

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

Shelled crab, creamy royal with shellfish, toasted bread foam 39 €

Langoustine, dulce and lactic notes 39 €
(Extra charge of 8 € by person with the MLK menu and Escale Package)

Scallops from the bay, citrus and wasabi 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 pearly cooking, pork brown juice and Kari Gosse
(Extra charge of 22 € by person with the MLK menu and Escale Package) 79 €

The actual fish, crispy buckwheat pancake with braised pork trotter, periwinkles and dulse 45 €

John Dory in vegetal habit, fennel from the seaside, shells and condiment with starred anise 45 €

MEAT

Golden calf sweetbread and fall perfumes
(French origin) 49 €



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CHEESES

The cheese cart 17 €

DESSERTS

Gayas 70% chocolate from the chocolate factory refreshed with mint 20 €

Caramelized compression quince and apple, vanilla Isigny cream, quince sorbet 20 €

Softness of figs and blackberries, vegetal oil with the fig leaf, bramble iced cream 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)*

Shelled crab, creamy royal with shellfish, toasted bread foam

Scallops from the bay, citrus and wasabi

Langoustine, dulce and lactic notes

Pearly John Dory, green shades and shells

Breton crisp, salted butter caramel and buckwheat

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

Including :

Shelled crab, creamy royal with shellfish, toasted bread foam

Scallops from the bay, citrus and wasabi

Langoustine, dulce and lactic notes

The actual fish, crispy buckwheat pancake with braised pork trotter and some periwinkles

Lobster from île Grande in pearly cooking, pork brown juice and Kari Gosse

Softness of figs and blackberries, vegetal oil with the fig leaf, bramble iced cream

Breton crisp, salted butter caramel and buckwheat



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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 |

