

## *Welcome to the 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.

### HAPPINESS IN YOUR PLATE

Staying at the Manoir is also the opportunity to feast!  
Let be surprised by **Anthony Avoine's** cuisine, our young Breton Chef. 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, daily catch, 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.

MANOIR  
DE  
LAN KERELLEC  
CÔTE DE GRANIT ROSE  
1925

## LA CARTE

### STARTERS

One-side langoustine, sardine and wakamé muzzle, nori bittersweet and grey shrimp bouillon 33 €

Pan-fried foie gras and roasted cephalopode, consommé of girolle with maritim pine and summer truffle 29 €

Oysters from Toëno 6 : 15 € 9 : 22 € 12 : 30 €

### FISH AND MEAT

Lobster from l'île Grande with semi-salted butter, potato spiral, candied chest and grilled farz, lobster bisque with cider 68 €

The catch of the day, iodized vegetal coulis and crispy pancake, kale and buttermilk 39 €

Golden calf sweetbread with smoked eel, orecchiette with old parmesan and onion bouillon from Roscoff 39 €

### CHEESES

Selection of local cheeses from the trolley 17 €

### DESSERTS

Opaline tube, almond creamy and apricot in different textures 17 €

Chocolate sphere with 43% Tanea milk, praline and chestnut ice cream 17 €

"MLK" MENU 62 € WITHOUT CHEESE

69 € WITH CHEESES

Including : A starter of your choice  
A main course of your choice\*  
A dessert of your choice

(\*Extra for the lobster: 22 € by person)

