

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

Natural spider crab, chestnut butter foam and smoked pepper, gourmet toast with claws and braised marrow bone 39 €

Foie gras and the oyster from Trébeurden, onions from Roscoff and textured cabbage 39 €

The snails from Trégor below an artichoke, burned lemon and roasted garlic 32 €

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



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*FISHES*

Lobster from île Grande in two services, grilled claws and elbows, the tail in pearly cooking, buckwheat crispy tart and braised pork trotter, Kari Gosse bisque  
(Extra charge of 22 € by person with the MLK menu and Escale Package) 79 €

John Dory in gentle steam, grilled green asparagus and wild garlic, butter milk foam and maritime pine 45 €

The actual fishing, shells and natural dulse, crispy caper and pearly juice with slight wasabi notes 45 €

*MEAT*

Golden calf sweetbread, smoked eel and horseradish, textured potatoes  
(French origin) 49 €



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*CHEESES*

The cheese cart 17 €

*DESSERTS*

Discovery of the 70% Madong chocolate from the chocolate factory,  
iced Gayas cream with smoked notes, hay cappuccino 20 €

The rhubarb in its entirety perfumed with jasmine 20 €

Strawberry tart, caramelized lamination, vanilla strawberry water 20 €



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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)*

38 € with a starter, a main course and a dessert

33 € with a starter and a main course or a main course and a dessert

Extra dessert miniatures cart at your choice 5 €

*For dinners and lunches*

« MLK » MENU 80 €

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 Escalade Package)



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**DISCOVERY MENU IN 5 SERVICES 95 €** *(for the whole table with small portions)*

Including :

The spider crab in two times, braised gourmet toast  
One-sided langoustine, buckwheat crispy tart and braised pork trotter, aerial soubise  
The actual fishing, shells, caper and juice pearled with slight notes of wasabi  
Golden calf sweetbread, smoked eel, textured potatoes  
Soufflé at the actual perfume

**DEGUSTATION MENU IN 7 SERVICES 140 €** *(for the whole table with small portions)*

Including :

Roasted breton spiny lobster, juice pearled with slight notes of wasabi  
Natural spider crab, foam with chestnut butter and smoked pepper  
One-sided langoustine, shells and dulse  
John Dory in gentle steam, green asparagus and wild garlic, foam with maritime pine  
Pearly lobster from île Grande, buckwheat crispy tart and braised pork trotter, soubise sauce  
The rhubarb in its entirety perfumed with jasmine  
Diapason white chocolate with iodized notes



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*For kids*

MENU AT 28 €

Including a starter, a main course and a dessert *(Created by the Chef depending on seasonal products)*

*Wine pairings*

Your sommelier suggests you to add wine pairings (aperitif not included)  
Our wine pairings 33 € (3 glasses of wine 12 cl)





OUR MAIN SUPPLIERS & LOCAL PRODUCERS

- Lobster from île Grande :	Franck Jouet
- Coastal & line breton fish :	Landrémarée / Vivier Saint-Marc
- Foie gras and pigeon :	Pijono volaille
- Calf sweetbread :	Société Masse
- Fresh goat from Trébeurden :	Christophe Briand
- Seasonal vegetables :	La Fabrique du Potager
- Churn butter :	Maison Le Vieux Bourg
- Oysters :	L'atelier de l'huître
- Seaweeds from the coast :	Algue armorique / Bretalg

