Valmiera Region Restaurant Week

13–22 November

TREAT YOURSELF!



BŪDA

MENU • 37 EUR

“NAUKŠĒNI WINE” DRINK PAIRING • 16 EUR

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CHEF’S COMPLIMENT

Bread drink served in a clay cup

STARTER

A hearty taste of Latvia

“Oša” rye bread | whipped cottage cheese with garlic | homemade pickles | rye-bread and smoked-meat cream

CHEF’S COMPLIMENT

Icy, tart late-autumn apple sorbet

MAIN COURSE

Lake Burtnieks perch cakes

Delicately poached perch in lemon-butter sauce | split-pea purée cooked in white wine | smoked-meat sauce | rye-bread croutons

DESSERT

A different take on layered rye-bread dessert

Rye-bread and cranberry tart | whipped cranberry jam | cream ice cream | honey rye bread

Advance reservation required
The café will be closed on 16 and 17 November. The Restaurant Week offer will not be available on 15 November.

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Leave your feedback here!

VISIT VALMIERA.









IN COOPERATION WITH "OŠA BAKERY"

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.

We are a chef couple with a wonderful team, delighting guests with delicious food and drinks in Mazsalaca, on the banks of the Salaca River. Bringing the old Āža krogs back to life, we have created a cosy, welcoming winter version of the "BŪDA" café, where we will also offer a special Restaurant Week menu.

This time, we're highlighting the much-loved RYE BREAD from the "Oša" bakery right here in Mazsalaca, with whom we are beginning a partnership. We chose this local bakery to remind ourselves and others of the value of passing a craft from one generation to the next, and to appreciate just how wholesome and nourishing our own Latvian rye bread is. The menu will also bring together other local flavours—Lake Burtnieks perch, smoked products from "Purmaļi", local milk and cranberries gathered from a nearby bog. Inspired by our ancestors' traditions, we will also pickle our own vegetables, giving the dishes a distinctive character.

For us, it is not only what reaches the plate that matters, but also the story behind it. That is why we will serve our dishes in tableware created by our neighbour, artist Linda Zelta, for the "Vidusmeži keramika" brand.

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