

MUSE

BISTRO + BAR

SIPS & SOUNDS

June 12, 2026*



SALMON NIÇOISE RILLETTES \$14

Deviled eggs, tomato-olive tartare, fried capers, potato mousse **GF**

MUSSELS PROVENÇALE \$16

Saffron, pastis, tomato concassé, black garlic emulsion, white wine, grilled focaccia

BEEF DAUBE SLIDERS \$17

Short rib bordelaise, caramelized onions, Dijon aioli, Comté, brioche

SOCCA FLATBREAD \$12

Chickpeas, garlic confit oil, flaked sea salt, sauce Vierge, chili threads **VG/GF**

PISSALADIÈRE SQUARES \$13

Focaccia gratinée, olive tapenade, chèvre, oven-roasted shallots, rosemary **V**

HERB CHICKEN BOULETTES \$15

Heirloom tomato confit, capers, olives, white wine, herbes de Provence, peppers **GF**

TARTE AU CITRON DE PROVENCE \$9

Mini butter tart, citrus curd, dehydrated orange, lemon zest, crème Chantilly



PROVENCE WINES

	6oz	9oz	Btl	12 btl case
Château de Rouanne 2023 Brut Nature Rosé Southern Rhône Valley	\$28	\$32	\$75	\$750
Le Paradou 2023 Méditerranée Méditerranée	\$16	\$19	\$35	\$350
Château Pesquié 2023 'Terrasses' Rouge Southern Rhône Valley	\$19	\$23	\$45	\$450
Château Pesquié 2024 'Terrasses' Blanc Southern Rhône Valley	\$19	\$23	\$45	\$450
Res Fortes Wines Côtes du Roussillon	\$26	\$31	\$65	\$650