

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

Pearly langoustine, natural sardine, lemon sauce
and sea lettuce 33 €

Shelled crab, stirrup and notes butter bread 29 €

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

FISH AND MEAT

Pearly lobster from Ile Grande, grilled vine peach
and sparkling broth flavored with verbena 68 €

The fish of the moment, shells and vegetal coulis,
buttermilk foam 39 €

Yellow can cooked on chest, artichoke declination
and smoked brown juice 42 €

CHEESE

Selection of local cheeses from the trolley 15 €

DESSERTS

Crunch with Tanea 70% black chocolate from
Chocolaterie de l'Opéra, cocoa sorbet 17 €

Variation around rhubarb and red fruit 17 €

"MLK" MENU 63 € WITHOUT CHEESE

70 € 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)

