

# Café Rumene

## TAPAS

Oxtail, smoked salmon, hummus, marinated olives, Ibérico ham  
7.00 €

## APPETIZERS

Fresh oysters  
3.50 €/pc.

Mottra black caviar (28 g), small yeast pancakes, sour cream, quail eggs  
50.00 €

Oxtail consommé, foie - gras ravioli, smoked marrowbone  
7.80 €

Cold tomato gazpacho soup, Kalamata - olive tapénade  
5.50 €

Buffalo mozzarella, Datterini tomatoes, basil pesto, pine nuts  
8.50 €

Ibérico ham, roasted melon, feta cheese, arugula, truffle acacia honey  
11.60 €

Rumene Manor smoked salmon salad, sun-dried tomatoes, avocado, quail egg  
10.50 €

Lettuce, smoked eel, Granny Smith apples, avocado, passionfruit sauce  
12.50 €

American beef bavette tartare  
11.20 €

Scallop ceviche, trout caviar, macadamia nuts  
11.00 €

Foie-gras escalope, caramelized figs, orange, freshly baked brioche  
12.00 €

# *Café Rūmene*

## **MAIN COURSES**

Monkfish, artichoke ravioli, chervil, bisque cream sauce  
20.50 €

Red mullet, leek vichyssoise, new potatoes, saffron, dry - cured ham  
21.00 €

Duck breast with celery purée, saffron pears, and Madeira sauce  
17.50 €

Roasted portobello mushroom with goat cheese, poached egg,  
and hollandaise sauce  
15.20 €

Leg of lamb Moorish style with baby vegetables  
18.00 €

Beef bavette, Café de Paris butter, Reblochon cheese mashed potatoes, Port wine sauce  
23.00 €

Mussels in a garlic white wine sauce, toasted country baguette  
14.60 €

## **SIDE DISHES**

New potatoes  
6.00 €

Seasonal baby vegetables  
6.00 €

## **DESSERTS**

Classic crème brûlée with seasonal berries  
5.00 €

Berry mirror cake  
6.00 €

Pecan pie with bourbon date ice cream and bourbon marmalade  
5.00 €

Rūmene ice cream selection  
5.00 €

Soira cheese platter  
15.00 €

Bon appétit!

Executive Chef of the Restaurant Bergs & Café Rūmene  
Jānis Zvirbulis and his team.