

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

The dissected spider crab with floral notes, elderflower vinegar 35 €

Foie gras and iodized stew, harvest from the estran side 33 €

Crispy buckwheat pancake with porktrotter, oysters condiment from Trébeurden 29 €

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



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FISHES

Lobster from Ile Grande and buckwheat farz, light meat condiment, kari gosse bisque 72 €  
*(Extra charge of 22 € by person with the MLK menu and Escale Package)*

Coastal brill with wild garlic, grilled green asparagus, caper and sliced poultry juice 41 €

John Dory in gentle cooking, artichokes textures, razor clams and buttermilk aerial foam 41 €

MEAT

Golden calf sweetbread, veal juice brewed with smoked eel, onions from Roscoff 45 €



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*CHEESES*

The cheese cart 17 €

*DESSERTS*

Crispy chocolate Divo 40% from the chocolate factory, salted butter caramel and buckwheat 18 €

Between bitterness and acidity, the grapefruit spiced with Timut pepper 18 €

Brioche with childhood perfumes 18 €



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*For dinners and lunches*

« MLK » MENU 65 €

Including :

A starter of your choice

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

A dessert or cheese of your choice

DISCOVERY MENU IN 5 COURSES 85 € *(served for the whole table)*

Comprenant :

Spider crab with floral notes

Langoustine, Kari-Gosse, cider and buckwheat

Coastal brill, green asparagus and wild garlic

Squab from Menez Bré, sea lettuce and anchovy

Soufflé according to the inspiration of the moment

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



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DEGUSTATION MENU IN 7 SERVICES 115 € *(for the whole table with small portions)*

Including :

Spider crab with floral notes  
Langoustine, Kari-Gosse, cider and buckwheat  
Breton abalone and sea lettuce  
Lobster from île Grande, grilled artichoke  
Turbot, green asparagus and wild garlic  
Staging fruity dessert  
Chocolate gluttony, caramel and buckwheat

*Wine pairings*

Your sommelier suggests you to add wine pairings (aperitif not included)

Our wine pairings 30 € (3 glasses of wine 12 cl)



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*For the lunches*

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

« LUNCH » MENU

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

34 € with a starter, a main course and a dessert

29 € with a starter and a main course or a main course and a dessert

*For kids*

MENU AT 25 €

Including a starter, a main course and a dessert

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



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## OUR MAIN SUPPLIERS & LOCAL PRODUCERS

