









## GOURMET EXPERIENCE

-  Go to the Riga Central Market accompanied by a chef where you will taste and buy local specialties
-  Prepare and enjoy your lunch during a boat trip
-  Taste the famous Riga Black Balsam served by an old alchemist in Old Riga
-  Prepare the food of the future together with a chef at the Future Food Laboratory
-  Have an authentic Latvian dinner in an old granary in the countryside
-  Visit a secret Soviet bunker and discover Soviet cooking traditions in the Bunker

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### **Riga is proud to be adventure not only for architecture lovers but for taste buds as well.**

The historic heart of the city is buzzing with many great value bistros, cafes and fine food restaurants where cooking organic is part of the game.

Start your morning with tour to Riga Central Market – one of the most unique markets in Europe. During the visit together with Chef you will have a possibility to taste some local food like home-made cumin cheese, rye bread, hemp butter, smoked fish and other. Pick ingredients and take a boat tour right from the Central Market. You will have a possibility to prepare a lunch on the boat and finish the tour with picnic in one of Riga's lovely parks.

After the picnic we will take you for a Riga Old Town walking tour and will discover narrow cobbled stone streets, old buildings, squares and inner yards where history of Latvian cuisine has begun. During the walk you will visit a small yard and historical building where an old alchemist will introduce you with a legend of famous Riga Black Balsam and you will have a possibility to taste it.

Right before the dinner we invite you for Future Food Laboratory – master class that involves less common elements in cooking – liquid nitrogen, dry ice, sous vide, syphoning and other tricks. The Chef will introduce you with working procedures and techniques that will be used. Enjoy preparing the future food far away in the Baltics!

For those who like to explore authentic cuisine we offer a trip out of the city - going to the countryside and having a lunch in old granary, where Latvian national dishes are prepared the same way as hundreds of years ago. But if you want get to know a kitchen secrets from Soviet times, you are always welcome to visit a Secret Soviet bunker – real guards and bunker Chef will meet you and introduce with all the secret ingredients and traditions.

Riga is called “Little Paris” and there are no doubts – it is a Gourmet Capital of Northern Europe.

