

Brunch 11AM-4:30PM

AUTUMN 2024

DATE

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%

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.

MIMOSA 14

**BRUNCH COCKTAILS** 

**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

**STARTERS** 

**CRANS MONTANA 14** Cognac, Pineapple Juice, Prosecco

**BUTTER CROISSANT 4 CHOCOLATE OR ALMOND CROISSANT 5** 

CONTINENTAL BREAKFAST "SELECT" 8 plain croissant, or bread roll with butter, jam, honey or nutella

**GRANOLA\* 15** greek yogurt, fresh fruits, honey

melted gruyere cheese (contains dairy, butter)

**AVOCADO TOAST 15** toasted filone, roasted tomatoes, field greens add a fried egg 3

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

**LOBSTER BISQUE 16** creamy lobster broth, white wine, shallots, tarragon, contains butter, paprika and cayenne pepper, gluten free "sans" puff pastry

SALADS

r. red onion, olives, fennel, feta

ı smoked salmon 6 l bacon or fried egg 4

I add to any dish:

greek oregano

grilled chicken breast 6

**GREEK SALAD BOWL 16** 

grape tomatoes, cucumbe

cucumber, Kalamata olive confit, tomatoes, evoo add a fried egg 3 **SELECT CHOPPED BOWL 16** 

CAFE SELECT BOWL (vegan, gluten free) 17

assorted greens, Belgium endives, hard boiled egg, heart of palms, heirloom tomato, house dressing MASSAGED TUSCAN KALE 18

red & white quinoa, spicy pickled carrots, avocado edamame, scallions,

toasted pumpkin seeds, pomegranate, avocado, bacon, poached egg, tahini drerssing **BURRATA 16** 

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

<u>MAINS</u>

EGGS

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

2 eggs over steak, grilled asparagus, hollandaise Add to any of the above:

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

2 EGGS ANY STYLE OVER RÖSTI\* 18 \*\*

rösti are Swiss hash browns

- bacon or chipolata +4 LOX BAGEL 18

smoked salmon, cream cheese, scallions, capers, arugula MÜESLI PANCAKES 17 short stack of pancakes, macerated berries, vanilla sweet butter

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

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

SWISS BRATWURST\* 18

watercress, remoulade, kaiser roll **LOBSTER BACON CLUB 19** 

**CROQUE MONSIEUR 18** 

FRIED HALLOUMI\* 20

sourdough pullman WARM VEGAN ZUCCHINI POMODORO (vegan, gluten free)\* 16 'Al Dente" fresh zucchini ribbons, sauteed sun dried tomatoes, shallots, fresh basil, white wine

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,

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

choose side of rösti (Swiss hash browns) or salad **SCHNITZEL 21** thinly pounded, breaded chicken breast, field greens and potato salad

dried vinegar, served with horseradish

SWISS MAC'N'CHEESE 18

option without applewood bacon

with potato chips or field greens

add cheese (see above)

add Violife Vegan Cheddar +2

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

Swiss cheese mix, applewood bacon, toasted bread crumbs

No GMO, No preservatives or add side of spätzli or fingerling potatoes +6 add infused with truffle oil +1

SPÄTZLI MARKET VEGETABLES\* (ask your server)

**GELATO 12** ask server

white chocolate glaze, almond praline (contains nuts)

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

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\* (aluten free)

**DESSERT** 

2 eggs over steak, grilled asparagus, hollandaise 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

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

SIDES 12 add melted slice of Gruyere or Raclette Cheese +2 **RÖSTI (SWISS HASH BROWNS)\*** POTATO SALAD

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