

## LUNCH (DAILY 11am–5pm)

### STARTERS

#### SEASONAL SOUP 9

Market dependant, ask server for selection

#### LOBSTER BISQUE 10

Puff pastry

### SALADS

#### SELECT “CHOP” SALAD\* 15

Mesclun, endive, cherry tomatoes, celery, avocado, egg, hearts of palm, potato salad, cucumber, house vinaigrette

#### ROCKET SALAD\* 13

Arugula, shaved fennel, shaved parm, hearts of palm, green olive vinaigrette

#### FIELD GREENS\* 10

Cherry tomatoes, sliced seasonal radishes, house vinaigrette

#### BRESAOLA, ARUGULA 16

Bresaola, white truffle oil, parmesan shavings, fried shallots, arugula, balsamico

#### QUINOA SALAD\* 16

Red & white quinoa, sweet peppers, grape tomato, avocado, lemon-thyme dressing

#### Add a Fried Egg 3

#### BURRATA 14

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

#### Add Prosciutto 3

Add to any of the above:

- Grilled Chicken Breast 5

- Smoked Salmon 5

### SANDWICHES

with choice of chips or field greens

#### TURKEY AND AVOCADO 13

House brined turkey, avocado, roasted tomato on pugliese

#### CHICKEN SCHNITZEL 15

Watercress, remoulade, kaiser roll

#### CAPRESE 12

Vine ripe tomatoes, buffalo mozzarella and fresh basil on toasted baguette

#### Add Prosciutto di Parma 3

#### SELECT BURGER 16

or

#### SELECT TRUFFLE BURGER 17

with chips or field greens

infused with truffle butter  
with chips or field greens

#### Add cheese +1

Gruyere (Swiss)

Cheddar

Blue

#### Optional sauce +2

Onion

Horseradish

Mushroom

### MAINS

#### MUESLI PANCAKES 14

Short stack of pancakes, macerated berries, vanillasweet butter

#### BUCKWHEAT CRÊPE\* 15

3 per order with smoked salmon, arugula, cucumbers, fresh horseradish cream, field greens

#### FRIED HALLOUMI\* 15

Over roasted tomatoes, sauteed spinach, poached eggs, tomato relish, field greens

#### SCHNITZEL 17

Thinly pounded, breaded chicken breast, green and potato salad

#### RÖSTI NORWEGIAN\* 15

Smoked salmon and fresh herb sour cream, served over rösti

#### BRATWURST\* 16

Grilled veal sausage, vidalia onion sauce and rösti

#### CROQUE MONSIEUR 15

Prosciutto cotto, gruyère, béchamel, pugliese and choice of chips or field greens

#### Add a Fried Egg to the Monsieur 3

### SIDES 7

- RÖSTI (SWISS HASH BROWNS)\*

- MARKET VEGETABLES\*

- CREAMY POLENTA\*

- SPÄTZLI

- MIXED FIELD GREENS\* 5

\* gluten free

Service not included, Visa and mastercard accepted (\$15 minimum)

For parties of 6 or more suggested gratuity 20%

DATE

Fall 2016

Breakfast / Lunch

# CAFÉ SELECT

## COFFEE / TEA

COFFEE 3

Refill 1

AMERICANO 3

ESPRESSO / DOPPIO 3 / 4

ESPRESSO MACCHIATO 4

SCHALE (LATTE) 4

CAPPUCCINO 4

EARL GREY / ENGLISH BREAKFAST

GREEN TEA / CHAMOMILE / VERBENA MINT / CHAI 4

CAOTINA COLD OR HOT CHOCOLATE 4

OVOMALTINE HOT OR COLD 4

## JUICE

FRESHLY SQUEEZED ORANGE 4

FRESHLY SQUEEZED GRAPEFRUIT 4

PINEAPPLE 4

CRANBERRY 4

TOMATO 4

## ICED

ICED COFFEE 3

ICED CAPPUCCINO / LATTE 4

ALPINE ICED HERBAL TEA 4

ARNOLD PALMER (Lemonade&amp;Iced Herbal Tea) 4

## SODAS

LURISIA 3/6

BADOIT 3/6

ARANCIATA/ LIMONATA / POMPELMO 4

COKE / SPRITE / GINGER ALE 3

HOUSE MADE LEMONADE 4

COCONUT WATER 5

CHINOTTO 5

## BREAKFAST (DAILY 8am–5pm)

HALF GRAPEFRUIT 4

FRESH FRUIT SALAD\* 7

BOILED EGG 4

I (soft, medium, hard) with soldiers I

CAFÉ COMPLET "SELECT" 7

Coffee, croissant, or bread roll with butter, jam, honey or nutella

HOMEMADE GRANOLA\* 12

Greek yogurt, mixed berries, orange honey

TROPICAL QUINOA BREAKFAST BOWL 14

Coconut milk, chia seeds, roast nuts, fresh fruit

BIRCHER MÜESLI WITH FRUIT\* 10

BIRCHER MÜESLI W/FRUIT COMPLET 12

with bread, butter and coffee

STEAL CUT OATS "BRULEE" 13

Caramilzed oatmeal

2 EGGS ANY STYLE OVER RÖSTI\* 12

Add Chipolata or bacon 3

RÖSTI NORWEGIAN\* 14

Smoked salmon and fresh herb sour cream, served over rösti

UOVO TICINESE 13

Two poached eggs on soft polenta with crispy pancetta

MUESLI PANCAKES 14

Short stack of pancakes, macerated berries, vanillasweet butter

FRIED HALLOUMI\* 15

Oven roasted tomatoes, sauteed spinach, poached eggs, tomato relish, field greens

MEDITERRANEAN PLATE 13

Baked polenta, roasted tomato, fried halloumi, tzatziki, hummus, avocado and cucumber salad, olives, toasted baguette

Add a Poached Egg 3

\* gluten free

Service not included, Visa and mastercard accepted (\$15 minimum)  
For parties of 6 or more suggested gratuity 20%