

HOT DRINKS

ESPRESSO	2.2
AMERICANO	2.8
CORTADO	2.9
SUGAR RAIN	3.3
FLAT WHITE	3.1
CAPPUCCINO	3.2
LATTE	3.2
MATCHA LATTE	4
WHITE CHOCOLATE MATCHA	4.2
TURMERIC LATTE	4
LAVENDER LATTE	4.2
PISTACHIO LATTE	4.2
CHAI LATTE	4
MOCHA	3.7
CHOCOLATE CHAUD <small>(Paris style hot chocolate in a jug & a side of whipped cream)</small>	4.9
HOT CHOCOLATE	3.5
WHITE HOT CHOCOLATE	3.5
PUPPUCCINO	1
TEA <small>(English Breakfast, Earl Grey, Peppermint, Lemon & Ginger, Camomile)</small>	2.6
ALTERNATIVE MILKS	0.5
SYRUPS <small>(Caramel, Vanilla, Hazelnut, Cinnamon, Gingerbread)</small>	0.5

ICED DRINKS

ICED LATTE	3.4
ICED MATCHA	4.2
ICED WHITE CHOCOLATE MATCHA	4.4
ICED CHAI	4
PEACH ICED TEA	3.5

SMOOTHIES

COCONUT CRUSH <small>(Coconut & Pineapple)</small>	4.8
SUPER GREEN <small>(Kale, Avocado, Apple, Lime, Basil & Spirulina)</small>	4.8
PINEAPPLE SUNSET <small>(Pineapple, Papaya & Mango)</small>	4.8
STRAWBERRY DELIGHT <small>(Strawberries, Peach & Papaya)</small>	4.8

SOFT DRINKS

STILL WATER	2.5
SPARKING WATER	2.5
APPLE JUICE	2
ORANGE JUICE	2
APPLETISER	2.9
ELDERFLOWER	2.9
LEMONADE	2.9
COKE	2.7
COKE ZERO	2.5
GINGER BEER	3.2

Maison de Muse

MENU

Speciality Coffee | Standout Food | Wine & Cheese

CROISSANTS & BAGELS

A’LA CHEESE PLOUGHMAN’S CROISSANT (v)	7.5
<small>Rocket, chutney, red onions, dried tomatoes & truffle mayo</small>	
GRILLED CHEESE & HAM (v)*	7
<small>Croissant with Truffle Mayo & Glazed Balsamic Vinegar</small>	
CREAM CHEESE & SALMON BAGEL	8
CHICKEN, MOZZARELLA & PESTO GRILLED BAGEL	8.5

SOURDOUGH & FLATBREADS

GOATS CHEESE & STRAWBERRY ON TOASTED SOURDOUGH	6
<small>With Glazed Balsamic Vinegar (v)</small>	
ACAI & TRUFFLE-HONEY HALLOUMI FLATBREAD	8.8
<small>Rocket, cherry tomatoes, red onion, cucumber, pomegranate (v)</small>	

MAISON MELTS

CHEESE MELT (v)	5.2
CHEESE & CHICKEN MELT	6

MAISON EGGS

AVOCADO & SCRAMBLED EGGS ON TOASTED SOURDOUGH (v)	7.7
SMOKED SALMON & SCRAMBLED EGGS ON TOASTED SOURDOUGH	8.7

SWEET & WHOLESOME

BUTTERMILK PANCAKES WITH CHOCOLATE	6.3
YOGHURT WITH GRANOLA & FRESH FRUIT (v)	4.9
<small>Fresh Fruit & Whipped Cream (v)</small>	

PLEASE NOTE:
FOOD IS SERVED FROM 8AM TO 3PM,
PLEASE ORDER AT THE COUNTER.

Maison de Muse EVENING MENU

BREAD BASKET (v)	3
HUMMUS WITH TOASTED PITTA (v)	3.8
OLIVES (v)	3
CHEESE BOARD (v)	13

ABOUT US

Nestled in a charming corner of the world, Maison de Muse was born from a love of coffee, conversation, and crafted moments. More than a café, it’s a gathering place where flavours, ideas, and inspiration blend.

Every cup, every dish, and every detail is thoughtfully curated to awaken the senses. Here, stories are shared, laughter lingers, and creativity finds its muse.

Take a moment. Savour the experience. Welcome to the Muse.

LEGEND

✓ (v) VEGETARIAN

✓ (ve) VEGAN

✓ (v)* CAN BE MADE VEGETARIAN

ALLERGEN INFORMATION

Please inform a member of staff of any allergies or dietary requirements before placing your order. While we take great care in preparing your food, our kitchen handles nuts, gluten, dairy, and other allergens. Cross-contamination cannot be completely ruled out.

Prices shown are inclusive of VAT at the prevailing rate

VIN BLANC

	175ml	250ml	Bottle
HOUSE WHITE SAUVIGNON BLANC (Chile)	5.1	7.2	18
PINOT GRIGIO DELLE VENEZIE PREVIATA (Italy)	7.2	9.2	27
SECRETARY BIRD CHARDONNAY (South Africa)	7.7	9.7	29
PETAL & STEM SAVIGNON BLANC (New Zeland)	8.5	11.5	34
VINABADE ALBARINO RIAS BAIXAS (Spain)			40
WHITE 0% (Australia)	4	6	13

VIN PETILLANT

	Glass	Bottle
PROSECCO	5.6	29
PROSECCO 0%	3.6	12

VIN ROUGE

	175ml	250ml	Bottle
HOUSE RED (Chile)	5.1	7.2	18
JAM SHED MALBEC (Argentina)	7.5	9.7	29
19 CRIMES (Australia)	8.5	11.5	34
RED 0%	4	6	13

VIN ROSE

	175ml	250ml	Bottle
HOUSE (Chile)	5.1	7.2	18
LA VIEILLE FERME ROSE (France)	7.5	9.8	19

BEER & CIDER

PERONI 330ML		42
MANGO CIDER 🍷DOCKS BEERS 🍷		4