

BRUNCH

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

JOSPER

KOREAN BBQ PORK RIBS 27
braised baby back ribs, homemade Korean BBQ glaze, pear slaw

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

STEAK & EGGS 29
NY Strip or Hanger, shallots confit, fried eggs

SKILLET CATCH OF THE DAY 33
market fish, seasonal veggies, lime-ginger butter

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

BACON 5 HAM 4
SALMON 6 AVOCADO 5
EGG 3 TOAST 4



YOLKS & WHITES

EGGS BENEDICT 19/23/21/25
poached eggs, pain de mie, hollandaise with ham / salmon / avocado / lobster tail

SHAKSHUKA 21
baked eggs, spicy tomato, spinach, feta
add sausage / shrimp 5/9

GREEN OMELETTE 17
spinach, broccolini, avocado

THE FRENCHIE OMELETTE 17
mushroom, ham, Gruyère

L'ADRESSE SKILLET 19
applewood smoked bacon, kielbasa, sautéed red onions, fried potatoes, mixed mushrooms, grape tomatoes, two sunny side-up eggs, toast

CHORIZO OMELETTE 18
chorizo, smoked Gouda, avocado

SIGNATURE DISHES

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

FRENCH TOAST 19
candied bacon, brûléed apples, mascarpone, maple syrup

KARAAGE & WAFFLES 25
Japanese fried chicken, orange chili pepper sauce, sunny side-up egg

PELMENI 23
veal dumplings served with salsa and crème fraîche

SPAGHETTI BOLOGNESE 25
3 meat blend ragu, tomato, parmesan, topped with Stracciatella

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

SOUPS

FRENCH ONION SOUP 15
Gruyère, beef jus, herbs

BORSCHT 16
a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

SALADS

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

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

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

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

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

SWEET BITES

SYRNIKI 16
cottage cheese pancakes, crème fraîche, mint

MATCHA FRENCH TOAST 17
matcha infused pain de mie, seasonal berries, maple syrup

COTTAGE CHEESE GNOCCHI 17
cottage cheese dumplings, lemon sauce, sour cream, fresh berries

TOASTS

BURRATA & TOMATO 17
sourdough, homemade tomato jam, marinated tomatoes, burrata, basil, olive oil, balsamic

AVOCADO TOAST 17
sourdough, baby lettuce, kabosu vinaigrette, poached egg

SALMON AVOCADO 18
sourdough, smoked salmon, frisée, shaved beets

STARTERS

MUSHROOM FLAT BREAD 19
grilled naan, truffle mushroom pâté, Asiago and mixed mushrooms

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

BURNT ENDS MAC AND CHEESE 17
roasted short ribs, roasted pork, special cheese blend, bread crust

SIDES

TRUFFLE FRIES 9
parmesan, chives, truffle salt

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

SMOKED TURKEY KIELBASA 7

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

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

BOWL OF MIXED BERRIES 9



Truffles & Truffle Products



Italian Top Quality Products



All-natural, antibiotic-free poultry products



ISAAC CORREA BRAND CHEF **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.

@LadressesNYC www.ladressesnyc.com For event catering and delivery, please email info@ladressesnyc.com



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

2015 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 15

Ruggeri / Italy, Veneto

ROSÉ 187ml 16

Zonin / Italy, Veneto

COCKTAILS

NEGRONI 15

ROSSINI 16

MIMOSA 15

RASPBERRY MIMOSA 15

APEROL SPRITZ 15

BLOODY MARY 15

DRY MARTINI 16

MOSCOW MULE 16

L'ADRESSE
WHISKEY SOUR 16

L'ADRESSE
OLD FASHIONED 16

BLACK COFFEE

POUR OVER 7

ESPRESSO 4/5

AMERICANO 4/5

ICED COFFEE

COLD BREW 6

ICED LATTE 5/7

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

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

TRIPLE 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

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

FRESHLY MADE JUICES

ORANGE, GRAPEFRUIT 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.