

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

Scallops from the bay stiffen in instant cooking, apple and Noilly Prat 35 €

The snails from Trégor below a breton artichoke, burned lemon condiment and roasted garlic 29 €

Foie gras and shells stew, quince jelly and roasted beet 29 €

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



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FISHES

Lobster from île Grande with braised maritime pine, mushrooms
and brown juice infused with Colonnata bacon 72 €
(Extra charge of 22 € by person with the MLK menu and Escalé Package)

John Dory in gentle steam, buckwheat crispy tart and braised pork trotter,
vegetal coulis with sea lettuce and natural razor clams 41 €

The fish according to the arrival, potatoe crispy and nori, iodized condiments
and tangy sauce with red wine 41 €

MEAT

Golden calf sweetbread, veal juice with onions from Roscoff, smoked eel cooked like a
(French origin) 45 €



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CHEESES

The cheese cart 17 €

DESSERTS

Crispy chocolate Gayas 70%, from the chocolate factory, perfumed with coffee 18 €

Fruit and fig leaf, creamy honey, natural pollen 18 €

Variation around the pear, ginger refreshed 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:

Scallops from the bay stiffen in instant cooking, apple and Noilly Prat
One-sided langoustine, shells stew and natural dulse
John Dory in gentle steam, buckwheat crispy tart with braised pork trotter
Golden calf sweetbread, onions from Roscoff and smoked eel
The soufflé according to the inspiration of the moment

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

Including :

Royal breton spiny lobster medaillon, tangy sauce with red wine, coriander and basil
Scallops from the bay stiffen in instant cooking, apple and Noilly Prat
One-sided langoustine, shells stew and natural dulse
John Dory in gentle steam, buckwheat crispy tart and braised pork trotter
Lobster from île Grande with braised maritime pine, mushrooms, brown juice with Colonnata bacon
Fruit and fig leaf, creamy honey and natural pollen
The white chocolate from the chocolate factory, buttermilk and iodized notes



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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

