



L'ADRESSE

RESTAURANT & BAR

DINNER

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

SALMON CANAPES & WASABI 27
daikon, uni, rice crackers

PICANHA TARTARE 31
truffle Parmesan aioli, caviar, brioche, black truffles

STARTERS

HEART OF PALM TARTARE (VE) 23
mango, charred avocado, mustard seeds, Shiso powder

WINE PLATE 27
capocollo, salame toscano, salame piccante, Alpha Tolman, Blue Hazen, Willoughby, figs, olives, pickle onions, sourdough toast

MEZZE (V) 25
beet hummus, tzatziki, spicy feta, feta, grilled naan, za'atar, fire roasted Campania tomatoes

FLAT IRON WAGYU 31
7X, yakitori, radishes

CRISPY CALAMARI 23
parsnip puree, mizuna, chili lime vinaigrette, wasabi tartar

MUSHROOM FLATBREAD (V) 25
grilled naan, truffle mushroom pate, Asiago, mixed mushrooms

UNI CARBONARA 28
udon, uni butter, seaweed, prosciutto foam, uni

SOUPS

BORSCHT 10
a favorite in Eastern Europe, traditional beet soup with beef and crème fraîche

FRENCH ONION SOUP 18
Gruyere beef jus, herbs

SALADS

add chicken \$7 / shrimp \$9 / yellowfin tuna \$11 / steak \$16 / salmon filet \$16

CAESAR SALAD 21
Baby romaine, Reggiano dressing, boquerones, parmesan crackers, parsley

SPA SALAD 29
octopus, shrimps, grape tomatoes, bocconcini, basil pesto

ROASTED BEETS SALAD (V) 25
quinoa, goat cheese croquettes, honey champagne vinaigrette



BURGERS

TRUFFLE BURGER 39
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, Boston lettuce, onion, tomato, relish, potato bun
choice of: American, cheddar, Gruyere*

SEA

SALMON & KING OYSTER 35
parsnip cream, roasted baby carrots, soy glaze

CHILEAN SEA BASS 47
miso glaze, Campania tomatoes, truffle baby potatoes

SEARED SEA SCALLOPS 45
truffle cauliflower puree, hazelnut brown butter, vincotto

OCTOPUS & "FORBIDDEN RICE" 38
grilled Spanish octopus, black rice, beet hummus, bottarga

LAND

STEAK FRITES 47
Snake River farms, beurre Maître D, truffle fries

ROASTED CHICKEN 33
truffle mashed potatoes, sun dried tomatoes, seasonal mushrooms

LAMB CHOPS 47
Moroccan rub, heirloom tomatoes, arugula, mashed potatoes with wasabi, glazed figs

FLOUR & WATER

TRUFFLE CARBONARA 37
Reggiano broth, Cacciotta cheese, shaved truffles

GREEN GODDESS PASTA 27
hon-shimeji mushrooms

LOBSTER PASTA 26/48
lobster tail, house made squid ink taglione, lobster butter, lemon zest, parsley

PASTA NERA & SALMON 33
shiso hollandaise, tobiko, ikura

SIDES

BRUSSELS SPROUTS 12
Chinese sausage, pesto, chili lime vinaigrette

TRUFFLE FRIES 9
parmesan, chives

ROASTED ROOT VEGGIES 12
tangerine dressing

ADD SEASONAL TRUFFLES
FORAGER'S PRICE

RAFAEL DE GARATE BRAND CHEF

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

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.



5:00PM - 7:00PM

WINE BY THE GLASS

Sparkling

Champagne

Gardet Brut Tradition 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

Domaine D' Ardhuys 17/75
Bourgogne Blanc / France

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

COCKTAILS

Classics

Martini 18

Gimlet 18

French 75 18

Daiquiri 18

Manhattan 18

Sazerac 18

Signatures

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 Gentelman's Companion, 1931