

BEER KITCHEN

BEER **SNACKS**

Garlic bread, cheese sauce 4€

FIRST COURSE

Smoked beetroot, cheese, beetroot mayonnaise

MAIN COURSE

Burtnieku lake pike perch, pearl barley, cumin 11,00€

Potato frit, beer braised beetroot ketchup 4€

Sprat in beer dough, smoked fish mayonnaise 4€

Bread, ham, pickles, onion marmelade 4€

> Bread, venison liver patee, pickles 4,50€

BEER SET

4 x 0,21 Valmiermuiža beers and paired snacks 12€

Potato pancakes, cream, jam <u>or</u> herring 5€

SOUPS

Vegetable cream soup 4,50€

> Soup of the day 4,50€

FOR KIDS

Pancakes, sour cream <u>or</u> honey <u>or</u> jam 6€

Home made pasta, tomatoe pesto, aged cheese 6€

Roasted pork belly in dark beer, mashed potateos, grilled vegetables, beer sauce 9,90€

Duck confit, sweet potato, marinated carrot, broth sauce with cranberries 11,90€

In dark beer stewed beef ribs, parsnip mush, sour cabagge, carrot, mushroom 13€

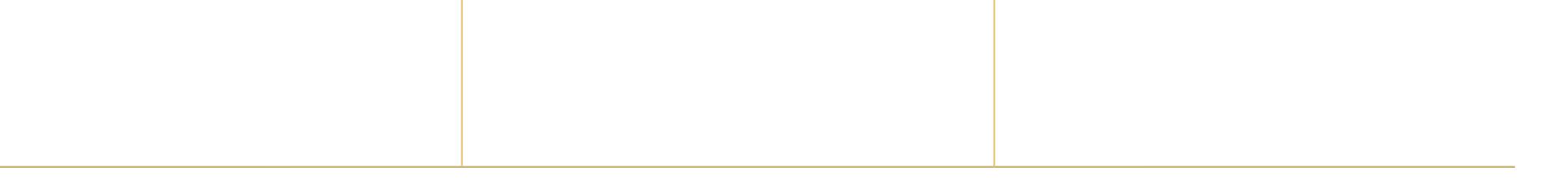
DESSERTS

Malt creme brulee 3,50€

Home made beer, malt or berry ice cream 4€

Fresh house made cakes and desserts from the counter

5€



FLAVOUR OF LATVIAN NATURE

The story of Valmiermuiža beer kitchen is about the products given by Latvian land during different seasons.

Appreciating gifts of nature we are proud to discover stunning flavours from the fields, meadows, forests and

waters of Latvia. Without farmers, hunters and fishermen we couldn't create kitchen we believe in.

#localandseasonal