

The first
COFFEE HOUSE
in
ENGLAND
circa 1650

The
Grand
Cafe

84 High Street
OXFORD
OX1 4BG

Fine hand-made patisseries and desserts with the finest natural ingredients

Patisserie Menu

Salted Caramel Éclair Classic choux pastry filled with salted caramel crème patisserie topped with a caramel glaze	£5.50	Croquant Valrhona A delightful rich and crunchy base of "feulletine", covered with delicious milk chocolate mousse, made with "Valrhona" chocolate. Finished with a milk chocolate glaze	£6.50
Citron Tarte Traditional lemon curd made with fresh lemon juice in a sweet pastry case finished with flambéed meringue	£6.50	Framboise Tarte A sweet sponge base with a touch of almond crème, mousseline and filled with fresh raspberries	£6.50
Fraise Tarte A sweet sponge base with a touch of almond crème, mousseline and filled with fresh strawberries	£6.50	Poire & Amande Tarte A sweet pastry tart with a touch of almond crème, mousseline and filled with fresh pear	£5.50
Cheesecake Blackcurrant and Violet A refreshing cheesecake made of a crumble base added to a layer of "biscuit cultere" soaked into a blackcurrant and violet syrup. The light mousse of cream cheese compliments the classic cheese cake mix.	£6.50	Mille - Feuille Layers of caramelised puff pastry and light patissiere	£5.50
		Chocolate Larioux (GF) A duo of dark and milk chocolate mousses on a layer of dark chocolate sponge	£6.50

PLEASE ASK YOUR SERVER OR SEE BOARDS FOR
TODAY'S SELECTION OF PATISSERIE AND CAKES

www.thegrandcafe.co.uk