

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

Stew spiny lobster, onions from Roscoff and nori condiment <i>(Extra charge of 7 € by person with the MLK menu and Escale Package)</i>	45 €
Scallops candied with duck fat, Jerusalem artichoke and grated poutargue	41 €
Barbecue coastal squid, armoricaine juice and squid ink, sabayon with smoked butter	39 €
Oysters from Trébeurden	30 €



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FISHES

Lobster in 4 times, from head to tail, squashes and maple syrup <i>(Extra charge of 25 € by person with the MLK menu and Escale Package)</i>	82 €
John Dory in gentle cooking, buckwheat crisp, chards, dulse, aerial sauce with oat and shells	47 €
Yellow pollack, kohlrabi sheed-fed, white butter with algae	47 €

MEAT

Golden calf sweetbread, pissaladière with shallots, thyme and anchovies garum <i>(French origin)</i>	49 €
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CHEESES

The cheese cart 20 €

DESSERTS

Black chocolate 70% crisp « Mexico Origins », cocoa, kombu ice cream 24 €

Pear and buckwheat cream, buckwheat crispy biscuit, warm caramel with cider 24 €

Fig and leaf fig perfumed with Earl Grey tea 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 spiny lobster of 7 € and lobster of 25 € per person (with MLK menu and Escale Package)*



DISCOVERY MENU IN 5 SERVICES 115 €

(For the whole table with small portions)

Barbecue coastal squid, armoricaine juice and squid ink, sabayon with smoked butter
Scallops candied with duck fat, Jerusalem artichoke and poutargue
John Dory in gentle cooking, buckwheat crisp, chards, dulse, aerial sauce with oat and shells
Roasted squab, pissaladière with shallots, thyme and anchovies garum
Honey gentleness infused with maritime pine, buttermilk and lemon

DEGUSTATION MENU IN 7 SERVICES 150 €

(For the whole table with small portions)

Scallops candied with duck fat, Jerusalem artichoke and poutargue
Barbecue coastal squid, armoricaine juice and squid ink, sabayon with smoked butter
Stew spiny lobster, onions from Roscoff and nori condiment
Yellow pollack, kohlrabi sheed-fed, white butter with algae
Lobster in 4 times, from head to tail, squashes and maple syrup
Fig and leaf fig perfumed with Earl Grey tea
Black chocolate 70% crisp « Mexico Origins », cocoa, kombu ice cream

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

