



# Muses

Inspired Restaurant & Bar

# Afterwork

## The “Muses en bouche”

1 choice — 9

2 choices — 17

3 choices — 25

## Inspired Nibbles

**Pate en croûte**

*Terrine wrapped in a pastry crust*

**Cheese puff pastry**

**Pissaladiere**

*Onion tart with anchovy*

**Tacos with duck confit & red beans**

## Inspired Dips

*Served with bread from F.Lalos M.O.F Baker*

**Fish Rillettes**

**Mojette beans Humus**

**Cottage cheese and cucumber / assorted bread**

**Veggy jars from Maison Bigand**

- Eggplant sesame cumin
- Roasted chestnuts and porcini mushroom
- Artichoke with truffle
- Roasted tomato carrot celery

Pork

V

V

V

V



**MAISON BIGAND**  
MADE IN TARN

# Afterwork

## Sharing plates – 17

Cold cuts & condiments

Pork

Cheese & condiments

Raw vegetables & condiments

V

## Champagne



*The widow of the founder of the champagne house that bears her name, Louise Pommery stands out for her innovative vision, notably in developing a brut champagne. She remains a role model for all those who know that innovation and creativity go hand in hand with quality*

|  | 15 cl     | 75 cl      |
|--|-----------|------------|
| <b>Pommery Brut Royal</b>                  | <b>17</b> | <b>80</b>  |
| <b>Pommery Cuvée Louise Rosé Millésimé</b> |           | <b>280</b> |
| <b>Pommery Rosé Apanage</b>                | <b>24</b> | <b>185</b> |
| <b>Pommery Brut Apanage</b>                | <b>21</b> | <b>145</b> |

————— (V) *Vegetarian dishes* (G) *Gluten free dishes* (Pork) *Dishes with pork* —————

*Allergen list is available upon demand*