

# CAFÉ SELECT

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

Brunch 11AM-4:30PM

DATE      SUMMER 2024

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.

Service not included, Visa, Amex & Mastercard accepted (\$15 minimum)  
We accept max. 4 credit cards per group. For parties of 6 or more suggested gratuity 20%

!!! WE NOW HAVE PEPITA AND RIVELLA IN STOCK !!!  
(Swiss carbonated Sodas)

## BRUNCH COCKTAILS

MIMOSA 14

BELLINI 14

PIMMS CUP 14

SWISS BLOODY MARY 14  
Vodka, Fresh Horseradish,  
Pepper, Lime, Tomato Juice & Hot sauce

HUGO 14  
Elderflower, Chamomile, Prosecco, Mint

SELECT SPRITZ 14  
Select Aperitivo, Prosecco Le Manzane, Soda

CRANS MONTANA 14  
Cognac, Pineapple Juice, Prosecco

## STARTERS

GAZPACHO (vegan, gluten free) 14  
heirloom tomato, celery, Persian cucumber, bell pepper, Spanish onion,  
sherry vinegar, evoo

AVOCADO TOAST 15  
toasted filone, roasted tomatoes, field greens  
add a fried egg 3

CEVICHE\* 18  
Massachusetts fluke, cucumber,, “leche de tigre”, fresh diced veggies,  
cilantro

CHILLED SHRIMP COCKTAIL\* 17  
serrano, cornichons, capers, parsley, Dijon mustard, cocktail sauce

## SALADS

add to any dish:  
grilled chicken breast 6  
smoked salmon 6  
bacor or fried egg 4

WATERMELON SALAD 15  
feta, pickled red onion, fresh basil, mint

GREEK SALAD BOWL 16  
grape tomatoes, cucumber, red onion, olives, fennel, feta,  
greek oregano

CAFE SELECT BOWL (vegan, gluten free) 17  
red & white quinoa, spicy pickled carrots, avocado edamame,scallions,  
cucumber, Kalamata olive confit, tomatoes, evoo  
add a fried egg 3

SELECT CHOPPED BOWL 16  
assorted greens, Belgium endives, hard boiled egg, heart of palms,  
heirloom tomato, house dressing

MASSAGED TUSCAN KALE 18  
toasted pumpkin seeds, pomegranate, avocado, bacon, poached egg,  
tahini drerssing

BURRATA 16  
heirloom tomato, pickled eggplant, basil & olive oil, balsamic reduction  
add prosciutto 3

SIDES 12  
add melted slice of Gruyere or Raclette Cheese +2

RÖSTI (SWISS HASH BROWNS)\*  
SPÄTZLI  
MARKET VEGETABLES\* (ask your server)

## MAINS

### EGGS

2 EGGS ANY STYLE OVER RÖSTI\* 18 \*\*  
rösti are Swiss hash browns

EGGS BENEDICT SWISS 20 \*\*  
poached eggs on brioche, grilled prosciutto cotto, hollandaise

EGGS NORWEGIAN 21 \*\*  
poached eggs on brioche, smoked salmon, hollandaise

GRILLED HANGER STEAK & EGGS\* 29 \*\*  
2 eggs over steak, grilled asparagus, hollandaise

Add to any of the above:  
- applewood smoked bacon or chipolata +4

RÖSTI NORWEGIAN\* 19  
smoked salmon and fresh herb sour cream, served over rösti

MÜESLI PANCAKES 17  
short stack of pancakes, macerated berries, vanilla sweet butter

FRIED HALLOUMI\* 20  
poached eggs, oven roasted tomatoes, sauteed spinach,  
tomato relish, field greens

CROQUE MONSIEUR 18  
prosciutto cotto, gruyère, béchamel, pugliese (with chips or field greens)  
add a fried egg (madame) \*\* +3

CHICKEN SCHNITZEL SANDWICH 19  
watercress, remoulade, kaiser roll

LOBSTER BACON CLUB 19  
avocado, bacon, arugula, tomtoes, szechuan pepper basil-lemon mayo,  
sourdough pullman

WARM VEGAN ZUCCHINI POMODORO (vegan, gluten free)\* 16  
“Al Dente” fresh zucchini ribbons, sauteed sun dried tomatoes, shallots,  
fresh basil, white wine

SWISS BRATWURST\* 18  
contains veal, pork, reduced fat milk, egg,  
served with vidalia onion sauce and rösti

AUSTRIAN KÄSEKRAINER SAUSAGE\* 18  
contains pork, Swiss cheese, cultured pasteurized milk, onion, garlic,  
dried vinegar, served with horseradish & rösti

SCHNITZEL 21  
thinly pounded, breaded chicken breast, field greens and potato salad

GRILLED HANGER STEAK & EGGS\* 29 \*\*  
2 eggs over steak, grilled asparagus, hollandaise

### SELECT BURGER 17\*\* or SELECT TRUFFLE BURGER 18\*\*

with potato chips      infused with truffle butter  
or field greens      with potato chips or field greens

Add cheese +1  
Gruyere (Swiss)  
Raclette (Swiss)  
Cheddar  
Blue

add bacon or fried egg +3

## DESSERT

WARM APPLE STRUDEL 14  
vanilla gelato, caramel sauce

TOBLERONE MOUSSE 14  
white chocolate glaze, almond praline (contains nuts)

GELATO 12  
ask server

\*(gluten free)

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