

CAFÉ SELECT

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

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.

SOUP

CLASSIC TOMATO GAZPACHO* 14

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

TO SHARE

TOMATO BRUSCHETTA 14

tomato with basil on filone

BRUSCHETTA TRIO 19

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

PLATEAU DE CRUDITÉ (MEZZE PLATE) 19

assortiment de légume, tzatziki, hummus, spicy feta

WURST (SAUSAGE) BOARD 22

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

SEAFOOD PLATTER* 34

6 oysters (east & west coast), 4 mussels, 4 clams, 4 shrimp,
ceviche, mignonette, horseradish, cocktail sauce

ZUCCHINI CHIPS* (gluten free) 21

eggplant, tzatziki, hummus, spicy feta

POMMES FRITES* 14

liberation day fries!

BURRATA* 24 add prosciutto +3

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

APPETIZERS

CEVICHE* 21

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

FILET MIGNON CARPACCIO* 21 **

arugula, capers, parmesan, evoo, basil oil, balsamic reduction

STEAMED MUSSELS 26

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

RACLETTE APPETIZER* 18

served with potatoes, pickled onions and cornichons

ESCARGOTS BOURGUIGNON* 18

herb butter, filone

CATALAN SHRIMP* 24

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

FRUITS DE MER (SEAFOOD)

CEVICHE* 21

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

SNOW CRAB SALAD 24

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

6/12 EAST & WEST COAST OYSTERS* 22/36 **

mignonette, cocktail sauce, horseradish

SEAFOOD PLATTER* 34

6 oysters (east & west coast), 4 mussels, 4 clams, 4 shrimp,
ceviche, mignonette, horseradish, cocktail sauce

SEAFOOD TOWER (Triple Decker)* 99

snow crab claws, 12 oysters (east & west coast), 12 mussels,
12 clams, 6 jumbo shrimp, 2 oyster shooters, ceviche,
mignonette, horseradish, cocktail sauce

CHARCUTERIE & FROMAGE

WURST (SAUSAGE) BOARD 22

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

CHEF'S ASSORTMENT 24

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

PLATEAU DE FROMAGE 18

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

SALADS

add to any dish:

grilled chicken breast 6

smoked salmon 6

HOUSE SALAD* 14

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

WATERMELON SALAD 18

feta, pickled red onion, fresh basil, mint

SNOW CRAB SALAD 24

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

GREEK SALAD BOWL 19

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

CAFE SELECT BOWL 19

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

ENTRÉE

ZUCCHINI POMODORO (vegan, gluten free)* 22

“Al Dente” fresh zucchini ribbons, San Marzano Tomatoes, white wine
add Paremsan Cheese

VEAL SCHNITZEL 32

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

CHICKEN SCHNITZEL 26

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

BAKED BRANZINO* 39

sauteed spinach, olive-lemon dressing

SWISS BRATWURST* 24

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

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

AUSTRIAN KÄSEKRAINER SAUSAGE* 24

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

HANGER STEAK “SELECT” 43 **

watercress salad, beef jus
choose between spätzli or pommes frites

CLASSIC ZURICH VEAL RAGOUT 39

crispy spätzli, shallots, creamy mushroom sauce

RISOTTO* 26

wild mushroom, white truffle oil

SWISS MAC'N'CHEESE 21

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

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**

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 21

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 (needs to be ordered with a main dish)

add melted slice of Gruyere or Raclette Cheese +2

SPÄTZLI

FINGERLING POTATOES*

POTATO SALAD

MIXED FIELD GREENS*

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

We accept max. 4 credit cards per group.

For parties of 6 or more suggested gratuity 20%