

## *Welcome to the 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.

### HAPPINESS IN YOUR PLATE

Staying at the Manoir is also the opportunity to feast!

Let be surprised by **Anthony Avoine's** cuisine, our young Breton Chef. 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, daily catch, 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.



MANOIR  
DE  
LAN KERELLEC  
CÔTE DE GRANIT ROSE  
1925

## 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 €
Oysters from Toëno	x 6 : 15 €    x 9 : 22 €    x 12 : 30 €

### FISH AND MEAT

Pearly lobster from île Grande, nectarine and steamed brioche with almond milk, brown meat juice	72 €
The fish of the day cooked en iodized papillote, vegetal coulis with sea lettuce and grilled potatoe, razor clams feet and tangy foam	41€
Squab from Menez Bré, veal juice infused with anchovies, texture artichokes	42 €

### CHEESE

The cheese cart	17 €
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### DESSERTS

Crispy chocolate Divo 40% from the chocolate factory, salted butter caramel and buckwheat	18 €
Strawberries freshness, gwell and buttermilk iodized notes	18 €

## « MLK » MENU 70 €

Including : A starter of your choice  
A main course of your choice\*  
A dessert of your choice or cheese

(\*Extra for the lobster : 22 € by person)

## DISCOVERY MENU 89 €

Including :

- The spider crab or the edible crab, toasted bread broth with butter, savory crispy
- The crayfish and the oyster from Trébeurden, salicornia and tangy grey shrimp broth
- The catch of the day cooked en iodized papillote, vegetal coulis with sea lettuce and grilled potatoe, razor clams feet and tangy foam
- Pearly half lobster from île Grande, nectarine and steamed brioche with almond milk, brown meat juice
- Strawberries freshness, gwell and buttermilk, iodized notes

