

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

|                                                                                                                                                                                            |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Grilled abalones from Plouguerneau, toasted sesame condiment, brown juice with black garlic and katsuobushi<br><i>(Extra charge of 6 € by person with the MLK menu and Escale Package)</i> | 46 € |
| Poached langoustines, buttermilk monochrome and colonnata                                                                                                                                  | 41 € |
| Spider crab or edible crab, oat, black wheat, nut butter foam                                                                                                                              | 39 € |
| Oysters from Trébeurden                                                                                                                                                                    | 30 € |



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FISHES

Pearly lobster, artichokes texture with tarragon and beef cecina 82 €  
*(Extra charge of 25 € by person with the MLK menu and Escale Package)*

John Dory with butter, yellow zucchini and sabayon salicornia with savory 47 €

Yellow pollock in gentle cooking, potatoes stew with shells and basil 47 €

MEAT

Golden calf sweetbread, roasted shallots with thyme, anchovies and capers 49 €  
*(French origin)*



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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)*

Spider crab or edible crab, oat, black wheat, nut butter foam  
Poached langoustines, buttermilk monochrome and colonnata  
Yellow pollock in gentle cooking, potatoes stew with shells and basil  
Supreme of squab, roasted shallots with thyme, anchovies and capers  
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)*

Spider crab or edible crab, oat, black wheat, nut butter foam  
Poached langoustines, buttermilk monochrome and colonnata  
Grilled abalones from Plouguerneau, toasted sesame condiment, brown juice with black garlic and katsuobushi  
John Dory with butter, yellow zucchini and sabayon salicornia with savory  
Pearly lobster, artichokes texture with tarragon and beef cecina  
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

*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       |

