

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

Foie gras terrine, mango and coriander chutney, exotic jelly	14 €
Perfect egg cooked at 64°, mushrooms declination and chestnuts	14 €
Oysters from Toëno	6 : 15 € 9 : 22 € 12 : 30 €

FISH AND MEAT

Roasted lobster, pan-fried girolle, fried cebette and truffle butter sauce	53 €
The fish of the day, celery mousseline with roasted garlic	28 €
Muscovy duckling, vanilla parsnip cream and chips, sauce like duck in orange sauce	28 €

CHEESES

Selection of local cheeses from the trolley	13 €
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DESSERTS

Rum baba, lime whipped cream and poached pineapple	13 €
Chocolate-chestnut finger, tonka ice cream	13 €
Interpretation of the Belle-Hélène pear	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)

