

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, toasted bread broth with chestnut butter, savory crispy 35 €

Natural oyster from Trébeurden, horseradish apple condiment and cucumber 29 €

Minute shells stew, foie gras, bargeman foam and algae from the coast 29 €

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



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FISHES

Pearly lobster from île Grande, cherries condiment and smoked nori, meat brown juice 72 €  
*(Extra charge of 22 € by person with the MLK menu and Escalé Package)*

Coastal brill and vegetal ravioli with braised pork trotter, grilled cima di rapa, tangy foam 41 €

John Dory by gentle steam, melting potatoe with poultry juice and star anise, coriander and basil 41 €

MEAT

Golden calf sweetbread, veal juice with anchovies and texture artichokes 45 €  
*(French origin)*



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*CHEESES*

The cheese cart 17 €

*DESSERTS*

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

Strawberries freshness, gwell and buttermilk, iodized notes 18 €

Brioche with childhood perfumes 18 €



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*For dinners and lunches*

« MLK » MENU 70 €

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 89 € *(served for the whole table)*

Comprenant :

Spider crab, toasted bread broth with chestnut butter, savory crispy

One-sided langoustine, vegetal ravioli with braised pork trotter

John Dory by gentle steam, melting potatoe and star anise

Golden calf sweetbread, anchovies and artichokes

The 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 125 € *(for the whole table with small portions)*

Including :

Breton spiny lobster medaillon, tangy foam  
The dissected spider crab, toasted bread broth and savory  
One-sided langoustine, vegetal ravioli with braised pork trotter  
John Dory by gentle steam, melting potatoe and star anise  
Pearly lobster from ile Grande, cherry and smoked nori  
The staging fruity dessert  
40% Divo 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)*

35 € with a starter, a main course and a dessert

30 € 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

