

Dinner served 5:00pm-11:00pm

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.

APPETIZERS CLASSIC FRENCH ONION SOUP 16

caramelized onions, veal stock topped with country bread and melted gruyere cheese (contains dairy, butter) **LOBSTER BISQUE 16**

ZUCCHINI CHIPS* (gluten free) 19

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

eggplant, tzatziki, hummus, spicy feta ***NEW*** POMMES FRITES* 14 liberation day fries!

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

mignonette, cocktail sauce, horseradish BURRATA* 18 add prosciutto +3

ROASTED BONE MARROW 18

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

fleur de sel, onion marmalade, gremolata, toasted filone STEAMED MUSSELS 22

garlic, shallots, white wine sauce, rouille, grilled bread RACLETTE APPETIZER* 18

FILET MIGNON CARPACCIO* 21 ** arugula, capers, parmesan, evoo, basil oil, balsamic reduction

served with potatoes, pickled onions and cornichons

ESCARGOTS BOURGUIGNON* 18 herb butter, filone **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, mustard and country bread PLATEAU DE FROMAGE 18

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

I grilled chicken breast 6

FIELD GREENS* 14

<u>SALADS</u>

smoked salmon 6

ı add to any dish:

grape tomatoes, sliced seasonal radish, house vinaigrette **GREEK SALAD BOWL18** grape tomatoes, cucumber, red onion, olives, fennel, feta, greek oregano

CAFE SELECT BOWL 18 red & white quinoa, spicy pickled carrots, avocado edamame, scallions, cucumber, Kalamata olive confit, tomatoes, evoo

WARM ZUCCHINI POMODORO (vegan, gluten free)* 18 tomatoes, shallots, fresh basil, white wine

VEAL SCHNITZEL 32 thinly pounded breaded veal top round, field greens and potato salad

<u>ENTRÉE</u>

BAKED BRANZINO* 39 sauteed spinach, olive-lemon dressing SWISS BRATWURST* 22 contains veal, pork, reduced fat milk, egg,

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

choose side of rösti (Swiss hash browns), spätzli, pommes frites or salad **AUSTRIAN KÄSEKRAINER SAUSAGE* 22**

HANGER STEAK "SELECT" 43 **

choose between spätzli or pommes frites

watercress salad, beef jus

wild mushroom, white truffle oil

CHICKEN SCHNITZEL 24

served with vidalia onion sauce

contains pork, Swiss cheese, cultured pasteurized milk, onion, garlic, dried vinegar, served with horseradish choose side of rösti (Swiss hash browns), spätzli, pommes frites or salad

CLASSIC ZURICH VEAL RAGOUT 39 crispy spätzli, shallots, creamy mushroom sauce RISOTTO* 26

SWISS MAC'N'CHEESE 21 Swiss cheese mix, applewood bacon, toasted bread crumbs option without applewood bacon

white wine, oregano, guanciale, roasted grape tomatoes

SELECT BURGER 19** or SELECT TRUFFLE BURGER 20**

LINGUINE WITH MANILA CLAMS 29

SPÄTZLI WITH WILD MUSHROOMS 24 fresh herbs, white wine, cream sauce

infused with truffle oil add side of pommes frites, spätzli or salad +6 add bacon or fried egg +4

Blue

PLANT BASED BURGER 21

add side of pommes frites, spätzli or salad +6

add cheese (see above) add Violife Vegan Cheddar +2

POTATO SALAD

* gluten free

MIXED FIELD GREENS*

WARM APPLE STRUDEL 14 vanilla gelato, caramel sauce **TOBLERONE MOUSSE 14**

No GMO, No preservatives

add infused with truffle oil +1

add cheese Gruyere (Swiss) Raclette (Swiss)

Cheddar

add melted slice of Gruyere or Raclette Cheese +2 SPÄTZLI FINGERLING POTATOES*

DESSERT

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may

Service not included We accept max. 4 credit cards per group. For parties of 6 or more suggested gratuity 20%

SIDES 12 (needs to be ordered with a main dish)

MARKET VEGETABLES* (ask your server)

white chocolate glaze, almond praline (contains nuts) **GELATO 12** ask server

increase your risk of foodborne illness.