



RESTAURANT 'LE KERLAND'

Menu at 29,50 (Starter / Main course or Main course / Dessert)

Menu at 38,00 (Starter / Main course / Dessert)

Starter

Buckwheat lace with smoked salmon, Mango cream.

or

Frozen beet parfait, Pecan nuts, tangy vinaigrette.

or

Langoustines. (sup. 4 euros)

Main course

Back of cod with Espelette pepper.

or

Candied duck leg and vegetables.

Desserts

Chocolate panna cotta.

or

Citrus delight with coulis.

*** Beef Origin France

* In case of allergy, please let us know

* some of our dishes may contain one or more of these allergens: Cereals containing gluten, crustaceans, fish, peanut, soy, milk, nuts, celery, mustard, sesame seeds, anhydride and sulphite, lupin, molluscs.

Domaine 'Le Kerstinec' | Hôtel *** 'Le Kéristinec' | Restaurant 'Le Kerland'

route de Moëlan - D24
29 940 Riec sur Bélon

Accepted payments

(Cash, checks, credit cards, American express)

Réservation Hôtel

Réservation Restaurant

Fax

E.mail

Web

0033 (0)2 98 06 42 98

0033 (0)2 98 06 46 20

0033 (0)2 98 06 45 38

restaurant.kerland@wanadoo.fr

domaine-kerstinec.com



— Domaine de —
Kerstinec
 — Hôtel & Restaurant —



— Hôtel le —
Keristinec
 — Riec sur Bélon —



— Restaurant le —
Kerland
 — Riec sur Bélon —

RESTAURANT 'LE KERLAND'

Menu at 50,00 (Starter / Main course / Dessert)

Menu at 60,00 (Starter / Hot Starter / Main course / Dessert)

Starter

The quenelles of crab rillettes.

or

The 6 hollow oysters of Brittany.

or

The langoustines (sup. 4 euros)

Hot Starter

Saint-Jacques with oriental spices.

Main course

Vanilla monkfuf medallions /badiane.

or

Duck breast with green pepper.

Desserts

Frozen nougat with almonds, pistachios, hazelnuts.

or

Strawberry soup with champagne.

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RESTAURANT 'LE KERLAND'

Menu at à 70,00

Aperitif accompagniments.

Starter

Roasted langoustines with lemongrass.

Main course

Turbot with dill.

or

Beef tenderloin with raspberry vinegar.

Dessert

The fruit gratin, sabayon with Sauternes.

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Starter

The 6 hollow oysters of Brittany.	16.00
The 6 oysters of Belon No. 3.	19.00
The langoustines.	23.00
Crab rillettes.	19.00
Buckwheat lace with smoked salmon and mangoes.	20.00
Carpaccio of scallops, shallots and red fruits.	24.00

The Fish

St-jacques with oriental spices.	29.00
The back of cod with Espelette pepper.	28.00
The vanilla/badian monch medallions.	29.00
Turbot with dill.	32.00

The Meats

Duck leg confit with apples.	25.00
Duck breast with green pepper.	29.00
Beef fillet with raspberry vinegar	30.00

The cheese plate.	10.00
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The Desserts

Citrus mousses with coulis.	11.00
The creamy vanilla / passion dome.	11.00
Strawberry soup with champagne.	12.00
The perfect pistachio ice cream.	11.00
The glazed nougat with almonds, pistachios and hazelnuts.	13.00

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