

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 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).



LA CARTE

STARTERS

Langoustine from our coast, shell's crousesqui, "maître d'hôtel" butter and wild fennel	33 €		
Half-cooked foie gras, pickled rockfish, candied shallot with soy and smoked marine broth	33 €		
Spider crab cannelloni with squid ink, garlic flower tempura, lemon and laurel foam	29 €		
Warm goat crisp with horseradish, tangy beet and rosemary flower	29 €		
Oysters from Toëno	6 hollow oysters : 15 €	Range of 9 oysters : 29 €	12 hollow oysters : 28 €
	6 flat oysters : 28 €	(flat and hollow)	



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FISHES

Roasted breton lobster, mashed potatoes, bacon confit and truffle butter sauce <i>(*Extra for the Lobster : 22€ per person with the "Escale package")</i>	68 €
Meuniere sole to be shared, mashed fingerling potatoes and seasonal vegetables <i>(For two people)</i>	82 €
John Dory cooked at low temperature , herbal raviole with cumin, wild garlic and periwinkles	39 €
Brill, buckwheat pancake with pork trotter, roasted green asparagus, caper and buttermilk	39 €

MEAT COURSES

Lamb in 3 cookings, celery and nutty tart, full-bodied brown juice	39 €
Golden calf sweetbread with chestnut butter, breton artichoke baked with hay and colonnata bacon <i>(For two people)</i>	42 €



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CHEESES

Selection of local cheeses from the trolley 15 €

DESSERTS

Brown sugar shortbread, jam and lemon creamy, algae opaline and sorbet with buttermilk 17 €

Discovery of the "Chocolate factory of the opera", crusty praline, chocolate ginger creamy and chestnut ice cream 17 €

Rhubarb in different textures, cookie, hibiscus and rhubarb sorbet 17 €

Apple, tatin compote, buckwheat mousse and breton cake, apple cider sorbet 17 €



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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 CHEESE

Including :

A starter of your choice

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

A dessert of your choice

Two desserts

** Extra charge of 22€ for the lobster*



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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 young guests

MENU at 20 €

Including a starter, a main course and a dessert

(Created by the Chef depending on seasonal products)

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

« Week lunch » MENU

(Created by the Chef depending on seasonal products)

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



OUR MAIN SUPPLIERS & LOCAL PRODUCERS

- Lobster of Ile Grande :	Franck Jouet
- Breton coastal and line fish :	Landrémarée
- Poultry, foie gras :	Pijono
- Lamb & beef :	Société Masse
- Fresh goat of Trébeurden :	Christophe Briand
- Seasonal vegetables :	La ferme Crech'Daniel
- Churn butter :	Maison Le Vieux Bourg
- Oysters :	L'atelier de l'huître - Toëno

