

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.

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

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

**BRUNCH COCKTAILS** 

**BELLINI 14** 

MIMOSA 14

PIMMS CUP 14

SWISS BLOODY MARY 14

Pepper, Lime, Tomato Juice & Hot sauce

Vodka, Fresh Horseradish,

**HUGO 14** 

Elderflower, Chamomile, Prosecco, Mint SELECT SPRITZ 14

Select Aperitivo, Prosecco Le Manzane, Soda **CRANS MONTANA 14** 

Cognac, Pineapple Juice, Prosecco

**STARTERS** 

## 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,

**CLASSIC FRENCH ONION SOUP 16** 

contains butter, paprika and cayenne pepper, gluten free "sans" puff pastry **AVOCADO TOAST 15** 

add a fried egg 3

l bacon or fried egg 4

<u>SALADS</u>

toasted filone, roasted tomatoes, field greens

I grilled chicken breast 6 smoked salmon 6

I add to any dish:

greek oregano

add a fried egg 3

CAFE SELECT BOWL (vegan, gluten free) 17 red & white quinoa, spicy pickled carrots, avocado edamame, scallions, cucumber, Kalamata olive confit, tomatoes, evoo

**GREEK SALAD BOWL 16** 

SELECT CHOPPED BOWL 16 assorted greens, Belgium endives, hard boiled egg, heart of palms, heirloom tomato, house dressing

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

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

**MAINS** 

### 2 EGGS ANY STYLE OVER RÖSTI\* 18 \*\* rösti are Swiss hash browns add applewood smoked Bacon +4

**EGGS** 

# 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

smoked salmon and fresh herb sour cream, served over rösti

**RÖSTI NORWEGIAN\* 19** 

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** 

MÜESLI PANCAKES 17

# prosciutto cotto, gruyère, béchamel, pugliese (with chips or field greens) add a fried egg (madame) \*\* +3 CHICKEN SCHNITZEL SANDWICH 19

sourdough pullman

watercress, remoulade, kaiser roll **LOBSTER BACON CLUB 19** avocado, bacon, arugula, tomtoes, szechuan pepper basil-lemon mayo,

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

choose side of rösti (Swiss hash browns) or salad

Swiss cheese mix, applewood bacon, toasted bread crumbs

or add side of spätzli or fingerling potatoes +6

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 SWISS MAC'N'CHEESE 18

GRILLED HANGER STEAK & EGGS\* 29 \*\*

contains veal, pork, reduced fat milk, egg,

served with vidalia onion sauce

option without applewood bacon

with potato chips or field greens

add bacon or fried egg +4

PLANT BASED BURGER 19

add infused with truffle oil +1

add cheese (see above)

add cheese +1

Blue

2 eggs over steak, grilled asparagus, hollandaise SELECT BURGER 17\*\* or SELECT TRUFFLE BURGER 18\*\*

infused with truffle oil

Gruyere (Swiss) Raclette (Swiss) Cheddar

with potato chips or field greens No GMO, No preservatives

\*\*\*NEW\*\*\*

or add side of spätzli or fingerling potatoes +6

add Violife Vegan Cheddar +2 <u>SIDES</u> 12

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

white chocolate glaze, almond praline (contains nuts) GELATO 12 ask server

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

For parties of 6 or more suggested gratuity 20%

\* (aluten free)

add melted slice of Gruyere or Raclette Cheese +2 **RÖSTI (SWISS HASH BROWNS)\*** POTATO SALAD SPÄTZLI MARKET VEGETABLES\* (ask your server) **DESSERT** 

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