

CAFÉ SELECT

212 LAFAYETTE STREET
NEW YORK, NY 10012

PHONE 212.925.9322
CAFEELECTNYC.COM

Lunch 9AM-4:30PM

DATE

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

SUMMER DISCOUNTED LUNCH SPECIALS:

PLATEAU DE CRUDITÉ 12

assortiment de légume, tzatziki, hummus, spicy feta

AVOCADO TOAST 14

toasted filone, roasted tomatoes, field greens

WATERMELON SALAD 14

feta, pickled red onion, fresh basil, mint

CAFÉ SELECT BOWL (vegan, gluten free) 15

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

add a fried egg 3

CHICKEN SCHNITZEL SANDWICH 14

watercress, remoulade, kaiser roll

add side of pommes frites or salad +6

SCHNITZEL 15

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

LOX BAGEL 16

smoked salmon, cream cheese, scallions, capers, arugula

SELECT BURGER 15

add side of pommes frites, spätzli or salad +6

WEEKDAYS UNTIL 6PM:

BOTTLE OF HOUSE RED/WHITE/ROSÉ/PROSECCO

&

PLATEAU DE CRUDITÉ

assortiment de légume, tzatziki, hummus, spicy feta
or

WURST (SAUSAGE) BOARD

selection of sliced grilled sausages:
Swiss bratwurst, Austrian kaesekreiner, Swiss cervalat (kiebasa)
served with Dijon mustard and horseradish

or

BRUSCHETTA TRIO

tomato with basil, goat cheese with truffle honey,
filet mignon carpaccio with capers and parmesan, on filone

\$ 36

STARTERS

PLAIN CROISSANT 4

CHOCOLATE OR ALMOND CROISSANT 5

SLICE PECAN PIE (FROM THE BAR) 6

(contains nuts & gluten)

CONTINENTAL BREAKFAST "SELECT" 6

plain croissant, or bread roll with butter, jam, honey or nutella

GRANOLA* 15

greek yogurt, fresh fruits, honey

AVOCADO TOAST 14

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

PLATEAU DE CRUDITÉ 12

assortiment de légume, tzatziki, hummus, spicy feta

BRUSCHETTA TRIO 14

tomato with basil, goat cheese with truffle honey,
filet mignon carpaccio with capers and parmesan, on filone

CLASSIC FRENCH ONION SOUP 14

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

LOBSTER BISQUE 14

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

CEVICHE* 16

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

POMMES FRITES* 12

liberation day fries!

WURST (SAUSAGE) BOARD 16

selection of sliced grilled sausages:
Swiss bratwurst, Austrian kaesekreiner, Swiss cervalat (kiebasa)
served with Dijon mustard and horseradish

SALADS

add to any dish:

grilled chicken breast 6

smoked salmon 6

bacon or fried egg 4

TAKE OUT AVAILABLE!

WATERMELON SALAD 14

feta, pickled red onion, fresh basil, mint

GREEK SALAD BOWL 16

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

CAFÉ SELECT BOWL (vegan, gluten free) 15

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

add a fried egg 3

SELECT CHOPPED BOWL 17

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

2 EGGS ANY STYLE OVER RÖSTI* 16 **

rösti are Swiss hash browns

add applewood smoked bacon or chipolata +4

FRIED HALLOUMI* 16

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

ZUCCHINI POMODORO (vegan, gluten free)* 16

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

LOX BAGEL 16

smoked salmon, cream cheese, scallions, capers, arugula

CAPRESE SANDWICH 14

vine ripe tomatoes, buffalo mozzarella and fresh basil on toasted baguette
add prosciutto di Parma 3

add side of pommes frites or salad +6

CHICKEN SCHNITZEL SANDWICH 14

watercress, remoulade, kaiser roll

add side of pommes frites or salad +6

LOBSTER BACON CLUB 19

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

TURKEY AND AVOCADO SANDWICH 17

house brined turkey, avocado, roasted tomato on pugliese
add side of pommes frites or salad +6

CROQUE MONSIEUR 16

prosciutto cotto, gruyère, béchamel, pugliese (with field greens)
add a fried egg (madame) ** +3

SCHNITZEL 15

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

SWISS BRATWURST* 18

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* 18

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

SWISS MAC'N'CHEESE 16

Swiss cheese mix, applewood bacon, toasted bread crumbs
option without applewood bacon

SELECT BURGER 15** or SELECT TRUFFLE BURGER 16**

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 17

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 10

add melted slice of Gruyere or Raclette Cheese +2

RÖSTI (SWISS HASH BROWNS)*

DESSERT

WARM APPLE STRUDEL 12

vanilla gelato, caramel sauce

CRÈME BRÛLÉE 12

contains egg & dairy

GELATO 12

ask server

* gluten free

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