

# CAFÉ SELECT

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NEW YORK, NY 10012 CAFEELECTNYC.COM

Dinner served 5:00pm-11:00pm

DATE WINTER 2025/26

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.

## SOUP

### LOBSTER BISQUE 16

creamy lobster broth, white wine, shallots, tarragon,  
contains butter, paprika and cayenne pepper, gluten free "sans" puff pastry

### CLASSIC FRENCH ONION SOUP 16

caramelized onions, veal stock topped with country bread and  
melted gruyere cheese (contains dairy, butter)

## TO SHARE

### TOMATO BRUSCHETTA 14

tomato with basil on filone

### BRUSCHETTA TRIO 19

tomato with basil, goat cheese with truffle honey,  
filet mignon carpaccio with capers and parmesan, on filone

### PLATEAU DE CRUDITÉ (MEZZE PLATE) 19

assortiment de légume, tzatziki, hummus, spicy feta

### WURST (SAUSAGE) BOARD 22

selection of sliced grilled sausages:  
Swiss bratwurst, Austrian kaesekreiner, Swiss cervelat (kiebasa)  
served with Dijon mustard and horseradish

### SEAFOOD PLATTER\* 34

6 oysters (east & west coast), 4 mussels, 4 clams, 4 shrimp,  
mignonette, horseradish, cocktail sauce

### 6/12 EAST & WEST COAST OYSTERS\* 22/36 \*\*

mignonette, cocktail sauce, horseradish

### ZUCCHINI CHIPS\* (gluten free) 21

eggplant, tzatziki, hummus, spicy feta

### POMMES FRITES\* 14

liberation day fries!

### BURRATA\* 24 add prosciutto +3

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

## APPETIZERS

### FILET MIGNON CARPACCIO\* 21 \*\*

arugula, capers, parmesan, evoo, basil oil, balsamic reduction

### STEAMED MUSSELS 26

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

### RACLETTE APPETIZER\* 19

served with potatoes, pickled onions and cornichons

### ESCARGOTS BOURGUIGNON\* 18

herb butter, filone

### ROASTED BONE MARROW 18

fleur de sel, onion marmalade, gremolata, toasted filone

### CATALAN SHRIMP\* 24

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

## CHARCUTERIE & FROMAGE

### WURST (SAUSAGE) BOARD 22

selection of sliced grilled sausages:  
Swiss bratwurst, Austrian kaesekreiner, Swiss cervelat (kiebasa)  
served with Dijon mustard and horseradish

### CHEF'S ASSORTMENT 24

tête de moine, camembert, taleggio, bresaola, soppressata, speck  
served with cornichons, mustard and country bread

### PLATEAU DE FROMAGE 18

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

## SALADS

add to any dish:

grilled chicken breast 6

smoked salmon 6

### HOUSE SALAD\* 14

Boston lettuce, watercress, sliced fennel,  
house lemon harissa dressing

### SNOW CRAB SALAD 24

North Pacific crab leg meat over Boston lettuce, watercress, sliced fennel,  
house lemon harissa dressing

### GREEK SALAD BOWL 19

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

### CAFÉ SELECT BOWL 19

red & white quinoa, spicy pickled carrots, avocado edamame, scallions,  
cucumber, Kalamata olive confit, tomatoes, evoo

## ENTRÉE

### ZUCCHINI POMODORO (vegan, gluten free)\* 22

"Al Dente" fresh zucchini ribbons, San Marzano Tomatoes, white wine  
add Paremsan Cheese

### VEAL SCHNITZEL 32

thinly pounded breaded veal top round, field greens and potato salad

### CHICKEN SCHNITZEL 26

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

### BAKED BRANZINO\* 39

sauteed spinach, olive-lemon dressing

### SWISS BRATWURST\* 24

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

choose side of rösti (Swiss hash browns), spätzli,  
pommes frites or salad

### AUSTRIAN KÄSEKRAINER SAUSAGE\* 24

contains pork, Swiss cheese, cultured pasteurized milk, onion, garlic,  
dried vinegar, served with horseradish

choose side of rösti (Swiss hash browns), spätzli,  
pommes frites or salad

### HANGER STEAK "SELECT" 43 \*\*

watercress salad, beef jus  
choose between spätzli or pommes frites

### CLASSIC ZURICH VEAL RAGOUT 39

crispy spätzli, shallots, creamy mushroom sauce

### RISOTTO\* 26

wild mushroom, white truffle oil

### SWISS MAC'N'CHEESE 21

Swiss cheese mix, applewood bacon, toasted bread crumbs  
option without applewood bacon

### LINGUINE WITH MANILA CLAMS 29

white wine, oregano, guanciale, roasted grape tomatoes

### SPÄTZLI WITH WILD MUSHROOMS 24

fresh herbs, white wine, cream sauce

## SELECT BURGER 19\*\* or SELECT TRUFFLE BURGER 20\*\*

infused with truffle oil

add side of pommes frites, spätzli or salad +6  
add bacon or fried egg +4

### add cheese

Gruyere (Swiss)

Raclette (Swiss)

Cheddar

Blue

### PLANT BASED BURGER 21

No GMO, No preservatives

add side of pommes frites, spätzli or salad +6  
add infused with truffle oil +1

add cheese (see above)

add Violife Vegan Cheddar +2

## CHEESE FONDUE (2 pers min.) 39 per person

All Fondue's are made with our secret special cheese mixture with special  
ingedientsserved 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, pickled onions and cornichons.

### RACLETTE APPETIZER 19

### RACLETTE A DISCRETION 34 pp

you tell us when you've had enough

### MAKE YOUR OWN RACLETTE ON A GRILL 39 pp

for 4 persons or more (only available at certain tables,  
must 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

### SIDES 12 (needs to be ordered with a main dish)

add melted slice of Gruyere or Raclette Cheese +2

### SPÄTZLI

### FINGERLING POTATOES\*

### POTATO SALAD

### MIXED FIELD GREENS\*

### MARKET VEGETABLES\* (ask your server)

## DESSERT

### WARM APPLE STRUDEL 14

vanilla gelato, caramel sauce

### CRÈME BRÛLÉE 14

contains egg & dairy

### FLOURLESS CHOCOLATE CAKE 14

Vanilla gelato

### CHOCOLATE FONDUE (FOR TWO) 18

dark chocolate ganache, bread pudding, fruits, marshmallows

### PECAN PIE (ENGADINER NUSSTORTE) 14

Vanilla gelato (contains nuts & gluten)

### GELATO 12

ask server

\* gluten free

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

Service not included

We accept max. 4 credit cards per group.

For parties of 6 or more suggested gratuity 20%