

1st International
ceramics symposium

ART COURSE
CLAY MEAL

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Vaidava, Latvia

symposiums.lv



Valmiermuiža

ALUS DARĪTAVA PĒC VALMIERAS

INTRODUCING PARTNERS

#VALMIERMUIŽAS ALUS
#CHEF DZINTARS KRISTOVSKIS



RENEW THE LEGEND!

«Valmiermuiža`s alus» is a small manor brewery where the live beer is brewed slowly and deliberately. Valmiermuiža`s hosts have closely decided to carry on the traditions of hospitality started in landlord`s manner. «Valmiermuiža`s alus» invites everybody to visit brewery in Valmiermuiža to find out the secrets of brewing and enjoy the beer on the spot. You can also try Beer Kitchen cuisine in Valmiermuiža Barn nearby the brewery but the shop offers you tasty treats for friends.





«Valmiermuižas alus» offers great beer, which is unhurriedly brewed following the best Latvian traditions and is served in a proper way for every guest to enjoy and discover the richness of aroma, taste and color. You'll find Valmiermuiža filtered and unfiltered light and dark beer, wheat beer, beer cocktail «Valmiermuiža Frišs» and specially brewed festivity beer dedicated to specific events.

UNHURRIED TASTE

BEER KITCHEN

We have undertaken the task to maintain and develop traditions of beer enjoyment culture in Latvia. We want to put our beer in the seat of honor as it used to be before and show how to savor it in the style of lords of the manor. That is why we have opened Valmiermuiža's embassy in Riga. It includes both - the shop offering truly Latvian flavors and the kitchen where guests can enjoy fine beer and typical Latvian seasonal specialties made from high-quality local products. It has been recently named one of the 20 best restaurants in Latvia.





Chef of the restaurant Valmiermuiza Beer Kitchen in Riga and the Symposium Gala performance - Dzintars Kristovskis - is a real master of Latvian cuisine. His masterhood is felt in elegant meal made from locally grown eco products including edible seasonal wild herbs and plants from Latvian meadows and forests. Inventing great beer tastes and at the same time, applying them masterly in making delicious meals.

MEET THE CHEF!

GENUINE AND CLEAN

Dzintars calls himself a Master of the nature taste. „For me food has always been part of the tradition, part of the culture, recipes passed over from one generation to the next. But it seems that nowadays catering has been taken over by the entertainment industry – audience is bored and continuously demands new and more exaggerated „shows“... For me serving food on various materials is not competition but return to the bases, search of bond between clay coming from the Latvia earth and fish coming from the Latvia lake, simplicity and respect for the raw material. Mouthful of food on simple clay disk – genuine and clean”.





Creativity Mecca

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