

Dinner served 5pm - 9:30pm

CAFÉ SELECT

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DATE

AUTUMN/WINTER 2020

TONIGHT'S SPECIALS

CHEESE FONDUE (2 person min. order) 29 per person

All Fondue's are made with our secret special cheese mixture with special ingredients served with: Cubed filone bread, vegetables, potatoes, cornichons, pickled onion, fruit. Served as main course. Prices are per person.

FONDUE SELECT (THE CLASSIC SWISS)

WILD MUSHROOM FONDUE

SOUTH OF THE ALPS FONDUE

WHITE TRUFFLE OIL FONDUE

FRESH HERBS FONDUE

DARK BEER FONDUE

side of assorted cured meats 16
side of 3 pcs of grilled cipolatta (sausages) 9
extra shot of Kirsch (to dunk bread in) 9

RACLETTE

served with potatoes, vegetables, pickled onions and cornichons.

RACLETTE APPETIZER 12

RACLETTE A DISCRETION 29 pp

you tell us when you've had enough

MAKE YOUR OWN RACLETTE ON A GRILL 29 pp

for 4 persons or more (only available at certain tables, needs to be reserved in advance). We will install an electric Raclette grill at your table.

side of 3 pcs of grilled cipolatta (sausages) 9
side of assorted cured meats 16

SMALL PLATES

LOBSTER BISQUE/SOUP OF THE DAY 12

ZUCCHINI CHIPS 14 eggplant, tzatziki, hummus, spicy feta

SALADS

FIELD GREENS* 12

grape tomatoes, sliced seasonal radish, house vinaigrette

GREEK SALAD 16

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

BRESAOLA, ARUGULA* 19/29

sliced bresaola, white truffle oil, parmesan shavings, fried shallots, arugula, balsamico

QUINOA SALAD* 19

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

OCTOPUS SALAD* 19

shaved celery, cherry tomatoes, fennel

LOBSTER SALAD* 34

whole Maine lobster, basil-szechuan pepper mayonnaise, baby spinach salad

APPETIZERS

ROASTED BONE MARROW 18

Fleur de sel, onion marmalade, gremolata, toasted filone

1/2 DOZEN EAST AND WEST COAST OYSTERS* 22 **

mignonette, cocktail sauce, horseradish

BURRATA* 17 add prosciutto +3

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

STEAMED MUSSELS 22

garlic, shallots, white wine sauce, rouille, grilled bread

ESCARGOTS BOURGUIGNON* 16

herb butter, filone

CATALAN SHRIMP* 16

harissa butter, red onion, parsley, white wine, sesame seeds. zuta, papas bravas

CHARCUTERIE BOARD & CHEESE PLATE

Chef's Assortment 24

tete de moine, camembert, taleggio, bresaola, speck served with cornichons, grainy mustard and country bread

Cheese Plate 18

camembert, taleggio, tete de moine with moliterno, honeycomb, mixed nuts, fruit

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

For parties of 6 or more suggested gratuity 20%

* gluten free

ENTRÉE

VEAL SCHNITZEL 34

thinly pounded veal top round, field greens

BAKED BRANZINO* 36

sauteed spinach, olive-lemon sauce

SWISS BRATWURST* 26

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

HANGER STEAK "SELECT"* 37 **

crispy fingerling potatoes, watercress salad, beef jus

ZURICH VEAL 37

crispy spätzli, shallots, creamy mushroom sauce

ROASTED HALF AMISH CHICKEN* 31

Braised tuscan kale, pine nuts, jus

RISOTTO* 23

wild mushroom, white truffle oil

LINGUINE WITH MANILA CLAMS 24

white wine, oregano, guanciale, roasted grape tomatoes

SPÄTZLI WITH WILD MUSHROOMS 23

fresh herbs, white wine, cream sauce

SELECT BURGER 21 ** or SELECT TRUFFLE BURGER 22 **

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

SIDES 9

SPÄTZLI

MARKET VEGETABLES* (ask your server)

RÖSTI (SWISS HASH BROWNS)*

FINGERLING POTATOES*

MIXED FIELD GREENS*

DESSERT

CHURRO PRETZEL 8

nutella

GELATO 8

ask server

WARM APPLE STRUDEL 14

vanilla gelato, caramel sauce

CHOCOLATE FONDUE (FOR TWO) 18

Dark chocolate ganache, bread pudding, fruits, marshmallows

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