

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 Breton Chef.

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, daily catch, 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 (also on Thursdays in July and August).



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For dinners and lunches

DISCOVERY MENU 94 € (for the whole table with small portions)

“Anthony's expression” created by the Chef depending on his inspiration

Including : Two starters
Lobster
Fish or meat main-course
Two desserts

« MLK » MENU 60 €

67 € with cheeses

Including : A starter of your choice
A main course of your choice (fish or meat)*
**Extra charge of 22€ for the lobster*
A dessert of your choice

Wine pairings

Your sommelier suggests you to add wine pairings (appetizer not included)

Our wine pairings 29€ (3 glasses of wine 12 cl)

And also...

THE SEAFOOD PLATTER 80 € *per person*

To be ordered, from Wednesday to Sunday

MONDAY AND TUESDAY DINNER 45 €

A starter, a main course (meat or fish)* and a dessert of your choice

SUNDAY LUNCH 45 €

A starter and a main course (meat or fish)* of your choice

OR

A main course (meat or fish)* and a dessert of your choice

**Extra charge of 22€ for the lobster*



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*For "week lunch" of Friday and Saturday
This menu is not available on public holidays*

« Week lunch » MENU

30 € with a starter, a main course and a dessert

25 € with a starter and a main course or a main course and a dessert

(Created by the Chef depending on seasonal products)

For young guests

MENU at 20 €

Including a starter, a main course and a dessert

(Created by the Chef depending on seasonal products)



«A LA CARTE» MENU

STARTERS

Langoustine from our coast, shell's croustis with a "maître d'hôtel" butter, sea herbs vinaigrette.				33€
Half cooked tuna, sesame seeds and wasabi, cauliflower, citrus fruit and coriander				29€
Fried Foie Gras scalop, red mullet and bacon				33€
Tregor snails in ravioli, squid with garlic, chorizo and sorrel				29€
Local oysters from Landrellec N°3 (Bronze medal at the French agricultural trade show 2018)	6 : 15€	9 : 22€	12 : 30€	

FISHES

Scallops of the bay, Jerusalem artichoke and declination of root vegetables, brown poultry juice				39€
Meunière-style sole, to be shared, mashed potatoes (for 2 guests)				82€
Roasted lobster, potatoes' spirale, onions from Roscoff, white truffle butter sauce (*extra charge for the lobster : 22€ per person with the "Escale package" and with the MLK Menu)				68€
One-sided Barbue, crispy pork foot				39€

MEAT COURSES

Herdshire beef, grilled shallots and marrow bone, girolle and capers in a doughnut, beef stock				39€
Roasted squab, tuberous chervil cream, vanilla salmis sauce				37€



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CHEESES

Selection of local cheeses from the trolley 15€

DESSERTS

Pineapple, coconut shortbread, vanilla cream and pina colada sorbet 17€

Roasted "Solliès" figs with spices, red wine sirup, honey 17€

43% milk chocolate cylinder, soft biscuit and crusty choco-buckwheat 17€

Pear pie in the MLK way 17€

