

VALMIERA RESTAURANT WEEK

18.-27.november



MENU 30€

MATCHED DRINK MENU 15€

STARTER

- || Roasted ox marrow bone | oxtail onion marmalade, baked bread
- Campari, limoncello, quince

MAIN DISH

- || Venison | smoked venison pate, celery roots, autumn apple cream, onion, Kelmēni rye bread cured in onion oil
 - Maggio Family Old Wines Petite Sirah California, 2017
- OR
- || Onion preserved in blackcurrant juice | potato cheddar cream, potato chips with hemp
 - Monviert Martagona Traminer Aromatico Colli Oriental Del Friuli Doc, 2020

DESSERT

- || Half Moon | chocolate, sea buckthorn
- Juan Pinero Sherry Pedro Ximenes

