

MANOIR  
DE  
LAN KERELLEC  
CÔTE DE GRANIT ROSE  
1925

*Welcome to Le Manoir de Lan Kerellec*

**A FAMILY'S ART**

The Daubé family invites you to the Manor house of Lan Kerellec.

Built at the beginning of last century by the "Côte de Granit Rose" (Pink Granite Coast),  
it arose from the vision of an artist: the one of painter *Pierre Gervais*.

Bought in 1925 by the Daubé family, it kept its spirit ever since and is still the property of the family.

*Émile Daubé* ( 1885-1961 ),

painter closes to *Marin Marie* and professor in the Academy of Arts,  
immortalized there his passion for arts before transmitting it to his descendants.

Now is your turn to dive into the exceptional frame of the Manor house,  
source of inspiration for all of those who stay here.



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**HAPPINESS  
IN YOUR PLATE**

Staying at the Manoir is also the opportunity to feast !

Let be surprised by *Anthony Avoine's* cuisine, our young chef, Michelin starred since 2020. Passionate about his job, he will delight your taste buds with both sea flavors and a regional identity.

Anthony creates his menus for you depending on seasonal products, the daily catch, the inspiration of the moment ... And a constant *creativity*.

All the recipes and dishes cooked in the kitchens of MLK are produced with raw and fresh ingredients, they are "*Home-made*" with love and respect for the good and beautiful things.

*The restaurant is open every day for dinner and from Friday to Sunday for lunch.*



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LA CARTE

STARTERS

One-sided langoustines, kari-gosse sardine, grey shrimp bouillon with herbs and sesame oil	33 €		
Pan-fried foie gras, saffron tortellini, rock fish and cotriade bouillon	33 €		
Brown crab and gwell, shellfish espuma and butter bread foam	29 €		
Oysters from Toëno	6 hollow oysters : 15 €	9 hollow oysters : 22 €	12 hollow oysters : 30 €



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FISHES

Pearly lobster from Ile Grande, potato spiral and farz breton, candied chest  
and lobster bisque with cider *(Extra charge of 22 € by person with the Escale Package)* 68 €

Grilled John Dory and crispy head of veal, artichoke and tarragon, caperberry in tempura,  
veal brown juice 39 €

Coastal brill with navy steam, razor clams and periwinkles with sea lettuce, vegetal cake  
and buttermilk foam 39 €

MEAT COURSES

Golden calf sweetbread, veal sauce with onions from Roscoff, smoked eel ravioli  
like carbonara 42 €



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*CHEESES*

Selection of local cheeses from the trolley 15 €

*DESSERTS*

Cocoa crisp and 70% Tanea black chocolate from the factory chocolate 17 €

Like a summer fragrance around strawberry, madeleine biscuit 17 €

Lemon freshness with iodized notes, buttermilk ice cream 17 €



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*For dinners and lunches*

DISCOVERY MENU 96 € *(for the whole table with small portions)*

Including :

The brown crab

The swimming langoustine

The pan-fried foie gras in cotriade

The lobster from l'île Grande

The John Dory with navy steam

The lemon with iodized notes

The chocolate with cocoa

« MLK » MENU 62 €

69 € WITH CHEESE

Including :

A starter of your choice

A main course (fish or meat)\* of your choice

A dessert of your choice

Two desserts

*\* Extra charge for the lobster: 22 € by person*



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*Wine pairings*

Your sommelier suggests you to add wine pairings (aperitif not included)  
Our wine pairings 29 € (3 glasses of wine 12 cl)

*And also...*

THE SEAFOOD PLATTER 80 € *par personne*

To be ordered, from Wednesday to Sunday

MONDAY AND TUESDAY DINNER 45 €

A starter, a main course (meat or fish)\* and a dessert of your choice

SUNDAY LUNCH 45 €

A starter and a main course (meat or fish)\* of your choice

or

A main course (meat or fish)\* and a dessert of your choice

\* Extra charge for the lobster: 22 € by person



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*For young guests*

MENU AT 20 €

Including a starter, a main course and a dessert

*(Created by the Chef depending on seasonal products)*

*For "week lunch" of Friday and Saturday  
(This menu is not available on public holidays)*

« Week Lunch » MENU

*(Created by the Chef depending on seasonal products)*

30 € with a starter, a main course and a dessert

25 € with a starter and a main course or a main course and a dessert





OUR MAIN SUPPLIERS & LOCAL PRODUCERS

- |                                  |                        |
|----------------------------------|------------------------|
| - Lobster of Ile Grande :        | Franck Jouet           |
| - Breton coastal and line fish : | Landrémarée            |
| - Foie gras :                    | Société Masse          |
| - Fresh goat of Trébeurden :     | Christophe Briand      |
| - Seasonal vegetables :          | La fabrique du potager |
| - Churn butter :                 | Maison Le Vieux Bourg  |
| - Oysters of Trébeurden :        | L'atelier de l'huître  |

