

# CAFÉ SELECT

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NEW YORK, NY 10012 CAFESELECTNYC.COM

Dinner served 5:00pm-11:00pm

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.

## APPETIZERS

### 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

### ZUCCHINI CHIPS\* (gluten free) 19

eggplant, tzatziki, hummus, spicy feta

### 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

### ROASTED BONE MARROW 18

fleur de sel, onion marmalade, gremolata, toasted filone

### STEAMED MUSSELS 22

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

### RACLETTE APPETIZER\* 18

served with potatoes, pickled onions and cornichons

### FILET MIGNON CARPACCIO\* 21 \*\*

arugula, capers, parmesan, evoo, basil oil, 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 BOWL 18

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

### CAFÉ SELECT BOWL 18

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

## ENTRÉE

### WARM VEGAN ZUCCHINI POMODORO (vegan, gluten free)\* 18

"Al Dente" fresh zucchini ribbons, sauteed sun dried tomatoes, shallots, fresh basil, white wine

### VEAL SCHNITZEL 32

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

### CHICKEN SCHNITZEL 24

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

### BAKED BRANZINO\* 39

sauteed spinach, olive-lemon dressing

### SWISS BRATWURST\* 22

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

choose side of rösti (Swiss hash browns), spätzli, fingerlings or salad

### AUSTRIAN KÄSEKRAINER SAUSAGE\* 22

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

choose side of rösti (Swiss hash browns), spätzli, fingerlings or salad

### HANGER STEAK "SELECT" 43 \*\*

watercress salad, beef jus

choose between 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 24

fresh herbs, white wine, cream sauce

### SELECT BURGER 19\*\* or SELECT TRUFFLE BURGER 20\*\*

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 21

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

## CHEESE FONDUE (2 pers min.) 34 per person

All Fondue's are made with our secret special cheese mixture with special ingredients served 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** (needs to be ordered with a main dish)  
add melted slice of Gruyere or Raclette Cheese +2

### SPÄTZLI

RÖSTI (SWISS HASH BROWNS)\*

FINGERLING POTATOES\*

POTATO SALAD

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)

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