

CAFÉ SELECT

212 LAFAYETTE STREET PHONE 212.925.9322

NEW YORK, NY 10012 CAFÉSELECTNYC.COM

Brunch 11AM-4:30PM

DATE AUTUMN 2024

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.

Service not included, Visa, Amex & Mastercard accepted (\$15 minimum)
We accept max. 4 credit cards per group. For parties of 6 or more suggested gratuity 20%

BRUNCH COCKTAILS

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

CRANS MONTANA 14

Cognac, Pineapple Juice, Prosecco

STARTERS

CLASSIC FRENCH ONION SOUP 16

caramelized onions, veal stock topped with country bread and melted gruyere cheese (contains dairy, butter)

LOBSTER BISQUE 16

creamy lobster broth, white wine, shallots, tarragon, contains butter, paprika and cayenne pepper, gluten free "sans" puff pastry

AVOCADO TOAST 15

toasted filone, roasted tomatoes, field greens
add a fried egg 3

SALADS

add to any dish:

grilled chicken breast 6

smoked salmon 6

bacon or fried egg 4

GREEK SALAD BOWL 16

grape tomatoes, cucumber, red onion, olives, fennel, feta, greek oregano

CAFÉ SELECT BOWL (vegan, gluten free) 17

red & white quinoa, spicy pickled carrots, avocado edamame, scallions, cucumber, Kalamata olive confit, tomatoes, evoo

add a fried egg 3

SELECT CHOPPED BOWL 16

assorted greens, Belgium endives, hard boiled egg, heart of palms, heirloom tomato, house dressing

MASSAGED TUSCAN KALE 18

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

BURRATA 16

heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction
add prosciutto 3

MAINS

EGGS

2 EGGS ANY STYLE OVER RÖSTI* 18 **

rösti are Swiss hash browns

add applewood smoked Bacon +4

EGGS BENEDICT SWISS 20 **

poached eggs on English muffin, Canadian bacon, hollandaise

EGGS NORWEGIAN 21 **

poached eggs on brioche, smoked salmon, hollandaise

GRILLED HANGER STEAK & EGGS* 29 **

2 eggs over steak, grilled asparagus, hollandaise

Add to any of the above:

- bacon or chipolata +4

RÖSTI NORWEGIAN* 19

smoked salmon and fresh herb sour cream, served over rösti

MÜESLI PANCAKES 17

short stack of pancakes, macerated berries, vanilla sweet butter

FRIED HALLOUMI* 20

poached eggs, oven roasted tomatoes, sauteed spinach, tomato relish, field greens

CROQUE MONSIEUR 18

prosciutto cotto, gruyère, béchamel, pugliese (with chips or field greens)

add a fried egg (madame) ** +3

CHICKEN SCHNITZEL SANDWICH 19

watercress, remoulade, kaiser roll

LOBSTER BACON CLUB 19

avocado, bacon, arugula, tomatoes, szechuan pepper basil-lemon mayo, sourdough pullman

WARM VEGAN ZUCCHINI POMODORO (vegan, gluten free)* 16

"Al Dente" fresh zucchini ribbons, sauteed sun dried tomatoes, shallots, fresh basil, white wine

SWISS BRATWURST* 18

contains veal, pork, reduced fat milk, egg, served with vidalia onion sauce

choose side of rösti (Swiss hash browns) or salad

AUSTRIAN KÄSEKRAINER SAUSAGE* 18

contains pork, Swiss cheese, cultured pasteurized milk, onion, garlic, dried vinegar, served with horseradish

choose side of rösti (Swiss hash browns) or salad

SCHNITZEL 21

thinly pounded, breaded chicken breast, field greens and potato salad

GRILLED HANGER STEAK & EGGS* 29 **

2 eggs over steak, grilled asparagus, hollandaise

SELECT BURGER 17 or SELECT TRUFFLE BURGER 18****

with potato chips or field greens infused with truffle oil

or add side of spätzli or fingerling potatoes +6

add cheese +1

Gruyere (Swiss)

Raclette (Swiss)

Cheddar

Blue

add bacon or fried egg +4

NEW

PLANT BASED BURGER 19

with potato chips or field greens

No GMO, No preservatives

or add side of spätzli or fingerling potatoes +6

add infused with truffle oil +1

add cheese (see above)

add Violife Vegan Cheddar +2

SIDES 12

add melted slice of Gruyere or Raclette Cheese +2

RÖSTI (SWISS HASH BROWNS)*

POTATO SALAD

SPÄTZLI

MARKET VEGETABLES* (ask your server)

DESSERT

WARM APPLE STRUDEL 14

vanilla gelato, caramel sauce

TOBLERONE MOUSSE 14

white chocolate glaze, almond praline (contains nuts)

GELATO 12

ask server

* (gluten free)

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

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