

MUSE *Kitchen*

Vegetarian Menu

Breads and Appetisers

House Baked Rye Sourdough, Lescure butter, Olio Mio olive oil. 8

Steamed Garden Peas, manchego, brioche, garlic aioli. 12

Local Marinated Olives 8

Entree 16, Main 25

(All dishes available as either an entrée or a main size)

Slow Cooked Nulkaba egg, snap peas, King Brown mushroom duxelles

Sautee of Broccoli, Jersey milk ricotta, sumac

Roasted Jerusalem artichoke, smoked eggplant, molasses

Warm salad of steamed carrot, délice de bourgonge, potato mayonnaise

Banquet Menu, inspired by the Chef and the season: to be taken by the entire table. 75

Please note credit card transactions incur a 1.5% surcharge