Prévelle
ROMAIN MEDER

LUNCH MENU*

Amuse-bouches

Confit tuna belly, squash & smoked mustard

Scallops, radishes & soubise sauce

Roasted figs, olive oil & Breton pudding

Petits fours

Two courses - 65,00€ **Three courses - 85,00€**

*Prices per person, including VAT, excluding beverages.
This menu is provided as a sample and may vary according to harvest, catch and seasonality.

Prévelle
ROMAIN MEDER

TASTING MENU & À LA CARTE*

Amuse-bouches

Scallops, radishes & soubise sauce	*54€*
Shellfish, potato & olive	*58€*
Lobster, Jerusalem artichoke & parsnip	*72€*
Octopus, acorn & mushroom	*64€*
Cheese, rice bread & mesclun	*18€*
Chocolate, coffee & lentil	*22€*
Pear, shiso & cumin	*22€*

Petits fours

Five courses - 155,00€ **Seven courses - 175,00€**

*Prices per person, including VAT, excluding beverages.
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