

STARTERS

BRUSCHETTA TEASER 6

hummus, guacamole, tomato & onions

LOBSTER BISQUE 11

HALF GRAPEFRUIT* 6

FRESH FRUIT SALAD* 10

BIRCHER MÜESLI W/ FRUIT* 13

HOMEMADE GRANOLA* 15

greek yogurt, mixed berries, orange honey

QUICHE LORRAINE (small) 14

eggs, cream, ham, onion, flour, Swiss cheese, nutmeg, pepper, chips or field greens

GOAT CHEESE QUICHE (small) 14

eggs, cream, flour, goat cheese, herbes de Provence, chips or field greens

SALADS

FIELD GREENS* 12

cherry tomatoes, sliced seasonal radishes, house vinaigrette

GREEK SALAD 15

Grape tomatoes, cucumber, red onion, olives, fennel, feta, greek oregano, pita

AVOCADO TOAST 15

Toasted filone, roasted tomatoes, field greens

QUINOA SALAD* 18

red & white quinoa, sweet peppers, grape tomatoes, avocado, lemon-thyme dressing

add a fried egg 3

MASSAGED TUSCAN KALE 18

toasted pumpkin seeds, pomegranate, avocado, bacon, poached egg, tahini dressing

BURRATA 16

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

add prosciutto 3

LOBSTER BACON CLUB 19

Avocado, bacon, arugula, tomatoes, szechuan pepper basil-lemon mayo,

sourdough pullman

SIDES 8

- RÖSTI (SWISS HASH BROWNS)*

- MARKET VEGETABLES*

- SPÄTZLI

Add to any of the above:
- grilled chicken breast 6
- smoked salmon 6

BRUNCH

MÜESLI PANCAKES 17

short stack of pancakes, macerated berries, vanilla sweet butter

FRIED HALLOUMI* 18

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

GRILLED HANGER STEAK & EGGS* 29 **

2 eggs over steak, grilled asparagus, hollandaise

SWISS BRATWURST* 21

contains veal, pork, reduced fat milk, egg, served with vidalia onion sauce and rösti

CHICKEN SCHNITZEL SANDWICH 17

watercress, remoulade, kaiser roll

CROQUE MONSIEUR 18

prosciutto cotto, gruyère, béchamel, pugliese (with chips or field greens)

add a fried egg (madame) ** +3

SCHNITZEL 21

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

RÖSTI NORWEGIAN* 19

smoked salmon and fresh herb sour cream, served over rösti

WEEKEND BURGER 22 **

7 oz burger, roasted tomato, avocado, apple wood smoked bacon, egg, fried or sunnyside up, chips or salad

EGGS

2 EGGS ANY STYLE OVER RÖSTI* 18 **

rösti are Swiss hash browns

EGGS BENEDICT SWISS 22 **

poached eggs on brioche, grilled prosciutto cotto, hollandaise

EGGS NORWEGIAN 22 **

poached eggs on brioche, smoked salmon, hollandaise

UOVO TICINESE 19 **

two poached eggs on soft polenta and crispy pancetta

Add to any of the above:

- applewood smoked bacon or chipolata +4

DESSERT

CHURRO PRETZEL 8

nutella

GELATO 8

ask server

WARM APPLE STRUDEL 14

vanilla gelato, caramel sauce

DATE

WINTER 2020

Brunch 11am - 5pm

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

ORANGE 4

GRAPEFRUIT 4

PINEAPPLE 4

CRANBERRY 4

TOMATO 4

ICED

RISE NITRO COLD BREW 5

ICED COFFEE 3

ICED CAPPUCCINO / LATTE 4

ALPINE ICED TEA 4

ARNOLD PALMER (Lemonade&Iced Tea) 4

SODAS

LURISIA 3/7

ARANCIATA/ LIMONATA / POMPELMO 4

COKE / SPRITE / GINGER ALE 3

HOUSE MADE LEMONADE 4

COCONUT WATER 5

CHINOTTO 5

CAFÉ SELECT

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BRUNCH COCKTAILS

MIMOSA 13

BELLINI 13

PIMMS CUP 12

SWISS BLOODY MARY 12

Vodka, Fresh Horseradish,
Pepper, Lime, Tomato Juice & Hot sauce

HUGO 13

Elderflower, Chamomile, Prosecco, Mint

SELECT SPRITZ 13

Select Aperitivo, Prosecco Le Manzane, Soda

OYSTER SHOOTER 9

Raw oyster, Tomato Juice, Horseradish, Vodka

CRANS MONTANA 13

Cognac, Pineapple Juice, Prosecco

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