

LUNCH

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

STARTERS

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

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

DUCK CONFIT BAO BUN 19
sriracha aioli, cucumber, cilantro

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

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

SALADS

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

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

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

BURRATA AND TOMATOES 21
heirloom tomatoes, basil pesto

**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

SANDWICHES & BURGERS

served with a choice of fries
or house salad

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

CHICKEN KARAAGE 21
Japanese fried chicken, smoked
Gouda, red cabbage slaw,
wasabi aioli, acma bun

PASTRAMI TOAST 23
beef pastrami, sourdough toast,
arugula, Gruyère

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

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

PELMENI 25
veal dumplings served with salsa
and crème fraîche

OPEN SEAFOOD LASAGNA 33
homemade lasagna, mixed seafood,
Campania tomatoes, stracciatella, lobster
beurre blanc

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

MUSHROOM RISOTTO 27
seasonal mushrooms, truffle cream,
parmesan

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

* gluten free spaghetti 3

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

SEA

SALMON OVER RICE 29
basmati, asparagus, brown butter

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

BRANZINO 29
celery purée, kale, brussels sprouts, yuzu
beurre blanc, crispy capers

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

JOSPER SKILLET MUSSELS 27
butter, lime juice, mojito criollo

LAND

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

SKILLET SKIRT STEAK 35
roasted peppers, marble potatoes, grapefruit
chimichurri

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

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

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

SIDES

TRUFFLE FRIES 9
parmesan, chives, truffle salt

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

JOSPER VEGGIES 8
honey sriracha sauce

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

MARBLE POTATOES 8



Italian Top Quality Products

COCKTAILS

- MONA LISA 15
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

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

MATCHA

- MATCHA & ALMOND
LATTE 8

FRESHLY MADE JUICES

- ORANGE,
GRAPEFRUIT 8/10/12

WINES

Sparkling

- PROSECCO EXTRA DRY 14/60
Ruggeri Giall'Oro /
Conegliano-Valdobbiadene, Veneto, Italy

- ROSÉ EXTRA DRY 14/60
Philosophy / 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

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
TRIPEL 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

ICED TEA

- PLAIN ICED TEA 5
RASPBERRY &
LEMONGRASS 9
GOJI BERRY 9

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

SELECTED TEAS

- EARL GREY 8
DRAGON'S WELL 8
DARJEELING 8
JASMINE Birds' Tongues 8



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.