

CAFÉ SELECT

212 LAFAYETTE STREET
NEW YORK, NY 10012

PHONE 212.925.9322
CAFEELECTNYC.COM

Brunch 9AM-4:30PM

DATE

SPRING 2025

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

SLICE PECAN PIE (FROM THE BAR) 6

(contains nuts & gluten)

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

PLATEAU DE CRUDITÉ (MEZZE PLATE) 19

assortiment de légume, tzatziki, hummus, spicy feta

CLASSIC TOMATO GAZPACHO* 12

(served chilled) blended tomatoes, celery, cucumber, red bell peppers,
Spanish onions, olive oil paprika, sherry vinegar

CEVICHE* 19

market fish, cucumber,, "leche de tigre", fresh diced veggies, cilantro,
plantain chips (when available)

POMMES FRITES* 14

liberation day fries!

SALADS

add to any dish:

grilled chicken breast 6

smoked salmon 6

bacon or fried egg 4

HOUSE SALAD* 14

Boston lettuce, watercress, sliced fennel,
house lemon harissa dressing

WATERMELON SALAD 18

feta, pickled red onion, fresh basil, mint

GREEK SALAD BOWL 18

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

SNOW CRAB SALAD 22

North Pacific crab leg meat over Boston lettuce, watercress, sliced fennel,
house lemon harissa dressing

CAFE SELECT BOWL (vegan, gluten free) 19

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

add a fried egg 3

SELECT CHOPPED BOWL 19

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 drerssing

BURRATA 21

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 English muffin, 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 21

smoked salmon, cream cheese, scallions, capers, arugula

MÜESLI PANCAKES 22

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 field greens)

add a fried egg (madame) ** +4

CHICKEN SCHNITZEL SANDWICH 19

watercress, remoulade, kaiser roll

add side of pommes frites or salad +6

LOBSTER BACON CLUB 19

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

ZUCCHINI POMODORO (vegan, gluten free)* 18

"Al Dente" fresh zucchini ribbons, San Marzano Tomatoes, white wine

add Paremsan Cheese

SWISS BRATWURST* 19

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

choose side of rösti (Swiss hash browns), pommes frites
or salad

AUSTRIAN KÄSEKRAINER SAUSAGE* 19

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

choose side of rösti (Swiss hash browns), pommes frites
or salad

SCHNITZEL 23

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**

infused with truffle oil

add side of pommes frites, spätzli or salad +6

add bacon or fried egg +4

add cheese

Gruyere (Swiss)

Raclette (Swiss)

Cheddar

Blue

PLANT BASED BURGER 19

No GMO, No preservatives

add side of pommes frites, spätzli or salad +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

CRÈME BRÛLÉE 14

contains egg & dairy

PECAN PIE (ENGADINER NUSSTORTE) 14

Vanilla gelato (contains nuts & gluten)

GELATO 12

ask server

* (gluten free)

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

Service not included

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