

RŪMENES MUIŽA
KANDAVA • LATVIJA

Lunch

Starters and Salads

Oven-roasted yellow beetroot arrangement with goat cheese moose and mint, vinaigrette sauce

Slow cooked Arctic trout fillet with thinly sliced mango and remoulade sauce

Mini Caesar salad leaves, with plucked chicken fillet in winter seasonings, topped with crispy ciabatta and anchovy sauce.

Soup of the day/ please choose in advance
As requested by the guest (vegetarian, meat or fish)

Selection of freshly backed bread and butter

Mains

Veal leg with wild mushrooms and tarragon sauce, prepared in the Manor oven

or

Whole Halibut with green apple and horseradish sauce

Sides

Small potatoes with greens

Lentil ragu with vegetables and spinach

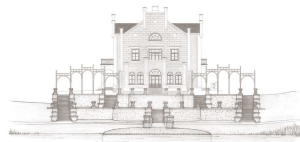
Dessert

Warm apple crumble pie with homemade cinnamon ice cream

Wild berry and coconut milk panna cotta

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36.line
GRILL RESTAURANT



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Five course dinner

Cold starters

Atlantic perch fillet ceviche with Jalapeño pepper remoulade and black caviar decor

or

Crispy honey bread cannelloni with whipped goat cheese, with caramelised walnuts and candied cydonia quince

or

Venison fillet tartare with truffles, wild mushrooms and caraway crisps

Warm starters

Pan fried goose liver Foie gras with citrus-fruit slices and brioche

or

Grilled scallops with spicy cashew chutney and crispy cranberries

or

Crispy quiche Lorraine made with Filo pastry, forest mushrooms, Parmesan cheese and spinach

Soup

Celery root and green apple cream soup with pike meatballs and horseradish mousse

or

Vegetable, vegetarian soup with quinoa, mint, green buckwheat and coconut.

or

Spicy lamb soup with Middle Eastern spices, eggplant and grilled peppers

Mains

Artic trout fillet with the airy Dutch sauce and potato-almond croquettes

or

Grilled butternut squash with mini spinach and Turkish pea ragu

or

Duck fillet with a cinnamon-ginger glaze, lime-red wine sauce with a side of parsnip-potatoes mash

Dessert

Hot blackcurrant soufflé with vanilla sauce

or

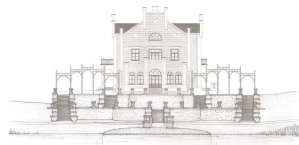
Plum marshmallow with chocolate glaze and berries

or

Honey cake with home-made chicory ice cream

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Breakfast

Warm Food

Eggs Benedict (brioche, spinach, Dutch sauce)
Farm eggs, prepared in different ways (fried, scrambled, omelette)
Cottage cheese scones with cream and jam and, crapes with vanilla sauce
Fried breakfast sausages with crispy bacon
Oatmeal

Cold Food

Smoked Arctic Palia fillet
Tiger prawns in a spicy marinade
Thinly sliced, lightly salted salmon fillet
Smoked halibut fillet
Marinated herring
Shrimp mousse with grilled peppers and cream cheese
Halved avocado with thinly sliced mango and cocktail sauce
Chicken fillet with curry
Duck liver pate with wild berry jelly
Boiled and thinly sliced pork speck
Beef Pastrami
Oven - dried tomato and goat cheese arrangement
Small potato salad with olive oil, mustard, onions and white wine vinegar sauce
Selection of sliced fresh vegetables with lettuce leaves
Farm cottage cheese, cream, greens
Butter, jams, honey

Bread / desserts

Granola with Greek yogurt
White chocolate pan cotta with raspberry sauce
Muffins with almonds
Selection of home-baked bread, brioche toast, croissants
Greek style filo pastry pie with spinach, walnuts and feta cheese
A selection of freshly cut fruit

Drinks

Fruit smoothie
Spinach, celery stalk and apple smoothie with ginger
Freshly squeezed orange and carrot juice
Organic tea selection, coffee, hot chocolate, water

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