

LUNCH 26\$

FIRST COURSE

SHRIMP BORA BORA SALAD

poached shrimps, grape tomatoes, avocado, cucumber, Thai dressing

or

GREEN GODDESS SALAD

baby romaine, avocado, champagne grapes, cured egg yolk, avocado dressing

or

SOUP OF THE DAY

SECOND COURSE

CHICKEN KARAAGE SANDWICH

Japanese fried chicken, smoked Gouda, red cabbage slaw, wasabi aioli, acma bun

or

GARDEN BEET PASTA

gluten free spaghetti, beet jus, golden beets, snow peas, asparagus, roasted butternut squash, toasted almonds

or

SALMON POKE

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

FRENCH ONION SOUP

Gruyère, beef jus, herbs

or

SALMON CARPACCIO

Faroe Island salmon, yuzu truffle vinaigrette, avocado mousse, shaved seasonal truffles

or

ROASTED BEETS SALAD

quinoa, goat cheese croquettes, honey champagne vinaigrette

SECOND COURSE

TRUFFLE PASTA

or

GRILLED LAMB CHOPS

Moroccan spice rub, creamy mashed potatoes, shaved seasonal truffles

or

THAI MUSSELS

steamed mussels, coconut milk, ginger and basil sauce, jasmine rice

DESSERT

SMETANNYK

layered sour cream cake

or

LOTUS

sea buckthorn tart with meringue cookie, hibiscus flower

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