



# L'ADRESSE

RESTAURANT & BAR

## BRUNCH

### BREAKFAST

#### FRENCH TOAST 25

*candied bacon, brûléed apples, mascarpone, maple syrup*

#### MATCHA FRENCH TOAST 21

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

#### WAFFLE & KAARAGE 25

*Japanese fried chicken, egg, maple syrup*

#### AVOCADO TOAST 21

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

#### EGGS BENEDICT

*poached eggs, brioche, hollandaise with avocado 21  
with smoked salmon 25  
with ham 21*

#### THE FRENCHIE OMELETTE 19

*mushrooms, ham, Gruyère*

#### GREEN OMELETTE 19

*spinach, broccolini, avocado, parsley*

#### SHAKSHUKA 21

*baked eggs, spicy tomato, spinach, feta  
add shrimp 9 / turkey kielbasa 7*

### RAW

#### OYSTERS 18/32

*Choice of:  
Blue Point or Malpeque  
yuzu truffle vinaigrette, tomato compote, charred lemon*

#### TUNA TARTARE 29

*yellow tomatoes compote, avocado, saffron aioli, black bread toast*

#### WAGYU TARTARE 35

*Colorado's 7X wagyu,  
onion & bone marrow marmalade, brioche, shaved truffles*

### STARTERS

#### HEART OF PALM TARTARE (VE) 23

*mango, charred avocado, mustard seeds, shiso powder*

#### MEZZE (V) 23

*harissa hummus, tzatziki,  
spicy feta, fava beans dip, grilled naan, za'atar, cucumber,  
pickled onions*

#### CRISPY CALAMARI 23

*fava beans puree,  
mixed greens, chili lime vinaigrette, homemade tartar sauce*

#### MUSHROOM FLATBREAD (V) 25

*grilled naan,  
truffle mushroom pate, Asiago, mixed mushrooms*

### SALADS

*add chicken 7 / shrimp 9 / yellowfin tuna 11 / steak 6 / salmon  
fillet 16 / burrata 12*

#### CAESAR SALAD 21

*baby romaine,  
Reggiano dressing, boquerones, parmesan crackers, parsley*

#### BURRATA AND TOMATOES (V) 25

*heirloom tomatoes, grilled peach, basil pesto, balsamic  
glaze, toast*

#### ROASTED BEETS SALAD (V) 25

*quinoa, goat cheese croquettes, honey champagne vinaigrette*

### SOUP

#### BORSCHT 10

*a favorite in Eastern Europe, traditional beet soup with beef  
and creme fraiche*



### BURGERS

served with a choice of side salad or french fries

#### TRUFFLE BURGER 38

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

#### L'ADRESSE BURGER WITH CHEESE 25

*8oz Black Angus meat blend, choice of: American, Cheddar,  
Gruyere, Boston lettuce, onion, tomato,  
relish on potato bun*

### SEA

#### SALMON & FAVA BEANS 33

*charred corn, scallion beurre blanc*

#### CHILEAN SEA BASS 45

*miso glazed, Campania tomatoes, truffled fingerling  
potatoes*

#### SEARED SEA SCALLOPS 42

*truffle cauliflower puree, hazelnut brown butter, vincotto*

### LAND

#### STEAK FRITES 43

*Prime NY strip, beurre Maître D, truffle fries*

#### ROASTED CHICKEN 33

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

#### LAMB CHOPS 42

*Moroccan rub, heirloom tomatoes, tzatziki, crispy chickpeas*

### FLOUR, WATER, RICE

#### MUSHROOM RISOTTO (V) 32

*seasonal mushrooms, porcini broth, truffle cream*

#### TRUFFLE TAGLIARDI & ASIAGO (V) 42

*homemade pasta, Reggiano broth, shaved truffles*

#### PELMENI 27

*veal dumpling, salsa, creme fraiche*

#### SPAGHETTI BOLOGNESE 27

*pasta la chitarra, meats blend ragu, straccitella, roasted  
tomatoes, parmesan crackers*

### SIDES

#### BRUSSELS SPROUTS 10

*Chinese sausage, pesto, chili lime vinaigrette*

#### TRUFFLE FRIES 9

*parmesan, chives*

#### ROASTED VEGGIES 9

*pine nut-currants dressing*

#### THICK APPLEWOOD SMOKED BACON 7

#### SMOKED VIRGINIA'S HAM 5

#### SCOTTISH SMOKED SALMON 12

#### TURKEY KIELBASA SAUSAGE 6

#### ORGANIC FREE RANGE EGG 3

#### MIXED SEASONAL BERRIES 9

#### FRENCH BUTTER CROISSANT 6

#### ADD SEASONAL TRUFFLES FORAGER'S PRICE

\*[V]Vegetarian

\*[VE]Vegan

RAFAEL DE GARATE BRAND 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. [www.ladressesnyc.com](http://www.ladressesnyc.com) | [info@ladressesnyc.com](mailto:info@ladressesnyc.com) | [ladressenomad](https://www.instagram.com/ladressenomad)



**L'ADRESSE**  
RESTAURANT & BAR

## WINE BY THE GLASS

### Sparkling Wine

#### Champagne

Taittinger Cuvée Prestige Brut 23/95  
Champagne / France

#### Prosecco

Valdobbiadene Giall'oro Ruggieri 15/70  
Veneto / Italy

### White

#### Sauvignon Blanc

L'Escarpe 18/80  
Sancerre / France

#### Pinot Grigio

Dipinti 15/60  
Trentino-Alto Adige / Italy

#### Chardonnay

Kellerei Terlan 17/70  
Trentino-Alto Adige / Italy

#### Sauvignon Blanc

Southern Right 16/65  
Walker Bay / South Africa

### Rose

#### Grenache Noir, Syrah, Cinsault, Cabernet Sauvignon

Valle de Pins 16/70  
Cotes de Provence / France

### Red

#### Grenache, Syrah, Cinsault, Mourvèdre

Chateau Mont-Thabor 18/80  
Cotes du Rhône / France

#### Malbec

Andeluna Cellar 18/80  
Mendoza / Argentina

#### Pinot Noir

La Follette 18/80  
California / United States

#### Cabernet Sauvignon

Hidden Vines 17/75  
Napa Valley / United States

#### Merlot, Cabernet Sauvignon, Cabernet Franc

Chateau Moulin de la Roquille 18/80  
Bordeaux Cotes de Francs / France

## SIGNATURE COCKTAILS

### The Lady Day 20

*Gin, fresh lemon juice, orgeat, muddled strawberry, Peychaud's bitters*

\*Vito Dieterle recipe/ Army Navy variation

### The Palmetto 20

*White Rum or Vodka, fresh lemon juice, apricot liqueur, orange liqueur*

\*Harry Craddock The Savoy Cocktail Book 1930

### Queens Park Swizzle 20

*White Rum or Gin, fresh lime juice, mint, Demerara sugar, Peychaud's and Angostura bitters*

\*Hugh D. Marshal, Trinidad and other cocktails 1932

### The Hot House 20

*Gin, fresh lemon juice, cucumber, cane sugar, float of Absinthe*

\*Lauren Schell, Little Branch

### The Palma Fizz 20

*Vodka, fresh lime juice, ginger, rose water*

\*Sasha Petraske, Milk&Honey 2002

### Medicina Latina 20

*Tequila, ginger, honey, fresh lime juice, float of Mezcal*

\*The Varnish Bar, LA

### Don LockWood 20

*Bourbon, Islay Scotch, maple, chocolate bitters*

\*Abraham Hawkins, Dutch Kills, 2010

### The Ex Pat 20

*Bourbon, fresh lime juice, cane sugar, Angostura bitters*

\*Vito Dieterle/Lauren Schell, Little Branch

### The Up To Date 20

*Rye whiskey, Amontillado sherry, Curaçao, Angostura bitters*

\*Hugo Ensslin, Recipes from Mixed Drinks, 1916

### The Monk Buck 20

*Cognac, fresh lime juice, ginger, float of Yellow Chartreuse*

\*Charles Baker, The Gentleman's Companion, 1931

## MOCKTAILS

Virgin Mai Tai 9

Pomegranate Ginger Beer 9

Strawberry Lemonade 9

## SIGNATURE 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 seeds*

## TEAS WITHOUT TEA

### Sea Buckthorn 16

*Passion fruit, sea buckthorn berries, Asian spices*

### Ginger 14

*Warming tea with ginger and honey*