

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 and crispy buckwheat pancake with pork trotter,  
juice in 2 textures 33 €

Foie gras in vegetal habit, seashell and sardine with brittany seaweeds 29 €

Oyster from Trébeurden, seaside harvesting and dashi broth 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, grilled vine peach and sparkling broth flavored with verbena 68 €  
*(Extra charge of 22 € by person with the Escale Package and MLK menu)*

Sea bass in iodized foil, shellfish and artichoke with basilic 39 €

The land and sea inspiration of the moment 39 €

MEAT COURSES

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

Squab from Menez Bré, slightly smoked with maritime pine needles, crispy candied tight and carrots in textures 42 €



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*CHEESES*

Selection of local cheeses from the trolley 15 €

*DESSERTS*

The tangy apple, perfumed with savage fennel 17 €

Crispy gluttony with two chocolates, salted butter caramel and buckwheat 17 €

Lemon freshness with iodized notes, buttermilk ice cream 17 €



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*For dinners and lunches*

**DISCOVERY MENU 99 €** *(for the whole table with small portions)*

Including :

Oyster from Trébeurden, seaside harvesting and dashi broth  
Foie gras in vegetal habit, seashell and sardine with brittany seaweeds  
Langoustine and buckwheat pancake with pork feet  
Sea bass in iodized foil, shellfish and artichoke with basilic  
Pearly lobster, grilled vine peach and sparkling broth, flavored with verbena  
Lemon freshness with iodized notes, buttermilk ice cream  
Chocolate gluttony, caramel and buckwheat

**« MLK » MENU 63 €**

**70 € WITH CHEESE**

Including :

A starter of your choice

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

A dessert of your choice

*\* Extra charge for lobster of 22 € per person (with Escale Package and MLK menu)*



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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

SUNDAY MENU (only for the lunch) 48 €

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 lobster of 22 € per person (with Escalade Package and MLK menu)



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*For young guests*

MENU AT 22 €

Including a starter, a main course and a dessert

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

*For the lunches*

*(This menu is not available on Sunday and public holidays)*

« Week Lunch » MENU

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

33 € with a starter, a main course and a dessert

28 € with a starter and a main course or a main course and a dessert



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## OUR MAIN SUPPLIERS & LOCAL PRODUCERS

