

Brunch 11AM-4:30PM

SPRING 2024 DATE

For guests with serious food allergies we highly suggest not to eat here. We cannot guaranty any cross contamination of foods.

We cannot guaranty that any of our products are safe to consume for people with allergies. Café Select will not assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating our products.

We accept max. 4 credit cards per group. For parties of 6 or more suggested gratuity 20% LUNCH/BRUNCH COCKTAILS

Service not included, Visa, Amex & Mastercard accepted (\$15 minimum)

MIMOSA 14

BELLINI 14

PIMMS CUP 14

SWISS BLOODY MARY 14 Vodka, Fresh Horseradish, Pepper, Lime, Tomato Juice & Hot sauce

HUGO 14

Elderflower, Chamomile, Prosecco, Mint SELECT SPRITZ 14

Select Aperitivo, Prosecco Le Manzane, Soda

OYSTER SHOOTER 9

Raw oyster, Tomato Juice, Horseradish, Vodka **CRANS MONTANA 14**

Cognac, Pineapple Juice, Prosecco

STARTERS

SEASONAL SOUP (ask server) 12 LOBSTER BISQUE 16

ASSIC FRENCH ONION SOUP 16 caramelized onions, veal stock topped with country bread and

melted gruyere cheese (contains dairy, butter) HALF GRAPEFRUIT* 6

FRESH FRUIT SALAD* 10 BIRCHER MÜESLI W/ FRUIT* 13

HOMEMADE GRANOLA* 15 greek yogurt, mixed berries, orange honey

CHILLED TIGER SHRIMP* 15 serrano, cornichons, capers, parsley, Dijon mustard, cocktail sauce

I add to any dish: grilled chicken breast 6

SALADS

FIELD GREENS* 12

GREEK SALAD 15

smoked salmon 6 l bacor or fried egg 4

grape tomatoes, cucumber, red onion, olives, fennel, feta, greek oregano AVOCADO TOAST 15

cherry tomatoes, sliced seasonal radishes, house vinaigrette

toasted filone, roasted tomatoes, field greens **CAFE SELECT BOWL 17**

QUINOA SALAD* 18

red quinoa, spicy pickled carrots, avocado edamame, scallions, cucumber, Kalamata olive confit, tomatoes, evoo optional dressing: house vinaigrette, yogurt ranch

red & white quinoa, sweet peppers, grape tomatoes, avocado, lemon-thyme dressing

add a fried egg 3 MASSAGED TUSCAN KALE 18

toasted pumpkin seeds, pomegranate, avocado, bacon, poached egg, tahini drerssing

BURRATA 16 heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction

add prosciutto 3 SIDES 12

add melted slice of Gruyere or Raclette Cheese +2 **RÖSTI (SWISS HASH BROWNS)***

MARKET VEGETABLES* (ask your server)

MAINS

FRIED HALLOUMI* 18 oven roasted tomatoes, sauteed spinach, poached eggs, tomato relish, field greens

SPÄTZLI

GRILLED HANGER STEAK & EGGS* 29 **

MÜESLI PANCAKES 17

2 eggs over steak, grilled asparagus, hollandaise SWISS BRATWURST* 21 contains veal, pork, reduced fat milk, egg,

avocado, bacon, arugula, tomtoes, szechuan pepper basil-lemon mayo,

short stack of pancakes, macerated berries, vanilla sweet butter

CHICKEN SCHNITZEL SANDWICH 17 watercress, remoulade, kaiser roll LOBSTER BACON CLUB 19

served with vidalia onion sauce and rösti

sourdough pullman **CROQUE MONSIEUR 18** prosciutto cotto, gruyère, béchamel, pugliese (with chips or field greens)

add a fried egg (madame) ** +3 SCHNITZEL 21 thinly pounded, breaded chicken breast, field greens and potato salad

RÖSTI NORWEGIAN* 19 smoked salmon and fresh herb sour cream, served over rösti

Add cheese +2

add bacon or fried egg +3

rösti are Swiss hash browns EGGS BENEDICT SWISS 24 **

EGGS NORWEGIAN 24 **

WARM APPLE STRUDEL 14 vanilla gelato, caramel sauce **TOBLERONE MOUSSE 14**

CREAMY GINGER CUSTARD 12 crunchy toasted almonds (contains nuts)

poacned eggs on brioche, UOVO TICINESE 22 **

Blue

with chips or field greens infused with truffle butter with chips or field greens

SELECT BURGER 21** or SELECT TRUFFLE BURGER 22**

Optional sauce +2

Mushroom

Gruyere (Swiss) Raclette (Swiss) Onion Cheddar Horseradish

WEEKEND BURGER 22 ** 7 oz burger, roasted tomato, avocado, apple wood smoked bacon, egg, fried or sunnyside up, chips or salad

<u>EGGS</u> **EGG & CHEESE BREAKFAST SANDWICH 17** scrambled, cheddar on kaiser roll

poached eggs on brioche, grilled prosciutto cotto, hollandaise

smoked salmon, hollandaise

2 EGGS ANY STYLE OVER RÖSTI* 20 **

Add to any of the above: - applewood smoked bacon or chipolata +4

nutella

* (gluten free)

DESSERT

white chocolate glaze, almond praline (contains nuts)

two poached eggs on soft polenta and crispy pancetta

GELATO 12 ask server

CHURRO PRETZEL 12

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.