

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

Abalones cooked on flame, pork, wild garlic and sea lettuce <i>(Extra charge of 6 € by person with the MLK menu and Escale Package)</i>	46 €
Stiffened langoustines, raviole with onions from Roscoff, xérès and oil infused with coffee	41 €
Natural spider crab, herbaceous juice spiced with green pepper, farmer cream with Sansho pepper	39 €
Oysters from Trébeurden	30 €



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FISHES

Lobster from the breton coast, leaf to leaf land and sea, bisque with smoked notes
(Extra charge of 25 € by person with the MLK menu and Escale Package) 82 €

Confit John Dory with lemon butter, carrot textures, juice infused with liquorice 47 €

The actual rock fish, roasted celery, shells stew and foreshore fennel 47 €

MEAT

Golden calf sweetbread, mushrooms compression with black garlic, vegetal juice
(French origin) 49 €



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CHEESES

The cheese cart 20 €

DESSERTS

Discovery of the chocolate « Cameroun 80% Black Origins » round and fruity,
tarragon herbaceous notes, parsley and coriander 24 €

Buckwheat crisp and passion fruit, lemongrass passion juice 24 €

« Paris-Brest », roasted nut and buttermilk 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)

45 € A starter, a main course and a dessert

40 € A starter and a main course or a main course and a dessert

Extra dessert miniatures cart at your choice **8 €**

Menu not suggested from 7 people

For dinners and lunches

« MLK » MENU **95 €**

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 25 € per person (with MLK menu and Escale Package)



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DISCOVERY MENU IN 5 SERVICES 115 € *(for the whole table with small portions)*

Including :

Natural spider crab, herbaceous juice spiced with green pepper, farmer cream with Sansho pepper
Stiffened langoustines, raviole with onions from Roscoff, xérès and oil infused with coffee
Confit John Dory with lemon butter, carrot textures, juice infused with liquorice
Squab from Menez Bré, celery and foie gras, urchin tongue
Slight foam with black lemon, praline with breton algae and sea lettuce lemon sorbet

DEGUSTATION MENU IN 7 SERVICES 150 € *(for the whole table with small portions)*

Including :

Natural spider crab, herbaceous juice spiced with green pepper, farmer cream with Sansho pepper
Stiffened langoustines, raviole with onions from Roscoff, xérès and oil infused with coffee
Abalones cooked on flame, pork, wild garlic and sea lettuce
The actual rock fish, roasted celery, shells stew and foreshore fennel
Lobster from the breton coast, leaf to leaf land and sea, bisque with smoked notes
Buckwheat crisp and passion fruit, lemongrass passion juice
Discovery of the chocolate « Cameroun 80% Black Origins » round and fruity, tarragon herbaceous notes, parsley and coriander



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For kids

MENU AT 33 €

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

