

DINNER

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

TO SHARE

MUSHROOM FLAT BREAD 20
grilled naan, truffle mushroom pâté,
Asiago, mixed mushrooms

**JOSPER GRILLED BONE
MALLOW** 25
apricot chutney, chimichurri,
sourdough toast

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

WINE PLATE 25
prosciutto, salami, hot sopressata,
Fontina, Bleu, Camembert, fig spread,
marinated olives, sourdough toast

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

SALADS

add chicken / shrimp 7 / 9
yellowfin tuna / steak 11 / 12
impossible burger patty 11
poached lobster tail 18
portobello confit 6

BURRATA AND TOMATOES 21
heirloom tomatoes, basil pesto

ROASTED BEETS SALAD 21
quinoa, goat cheese croquettes,
honey champagne vinaigrette

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

**STACKED BOSTON
LETTUCE SALAD** 18
bacon gastrique, onion rings, goat cheese
dressing, grape tomatoes

CRISPY TOFU BOWL 23
spaghetti squash, broccolini, eggplants,
roasted peppers, avocado, ponzu,
miso carrot dressing

SPA SALAD 29
shrimps, octopus, grape tomatoes, marble
baby potatoes, bocconcini, balsamic glaze

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

DUCK CONFIT BAO BUN 19
sriracha aioli, cucumber, cilantro

SALMON CRUDO 23
mango, avocado, cucumber,
yuzu truffle dressing

SOUPS

FRENCH ONION SOUP 15
Gruyère, beef jus, herbs

BORSCHT 18 / 10
a favorite in Eastern Europe,
traditional beet soup with beef
and crème fraîche

SOUP OF THE DAY 10

SANDWICHES & BURGERS

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

TRUFFLE BURGER 35
Black Angus beef with truffles inside
and out, balsamic caramelized onions,
Gruyère, shaved truffles, truffle fries

VEGAN BURGER 21
truffle tofu cream, lettuce, tomato,
black bun

portobello confit / impossible burger patty

PASTA & RISOTTO

**BUTTERNUT & GORGONZOLA
GNOCCHI** 25
roasted butternut squash, pumpkin seeds,
crumbled gorgonzola

MUSHROOM RISOTTO 27
seasonal mushrooms, truffle cream,
parmesan

LOBSTER CARBONARA 39*
squid ink tonnarelli, poached lobster,
crispy prosciutto

SPAGHETTI BOLOGNESE 25*
veal-pork-beef ragu, Campania tomatoes,
stracciatella, parmesan

BURRATA PASTA 27*
pasta alla chitarra, Campania tomatoes

* gluten free spaghetti 3

SEA

CHILEAN SEA BASS 38
creamy mashed potatoes, olives,
capers & pepper relish

CRISPY SKIN SALMON 32
bok choy, celery purée, beurre blanc

SEARED SEA SCALLOPS 38
truffle cauliflower puree, hazelnut brown
butter, vincotto

JOSPER GRILLED OCTOPUS 31
black forbidden rice, bottarga, romesco

JOSPER SKILLET MUSSELS 27
butter, lime juice, mojito criollo

LAND

STEAK FRITES 38
jospier grilled NY strip, truffle fries,
Beurre Maître D'

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

DUCK BREAST & KIMCHI
FRIED RICE 35
BBQ glazed duck breast, kimchi fried rice,
poached egg, nori, sesame

GRILLED LAMB CHOPS 38
triple thick-cut lamb chops, Moroccan spice
rub, creamy mashed potatoes

BEEF STROGANOFF 29
sliced tenderloin, béchamel, mixed
mushrooms, creamy mashed potatoes,
crispy onions

SIDES

JOSPER VEGGIES 8
honey sriracha sauce

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

**CREAMY MASHED
POTATOES** 12
mascarpone, parmesan, roasted garlic,
chives

TRUFFLE FRIES 9
parmesan, chives, truffle salt

MARBLE POTATOES 8



Italian Top Quality Products



WINE

Sparkling

PROSECCO

EXTRA DRY 14 / 60

Ruggeri Giall'Oro / Conegliano-Valdobbiadene,
Veneto, Italy

ROSÉ EXTRA DRY 14 / 60

Danny Seo / Veneto, Italy

White

GRÜNER VELTLINER 14 / 60

Weingut Hermann Moser / Kremstal, Austria

SAUVIGNON BLANC

"LA PETITE PERRIERE" 14 / 60

Saget La Perriere / Loire, France

PINOT GRIGIO 15 / 65

Terlato Vineyards / Friuli-Venezia Giulia, Italy

CHARDONNAY 15 / 65

True Myth / Edna Valley, California, USA

Rosé

"M DE MINUTY" 15 / 65

Château Minuty / Côtes de Provence, France

Red

PINOT NOIR 14 / 60

J Vineyards & Winery / California, USA

MALBEC 15 / 65

Achaval Ferrer / Mendoza, Argentina

CÔTES-DU-RHÔNE

SAINT-ESPRIT 14 / 60

Delas Freres / Rhône, France

CABERNET SAUVIGNON 15 / 65

Rodney Strong Vineyards /
Sonoma County, USA

MINERAL WATER & SODA

FILETTE sparkling or still 9

COCA-COLA /

COCA-COLA DIET 5

DIET CREME SODA /

DIET BLACK CHERRY 5

GINGER ALE 5

COCKTAILS

MOSCOW MULE 16

GINGER SMASH 15

WHISKEY SOUR 16

OLD FASHIONED 16

APPLE HOT TODDY 12

SEA BUCKTHORN

SOUR 16

SAZERAC 16

SUNDAY NEGRONI 16

EAU DE LAVANDE 16

ARTHUR AVE 16

FALL MARGARITA 16

PARK AVE PALOMA 16

WINTER DAIQUIRI 16

IRISH COFFEE 12

Irish whiskey, heavy cream

COLD BREW MARTINI 15

vodka, coffee liqueur, caramel

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

Canada

GLUTENBERG BLONDE

ALE GLUTEN FREE 11

Belgium

BLANCHE

DE BRUXELLES 9

TRIPLE KARMELIET 9

England

GREEN'S AMBER ALE

GLUTEN FREE 16

Germany

WEIHENSTEPHANER

ORIGINAL 9

France

METEOR PILSNER 11

DRAFT BEER United States

ROTATING SELECTION 9

COFFEE

REGULAR BLACK 6

ESPRESSO 4/5

AMERICANO 4/5

CAPPUCCINO 6/8

FLAT WHITE 7

RAF COFFEE 9

Moscow's bestseller — coffee
with the taste and texture
of melted ice cream

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

A 20% service charge will be added to parties of six or more. We kindly ask no more than 4 credit cards per table.