

# La Muse

Welcome to the new La Muse! Our chef and owner, Akif, is trained in classical French cuisine at The Ivy, the Savoy Grill and the Wolseley. His passion is tapas cooked in the French style. We also have a choice of tasty main dishes if you prefer, all cooked in the traditional French way.

## Tapas

1. Gazpacho Soup, Accompanied by Honeydew Melon (V) 5.5
  2. Fresh Goats Cheese from the Loire Valley, Served with Crackers & French Preserve (V) 5.5
  3. House Fries & Home-Made Houmous Dip (V) 4
  4. Ratatouille on Toast (V) 6
  5. Baked Portobello Mushroom, Stuffed with Goats Cheese & Topped with Crusted Spinach (V) 6.5
  6. Baked Romano Peppers, Stuffed with Ricotta & Mascarpone (V) 7
  7. St Nectaire Cheese from the Auvergne, Served with Crackers & French Preserve (V) 4
  8. Spiced Shoulder of Pork from Corsica, Thinly Sliced, Served with Toasted Sourdough & Olive Oil 4.75
  9. Coarse Rilette of Duck (a Delightful Alternative to Pâté), Served with Toasted Sourdough & Pickles 5
  10. Escargots Served in Herb & Garlic Butter, Accompanied by Warm Sourdough 1/2 Dozen 7.5
  11. Smoked Pork Sausage, Thinly Sliced, Served with Toasted Sourdough & Olive Oil 4.5
  12. Caramelised Scallops & Strawberry Salsa 8
  13. Succulent Prawns Cooked in Garlic Butter & Wine, Accompanied by Chorizo 8.5
  14. Tender Octopus Sous-Vide, Served with Tomato Tartare & Avocado Sauce 9.75
  15. Grilled Chicken Wings, Marinated in Pepper Purée, Garlic, Cumin & Lemon Juice, Served with Aioli Sauce 6
  16. Flat Iron Steak & Chimichurri Sauce 11.75
  17. La Muse Mini-Beef Burger, Served with Fries 6.5
  18. Steak Tartare, Served with Toasted Sourdough 80g 9
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19. Charcuterie & Cheese Platter, Served with Sourdough, Olive Oil & French Preserve (Serves 2) 15

## MAINS

20. La Muse Premium Beef Burger, Streaky Bacon, Applewood Smoked Cheese, Served with Fries & Salad 11.95
21. Butternut Squash Stuffed with Rice, Black Eyed Beans, Sweetcorn, Avocado & Smoked Cheese (V) 12
22. Duck Breast, Served with Jerusalem Artichoke, Purple Broccoli & Plum Sauce 14.50
23. Steak Tartare, Served with Toasted Sourdough & Fries 160g 15.5
24. Pan-Fried Seabass, Accompanied by Grilled Polenta, Fennel, Red Peppers & Baby Corn 16
25. Fillet Steak 28 Days Aged, with a Pepper Crust, Accompanied by Fries, Salad & Red Wine Jus 21.95

## DESSERTS

26. Creme Brulée, Served with Raspberries 5.5
27. Tarte Tatin, Served with Cream 6

We have an allergen sheet, please ask a member of staff if you have any dietary requirements.  
www.lamuse.london @Lamuseislington 020 7609 5397