

La Muse

All Day, Freshly Prepared, Best Value French Cuisine

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. This menu serves a great selection of dishes which showcase his talent.

STARTERS £5.50

- Soup of the Day * (V)
- Camembert Fondue * (V)
- Halloumi Fries, Coated in Za'atar (V, GF)
- Crispy Pork Belly & Flageolet Beans with Chorizo
- Cucumber Ring, filled with Honey Glazed Beetroot, Pomegranate and Goat's Cheese (V, GF)
- Vegan Red Lentil Cake with Green Dressing (VG, GF)
- Padron Peppers (VG, GF)
- Merguez Sausage Tartines with Roasted Pepper & Rocket
- Rillettes of Mackerel on Pickled Cucumber Carpaccio *
- Escargots served in Herb & Garlic Butter * ½ Dozen

* accompanied by Toasted Sourdough

MAINS £12.90

- Grilled Butternut Squash, Jackfruit & Basil Pesto (VG)
- Baked Hake Escalope with Sautéed Smoked Bacon, Chicory, Runner Beans & Celeriac Purée (GF)
- Sous Vide Chicken Supreme, served with Tartiflette (GF)
- Flat Iron Steak, served with Chimichurri Sauce & Fries (GF)
- Beef Bourguignon (GF)
- La Muse Premium Beef Burger, Streaky Bacon & Cheese, served with Fries

STEAK

- Steak Tartare **£9.50 / 14.50**
- Fillet Steak Grass Fed, served with Red Wine Jus & Fries (GF) **£23**

SIDES £2.90

New Potatoes (VG, GF)/ Spinach (VG, GF)/ Fries (VG, GF)/ Rocket & Parmesan (V, GF)/ Olives (VG, GF)

CHEESES & CHARCUTERIE

Served with Crackers/Bread & French Preserve

St. Vernier (soft cow's), Crottin Traiteur (semi-soft goat's) & Comte (firm cows's) **each £5.50 or 3 for £9.50**
Lonzo (cured pork fillet), Coppa (cured ham) & 3 Peppers (finely sliced pork sausage) **each £5.50 or 3 for £9.50**

DESSERTS £5.50

- Tarte Tatin (V)
- Crème Brulée (V, GF)
- Chocolate Fondant (V)

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

www.lamuse.london @Lamuseislondon 020 7609 5397