

MANOIR
DE
LAN KERELLEC
CÔTE DE GRANIT ROSE
1925

Welcome to 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 the 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 close to Sailor 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 earth-and-sea flavors. 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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LA CARTE

STARTERS

Green asparagus soup, perfect egg and parmesan foam	14 €
Foie gras terrine, granny smith gel and fresh grape	14 €
Oysters from Toëno	6 : 15 € 9 : 22 € 12 : 30 €

FISH AND MEAT

Roasted breton lobster, potatoes, Roscoff onion and guemenoise, truffle butter sauce*	53 €
Coastal cod, gnocchi with tarragon and chorizo pea	28 €
Roasted duckling, roasted white asparagus and chervil cream	28 €

CHEESES

Selection of local cheeses from the trolley	13 €
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DESSERTS

Crispy milk chocolate, praline and chestnut ice cream	13 €
Lemon texture, brown sugar crumble and iced mousse	13 €
Rum baba and passion fruit, white cheese sorbet	13 €

"MLK" MENU **45 €**
 60 € WITH CHEESES

Including : A starter of your choice
 A main course of your choice
 A dessert of your choice

(*Extra for the lobster : 22 € per person)

