

CAFÉ SELECT

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

Dinner served 5:00pm-12:00am

DATE SPRING 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.

APPETIZERS

SEASONAL SOUP (ask server) 12

LOBSTER BISQUE 16

CLASSIC FRENCH ONION SOUP 16

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

CHILLED TIGER SHRIMP* 17

serrano, cornichons, capers, parsley, Dijon mustard, cocktail sauce

ZUCCHINI CHIPS* (gluten free) 19

eggplant, tzatziki, hummus, spicy feta

RICOTTA FRITTERS 17

speck, tomato compote

ROASTED BONE MARROW 18

fleur de sel, onion marmalade, gremolata, toasted filone

1/2 DZ./1 DZ. EAST & WEST COAST OYSTERS* 22/36 **

mignonette, cocktail sauce, horseradish

BURRATA* 18 add prosciutto +3

heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction

STEAMED MUSSELS 22

garlic, shallots, white wine sauce, rouille, grilled bread

ESCARGOTS BOURGUIGNON* 18

herb butter, filone

DUCK RILLETTES 16

thyme, pink peppercorn, grilled filona

RACLETTE APPETIZER* 18

served with potatoes, pickled onions and cornichons

FILET MIGNON CARPACCIO* 21 **

arugula, fried shallot, capers, parmesan, evoo, balsamic reduction

CATALAN SHRIMP* 19

harissa butter, red onion, parsley, white wine, sesame seeds. zuta,
papas bravas

CHARCUTERIE & FROMAGE

CHEF'S ASSORTMENT 24

tête de moine, camembert, taleggio, bresaola, speck
served with cornichons, grainy mustard and country bread

PLATEAU DE FROMAGE 18

camembert, taleggio, tete de moine
with moliterno, honeycomb, mixed nuts, fruit

SALADS

add to any dish:

grilled chicken breast 6

smoked salmon 6

FIELD GREENS* 14

grape tomatoes, sliced seasonal radish, house vinaigrette

GREEK SALAD 18

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

CAFÉ SELECT BOWL 18

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

optional dressing: house vinaigrette, yogurt ranch

ROASTED BEET SALAD* 18

endive, goat cheese brulee, toasted pumpkin seeds, horseradish,
grapefruit dressing

BRESAOLA, ARUGULA* 19/29

sliced bresaola, white truffle oil, parmesan shavings, fried shallots,
arugula, balsamico

QUINOA SALAD* 19

red & white quinoa, sweet peppers, grape tomato, avocado,
lemon-thyme dressing

WHOLE LOBSTER ON SALAD* 34

whole Maine lobster, basil-szechuan pepper mayonnaise,
baby spinach salad

ENTRÉE

VEAL SCHNITZEL 36

thinly pounded breaded veal top round, field greens and potato salad

CHICKEN SCHNITZEL 29

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

BAKED BRANZINO* 39

sauteed spinach, olive-lemon sauce

SWISS BRATWURST* 26

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

HANGER STEAK “SELECT”* 43 **

watercress salad, beef jus

choose between crispy spätzli or fingerling potatoes

CLASSIC ZURICH VEAL RAGOUT 39

crispy spätzli, shallots, creamy mushroom sauce

RISOTTO* 26

wild mushroom, white truffle oil

LINGUINE WITH MANILA CLAMS 29

white wine, oregano, guanciale, roasted grape tomatoes

SPÄTZLI WITH WILD MUSHROOMS 26

fresh herbs, white wine, cream sauce

SELECT BURGER 21** or SELECT TRUFFLE BURGER 22 **

with chips or field greens

infused with truffle butter

with chips or field greens

Add cheese +2

Gruyere (Swiss)

Raclette (Swiss)

Cheddar

Blue

Optional sauce +2

Onion

Horseradish

Mushroom

add bacon or fried egg +3

CHEESE FONDUE (2 pers min.) 34 per person

All Fondue’s are made with our secret special cheese mixture with special

ingedientserved with:

Cubed filone bread, vegetables, potatoes, cornichons,
pickled onion, fruit. Served as main course. Prices are per person.

FONDUE SELECT (THE CLASSIC SWISS)

WILD MUSHROOM FONDUE

SOUTH OF THE ALPS FONDUE

WHITE TRUFFLE OIL FONDUE

FRESH HERBS FONDUE

DARK BEER FONDUE

side of assorted cured meats 16

side of 3 pcs of grilled cipolatta (sausages) 9

extra shot of Kirsch (to dunk bread in) 9

RACLETTE

served with potatoes, pickled onions and cornichons.

RACLETTE APPETIZER 18

RACLETTE A DISCRETION 29 pp

you tell us when you’ve had enough

MAKE YOUR OWN RACLETTE ON A GRILL 34 pp

for 4 persons or more (only available at certain tables,
needs to be reserved in advance).

We will install an electric Raclette grill at your table.

side of 3 pcs of grilled cipolatta (sausages) 9

side of assorted cured meats 16

SIDES 12

add melted slice of Gruyere or Raclette Cheese +2

SPÄTZLI

RÖSTI (SWISS HASH BROWNS)*

FINGERLING POTATOES*

MIXED FIELD GREENS*

MARKET VEGETABLES* (ask your server)

DESSERT

CHOCOLATE FONDUE (FOR TWO) 18

dark chocolate ganache, bread pudding, fruits, marshmallows

WARM APPLE STRUDEL 14

vanilla gelato, caramel sauce

TOBLERONE MOUSSE 14

white chocolate glaze, almond praline (contains nuts)

CREAMY GINGER CUSTARD 12

crunchy toasted almonds (contains nuts)

CHURRO PRETZEL 12

nutella

GELATO 12

ask server

FRESH FRUIT SALAD* 10

PLATEAU DE FROMAGE 18

camembert, taleggio, tete de moine
with moliterno, honeycomb, mixed nuts, fruit

* gluten free

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

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

We accept max. 4 credit cards per group.

For parties of 6 or more suggested gratuity 20%