

Late Night from 11:00pm

SPRING 2025

DATE

For guests with serious food allergies we highly suggest not to eat here.

We cannot guaranty any cross contamination of foods. We cannot guarantly 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.

<u>APPETIZERS</u>

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 CEVICHE* 21

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

FIELD GREENS* 14

grape tomatoes, sliced seasonal radish, house vinaigrette **POMMES FRITES* 14** liberation day fries!

1/2 DZ./1 DZ. EAST & WEST COAST OYSTERS* 22/36 ** mignonette, cocktail sauce, horseradish

BURRATA* 24 add prosciutto +3 heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction

RACLETTE APPETIZER* 18 served with potatoes, pickled onions and cornichons

WURST (SAUSAGE) BOARD 22

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

<u>ENTRÉE</u>

ZUCCHINI POMODORO (vegan, gluten free)* 22 "Al Dente" fresh zucchini ribbons, sauteed sun dried tomatoes, shallots, fresh basil, white wine LINGUINE WITH MANILA CLAMS 29

white wine, oregano, guanciale, roasted grape tomatoes **BAKED BRANZINO* 39**

sauteed spinach, olive-lemon dressing

HANGER STEAK "SELECT"* 43 **

watercress salad, beef jus

choose between spätzli or pommes frites

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 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

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

or 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

DESSERT

CRÈME BRÛLEÉ 14 contains egg & dairy WARM APPLE STRUDEL 14 vanilla gelato, caramel sauce **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%