

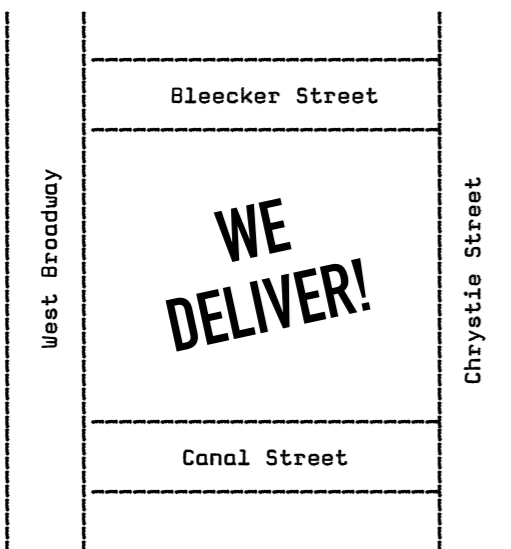
**CAFÉ SELECT**

212 LAFAYETTE STREET  
NEW YORK, NY 10012

PHONE 212.925.9322  
CAFESSELECTNYC.COM

TAKE - OUT / DELIVERY FALL 2011

CALL AHEAD FOR YOUR TAKE - OUT  
212.925.9322  
15 MINUTES IS ALL WE NEED



Minimum amount for deliveries is \$12

**BREAKFAST (DAILY 9am - 5pm)**

FRESH FRUIT SALAD 6  
CROISSANTS 3  
Plain, chocolate or almond  
BRIOCHE 3  
CAFÉ COMPLET "SELECT" 6  
Coffee, croissant or bread roll with butter,  
jam, honey or Nutella  
BIRCHER MÜESLI WITH FRUIT 8  
BIRCHER MÜESLI W FRUIT COMPLET 11  
with bread, butter and coffee  
2 EGGS ANY STYLE OVER RÖSTI 8  
ADD - CIPPOLATA OR BACON 3  
UOVO TICINESE 11  
Two poached eggs on soft polenta and crispy pancetta

**DRINKS**

COFFEE / TEA

COFFEE 2  
Refill 1  
AMERICANO 3.5  
CAFÉ CRÈME (LUNGO) 3  
ESPRESSO / DOPPIO 2.5 / 4  
ESPRESSO MACCHIATO 2.5  
SCHALE (LATTE) 3.5  
CAPPUCCINO 3.5  
THÉ CITRON / THÉ CRÈME 3  
EARL GREY / ENGLISH BREAKFAST 2.5  
GREEN TEA / CAMOMILLE / VERBENA MINT /  
CHAI 2.5

CAOTINA COLD OR HOT CHOCOLATE 4

OVOMALTINE HOT OR COLD 4

ICED

ICED COFFEE 3  
ICED CAPPUCCINO / LATTE 4  
ALPINE ICED HERBAL TEA 3  
ARNOLD PALMER (Lemonade&Iced Herbal Tea) 3

SODAS

WATER FLAT / SPARKLING 1/2l 3 / 1l 6  
RIVELLA/ SHORLEY 3  
PEPITA / ELMER CITRO / SINALCO 4  
ARANCIATA/ LIMONATA 3  
COKE / SPRITE / GINGER ALE 1.5  
HOUSE MADE LEMONADE 3

**LUNCH (DAILY 11am - 5pm)**

**SANDWICHES**  
Choice of Chips or Small Salad  
TURKEY AND AVOCADO 9  
House brined turkey, avocado, roasted tomato on pugliese  
CHICKEN SCHNITZEL 9  
Watercress, honey mustard, panino  
CAPRESE 9  
Roma tomatoes, buffalo mozzarella, fresh basil, baguette  
PROSCIUTTO DI PARMA 12  
Prosciutto, roma tomatoes, buffalo mozzarella, fresh basil  
CROQUE MONSIEUR 11  
Prosciutto cotto, gruyère, béchamel, pugliese,  
paprika chips, or sm green salad  
Add a Fried Egg to the Monsieur 3

SALADS/SOUP

SEASONAL SOUP 7  
Market dependant  
ROCKET SALAD 9  
Arugula, shaved fennel, shaved parm, hearts of palm,  
green olive vinaigrette  
ROMAINE 10  
Goat cheese, apples, cranberries, dijon vinaigrette  
SELECT "CHOP" SALAD 12  
Mesclun, endive, cherry tomatoes, celery, avocado, egg,  
hearts of palm, cucumber, house vinaigrette  
FIELD GREENS 8  
Cherry tomatoes, sliced seasonal radishes,  
house vinaigrette  
Add to any of the above:  
- Shredded Gruyère 3  
- Grilled Chicken Breast 5  
- Smoked Salmon 5

MAINS

BRATWURST 13  
Grilled veal sausage, vidalia onion sauce and Rösti  
SCHNITZEL 14  
Thinly pounded, breaded chicken breast, small green salad  
BUCKWHEAT CRÈPE 12  
2 per order with smoked salmon, arugula, cucumbers, fresh  
horseradish cream, small salad  
UOVO TICINESE 11  
Two poached eggs on soft polenta and crispy pancetta  
QUICHE LORRAINE 11  
Served with small green salad  
CHEESE TARTLETS 11  
2 tartlets served with small green salad  
MUSHROOM TOAST 11  
Poached duck egg, creme fraiche, mache

SELECT BURGER 13

with choice of chips or salad  
ADD CHEESE +\$1      OPTIONAL SAUCE +\$1  
-Gruyer (Swiss) Cheese      -Onion Sauce  
-American Cheese      -Horseradish Sauce  
-Blue Cheese      -Mushroom Sauce

SIDES 6

RÖSTI (SWISS HASH BROWNS)  
CREAMY POLENTA  
SPRING MIX SALAD  
MUSTARD SPÄTZLI

**DINNER (Daily 6pm - 11pm)**

SMALL PLATES

SEASONAL SOUP 8  
market dependant  
RICOTTA FRITTERS 9  
speck, tomato compote  
WARM CERIGNOLA OLIVES 6  
with fennel and lemon

SALADS

FIELD GREENS 9  
grape tomatoes, sliced radish, house vinaigrette  
ROCKET 10  
Arugula, shaved fennel, shaved parm, hearts of palm,  
green olive vinaigrette  
ROMAINE 11  
Goat cheese, apples, cranberries, dijon vinaigrette  
BABY SPINACH 11  
endive, bosc pears, blue cheese, sherry vinaigrette

APPETIZERS

MUSHROOM TOAST 12  
poached duck egg, creme fraiche, mache  
OCTOPUS SALAD 13  
with celery, cherry tomatoes, fennel  
ROASTED BONE MARROW 9  
shallot thyme jam, flaked seasalt, grilled bread

MAINS

ZURICH VEAL 24  
crispy speatzli, shallots, creamy mushroom sauce  
SWISS BRATWURST 16  
swiss bratwurst with rösti and vidalia onion sauce  
1/2 ROASTED AMISH CHICKEN 21  
crispy breast and thigh confit, creamy kale, pommery sauce  
HANGER STEAK "SELECT" 22  
crispy fingerling potatoes, watercress salad, beef jus  
VEAL SCHNITZEL 24  
thinly pounded veal top round, small green salad  
LINGUINE WITH MANILA CLAMS 18  
white wine, oregano, guanciale, roasted grape tomatoes

SELECT BURGER 14

with choice of chips or salad  
ADD CHEESE +\$1      OPTIONAL SAUCE +\$1  
-Gruyer (Swiss) Cheese      -Onion Sauce  
-American Cheese      -Horseradish Sauce  
-Blue Cheese      -Mushroom Sauce

SIDES 7

RÖSTI SWISS HASH BROWNS  
FINGERLING POTATOES  
MIXED GREEN SALAD  
MARKET VEGETABLES  
MUSTARD SPÄTZLI

CHARCUTERIE BOARD

served with cornishons, grainy mustard and country bread  
Chef's assortment 18

MEATS ea. 6      CHEESES ea. 5  
FINNOCHIONA      TETE DE MOINE (raw cow, Switz.)  
BÜNDNERFLEISCH      PUR BREBIS (sheep, France)  
SPECK      PECORINO PEPATO (sheep, Italy)  
ASHER BLUE (raw cow, USA)