



LUNCH \$45

FIRST COURSE

choice of one

CRISPY KALE SALAD (VE)

crispy red quinoa, asparagus, apple glaze, pecans

SOUP DU JOUR

TUNA TARTARE

*pineapple, red onion, micro cilantro, poke sauce,
avocado mousse*

ROASTED BUTTERNUT SQUASH (V)

*broccolini, Stracciatella, pecans, dates, garlic
yogurt*

SECOND COURSE

choice of one

L'ADRESSE BURGER WITH CHEESE

*8oz Black Angus patty, Boston lettuce, onion,
tomato, pickle, relish, brioche bun or lettuce wrap
choice of: American or Cheddar or Gruyère*

BRANZINO & SEASONAL VEGGIES

asparagus, baby zucchini, basil pesto

WILD MUSHROOM RISOTTO (V)

*king trumpet, oyster mushroom, shimeji,
Parmigiano Reggiano, chives*

CHICKEN PAILLARD

*roasted fingerling potatoes, mustard sauce,
romaine lettuce, pecorino cheese*

(V) vegetarian

(VE) vegan

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.

For event catering and delivery, please email info@ladressenyc.com
@LAdresseNYC www.ladressenyc.com



LUNCH \$45

FIRST COURSE

choice of one

CRISPY KALE SALAD (VE)

*crispy red quinoa, asparagus, apple glaze,
pecans*

SOUP DU JOUR

TUNA TARTARE

*pineapple, red onion, micro cilantro, poke
sauce, avocado mousse*

ROASTED BUTTERNUT SQUASH (V)

*broccolini, Stracciatella, pecans, dates, garlic
yogurt*

SECOND COURSE

choice of one

L'ADRESSE BURGER WITH CHEESE

*8oz Black Angus patty, Boston lettuce, onion,
tomato, pickle, relish, brioche bun or lettuce
wrap*

choice of: American or Cheddar or Gruyère

BRANZINO & SEASONAL VEGGIES

asparagus, baby zucchini, basil pesto

WILD MUSHROOM RISOTTO (V) *king*

*trumpet, oyster mushroom, shimeji,
Parmigiano Reggiano, chives*

CHICKEN PAILLARD

*roasted fingerling potatoes, mustard sauce,
romaine lettuce, pecorino cheese*

(V) vegetarian
(VE) vegan

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BRUNCH \$45

FIRST COURSE

choice of one

SALMON AVOCADO TOAST

*cured Faroe Islands salmon, baby lettuce,
kabosu vinaigrette, caramelized figs,
sourdough toast*

THE FRENCHIE OMELETTE

*gruyere, wild mushrooms, Virginia's ham,
mixed greens, sourdough toast*

SHAKSHUKA (V)

baked eggs, spicy tomato sauce, spinach, feta

TRUFFLE EGG SANDWICH

*egg salad, soft boiled egg, lettuce, fresh truffles,
truffle fries*

SECOND COURSE

choice of one

MATCHA FRENCH TOAST (V)

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

SYRNIKI (V)

cottage cheese pancakes, crème fraîche, mint

SMETANNYK (V)

layered sour cream and honey cake

(V) vegetarian

(VE) vegan

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