



L'ADRESSE

RESTAURANT & BAR

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

WINE PLATE 25

hot sopressata, prosciutto, salami. Asiago, Bayley Hazen
Blue cheese, Brie. Fig spread, marinated olives, sourdough
toast

MEZZE (V) 23

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

SARDINES & TOMATOES 27

Spanish boquerones, tomato concasse, frisee, sourdough
toast

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

UNI CARBONARA 28

udon, uni butter, seaweed, prosciutto foam, uni

BURGERS

served with side salad or french fries

TRUFFLE BURGER 38

8oz Black Angus patty with truffle paste, balsamic onions,
Gruyere, sriracha aioli, arugula, shaved truffles, on 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

SALADS

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

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

OCTOPUS & "FORBIDDEN RICE" 35

grilled Spanish octopus, black rice, harissa hummus,
bottarga

LAND

STEAK FRITES 43

Prime NY strip,
beurre Maitre D, truffle fries

ROASTE 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

TAGLIARDI TRUFFLES ASIAGO (V) 42

homemade pasta, Reggiano broth, shaved truffles

PELMENI 27

veal dumpling, salsa,
creme fraiche

LOBSTER PASTA 24/45

black tonnaelli,
lobster tail, lobster butter, parsley,
lemon zest

SIDES

BRUSSELS SPROUTS 10

Chinese sausage, pesto, chili lime vinaigrette

TRUFFLE FRIES 9

parmesan, chives

ROASTED VEGGIES 9

pine nut-currants 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.



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

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

Sinatures

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