



L'ADRESSE

AMERICAN BISTRO

LUNCH 26\$

FIRST COURSE

SOUP OF THE DAY

or

STACKED BOSTON LETTUCE SALAD

bacon gastrique, onion rings, goat cheese dressing,
grape tomatoes

or

BURRATA AND TOMATOES

heirloom tomatoes, basil pesto

SECOND COURSE

SKILLET SKIRT STEAK

roasted peppers, marble potatoes,
grapefruit chimichurri

or

CRISPY TOFU BOWL

spaghetti squash, broccolini, eggplants,
roasted peppers, avocado, ponzu,
miso carrot dressing

or

BRANZINO

celery purée, kale, brussels sprouts,
yuzu beurre blanc, crispy capers

WOODFORD COCKTAIL

SEA BUCKTHORN SOUR 16

Woodford reserve, sea buckthorn syrup, egg white,
lime juice, torched rosemary

ISAAC CORREA BRAND CHEF **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.

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



L'ADRESSE

AMERICAN BISTRO

DINNER 42\$

FIRST COURSE

BORSCHT

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

or

SPA SALAD

shrimps, octopus, grape tomatoes, marble baby potatoes, bocconcini, balsamic glaze

or

ROASTED BEETS SALAD

quinoa, goat cheese croquettes, honey champagne vinaigrette

SECOND COURSE

DUCK A L'ORANGE

slow cooked duck leg, fried marble potatoes, orange marmelade

or

CRISPY SKIN SALMON

bok choy, celery purée, beurre blanc

or

MUSHROOM RISOTTO

seasonal mushrooms, truffle cream, parmesan

DESSERTS:

RAKE

gluten free layered cake with caramel and honey sponge, toasted white chocolate and dulce de leche cream, dried plum

or

PECAN TART

classic tart with caramel and Valrhona dulce whipped cream

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