

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

Sea urchin from the Glenan islands and KYS oyster, sea lettuce and french caviar	39 €
Shelled spider crab, braised bone marrow and toasted bread broth <i>(Extra charge of 7 € by person with the MLK menu and Escalé Package)</i>	39 €
One-sided langoustine, buckwheat farz and pancetta	42 €
Oysters from Trébeurden	30 €



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FISHES

Pearly lobster from île Grande, maritime pine, herbal sauce and grilled Colonnata bacon
(Extra charge of 22 € by person with the MLK menu and Escale Package) 79 €

Fish of the day, crispy pork trotter millefeuille, seashells and seaweeds 47 €

Steamed John Dory, wild garlic and crunchy green asparagus, poultry gravy sauce
and a touch of buttermilk 47 €

MEAT

Brown veal sweetbreak, beetroots and vegetal sauce, miso condiment, Port wine reduction
(French origin) 49 €



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CHEESES

The cheese cart 17 €

DESSERTS

Mango dessert, vanilla notes and crêpes dentelle opaline 20 €

Crunchy Gayas chocolate with 70%, red kampot pepper ice-cream 20 €

«Crêpe Suzette» with blood orange in two textures, flavoured with breton saffron 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)

40 € A starter, a main course and a dessert

35 € A starter and a main course or a main course and a dessert

Extra dessert miniatures cart 5 € at your choice

For dinners and lunches

« MLK » MENU 85 €

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

Spider crab and braised bone marrow, toasted bread broth

One-sided langoustine, buckwheat farz and pancetta

Steamed John Dory, green asparagus and wild garlic, poultry gravy sauce

Squab from Menez Bré, roasted beets, vegetal sauce, Port wine reduction

Like a lemon pie with yuzu lemon, black sesame and sea lettuce

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

Including :

Sea urchin from the Glenan islands, oyster and french caviar

Spider crab, bone marrow and toasted bread

Langoustine, buckwheat farz and pancetta

Fish of the day, crispy pork trotter millefeuille and seashells

Pearly lobster from île Grande, maritime pine and herbal sauce

Like a lemon pie with yuzu lemon, black sesame and sea lettuce

Crunchy Gayas chocolate with 70%, red kampot pepper ice-cream



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For kids

MENU AT 30 €

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 35 € (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

