Valmiera Region Restaurant Week

13–22 November

TREAT YOURSELF!



Wolmar HOTEL

MENU • EUR 37

DRINK PAIRING • EUR 17

♦♦♦

STARTER

Latvian cheese mousse

Rye | hemp | pumpkin | apple

CHEF'S COMPLIMENT

MAIN COURSE

Sturgeon fillet

Parsnip | beetroot | pumpkin | broth sauce | hemp

or

Venison fillet

Potato | chanterelle | lingonberry | apple | hemp

or

Portobello mushroom

Parsnip| porcini mushrooms | pearl barley | hemp

DESSERT

Blackcurrants | sponge biscuits | eggs | hemp | blackcurrant balsam

Advance reservation required
Offer available on weekdays from 4:00 p.m.
On 18 November and weekends from 12:30 p.m.

Tērbatas iela 16A, Valmiera
Reservations: +371 64207304
info@wolmar.lv
www.hotelwolmar.lv

Leave your feedback here!

VISIT VALMIERA.









IN COOPERATION WITH "ADZELVIEŠI"

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.

The “Adzelvieši” farm in Burtnieki Parish is one of the birthplaces of hemp processing in Latvia, where several generations work side by side. Our friendship and cooperation with the farm have lasted for more than 10 years.

If you’re used to enjoying “Adzelvieši” hemp in the bread we bake ourselves, Restaurant Week invites you on a true flavour adventure. We’ve incorporated this unique product—HEMP—into every item on the menu, from starter to dessert, giving it the leading role it deserves.

Visit the “Adzelvieši” hemp farm near Burtnieki and discover how much knowledge, work and care go into every seed and the products made from it!

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