

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 from Plouguerneau over the flame, roasted celery and harvest from the estran side <i>(Extra charge of 6 € by person with the MLK menu and Escale Package)</i>	46 €
One-sided langoustines, oat Kraz, buckwheat foam and Colonnata	41 €
Natural spider crab, aerial butter milk and breton gomasio	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 €

John Dory in gentle cooking, shells and potatoes with herbal juice 47 €

Sea bass just cooked, textures of young turnips, dulse pil-pil sauce 47 €

MEAT

Calf sweetbread crisp, capers and anchovies condiment, infused brown 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 €

Vaporous white, strawberries and green lemon, caramelized crisp 24 €

Rhubarb textures and raspberries perfumed with rose 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)

Natural spider crab, aerial butter milk and breton gomasio
One-sided langoustine, oat Kraz, buckwheat foam and Colonnata
John Dory in gentle cooking, shells and potatoes with herbal juice
Squab from Menez Bré, roasted celery and stuffed morel
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)

Natural spider crab, aerial butter milk and breton gomasio
One-sided langoustine, oat Kraz, buckwheat foam and Colonnata
Abalones from Plouguerneau over the flame, roasted celery and harvest from the estran side
Sea bass just cooked, textures of young turnips, dulse pil-pil sauce
Lobster from the breton coast, leaf to leaf land and sea, bisque with smoked notes
Rhubarb textures and raspberries perfumed with rose
Discovery of the chocolate « Cameroun 80% Black Origins » round and fruity, tarragon herbaceous notes, parsley and coriander

These menus have been imagined and composed by our chief

To preserve the harmony of flavours, any modification can be possible

Any request of changement will be charged in extra according to the fare à la carte.

In case of allergies or intolerances for seafood, these menus won't be changed too.



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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

