

LUNCH

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

STARTERS

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

SALAMI AND BEEF FLATBREAD 20
ground beef, salami, red onion, fresh mozzarella, sun dried tomatoes, tomato sauce, parmesan, basil

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

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

CRISPY CALAMARI 18
chili lime vinaigrette, mixed greens

JOSPER CHICKEN WINGS 15
soy honey butter glaze, crispy shallots

PASTA

PELMENI 23
veal dumplings served with salsa and crème fraîche

MUSHROOM RISOTTO 25
locally foraged mushrooms, truffle cream, parmesan

GNOCCHI BASIL PESTO 25
brussels sprouts, pesto, pistachios, olive oil

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

SPAGHETTI BOLOGNESE 23
3 meat blend ragu, tomato, parmesan, topped with Stracciatella

GARDEN BEET PASTA 23
gluten free spaghetti, beet jus, golden beets, snow peas, asparagus, roasted butternut squash, toasted almonds

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

SEA

PAN SEARED BRANZINO 28
beet & horseradish sauce, roasted root vegetables

SALMON OVER RICE 29
basmati, 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

BOUILLABAISSE 33
fish and lobster broth, Pastis, octopus, scallop, shrimp, squid, mussels, roasted grape tomatoes, served with sourdough toast and spicy Romesco

CHILEAN SEA BASS 35
polenta, olive, capers & pepper relish, extra virgin olive oil

LAND

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

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

STEAK FRITES 36
jospier grilled NY strip (10 oz), truffle fries, Beurre Maître D'

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

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

SANDWICHES & BURGERS

served with a choice of fries or house salad

L'ADRESSE HAMBURGER 20

Black Angus beef, lettuce, tomato, red onion, relish
add cheese / bacon 3 / 3

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

BBQ SHORT RIBS BURGER 23
braised short ribs, coleslaw, Cheddar, pickled onions, brioche, BBQ spiced fries

LAMB KOFTA 19
beet hummus, chopped salad, tzatziki, cilantro, crispy shallots on grilled naan

FISH SANDWICH 25
black bun, beer battered branzino, pickled slaw, cucumber, arugula, sriracha aioli

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

NOIR 22

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

SALADS

add chicken / shrimp / yellowfin tuna / steak 7 / 9 / 11 / 12

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

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

SPA SALAD 23
shrimp, octopus, grape tomatoes, fingerling potatoes, bocconcini, balsamic

BURRATA AND TOMATOES 20
Puglia's fresh burrata, heirloom tomatoes, basil pesto

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

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

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



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.

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COCKTAILS

- ROSSINI 16
MIMOSA 14
RASPBERRY MIMOSA 15

ICED COFFEE

- COLD BREW 6
ICED LATTE 5/7

BLACK COFFEE

- POUR OVER 7
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

MINERAL WATER & SODA

- FILETTE sparkling or still 9
COCA-COLA /
COCA-COLA LIGHT 5
GINGER ALE 5
LORINA FRENCH BERRY
LEMONADE 9

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 14
La Perriere / France, Sancerre

- PINOT GRIGIO
COLLI ORIENTALI 2016 15
Terlato / Italy, Friuli

- RIESLING TROCKEN 16
Bassermann-Jordan / Germany, Pfalz

- CHARDONNAY 2016 15
Sebastiani / United States,
California, Sonoma County

- 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 14
Masi / Italy, Veneto

- MALBEC 2016 14
Achaval Ferrer / Argentina, Mendoza

- PINOT NOIR 2015 15
J Vineyards & Winery /
United States, California

- CABERNET SAUVIGNON
2015 16
Rodney Strong / United States,
California, Sonoma County

BOTTLED BEER

- United States
ALLAGASH BLACK
STOUT 9
FLOWER POWER IPA 9
DOC'S DRAFT ORIGINAL
HARD APPLE CIDER 9

- Belgium
BLANCHE
DE BRUXELLES 9
TRIPEL KARMELIET 9

- Germany
WEIHENSTEPHANER
ORIGINAL 9

- France
METEOR PILSNER 11

ICED TEA

- PLAIN ICED TEA 5
RASPBERRY &
LEMONGRASS 9

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

SELECTED TEAS

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

MATCHA

- MATCHA &
ALMOND LATTE 8

