TREAT YOURSELF!



Valmiera Region Restaurant Week

13–22 November

ALUS DARĪTAVA PIE VALMIERAS
1688
Valmiermuiža
ALUS VIRTUVE

MENU ♦ 37 EUR

BEER TASTING PAIRING ♦ 15 EUR

NON-ALCOHOLIC DRINK PAIRING ♦ 15 EUR

♦♦♦

CHEF'S COMPLIMENT BEFORE EACH COURSE

BREAD COURSE

Light beer bread | roasted garlic butter

STARTER

Slow-cooked quail egg | Gorgonzola sauce | potato pancake | autumn mushrooms | sun-dried tomatoSlow-cooked quail egg | Gorgonzola sauce potato pancake | autumn mushrooms | sun-dried tomato

MAIN COURSE

Quail breast coated in seeded bread | parsnip and beetroot cream | potato and aged-cheese terrine | shallots marinated in porter | kale roasted oyster mushrooms | quail-broth sauce

or

Goat's cheese croquettes | caramelised colourful beetroots hulled oat grains | nut cream | malt sauce | Jerusalem artichoke crisp

DESSERT

Quail-egg liqueur crème brûlée | quail-egg meringue

Advance reservation required
Restaurant Week menu available on
13, 14, 15, 21 and 22 November

Dzirnavu iela 2, Valmiermuiža
Reservations: +371 28664424
alusvirtuve@valmiermuiza.lv
valmiermuiza.lv

Leave your feedback here!

VISIT VALMIERA.









IN COOPERATION WITH "IBSENI"

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.
Next to "Valmiermuiža Brewery", in an old granary building, you'll find a modern Latvian cuisine restaurant where you can leisurely enjoy dishes paired with beer, made from ingredients grown, nurtured and produced in our own land. Here, beer flavours can be enjoyed with appetisers, main courses and desserts alike.

During Restaurant Week, we continue our partnership with the local family farm "Ibseni", placing special emphasis on its QUAIL EGGS. "Ibsenu paipalas" is a story of several generations of farming, where tradition and experience meet fresh energy and careful handwork.
Through the creativity of the brewery kitchen's chefs, quail eggs will take on new flavour dimensions, while Valmiermuiža beer selected for each dish will reveal ever more nuances, allowing flavours to complement one another.

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