

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 spider crab or the edible crab, toasted bread broth with butter, savory crispy 35 €

The crayfish and the oyster from Trébeurden, salicornia and tangy grey shrimp broth 31 €

Foie gras and shells stew with duck juice, dulse and bargeman 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 île Grande, nectarine and steam brioche with almond milk, meat brown juice 72 €
(Extra charge of 22 € by person with the MLK menu and Escalé Package)

Coastal brill and buckwheat crispy with braised pork trotter, sauce with onions from Roscoff 41 €

The fish of the day cooked en iodized papillote, vegetal coulis with sea lettuce and grilled potatoe, razor clams feet and tangy foam 41 €

MEAT

Golden calf sweetbread, veal juice with anchovies, 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 €

Variation of peach, verbena flavour 18 €



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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 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

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



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DECOUVERTE MENU IN 5 SERVICES 89 € *(for the whole table with small portions)*

Including:

The spider crab or the edible crab, toasted bread broth and savory crispy

Langoustine and shells stew, natural dulse

Coastal brill and buckwheat crispy with pork trotter, sauce with onions from Roscoff

Golden calf sweetbread, veal juice with anchovies and texture artichokes

The soufflé according to the inspiration of the moment

DEGUSTATION MENU IN 7 SERVICES 125 € *(for the whole table with small portions)*

Including :

Breton spiny lobster medaillons, tangy foam, basilic and coriander

The spider crab or the edible crab, toasted bread broth and savory crispy

Langoustines and shells stew, natural dulse

Coastal brill and buckwheat crispy with braised pork trotter, sauce with onions from Roscoff

Pearly lobster from île Grande, grilled nectarine and almond, meat brown juice

The staging fruity dessert

The 40% Divo chocolate gluttony, caramel and buckwheat



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VEGETARIAN MENU 45 € (*established by the Chief*)

Including :

A starter

A main course

A dessert

For kids

MENU AT 25 €

Including:

A starter

A main course

A dessert

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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OUR MAIN SUPPLIERS & LOCAL PRODUCERS

