

# Valmiermuiža

## BEER KITCHEN

### BEER SNACKS

Garlic bread,  
cheese sauce  
**4 €**

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 0,2l Valmiermuiža beers  
and paired snacks  
**12 €**

### FIRST COURSE

Smoked beetroot, cheese,  
beetroot mayonnaise  
**5 €**

Potato pancakes, cream,  
jam or herring  
**5 €**

### SOUPS

Vegetable cream soup  
**4,50 €**

Soup of the day  
**4,50 €**

### FOR KIDS

Pancakes, sour cream  
or honey or jam  
**6 €**

Home made pasta,  
tomatoe pesto, aged cheese  
**6 €**

### MAIN COURSE

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

Roasted pork belly in dark beer,  
mashed potatoes, 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 cabbage, 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

## 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