

STARTERS

SEASONAL SOUP 9

Market dependant, ask server for selection

LOBSTER BISQUE 11

HALF GRAPEFRUIT* 5

FRESH FRUIT SALAD* 7

BIRCHER MÜESLI W/ FRUIT* 11

BIRCHER MÜESLI W/ FRUIT COMPLET 12

with bread, butter and jam

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 tomatoes, 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

SIDES 7

- RÖSTI (SWISS HASH BROWNS)*
- MARKET VEGETABLES*
- SPÄTZLI
- CREAMY POLENTA*
- MIXED FIELD GREENS* 5

* (gluten free)

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

For parties of 6 or more suggested gratuity 20%

SELECT BURGER 17

or

SELECT TRUFFLE BURGER 18

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

BRUNCH

MÜESLI PANCAKES 15

Short stack of pancakes, macerated berries, vanilla sweet butter

TROPICAL QUINOA BREAKFAST BOWL 11

Coconut milk, chia seeds, roast nuts and fruits

FRIED HALLOUMI* 16

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

GRILLED HANGER STEAK & EGGS* 24

2 eggs over steak, grilled asparagus, hollandaise

BRATWURST* 17

Grilled veal sausage, vidalia onion sauce and rösti

CROQUE MONSIEUR 16

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

Add a Fried Egg (Madame) +3

SCHNITZEL 18

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

RÖSTI NORWEGIAN* 16

Smoked salmon and fresh herb sour cream, served over rösti

EGGS

2 EGGS ANY STYLE OVER RÖSTI* 14

Rösti are Swiss hash browns

EGGS BENEDICT SWISS 20

Poached eggs on brioche, grilled prosciutto cotto, hollandaise

EGGS NORWEGIAN 20

Poached eggs on brioche, smoked salmon, hollandaise

UOVO TICINESE 16

Two poached eggs on soft polenta and crispy pancetta

Add to any of the above:

- Applewood smoked bacon or Cipollata +3

DATE

Fall 2016

Weekend Brunch 9am - 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

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&Iced Herbal Tea) 4

SODAS

LURISIA 3/7

BADOIT 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

APEROL SPRITZ 13

Aperol Orange Liqueur, Prosecco

PONTRESINA 13

Campari, Orange Juice, Lemon, Sugar, Prosecco

OYSTER SHOOTER 9

Raw oyster, Tomato Juice, Horseradish, Vodka

CRANS MONTANA 13

Cognac, Pineapple Juice, Prosecco

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