

L'ADRESSE

RESTAURANT & BAR

DINNER

RAW

WELLFLEET OYSTERS 19 /35

cocktail sauce, Cabernet Sauvignon mignonette

FAROE ISLANDS SALMON TARTARE 25

*avocado, caper berry, green goddess sauce, Granny Smith apple gel
add Ossetra caviar 15*

STARTERS

HEART OF PALM TARTARE (VE) 25

mango, charred avocado, mustard seeds, shiso powder

MEZZE (V) 25

*beets hummus, tzatziki, grilled naan, cucumber,
baby carrots, celery sticks*

CRISPY CALAMARI 23

spiced coating, mixed greens, chili lime vinaigrette, wasabi tartar sauce

WINE PLATE 35

*assortment of meats & cheeses, mixed nuts, dried apricots,
honeycombs, sourdough*

SMALL BITES

SALMON CRISPY RICE 18

Faroe Islands salmon, honey, soy marinade, fresno peppers, sesame seeds

MINI WELLINGTON 15

puff pastry, tenderloin, porcini, vincotto caramel

BLUEFIN TUNA CONES 18

spicy mayo, sriracha, Ossetra caviar, shallots

TRUFFLE GRILLED CHEESE 19

*truffle cheese sauce, shaved truffles,
sourdough*

YUCCA FRIES (V) 15

Parmigiano Reggiano garlic aioli

FLOUR, WATER, RICE

*add chicken 12 / shrimp 12 / bluefin tuna 21 / NY Strip 21 /
beyond meat patty 12 / salmon filet 19*

WILD MUSHROOM RISOTTO (V) 36

*seasonal mushrooms, Parmigiano Reggiano, chives
add seasonal truffles 25*

BLACK TRUFFLE GNOCCHI (V) 39

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

SALT BAKED CELERY ROOT (VE) 31

*fennel coconut veloute, beet glaze, puffed
quinoa, cashew puree, radicchio*

PRIME CUTS

choice of: green peppercorn or bone marrow bearnaise sauce

12oz NY STRIP 49

16oz RIBEYE 65

DRY AGED PORTERHOUSE 135

BUTCHER'S CUT MP

SALADS

*add chicken 12 / shrimp 12 / bluefin tuna 21 / NY Strip 21 /
beyond meat patty 12 / salmon filet 19*

CAESAR SALAD 23

*baby romaine, Parmigiano Reggiano chips, parsley,
pickled onion, sourdough croutons*

BURRATA SALAD (V) 23

heirloom tomato, grilled peach, basil pesto

BEET SALAD (V) 25

*roasted beets, crispy quinoa, goat cheese croquettes,
honey champagne vinaigrette*

SIDES

TRUFFLE FRIES (V) 14

Parmigiano Reggiano, chives

ROASTED VEGGIES (VE) 15

*grilled seasonal veggies, wasabi-mustard
vinaigrette*

BRUSSELS SPROUTS 15

*Chinese sausage, basil pesto, chili lime
vinaigrette*

POMME PUREE (V) 14

*SAUTEED WILD MUSHROOMS (V) 15
seasonal mushrooms, Parmigiano Reggiano*

ADD SEASONAL
TRUFFLES

FORAGER'S PRICE

SEA

SALMON & GOCHUJANG FRIED RICE 39

Faroe Islands salmon, bok choy, fresno

SEARED SEA SCALLOPS 47

cauliflower truffle purée, hazelnuts, brown butter, vin cotto

RED SNAPPER 48

*butternut squash foam, pattypan squash, sesame
seeds, bacon, Parmigiano Reggiano, coriander*

WHOLE BRANZINO 78

fennel salad, orange gel, dill, mint

LAND

BRICK CHICKEN 38

pomme puree, roasted broccolini, au jus, herb crust

LAMB CHOPS 55

Moroccan rub, yakitori glaze, pomme puree

TRUFFLE BURGER 39

*choice of: 8oz Black Angus patty or Beyond Meat patty
balsamic onions, Gruyere, sriracha aioli, arugula, truffle fries,
shaved truffles, brioche bun*



*(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. A 20% service charge will be added to parties of six or more. We kindly ask no more than 4 credit cards per table

L'ADRESSE

RESTAURANT & BAR

WINE BY THE GLASS

Sparkling

PINOT NOIR, CHARDONNAY, PINOT MEUNIER

POMMERY POP EXTRA DRY 187ml 25*

Champagne / France

GLERA

RUGGERI ARGEO PROSECCO BRUT 15 / 70*

Veneto / Italy

White

CHENIN BLANC

DOMAINE LE CAPITAINE 16 / 70*

Loire Valley / France

SAUVIGNON BLANC

DOMAINE DES MAZELLES 18 / 75*

Loire Valley / France

CHARDONNAY

DOMAINE SEBASTIEN DAMPT 21 / 100*

Petit Chablis / France

PINOT GRIGIO

DIPINTI 15 / 65*

Trentino-Alto Adige / Italy

Rosé

GRENACHE, CINSULT, SYRAH

CHATEAU DE L'ESCARELLE 16 / 70*

Mediterranee / France

Red

MERLOT, CABERNET FRANC CHATEAU

YON LAVALLADE 19 / 80*

Saint-Emilion, Bordeaux / France

PINOT NOIR

LE MACHIN WINES 18 / 80*

California / United States

CABERNET SAUVIGNON

BARRIQUE 21 / 95*

California / United States

MALBEC

ANDELUNA CELLAR 18 / 80*

Mendoza / Argentina



COCKTAIL SELECTION

GOLD RUSH 20

Old Crow bourbon, fresh lemon juice, honey

FRENCH 75 20

Roku gin or Anzac cognac, fresh lemon juice, cane sugar, Prosecco

PAPER PLANE 20

Old Crow bourbon, Aperol, fresh lemon juice, Amaro Averna

SWEET SPRING 21

Titos vodka, Carpano Antica, fresh lime juice, strawberry, cucumber, cane sugar

THE PALMETTO 21

Tito's vodka, fresh lemon juice, apricot liqueur, orange liqueur

THE LADY DAY 23

Roku gin, fresh strawberry, fresh lemon juice, orgeat, nutmeg

MEDICINA LATINA 23

Casamigos Blanco tequila, ginger, honey, fresh lime juice, mezcal

SWEET LATE 21

Old Crow bourbon, Pedro Ximenez sherry, Cocchi Americano, angostura bitters

AFRICAN FLOWER 23

Woodford bourbon, Amaro Ciociaro, Crème de Cacao, orange bitters

GIN & IT 25

Monkey 47 gin, sweet vermouth

MIDNIGHT 21

Old Overholt rye, fresh lemon juice, fresh mint, demerara sugar

FIREFLY 23

Amaras Cupreta mezcal, Amaro Ciociaro, ginger, fresh lemon juice

GREAT BAMBINO 21

Anzac cognac, pear liqueur, orgeat, cane sugar, fresh lemon juice

STARWBERRY BANANA DAIQUIRI 21

El Dorado 3 YO rum, fresh strawberry, fresh lime juice, cane sugar, creme de banane

RED HORSE 27

Komos Reposado Rosa tequila, Aperol, fresh lime juice, grenadin

TOO SOON? 21

Roku gin, Cynar, fresh lemon juice, cane sugar, fresh orange

RESERVA OLD FASHIONED 31

Komos Anejo Reserva tequila, Amaro Montenegro, orange bitters

CHOCOLATE ESPRESSO MARTINI 21

Titos vodka, cane sugar, espresso, creme de cacao

*Discount not applicable to Wine promotion

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