

BRUNCH

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

BREAKFAST

FRENCH TOAST 23

candied bacon, brûlée apples, mascarpone, maple syrup

MATCHA

FRENCH TOAST 18

matcha-infused pain de mie, seasonal berries, maple syrup

AVOCADO TOAST 19

sourdough, baby lettuce, kabosu vinaigrette, glazed figs, poached egg

EGGS BENEDICT

poached eggs, brioche, hollandaise with ham 19

with salmon 25

with avocado 21

THE FRENCHIE

OMELETTE 19

mushroom, ham, Gruyère

GREEN OMELETTE 19

spinach, broccolini, avocado, parsley

SHAKSHUKA 21

baked eggs, spicy tomato, spinach, feta

add shrimp / turkey kielbasa 9/7

YOGURT & GRANOLA 18

seasonal berries, hazelnuts, candied pecans

SANDWICHES & BURGERS

served with a choice of french fries

or house salad

CHICKEN KARAAGE 23

Japanese fried chicken, cheddar, red cabbage slaw, cilantro, wasabi aioli, potato bun

VEGAN BURGER 25

6oz impossible patty, mustard seeds, lettuce, onions, tomato, potato bun

L'ADRESSE BURGER

WITH CHEESE 23

8oz Black Angus meat blend, choice of:

American, cheddar, Gruyère, Boston lettuce, onion, tomato, relish, potato bun

CROQUE MONSIEUR 23

brioche, ham, Gruyère, bechamel

FISH SANDWICH 26

beer battered branzino, cucumber, daikon slaw, arugula, sriracha aioli, potato bun

STARTERS

KIMCHI CHICKEN WINGS 17

Korean marinade, kimchi, crispy shallots

MEZZE 18

tzatziki, romesco, beets hummus, grilled naan-bread, za'atar

TUNA TARTARE 29

wasabi root, seaweed crusted brioche, shiso, crispy lotus

CRISPY CALAMARI 21

celery root puree, mixed greens, chili lime vinaigrette, homemade tartar sauce

MUSHROOM FLAT BREAD 23

grilled naan, truffle mushroom pâté, Asiago and mixed mushrooms

ADD SEASONAL TRUFFLES

FORAGER'S PRICE

SALADS

add chicken 7 / shrimp 9 / yellowfin tuna 11 /

steak 12 / grilled beyond burger patty 11 /

salmon filet 16 / burrata 12

CAESAR SALAD 21

baby romaine, reggiano dressing, parmesan crackers, parsley

BURRATA AND TOMATOES 25

heirloom tomatoes, grilled peach, basil pesto, balsamic glaze

KALE CRISPY SALAD 19

crispy red quinoa, asparagus, apple glaze

TUNA NIÇOISE 27

quail egg, grape tomatoes, olives, baby potatoes, radishes, baby lettuce, red onions, poppyseed dressing

BEETS SALAD 23

quinoa, goat cheese croquettes, honey champagne vinaigrette

SIGNATURES

SKILLET BREAKFAST 23

applewood bacon, grape tomatoes, mushrooms, red onions, marble potatoes, turkey kielbasa, 2 eggs

WAFFLES & KARAAGE 23

Japanese fried chicken, egg, maple syrup

SYRNIKI 19

cottage cheese pancakes, crème fraîche, mint

PELMENI 27

veal dumplings served with salsa and crème fraîche

TRUFFLE BURGER 38

8oz Black Angus patty with truffle paste, balsamic onions, Gruyère, sriracha aioli, arugula, shaved black truffles, potato bun, truffle fries

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

SEA

SALMON OVER RICE 32

basmati rice, mix herbs, roasted broccolini, paprika whipped cream

BRANZINO & ROASTED ROOT VEGGIES 36

Pan seared branzino, baby carrots, parsnip, baby beets, celery root puree

MEDITERRANEAN COD 37

pan seared, red pepper and capers relish, mashed potatoes, roasted broccolini

SEARED SEA SCALLOPS 42

truffle cauliflower puree, hazelnut, brown butter, vincotto

LAND

STEAK FRITES 41

12 oz NY strip, truffle fries, Beurre Maître D'

ROASTED CHICKEN 33

creamy mashed potatoes with truffles, sun dried tomatoes, seasonal mushrooms

LAMB CHOPS 42

Moroccan rub, hummus, marinated baby carrots, creamy mashed potatoes

PASTA & RISOTTO

GNOCCHI PESTO 25

basil pesto, brussels sprouts, pistachio, shaved parmesan

MUSHROOM RISOTTO 29

seasonal mushrooms, truffle cream, parmesan

VEGAN LASAGNA 27

plant based ragout, homemade pasta, vegan mozzarella

SPAGHETTI BOLOGNESE 27

pasta alla chitarra, meat blend ragu, stracciatella, roasted tomatoes, parmesan crackers

OPEN SEAFOOD LASAGNA 33

homemade lasagna, Campania tomatoes, stracciatella, and lobster beurre blanc

SIDES

Bacon, Ham, Avocado 5/4/5 Smoked Salmon, Egg 8/3

Truffle Fries, Jospier Veggies 9/8

Creamy Mashed Potatoes 8

Turkey Kielbasa 7

Mixed Berries 7

Brussels Sprouts 10

Chinesse sausage, pesto, chili lime vinaigrette

Roasted root veggies 9

baby carrots, parsnip, baby beets

Croissant 6

served with butter and homemade jam



L'ADRESSE

AMERICAN BISTRO

STANISLAV BONDARENKO CHEF DE CUISINE **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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WINE BY THE GLASS

White

SAUVIGNON BLANC L'ESCARPE
17 / 75 Sancerre / France

PINOT GRIGIO
COLLI ORIENTALI 15 / 70
Terlato / Italy, Friuli

CHARDONNAY
SEBASTIANI VINEYARDS 15 / 55
California / USA

Rosé
VALLE DE PINS 15 / 70
Cotes de Provence/ France

Red
GRENACHE, SYRAH 15 / 65
COTES DU RHONE ST. ESPRIT
Delas Freres / France, Rhone

MALBEC 15 / 70
Achaval Ferrer / Argentina,
Mendoza

PINOT NOIR 14 / 65
J Vineyards & Winery / United
States, California

CABERNET SAUVIGNON 15 /
70 Rodney Strong / United
States, California, Sonoma
County

JASCI & MARCHESANI 15 / 65
Montepulciano D'Abruzzo
Abruzzo, Italy

MINERAL WATER & SODA

FILETTE sparkling or still 9
COCA-COLA /
COCA-COLA LIGHT 5
GINGER ALE 5

FRESHLY MADE JUICES

ORANGE, GRAPEFRUIT 8



SPARKLING WINES

PROSECCO
VALDOBBIADENE
GIALL'ORO 15 / 70
Ruggeri / Italy, Veneto

ROSE "PHILOSOPHY" EXTRA
DRY 14 / 65
Italy, Veneto

COCKTAILS

GINGER SMASH 15

MIMOSA 15
raspberry/mango

MONA LISA 16

APEROL SPRITZ 15

BLOODY MARY 15

MOSCOW MULE 16

NEGRONI 16

L'ADRESSE
OLD FASHIONED 16

APPLE HOT TODDY 12

IRISH COFFEE 12

BLACK COFFEE

POUR OVER 7

ESPRESSO 4/5

AMERICANO 4/5

ICED COFFEE

RASPBERRY COFFEE 8

COLD BREW 6

ICED LATTE 6/8

THAI COFFEE 8
Coconut, condensed milk

BUMBLE 8

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

LATTE HALVA 9
Another Moscow favorite with a
homemade sauce of halva and
sesame

BOTTLED BEER

United States

FOUNDERS PORTER 9

FLOWER POWER IPA 9

DOC'S DRAFT ORIGINAL HARD

APPLE CIDER 9

GLUTENBERG BLONDE ALE 11

Belgium

TRIPEL KARMELIET 9

BLANCHE DE BRUXELLES 9

Germany

WEIHENSTEPHANER ORIGINAL 9

France

METEOR PILSNER 11

DRAFT BEER

United States

ROTATING SELECTION 9

ICED TEA

PLAIN ICED TEA 5

GOJI BERRY 9

RASPBERRY & LEMONGRASS 9

Juicy and relaxing mix
with passion fruit

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

CAKES AND DESSERTS

Usa

CHEESECAKE 10

Russia

RAKE 10

SMETANNYK 10

Italy

AFFOGATO 10

France

CREME BRULEE 12

SELECTION OF SORBETS 9