

GOURMET DINNER  
AT RŪMENE MANOR  
SEPTEMBER 23, 2017

AMUSE BOUCHE  
BAKED OYSTER, SMOKED EEL,  
APPLE SABAYON, AND FOIE-GRAS CRUMBLE

SEARED WAGYU BEEF CARPACCIO  
CELERY RÉMOULADE, ICELANDIC LOBSTER TAILS,  
LIGHTLY SMOKED EGG YOLK

SEARED TUNA SASHIMI  
FOIE GRAS, FRESH WHITE MUSHROOMS,  
TRUFFLE MIRIN SAUCE

ATLANTIC MACKEREL  
SAUCE DE POISSON ROUGE, PROVOLONE CHEESE,  
WILD MUSHROOMS, SICILIAN OLIVES, TARRAGON

SEASONAL SORBET

SALTED BUTTER-ROASTED LAMB LOIN  
AUBERGINE CAPONATA, BABA GANOUSH,  
MEDITERRANEAN HERBS

WHITE-MUSHROOM ÉCLAIR, BITTER CHOCOLATE

PISTACHIO MOUSSE, RASPBERRY SORBET, PRALINE,  
PISTACHIO TROCADERO SPONGE

DINNER WILL BE SERVED  
BY RESTAURANT BERGS' TEAM



RESTAURANT BERGS