

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. Chef's Soup of the Day (V) 5.5
2. Sauvaget, Creamy White Goat's Cheese from the Loire, Served with Crackers & French Preserve (V) 6
3. House Fries with Parmesan & Truffle Oil (V) 4
4. Fresh Endives Salad with Roquefort Cheese, Roasted Walnuts & Cubed Apple (V) 6.5
5. Light Roll of Cucumber, Filled with Honey Toasted Beetroot, Pomegranate, Rocket & Goat's Cheese (V) 6.5
6. Caramelised Polenta Rounds with Wilted Spinach & Garlic Mushrooms (V) 6.75
7. Pavin, Aged Cow's Cheese from the Auvergne, Served with Crackers & French Preserve (V) 5.5
8. Spiced Shoulder of Pork from Corsica, Thinly Sliced, Served with Toasted Sourdough & Olive Oil 5.5
9. Home-Made Rillettes of Duck (a Delightful Alternative to Pâté), Served with Toasted Sourdough & Pickles 5.75
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 with Purée of Butternut Squash, Toasted Samphire & Crispy Bacon 8.5
13. Moules Marinieres Cooked in Cream, Garlic & Parsley with House Fries 8
14. Tender Octopus Sous-Vide, Served with Pea Purée, Flageolet Beans, Chilli & Chorizo 9.75
15. Pâté of Chicken Liver & Caramelised Onions, Served With Sourdough Toast 6.75
16. Smoked Cheddar, Ham, Spring Onion & Bechamel Sauce Croquettes, Served with Red Pepper Coulis 6.5
17. Flat Iron Steak & Chimichurri Sauce 11.75
18. Beaufort D'été from the Rhône-Alpes, Served with Crackers & French Preserve 6.5
19. Steak Tartare, Served with Toasted Sourdough 80g 9

20. Charcuterie & Cheese Platter, Served with Sourdough, Olive Oil & French Preserve (Serves 2) 15

MAINS

21. La Muse Premium Beef Burger, Streaky Bacon, Smoked Cheese, Served with Fries 10.95
22. Orange & Honey Sous-Vide Carrots & Fennel with Harissa Sauce, Lentils & Thyme Yoghurt (V) 12
23. Tender Chicken Breast Sous-Vide, Toasted Baby Carrots, Creamy Dauphinoise Potatoes & Onion Purée 13.5
24. Pan Fried Seabream with Toasted Seasonal Vegetables & Bois Boudran Tarragon & Shallots Sauce 15
25. Steak Tartare, Served with Toasted Sourdough & Fries 160g 15.5
26. Fillet Steak 28 Days Aged, with a Pepper Crust, Accompanied by Fries & Red Wine Jus 21.95

DESSERTS

27. Creme Brulée 5.5
28. Tarte Tatin, Served with Cream or Ice Cream 6

We have an allergen sheet, please ask a member of staff if you have any dietary requirements.
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