

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
GIALL'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
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 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 & ALMOND
LATTE 8