

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.



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.



LA CARTE

STARTERS

Langoustines, foreshore side, nut butter broth and pummelo <i>(Extra charge of 7 € by person with the MLK menu and Escale Package)</i>	42 €
Spider crab, confit lemon turnips, salt viking broth, camelina oil	39 €
Cooked mussels with lemon thyme and poultry juice, potatoes textures	39 €
Oysters from Trébeurden	30 €



FISHES

Lobster from île Grande, roasted shallots, laurel and pancetta, shellfish bisque
(Extra charge of 22 € by person with the MLK menu and Escale Package) 79 €

Confit John Dory, shells and salicornia, herbal juice 47 €

The fish of the moment, periwinkles and stew artichokes, slight calf's head veil 47 €

MEAT

Crispy calf sweetbread, onions from Roscoff, hay, summer truffles and aged parmesan
(French origin) 49 €



CHEESES

The cheese cart	20 €
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DESSERTS

Chocolanté 60 Days 74%, Armorik « Sherry Cask » whisky from Warenghem distillery, cocoa notes	24 €
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Vanilla gourmet mille-feuille, salted butter caramel and buckwheat	24 €
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The strawberry and the rhubarb in all their forms	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 at your choice 7 €

Menu not suggested from 7 people

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, confit lemon turnips, viking salt broth and camelina oil

Langoustines, foreshore side, nut butter broth and pummelo

Confit John Dory, shells and salicornia, herbal juice

Squab from Menez Bré, onions from Roscoff, hay, summer truffles and aged parmesan

Discovery of white chocolate Origins Vietnam 45%, criste marine perfume

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

Including :

Spiny lobster from Brittany, oregano and mixed broth

Spider crab, confit lemon turnips, viking salt broth and camelina oil

Langoustines, foreshore side, nut butter broth and pummelo

Lobster from île Grande, laurel and shallot

Squab from Menez Bré, hay, summer truffles and aged parmesan

The strawberry and the rhubarb in all their forms

Chocolanté 60 Days 74%, Armorik «Sherry Cask» from Warengthem 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

