



# VALMIERA RESTAURANT WEEK

18.-27.november

MENU 30€

MATCHED DRINK MENU 12€

## STARTER

- || Homemade ravioli with king bolete and cheese filling
  - ☞ White wine Mascota Vineyards Opi Chardonnay, Argentina |
  - N/A white wine Pierre Chavin Zero Chardonnay

## MAIN DISH

- || Beef-mushroom burger | Beetroot bread, beef, salad mix, portabello, sun-dried tomatoes, bacon, pickled onions, whiskey-burnt king boletes, cheese
  - OR
- || Vegetarian portabello burger | Beetroot bread, king boletes, portabello, red onion, salad mix, cheese, cherry tomatoes, mushroom sauce

☞ Yuzu Gin Fizz | Gin, Yuzu, Lemon, Sugar, Egg White, Elder Tonic) | N/A Yuzu Gin Fizz | N/A Gin, Yuzu, Lemon, Sugar, Egg White, Elder Tonic)

## DESSERT

- || Cranberry tiramisu
  - ☞ Red wine Sogatia Chianti Riserva, Italy | N/A Red wine Daos Cabernet Sauvignon
- ☞ Possibility to choose a selection of alcoholic or non-alcoholic drinks

The cafe is closed on November 21.

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[visit.valmiera.lv](http://visit.valmiera.lv)