

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

Langoustine and crispy buckwheat pancake, aerial buttermilk <i>(Extra charge of 7 € by person with the MLK menu and Escale Package)</i>	42 €
Freshness of edible crab, apple and fennel and wasabi	39 €
Marinated red tuna, savory and tangy condiments	39 €
Oysters from Trébeurden	30 €



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FISHES

Roasted breton lobster with semi-salted butter, rosemary potato, poultry juice and citrus  
*(Extra charge of 22 € by person with the MLK menu and Escalade Package)* 79 €

The fish of the moment, young carrots and fresh almonds, brown juice with thyme and viking salt 47 €

John Dory, roasted pine nuts and chervil, haddock foam 47 €

MEAT

Brown veal sweetbread, beet roots and textured blackberries, juniper berries juice and red porto  
*(French origin)* 49 €



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*CHEESES*

The cheese cart 17 €

*DESSERTS*

Crispy millefeuille, gingerbread and figs, reduction of spicy red wine and fig leaf 20 €

Delicious milk chocolate, hints of cocoa nibs, cocoa meringue centre 20 €

Textured pear, nut and mushrooms from Paris 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)*

Freshness of edible crab, apple and fennel and slight notes of wasabi

Langoustine and crispy buckwheat pancake, aerial buttermilk

John Dory, pine nuts and chervil, haddock foam

Squab from Menez Bré, beet roots and textured blackberries, juniper berries juice and red porto

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 :

Just-cooked Breton spiny lobster, fresh carrots and almonds, thyme brown juice

Freshness of edible crab, apple and fennel, slight notes of wasabi

Langoustine and crispy buckwheat pancake, aerial buttermilk

John Dory, roasted pin nuts and chervil, haddock foam

Roasted lobster, potato and rosemary

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

Delicious milk chocolate, hints of cocoa nibs, cocoa meringue centre



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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

