Valmiera Region Restaurant Week

13–22 November

TREAT YOURSELF!



AKUSTIKA

MENU • 37 EUR

TWO-WINE PAIRING FOR EACH COURSE • 18 EUR

♦♦♦

STARTER

Creamy pumpkin and coconut soup with chilli, ginger, rowan honey and honey-roasted seeds

MAIN COURSE

Lamb marinated in cranberry honey, with parsnip purée, honey-caramelised vegetables and lingonberry sauce

DESSERT

AKUSTIKA's interpretation of honey cake

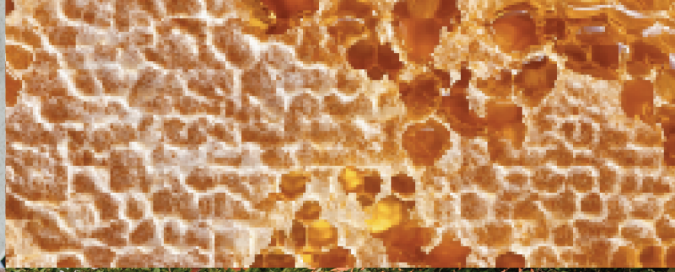
Advance reservation required
Restaurant closed on 16 and 17 November

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Leave your feedback here!

VISIT VALMIERA.









IN COOPERATION WITH "OZOLU BITES"

During Restaurant Week, each restaurant highlights one of its partners—a local business or producer from Valmiera Region whose products are given a special place on the carefully selected menu.

When planning this year's autumn Restaurant Week menu, we wanted to spotlight a product that captures both the flavours of Latvia's nature and the feeling of autumn. Our choice is HONEY—natural, diverse and surprisingly nuanced, able both to enhance and to temper other flavours. Golden like autumn in Valmiera, it takes centre stage on AKUSTIKA's menu this time.

For several years, we have worked with the family farm "Ozolu bites", which tends its apiary in the Vidzeme countryside. They use their honey to create delicious, carefully considered products. "Ozolu bites" also turn local berries, fruits and vegetables—and even their signature honey cake—into freeze-dried natural treats! What began as a family hobby and a love of bees has gradually grown into a small family business.

Honey in our menu is more than a sweet addition—it is a product with its own character and story. During Valmiera Region Restaurant Week, we want to show how versatile honey can be, letting it harmonise with other autumn flavours.

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Discover the Valmiera Region Restaurant Week offers at **visit.valmiera.lv**