

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

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 19
mixed greens, chili lime vinaigrette, homemade tartare sauce

JOSPER CHICKEN WINGS 17
soy honey butter glaze, crispy shallots

PASTA

PELMENI 23
veal dumplings served with salsa and crème fraîche

MUSHROOM RISOTTO 25
seasonal mushrooms, truffle cream, parmesan

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

GARDEN BEET PASTA 25
gluten free spaghetti, beet jus, golden beets, snow peas, asparagus, roasted butternut squash, toasted almonds

PASTA NERA 33
squid ink tonnarelli, shrimps, squid, octopus, mussels, lemon butter sauce

SOUPS

FRENCH ONION SOUP 15
Gruyère, 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 29
seasonal baby vegetables, basil pesto

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

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

DOVER SOLE 40
haricots verts, almonds, brown butter

CHILEAN SEA BASS 35
creamy mashed potatoes, olive, capers & pepper relish, extra virgin olive oil

THAI MUSSELS 27
steamed mussels, coconut milk, ginger and basil sauce, jasmine rice

LAND

GRILLED LAMB CHOPS 35
Moroccan spice rub, creamy mashed potatoes, shaved seasonal truffles

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

GRILLED HANGER STEAK 35
creamy mashed potatoes, green peppercorn sauce, balsamic onions, blue cheese

STEAK FRITES 37
jospier grilled NY strip truffle fries, Beurre Maître D'

ROASTED CHICKEN 31
creamy mashed potatoes, sun dried tomatoes, oyster mushrooms

SIDES

TRUFFLE FRIES 9
parmesan, chives, truffle salt

BRUSSELS SPROUTS 10
Chinese sausage, sesame, basil pesto, chili lime vinaigrette

JOSPER VEGGIES 8
baby seasonal veggies, skillet roasted at our Jospier, honey sriracha sauce

CREAMY MASHED POTATOES 12
mascarpone, parmesan, roasted garlic, chives, shaved truffles

SANDWICHES & BURGERS

served with a choice of fries or house salad

L'ADRESSE HAMBURGER 21
Black Angus beef, lettuce, tomato, red onion, relish
add cheese / bacon 3/3

CHICKEN KARAAGE 21
Japanese fried chicken, smoked Gouda, red cabbage slaw, wasabi aioli, acma bun

FISH SANDWICH 26
black bun, beer battered branzino, pickled slaw, cucumber, arugula, sriracha aioli

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

NOIR 23
black bean burger, avocado, lettuce, tomatoes, cumin aioli, brioche bun

SALADS

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

CAESAR SALAD 18
baby romaine, homemade Caesar dressing, parmesan croutons, shaved parmesan

GREEN GODDESS 18
baby romaine, avocado, champagne grapes, cured egg yolk, avocado dressing

SHRIMP BORA BORA 25
poached shrimps, grape tomatoes, avocado, cucumber, Thai dressing

ROASTED BEETS SALAD 19
quinoa, goat cheese croquettes, honey champagne vinaigrette

BURRATA AND TOMATOES 21
Puglia's fresh burrata, heirloom tomatoes, basil pesto

BISTRO CHOP CHOP SALAD 18
couscous, seasonal vegetables, red onions, almond, currants, fresh herbs, pomegranate

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

LOBSTER TARTLET 27
lobster avocado salad, yuzu-tarragon mayo and arugula, black truffle vinaigrette on savory tartlet



Truffles & Truffle Products



Italian Top Quality Products



All-natural, antibiotic-free poultry products

COCKTAILS

- ROSSINI 16
APEROL SPRITZ 15
DRY MARTINI 16
MOSCOW MULE 16
L'ADRESSE
WHISKEY SOUR 16
L'ADRESSE
OLD FASHIONED 16
GINGER SMASH 15
NEGRONI 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

MATCHA

- MATCHA & ALMOND
LATTE 8

FRESHLY MADE JUICES

- ORANGE,
GRAPEFRUIT 8

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 15
La Perriere / France, Loire
FURMINT TOKAJ 2015 13
AFFINITAS / HUNGARY, NORTH HUNGARY

- 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 2017 15
Delas Freres / France, Rhone

- BROLO DI CAMPOFIORIN
2014 15
Masi Agricola / Italy, Veneto

- MALBEC 2017 14
Achaval Ferrer / Argentina, Mendoza

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

- CABERNET SAUVIGNON
2016 16
Rodney Strong / United States,
California, Sonoma County

MINERAL WATER & SODA

- FILETTE sparkling or still 9
COCA-COLA / COCA-COLA LIGHT /
DIET BLACK CHERRY 5
DIET CREME SODA 5
GINGER ALE 5

BOTTLED BEER

- United States
ALLAGASH BLACK
STOUT 9
FLOWER POWER IPA 9
DOC'S DRAFT ORIGINAL
HARD APPLE CIDER 9
GLUTENBERG BLONDE
ALE GLUTEN FREE 11

- Belgium
BLANCHE
DE BRUXELLES 9
TRIPEL KARMELIET 9
GREEN'S AMBER ALE
GLUTEN FREE 16

- Germany
WEIHENSTEPHANER
ORIGINAL 9

- France
METEOR PILSNER 11

- DRAFT BEER** United States
ROTATING SELECTION 9

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



DINNER

— ⊕ Our Jospier 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

**SKILLET BRIE
AND TRUFFLES** 28
white truffle honey, truffle oil, homemade
black bread, shaved seasonal truffles

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

SOUPS

FRENCH ONION SOUP 15
Gruyère, 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 / steak
7/9/11/12

BURRATA AND TOMATOES 21
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 19
quinoa, goat cheese croquettes,
honey champagne vinaigrette

CAESAR SALAD 18
baby romaine, homemade Caesar
dressing, parmesan croutons, shaved
parmesan

LOBSTER TARTLET 27
lobster avocado salad, yuzu-tarragon
mayo and arugula, black truffle
vinaigrette on savory tartlet

SHRIMP BORA BORA 25
poached shrimps, grape tomatoes,
avocado, cucumber, Thai dressing

GREEN GODDESS 18
baby romaine, fresh avocado, champagne
grapes, cured egg yolk, avocado dressing

STARTERS

JOSPER CHICKEN WINGS 17
soy honey butter glaze, crispy shallots

CRISPY CALAMARI 19
mixed greens, chili lime vinaigrette,
homemade tartare sauce

VITELLO TONNATO 25
veal tenderloin, tuna cream, caper berries

SALMON CARPACCIO 25
Faroe Island salmon, yuzu truffle
vinaigrette, avocado mousse, shaved
seasonal truffles

SIGNATURE BURGERS

L'ADRESSE HAMBURGER 21
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,
Gruyère, shaved truffles, and truffle fries

PASTA

PELMENI 23
veal dumplings served
with salsa and crème fraîche

MUSHROOM RISOTTO 25
seasonal mushrooms, truffle cream,
parmesan

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

GARDEN BEET PASTA 25
gluten free spaghetti, beet jus, golden beets,
snow peas, asparagus, roasted butternut
squash, toasted almonds

LOBSTER CARBONARA 35
squid ink tonnarelli, poached lobster,
crispy prosciutto

TRUFFLE PASTA 35
fettuccine, aged Parmigiano-Reggiano
broth, poached egg, shaved seasonal
truffles



JOSPER VEGGIES 8
baby seasonal veggies, skillet roasted at our
Jospier, honey sriracha sauce

BRUSSELS SPROUTS 10
Chinese sausage, sesame, basil pesto,
chili lime vinaigrette

SEA

CHILEAN SEA BASS 35
creamy mashed potatoes, olive, capers &
pepper relish, extra virgin olive oil

THAI MUSSELS 27
steamed mussels, coconut milk, ginger and
basil sauce, jasmine rice

DOVER SOLE 40
haricots verts, almonds, brown butter

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

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

JOSPER GRILLED OCTOPUS 31
black forbidden rice, bottarga, romesco

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**ADD SEASONAL TRUFFLES**  
FORAGER'S PRICE  
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LAND

DUCK MAGRET L'ADRESSE 37
roasted duck breast, marble baby potatoes,
duck jus

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

STEAK FRITES 37
jospier grilled NY strip truffle fries, Beurre
Maître D'

ROASTED CHICKEN 31
creamy mashed potatoes, sun dried
tomatoes, oyster mushrooms

GRILLED HANGER STEAK 35
creamy mashed potatoes, green pepercon
sauce, balsamic onions, blue cheese

GRILLED LAMB CHOPS 35
Moroccan spice rub, creamy mashed
potatoes, shaved seasonal truffles

SIDES

CREAMY MASHED POTATOES 12
mascarpone, parmesan, roasted garlic,
chives, shaved truffles

TRUFFLE FRIES 9
parmesan, chives, truffle salt



Truffles & Truffle Products



Italian Top Quality Products



All-natural, antibiotic-free poultry products



WINE BY THE GLASS

White

SAUVIGNON BLANC

LA PETITE PERRIERE 2016 15

La Perriere / France, Loire

PINOT GRIGIO

COLLI ORIENTALI 2016 15

Terlato / Italy, Friuli

FURMINT TOKAJ 2015 13

Affinitas / Hungary, North Hungary

CHARDONNAY 2016 15

Sebastiani / United States, California,
Sonoma County

Rosé

"M" DE MINUTY 2017 16

Chateau Minuty / France, Provence

Red

GRENACHE, SYRAH

COTES DU RHONE

ST. ESPRIT 2017 15

Delas Freres / France, Rhone

BROLO DI CAMPOFIORIN 2014 15

Masi / Italy, Veneto

MALBEC 2017 14

Achaval Ferrer / Argentina, Mendoza

PINOT NOIR 2015 15

J Vineyards & Winery /
United States, California

CABERNET SAUVIGNON 2016 16

Rodney Strong / United States, California,
Sonoma County

MINERAL WATER & SODA

FILETTE sparkling or still 9

COCA-COLA / COCA-COLA LIGHT /
DIET BLACK CHERRY 5

DIET CREME SODA 5

GINGER ALE 5

SPARKLING WINES

PROSECCO

VALDOBBIADENE

GIALLO'ORO 15

Ruggeri / Italy, Veneto

ROSÉ 187ml 16

Zonin / Italy, Veneto

COCKTAILS

ROSSINI 16

MIMOSA 15

APEROL SPRITZ 15

DRY MARTINI 16

MOSCOW MULE 16

L'ADRESSE

WHISKEY SOUR 16

L'ADRESSE

OLD FASHIONED 16

GINGER SMASH 15

NEGRONI 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

GINGER 14

warming tea with ginger
and honey

MINT TEA 8

CHAMOMILE 8

FRESHLY MADE JUICES

ORANGE,

GRAPEFRUIT 8

BOTTLED BEER

United States

ALLAGASH

BLACK STOUT 9

FLOWER POWER IPA 9

DOC'S DRAFT ORIGINAL

HARD APPLE CIDER 9

GLUTENBERG BLONDE

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METEOR PILSNER 11

DRAFT BEER United States

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ICED COFFEE

COLD BREW 6

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ESPRESSO 4/5

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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

MATCHA & ALMOND

LATTE 8