

# 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

**SALAMI AND BEEF  
FLATBREAD** 20

ground beef, salami, red onion, fresh  
mozzarella, sun dried tomatoes, tomato  
sauce, parmesan, basil

**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  
Gruyere, 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

**SPA SALAD** 23

shrimp, octopus, grape tomatoes, fingerling  
potatoes, bocconcini, balsamic

**BISTRO CHOP CHOP SALAD** 17

couscous, seasonal vegetables, red  
onion, almond, currants, fresh herbs,  
pomegranate

**BURRATA AND TOMATOES** 20

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** 17

homemade Caesar dressing, herb  
croutons, shaved parmesan

**STEAK SALAD** 27

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

## STARTERS

**JOSPER CHICKEN WINGS** 15  
soy honey butter glaze, crispy shallots

**CRISPY CALAMARI** 18  
chili lime vinaigrette, mixed greens

**SALMON CRUDO** 23

cucumber, mango, avocado, tobiko, house  
dressing, nori

## SIGNATURE BURGERS

### L'ADRESSE

**HAMBURGER** 20  
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, Gruyere, shaved truffles,  
and truffle fries

## PASTA

**PELMENI** 23  
veal dumplings served  
with salsa and crème fraîche



**MUSHROOM RISOTTO** 25  
locally foraged mushrooms, truffle cream,  
parmesan

**GNOCCHI BASIL PESTO** 23  
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

## SEA

**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

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

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

**MOULES FRITES** 25  
mussels steamed in white wine, lobster  
bisque, herbs

**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 FRITES** 36  
crispy duck breast, hoisin BBQ sauce, herb  
french fries

**GRILLED CORNISH HEN** 31  
celery root purée, roasted root vegetables,  
broccolini, tarragon sauce

**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'

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

## 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



## 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

## 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

GIALLO'ORO 15  
Ruggeri / Italy, Veneto

ROSÉ 187ml 16  
Zonin / Italy, Veneto

## COCKTAILS

ROSSINI 16

MIMOSA 14

RASPBERRY MIMOSA 15

APEROL SPRITZ 15

BLOODY MARY 15

DRY MARTINI 15

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

## 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

TRIPLE KARMELIET 9

Germany

WEIHENSTEPHANER

ORIGINAL 9

France

METEOR PILSNER 11

## DRAFT BEER United States

CIGAR CITY LAGER 8

MONTAUK SESSION 8

## ICED COFFEE

COLD BREW 6

ICED LATTE 6/8

## BLACK COFFEE

POUR OVER 7

ESPRESSO 4/5

AMERICANO 4/5



## COFFEE & MILK

CAPPUCCINO 6/8

FLAT WHITE 7

LATTE 6/8

L'ADRESSE Gift Cards are now available, ask your server for more information.

An 18% service charge will be added to parties of six or more.