

CAFÉ SELECT

212 LAFAYETTE STREET PHONE 212.925.9322
NEW YORK, NY 10012 CAFESELECTNYC.COM

Brunch 9AM-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 15

BELLINI 15

PIMMS CUP 15

SWISS BLOODY MARY 15
Vodka, Fresh Horseradish,
Pepper, Lime, Tomato Juice & Hot sauce

HUGO 15
Elderflower, Chamomile, Prosecco, Mint

SELECT SPRITZ 15
Select Aperitivo, Prosecco Le Manzane, Soda

CRANS MONTANA 15
Cognac, Pineapple Juice, Prosecco

STARTERS

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

AVOCADO TOAST 19
toasted filone, roasted tomatoes, field greens
add a fried egg 4

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

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

CAFE 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 18
heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction
add prosciutto 3

MAINS

EGGS

2 EGGS ANY STYLE OVER RÖSTI* 21 **

rösti are Swiss hash browns
add applewood smoked Bacon +4

EGGS BENEDICT SWISS 24 **
poached eggs on English muffin, Canadian bacon, hollandaise

EGGS NORWEGIAN 24 **
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

LOX BAGEL 18
smoked salmon, cream cheese, scallions, capers, arugula

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

SWISS MAC'N'CHEESE 18
Swiss cheese mix, applewood bacon, toasted bread crumbs
option without applewood bacon

GRILLED HANGER STEAK & EGGS* 29 **
2 eggs over steak, grilled asparagus, hollandaise

SELECT BURGER 18 or SELECT TRUFFLE BURGER 19****

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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