



MANOIR DE KERHUEL



Welcome
L'Orangerie de Kerhuel

Menu Bigouden

39 €

Mise en bouche

--

Œuf Parfait

buckwheat cream, popcorn, risotto, roasted andouille sausage

--

Veal Rump

beetroots mousseline, fennel,
anise foam, reduced juice

--

Dessert au choix

or

Trilogie de glaces et sorbets “maison”

All guests are kindly asked to choose the same menu.

Menu découverte

49 €

Mise en bouche

--

Smoked Maquerel

carrots, lime, ginger, yuzu and pickles

--

Yellow Pollack

cauliflower, roasted pak choï,
seafood foam

or

Veal Rump

beetroots mousseline, fennel,
anise foam, reduced juice

--

Dessert au choix

or

Trilogie de glaces et sorbets “maison”

All guests are kindly asked to choose the same menu.

Menu dégustation

69 €

Mise en bouche

--

Lobster

artichoke, buttermilk, shell foam

--

Yellow Pollack

cauliflower, roasted pak choi,
seafood foam

--

Sweetbread

mashed potatoes,
glazed shallots, reduced juice, black garlic

--

Pre dessert

--

Choice of dessert

or

Trilogy of homemade ice creams and sorbets

All guests are kindly asked to choose the same menu.

Desserts

Indian Summer

Lemon verbena ice cream from the garden,
poached quinces in white tea, and infused cream

Kerhuel in Corsican Style

Breton shortbread, buckwheat diplomat cream,
fresh fruits and fig & white beer sorbet

Like a Bounty

Chocolate crémeux, coconut foam,
caramelized cocoa nibs, crispy tuile

--

Ice cream flavours

Ice cream

vanilla, chocolate, Kouign-Amann, lemon verbena

Sorbets

Lemon, blackcurrant, fig with white beer

Michel Marion a history of the Manoir de Kerhuel

The history of Kerhuel dates back to the 15th century.

Its owner is not just anyone. His name was Michel Marion. A Quimper man when it came to his profession as a merchant and collector, he liked to retire to Kerhuel to enjoy the countryside with his family. However, history is about to change the life of this prosperous bourgeois...

The year is 1487: alarming news is coming from the marches of Brittany. The final battle had been waged between the French and King Charles VIII on the one hand, and the Bretons led by Duke François II on the other.

The fate of the Duchy of Brittany was at stake.

Ancenis, Redon, Vannes and Ploërmel fell successively to the French. But faced with the king's offensive, patriotic Breton volunteers flocked from Rennes and Cornouaille to come to the duke's aid. Michel Marion armed a warship at his own expense and, with the help of the merchant captains of Penmarc'h, set sail for Nantes, where he broke the blockade.

Michel Marion lost his life during the seven weeks of bloody fighting that forced the French to give up. However, the sacrifice of these heroes was not enough to save the duchy: in August 1488, the signing of the Treaty of Le Verger obliged Duke François II to pay lige homage to the King of France.

Nevertheless, Michel Marion's actions earned him a place alongside Du Guesclin among the heroes of Breton and national history.

Follow us on instagram

 [orangerie_de_kerhuel](https://www.instagram.com/orangerie_de_kerhuel)

If you enjoyed your meal, we invite you to share
your experience on social networks.

Thanks to our producer friends

FERME DE KERÖEC, Tréméoc, for our aromatic herbs

MOULIN DU FAO, Plonéour-Lanvern, for our flour

THIERRY ROUGE, Concarneau, for our organic strawberries

MICHEL CLUIZEL, for our chocolate

All our meat comes from animals born, reared and slaughtered in France.

Thank you for choosing the
Orangerie de Kerhuel.