

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, crispy buckwheat pancake with pork trotter,  
braising juice and Kari Gosse foam 33 €

The snails from the Tregor, foie gras and savage mushroom broth 29 €

Crab or spider crab according to the arrival, aerial creamy with shellfish, buttered bread foam 29 €

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



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FISHES

Grilled pearly lobster from Ile Grande, tangy blackberries and algae, juice with juniper berries <i>(Extra charge of 22 € by person with the Escale Package and MLK menu)</i>	68 €
Scallop from the bay, declination of artichoke and basil, roasted garlic and sliced juice	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 €
Lamb with maritime pine needles, tarragon condiment, land and sea salad and juice slightly smoked	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 :

Crab or spider crab, shellfish creamy and buttered bread

One-sided langoustine, crispy pancake with pork trotter

Snails from the Trégor, foie gras and savage mushrooms

Scallop from the bay, artichoke and basil

Grilled lobster, algae and juniper berries

Lemon with iodized notes

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

