



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 | info@ladressesnyc.com | [ladressesnyc](https://www.instagram.com/ladressesnyc)



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

Rose Brut

Domaine du Beauregard 16/70
Burgundy / France

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 Roquette 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