

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.

Additional 10% service charge will be applied for groups of 8 persons and more.