNYC www.ladressenyc.com For event catering and delivery, please email info@ladressenyc.com



WINE BY THE GLASS

Sparkling Wine
PROSECCO VALDOBBIADENE
GIALL'ORO RUGGERI 15 / 70
Veneto / Italy

ROSE "PHILOSOPHY"
EXTRA DRY 15 / 65
Veneto / Italy

White
SAUVIGNON BLANC
L'ESCARPE 17 / 75
Sancerre / France

PINOT GRIGIO
VILLA DE MORESCHI 15 / 55
Bardolino / Italy

CHARDONNAY
CARVING BOARD 15 / 55
California / United States

SAUVIGNON BLANC
SOUTHERN RIGHTS 16 / 65
Walker Bay / South Africa

Rosé
VALLE DE PINS 15 / 70
Cotes de Provence / France

Red
GRENACHE, SYRAH 15 / 65
COTES DU RHONE ST. ESPRIT
DELAS FRERES
Rhône / France

MALBEC
ANDELUNA CELLAR 18 / 80
Mendoza / Argentina

PINOT NOIR
LA FOLLETTE 18 / 80
California / United States

CABERNET SAUVIGNON
HIDDEN VINES 17 / 75
Napa Valley / United States

MONTEPULCIANO D' ABRUZZO
JASCI & MARCHESANI 15 / 65
Abruzzo / Italy

COCKTAILS

GINGER SMASH 15

MIMOSA 15
raspberry / mango

MONA LISA 16

APEROL SPRITZ 15

BLOODY MARY 15

MOSCOW MULE 16

NEGRONI 16

L'ADRESSE
OLD FASHIONED 16

APPLE HOT TODDY 12

IRISH COFFEE 12

BLACK COFFEE

POUR OVER 7

ESPRESSO 4 / 5

AMERICANO 4 / 5

ICED COFFEE

RASPBERRY COFFEE 8

COLD BREW 6

ICED LATTE 6 / 8

THAI COFFEE 8
Coconut, condensed milk

BUMBLE 8

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
homemade sauce of halva and
sesame

BOTTLED BEER

United States
FOUDERS PORTER 9

RACER 5 IPA 9

DOC'S DRAFT ORIGINAL HARD
APPLE CIDER 9

Belgium
TRIPEL KARMELIET 9

BLANCHE DE BRUXELLES 9

Germany
WEIHENSTEPHANER ORIGINAL 9

France
METEOR PILSNER 11

DRAFT BEER

United States
ROTATING SELECTION 9

ICED TEA

PLAIN ICED TEA 5

GOJI BERRY 9

RASPBERRY & LEMONGRASS 9
Juicy and relaxing mix
with passion fruit

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

GINGER 14
Warming tea with ginger and honey

MINT TEA 8

CHAMOMILE 8

FRESHLY MADE JUICES

ORANGE, GRAPEFRUIT 8 / 10

