

BREAKFAST (DAILY 8am - 5pm)

- HALF GRAPEFRUIT 4**
FRESH FRUIT SALAD* 7
CAFÉ COMPLET "SELECT" 7
 Coffee, croissant or bread roll with butter jam, honey or Nutella
- BIRCHER MÜESLI WITH FRUIT* 10**
BIRCHER MÜESLI W FRUIT COMPLET 12
 with bread, butter and coffee
- TROPICAL QUINOA BREAKFAST BOWL 14**
 Coconut milk, chia seeds, roast nuts and fruits, toasted coconut
- HOME MADE GRANOLA 12**
 Fresh fruits and berries, greek yogurt, orange flavored honey
- STEAL CUT OATS "BRULEE" 13**
 Caramelized oatmeal
- UOVO TICINESE 13**
 Two poached eggs on soft polenta and crispy pancetta
- RÖSTI NORWEGIAN* 14**
 Smoked salmon, fresh herb sour cream, served with rösti
- FRIED HALLOUMI* 15**
 Oven roasted tomatoes, sauteed spinach, poached eggs, tomato relish, greens
- MEDITERRANEAN PLATE 13**
 Baked polenta, roasted tomato, fried halloumi, tzatziki, hummus, avocado and cucumber salad, olives, toasted baguette
Add a poached egg 3

DRINKS

HOT

- COFFEE 3**
AMERICANO 3
ESPRESSO / DOPPIO 3 / 4
ESPRESSO MACCHIATO 4
SCHALE (LATTE) 4
CAPPUCCINO 4
EARL GREY / ENGLISH BREAKFAST 4
GREEN TEA / CHAMOMILE / VERBENA MINT / CHAI 4

- CAOTINA COLD OR HOT CHOCOLATE 4**
OVOMALTINE HOT OR COLD 4

ICED

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

JUICE

- FRESHLY SQUEEZED ORANGE 4**
FRESHLY SQUEEZED GRAPEFRUIT 4
PINEAPPLE 4
TOMATO 4
CRANBERRY 4

SODAS

- BADOIT 3/7**
ARANCIATA / LIMONATA / GRAPEFRUIT 4
COKE / SPRITE / GINGER ALE 3
HOUSE MADE LEMONADE 4
COCONUT WATER 5
CHINOTTO 5

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CAFÉ SELECT

212 LAFAYETTE STREET
 NEW YORK, NY 10012

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 CAFESELECTNYC.COM

TAKE - OUT / DELIVERY 2016

CALL AHEAD FOR YOUR TAKE - OUT
212.925.9322



Minimum amount for deliveries is \$25

LUNCH (DAILY 11am - 5pm)

SANDWICHES

Choice of Chips or Field Greens

TURKEY AND AVOCADO 13
 House brined turkey, avocado, roasted tomato on pugliese

FREE RANGE CHICKEN SCHNITZEL SANDWICH 15
 Watercress, remoulade, kaiser roll

CAPRESE 12
 Vine ripe tomatoes, buffalo mozzarella, fresh basil on toasted baguette
Add Prosciutto di Parma 3

SALADS/SOUP

SEASONAL SOUP 9
 Market dependant, ask server for selection

ROCKET SALAD* 13
 Arugula, shaved fennel, shaved parm, hearts of palm, green olive vinaigrette

SELECT "CHOP" SALAD 15
 Mesclun, endive, cherry tomatoes, celery, avocado, egg, hearts of palm, cucumber, house vinaigrette

FIELD GREENS* 10
 Cherry tomatoes, sliced seasonal radishes, house vinaigrette

BRESAOLA, ARUGULA* 16
 Bresaola, white truffle oil, parmesan shavings, fried shallots, arugula, balsamico

BURRATA 14
 Heirloom Tomato, Pickled Eggplant, Basil & Olive Oil, Balsamic Reduction
Add Prosciutto +3

QUINOA SALAD* 16
 Red & white quinoa, sweet peppers, grape tomato, avocado, lemon-thyme dressing
Add a Fried Egg 3

Add to any of the above:
 -Free Range Grilled Chicken Breast 5
 -Smoked Salmon 5

MAINS

BUCKWHEAT CRÊPE* 15
 3 per order with smoked salmon, arugula, cucumbers, fresh horseradish cream, field greens

BRATWURST* 16
 Grilled veal sausage, vidalia onion sauce and rösti

SCHNITZEL 17
 Thinly pounded, breaded, free range chicken breast, potato salad, watercress

RÖSTI NORWEGIAN* 15
 Smoked salmon and fresh herb sour cream, served over rösti

CROQUE MONSIEUR 15
 Prosciutto cotto, gruyère, béchamel, pugliese, paprika chips or field greens
Add a Fried Egg to the Monsieur 3

SELECT BURGER 16 / SELECT TRUFFLE BURGER 17
 with choice of chips or field greens

ADD CHEESE +\$1	OPTIONAL SAUCE +\$2
-Gruyere (Swiss) Cheese	-Onion Sauce
-American Cheese	-Horseradish Sauce
-Blue Cheese	-Pickled Mustard Seeds

SIDES 7

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

DINNER (Daily 6pm - 12am)

SMALL PLATES

LOBSTER BISQUE 11

RICOTTA FRITTERS 10
 speck, tomato compote

ESCARGOTS BOURGUIGNON 12
 snails, garlic butter, toasted bread

ZUCCHINI CHIPS 10
 eggplant, tzatziki, hummus, almond dip

SALADS

FIELD GREENS* 9
 grape tomatoes, sliced radish, house vinaigrette

ROCKET SALAD* 14
 arugula, shaved fennel, shaved parmesan, hearts of palm, green olive vinaigrette

BRESAOLA, ARUGULA* 17/26
 sliced bresaola, white truffle oil, parmesan shavings, fried shallots, arugula, balsamico

QUINOA SALAD* 15
 red & white quinoa, sweet peppers, grape tomato, avocado, lemon-thyme dressing

OCTOPUS SALAD* 16
 shaved celery, cherry tomatoes, fennel

LOBSTER SALAD 31
 Main Lobster, basil szechuan papper mayonnaise, baby spinach salad

ENTRÉE

VEAL SCHNITZEL 31
 thinly pounded veal top round, field greens

ZURICH VEAL 29
 crispy spätzli, shallots, creamy mushroom sauce

BAKED WHOLE BRANZINO* 29
 served with sauteed spinach

SWISS BRATWURST* 20
 swiss bratwurst with rösti and vidalia onion sauce

HANGER STEAK "SELECT"* 29
 crispy fingerling potatoes, watercress salad, beef jus

RISOTTO* 21
 wild mushroom, white truffle oil

PAILLARD OF CHICKEN "SALTIMBOCCA" 26
 seasonal risotto

LINGUINE WITH MANILA CLAMS 22
 white wine, oregano, guanciale, roasted grape tomatoes

SPÄTZLI WITH WILD MUSHROOMS 21
 fresh herbs, white wine, cream sauce

SELECT BURGER 17 / SELECT TRUFFLE BURGER 18
 with choice of chips or field greens

ADD CHEESE +\$1	OPTIONAL SAUCE +\$2
-Gruyere (Swiss)	-Onion Sauce
-Cheddar	-Horseradish Sauce
-Blue	-Pickled Mustard Seeds

SIDES 8

- RÖSTI SWISS (HASH BROWNS)***
FINGERLING POTATOES*
MIXED FIELD GREENS*
MARKET VEGETABLES*
SPÄTZLI *(gluten free)

CHARCUTERIE BOARD
 served with cornichons, grainy mustard and country bread

Chef's Assortment 22
 tete de moine, bernese hobelkaese, taleggio, bresaola, speck