

CAFÉ SELECT

212 LAFAYETTE STREET
NEW YORK, NY 10012

PHONE 212.925.9322
CAFEELECTNYC.COM

In Between 4:30pm-5:00pm

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.

SPECIAL SUMMER OFFER (Weekdays until 6PM):

ANY ALCOHOLIC BEVERAGE: 2ND ROUND FREE OF CHARGE
(BUT NOT 4TH ROUND...)

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

MENU OPTIONS BETWEEN 4:30PM TO 5:00PM

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

PLATEAU DE CRUDITÉ 18

assortiment de légume, tzatziki, hummus, spicy feta

GREEK SALAD BOWL 18

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

SWISS MAC’N’CHEESE 21

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

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

mignonette, cocktail sauce, horseradish

CEVICHE* 21

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

POMMES FRITES* 14

liberation day fries!

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, speck
served with cornichons, mustard and country bread

PLATEAU DE FROMAGE 18

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

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

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

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