

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

Just cooked langoustines, crispy pork trotter, buckwheat and gwell <i>(Extra charge of 7 € by person with the MLK menu and Escale Package)</i>	42 €
Spider crab, foie gras, toasted bread notes	39 €
Raw rock fishes, condiment slightly spicy, citrus reduction, cotriade juice	39 €
Oysters from Trébeurden	30 €



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FISHES

Pearly lobster from île Grande, puffed potato, crispy of claws and belly,
brewed bisque with rosemary 79 €
(Extra charge of 22 € by person with the MLK menu and Escale Package)

John Dory with shells, viking salt, wild garlic and pancetta, maritime foam 47 €

The actual fish, roasted green asparagus with poultry juice, celery and lovage 47 €

MEAT

Roasted calf sweetbread, vegetal compression, periwinkles and wakamé, full-bodied brown juice 49 €
(French origin)



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CHEESES

The cheese cart 20 €

DESSERTS

Chocolanté 60 Days 74%, Armorik « Sherry Cask » whisky from Warenghem distillery,
cocoa notes 24 €

Like a pavlova, kiwi, Granny Smith, smoked yoghurt ice cream 24 €

Vanilla gourmet mille-feuille, salted butter caramel and buckwheat 24 €



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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)

42 € A starter, a main course and a dessert

38 € 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 89 €

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 99 € *(for the whole table with small portions)*

Spider crab, foie gras, toasted bread broth
Just cooked langoustine, crispy pork trotter, buckwheat and gwell
John Dory with shells, wild garlic and pancetta, maritime foam
Squab from Menez Bré, confit thighs, maritime pine and dulse, smoked notes
Discovery of white chocolate Origins Vietnam 45%, criste marine perfume

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

Including :

Spider crab, foie gras, toasted bread broth
Just cooked langoustine, crispy pork trotter, buckwheat and gwell
John Dory with shells, wild garlic and pancetta, maritime foam with viking salt
Pearly lobster from île Grande, puffed potato, crispy of claws and belly, brewed bisque with rosemary
Squab from Menez Bré, confit thighs, maritime pine and dulse, smoked notes
Like a pavlova, kiwi, Granny Smith, smoked yoghurt ice cream
Chocolanté 60 Days 74%, Armorik «Sherry Cask» from Warenghem distillery whisky, cocoa notes



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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

