

NOVEMBER AND DECEMBER

EMAIL NEWSLETTER

“BEST GRILLED CHEESE SANDWICH” METRO TIMES BEST OF DETROIT 2021

The Café Muse grilled cheese sandwich is a combination of three cheeses – havarti, fontina and fresh mozzarella – that provide a unique blend of flavors. All of the ingredients are sourced locally and are as fresh as possible, including the basil, tomatoes and organic bread. But the special ingredient is the honey, which is used sparingly to provide a background taste – not too overpowering or too sweet.

After reading the Esquire Magazine article, Gayle King of The Oprah Winfrey Show decided that she needed to try the sandwich herself. King came to Royal Oak and interviewed Chef Greg Reyner for the show. Café Muse was featured in Oprah’s “Sandwich Showdown” in June of 2008. King raved about the grilled three cheese sandwich on the show and gave it her highest rating – a five. (Cont. on pg 3)

HOLIDAY RECIPES

From our kitchen to yours, we give you our Café Muse Recipes to try this holiday with all your families and friends!



**CURRIED TOMATO
COCONUT STEW**

A TWIST ON THE OLD FASHIONED TOMATO SOUP.

[Click Here](#)



**BUTTERSCOTCH
PUDDING**

AN EASY BUT DELICIOUS RECIPE THAT ALL AGES CAN ENJOY.

[Click Here](#)



**VEGAN
POT PIE**

HEALTHY AND DELICIOUS, YOU CAN'T GO WRONG!

[Click Here](#)



METRO TIMES!

(Cont. from page 1) In our hometown of Detroit, Sylvia Rector, food columnist for The Detroit Free Press, named it the “best grilled cheese sandwich in Metro Detroit.” She went on to say, “We do adore this almost sensual cheese sandwich.”

And in April of 2011 the Café Muse grilled cheese sandwich continued its reputation by being named “one of the perfect grilled cheese sandwiches in America.” by Reader’s Digest.

And now as of November 2021 Café Muse grilled cheese is named “Best Grilled Cheese Sandwich” by Metro Times’ Best of Detroit 2021.



BOOK NOW!

It’s that time of year that our thoughts turn to making new holiday memories. We are now taking reservations for holiday events. Contact us at 248-544-4759 or email us at CafeMuseRoyalOak@gmail.com

