

# balticoutlook

APRIL 2016

airBaltic  
inflight magazine

## MUNICH

a temperamental  
hedonist

### Plus:

EXCLUSIVE: CELEBRITY CHEF NOBUYUKI MATSUHISA  
TAKE A HIKE! TOP FOUR HIKING TRAILS  
LIVING IN AMSTERDAM

YOUR FREE COPY + FREE [ANOTHERTRAVELGUIDE.COM](http://ANOTHERTRAVELGUIDE.COM) INSIDE





## "SUN TERRACES"

Латвия, Юрмала, проспект Дзинтари  
Проект "Sun Terraces"  
Площадь квартиры 123,3 м²  
2 этаж, 3 комнаты  
Цена по запросу

Современный жилой комплекс «Sun Terraces» – 3-этажное здание, состоящее из двух корпусов, расположенное в самом центре Юрмалы – Дзинтари, в непосредственной близости от моря.

Гостиная объединена с кухней и столовой, 2 спальни, 2 гардеробных и 2 ванных комнаты, просторная терраса, панорамные окна, высокие потолки. Благоустроенная озелененная территория с детской игровой площадкой. Подземная автостоянка, круглосуточная физическая охрана территории и система видеонаблюдения. Дизайн интерьера квартиры разработан и реализован дизайн-студией "Neoklasika", получившей международное признание за высочайший уровень своих работ.

## "SUN TERRACES"

Latvia, Jurmala, Dzintaru Prospect  
Project "Sun Terraces"  
Apartment area 123,3 m²  
2nd floor, 3 rooms  
Price upon request

"Sun Terraces" modern housing estate is a three-storey house composed of two buildings and located in the center of Jurmala – Dzintari, in close vicinity to a sea.

Drawing room is combined with a kitchen and dining room, 2 bedrooms, 2 dressing rooms and 2 bathrooms, spacious terrace, panoramic windows, high ceilings. Landscaped greenspace with children's playground. Underground parking, 24-hour physical security and video surveillance system. Flat interior design is made and implemented by "Neoklasika" design studio internationally acclaimed for its highest performance.



## "ELIZABETH"

Рига, улица Элизабетес  
Площадь квартир от 31 м² до 460 м²  
Цена по запросу

"Elizabeth" - жемчужина югендстиля, один из значимых памятников архитектуры, в тихом центре Риги.

Для продажи доступны несколько квартир разных площадей и планировок, в том числе – 2-уровневые квартиры с террасами на крыше, а также в аренду офисные помещения с полной отделкой. Здание находится в лучшей части города, в окружении скверов и парков, в непосредственной близости сосредоточены главные рижские достопримечательности.

## "ELIZABETH"

Latvia, Riga, Elizabetes Street  
Apartments areas: from 31 m² to 460 m²  
Price upon request

"Elizabeth" is a Art Nouveau pearl, and one of the significant architectural monuments, in the silent centre of Riga.

A few apartments with different areas and layouts are available for sale, including 2-level apartments with roof terraces, as well as fully finished office premises. The building is in the one of the best parts of the city, surrounded by garden squares and parks.



Real Estate in Jurmala and Riga  
Недвижимость в Юрмале и Риге

[www.ordoag.com](http://www.ordoag.com)

[www.sunterraces.lv](http://www.sunterraces.lv)



[www.elizabeth.lv](http://www.elizabeth.lv)

Main Office in Latvia:  
+371 67 099 099  
[info@ordogroup.lv](mailto:info@ordogroup.lv)  
Office in Moscow:  
+7 (499) 777-0-777  
[info@ordogroup.lv](mailto:info@ordogroup.lv)







Dior

CÉLINE

GUCCI

LANVIN

BALENCIAGA  
PARIS

SAINT LAURENT  
PARIS

VALENTINO

ZILLI

Kiton

Christian  
Louboutin

FENDI

DOLCE & GABBANA

ETRO

TOM FORD

BRUNELLO CUCINELLI

BOTTEGA VENETA

3BILLIONAIRE  
italian couture

Prioni

Loro Piana

PLAZA

KUNGU IELA 25, RIGA 11.00 - 20.00  
Tel. (+371) 67 35 09 71 12.00 - 18.00



An extraordinary experience at Glenmere Mansion Relais & Chateaux, enabled by Vertu Signature Touch Concierge. Discover more at [vertu.com](http://vertu.com). #LiveExtraordinary

## LIVE EXTRAORDINARY

Introducing the New Signature Touch: the evolution of an icon.  
Discover the world of Vertu, where extraordinary becomes reality.

# VERTU

HANDMADE IN ENGLAND

Vertu boutique  
Elizabetes 69, Riga, Latvia, +371 6789 8888

Welcome aboard



**MARTIN ALEXANDER GAUSS**  
Chief Executive Officer *airBaltic*

Dear Customer,

We are entering the busy summer flying season with historic achievements in customer service. Firstly, *airBaltic* has been rated as the world's most punctual airline for the second year in a row.

Secondly, during the past year, *airBaltic* has demonstrated world leadership in services to travellers who have experienced unexpected changes in their original plans – fortunately, such events are quite rare. *airBaltic*, along with major carriers such as *Qatar Airways* and *KLM*, has been singled out by independent customer advocate groups as a top performer in this respect.

We have further improved our services by offering more destinations and better flight schedules to and from the Baltic Sea region, Western Europe, the CIS and the Middle East. Reykjavik is an attractive new addition to our network for travellers wishing to explore Iceland's fascinating nature.

The summer will also bring excellent news for Estonia's tourism industry, as we complement our direct routes from Tallinn to Berlin, Paris, Riga and Vienna with new links to Amsterdam and Vilnius.

Furthermore, we have added seats to flights from Riga to Berlin and Munich.

In addition, we are doubling the frequency of our Russia-bound flights, with departures to Moscow and St. Petersburg occurring up to four times per day.

At the same time, more flights will operate out of Stockholm Arlanda, with departures five times per day to the Baltic States, while leisure travellers will have more attractive travel options to Mediterranean, Caspian and Black Sea resorts.

Did you know that up to 80% of travellers on *airBaltic* flights check in online?

Thank you for flying *airBaltic* and have a great trip!

Yours,  
Martin Alexander Gauss





High quality  
printing services:

NEWSPAPERS  
CATALOGUES  
MAGAZINES



Poligrāfijas grupa Mūkusalas  
Mūkusalas 15A Rīga Latvia LV-1004  
pgm@pgm.lv | www.pgm.lv

Contents **APRIL**



**TRAVEL** TAKE A HIKE / page 88

- 16 **Edmunds' thought**  
Old world charm
- 18 **Agenda** April 2016
- 26 **Riga closeup** Oh, what a cake!
- 28 **Cities of the month** Berlin,  
Milan, Copenhagen



- 34 **Trend** Responsible travel
- 36 **Thing of the month** Hot lips
- 38 **Style** Amsterdam's free spirit
- 42 **Design** Vienna café chair



- 44 **Crew** Captain Martin Mitev
- 46 **Gadgets** Espresso your love
- 48 **Food** Spring all-day breakfast tart
- 50 **Food trend** Bubbly life
- 52 **Living** Amsterdam. Classic  
values live on



- 56 **Your next destination** Munich.  
A temperamental hedonist
- 70 **Interview** Celebrity chef Nobuyuki  
Matsuhisa
- 78 **Travel** Functional and open –  
iconic buildings and squares  
of Copenhagen
- 98 **Cars** Geneva Motor Show 2016
- 108 **Food and drink** Latest in Vilnius
- 114 **airBaltic** News

ZEGNA.COM



**Ermenegildo Zegna**

RĪGA ELIZABETES STREET 51 TEL. +371 6 7504882  
VILNIUS DIDŽIOJI STREET 28 TEL. +370 611 13515



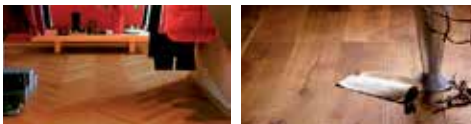


- Wooden floors
- Wooden terraces
- Glues and varnishes
- Oils and lacquers
- Natural paints
- Technical service



For 20 years, we have been a leading partner of architects, building companies and private homeowners.

We offer you all kinds of wooden floor coverings, as well as products for their installation and maintenance.



Whether you are planning to build a house, a restaurant or a shopping center, you will find everything that you need in our showrooms.

Our technicians will help you to realize your wishes and assist you in all steps of your project.



### Trust the experts!

#### BERLIN

Ohlauer Straße 40, D-10999 Berlin  
Tel. (+49) 306100990 • [info@abschliff.de](mailto:info@abschliff.de)

#### HAMBURG

Steilshooper Alee 49, D-22309 Hamburg  
Tel. (+49) 4063664632 • [hamburg@abschliff.de](mailto:hamburg@abschliff.de)

#### RIGA

A. Čaka iela 107, LV-1011 Riga  
Tel. (+371) 67843844 • [info@abschliff.lv](mailto:info@abschliff.lv)

[www.abschliff.de](http://www.abschliff.de)

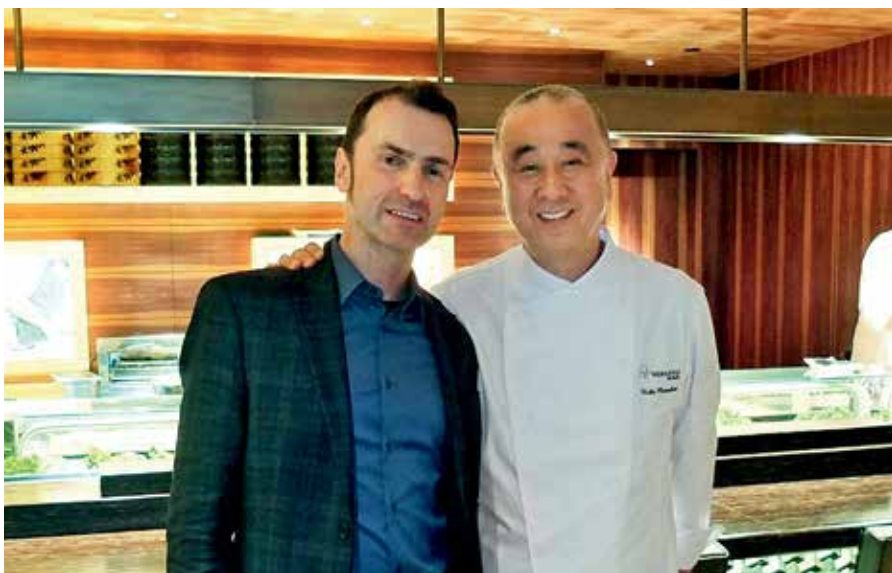
## Contents **APRIL**

### ABOUT THE **APRIL ISSUE**

In this month's issue, *Baltic Outlook* correspondent Florian Maaß interviews Japanese celebrity chef Nobuyuki (Nobu) Matsuhisa (page 70). The conversation between the two men in Munich ended up taking place in a very warm and friendly atmosphere.

"The first thing that you notice is his welcoming smile. Nobu Matsuhisa has a genuinely friendly presence. And he likes to laugh. He seems to be a bit shy at first before opening up and starts to make

jokes. But he's not the Gordon Ramsey or Jamie Oliver kind of celebrity chef. He speaks with a rather low voice and takes his time to answer. He seems to be humble and unaffected by his success, possibly because the road to the top was bumpy and long. When I asked about Kate Winslet's favourite dish, Mark Edwards, the *Michelin*-starred chef at *Nobu* in London, passed by as if on cue. On business trips, Nobu likes to be accompanied by some of his executive chefs," Florian recounts about his interview with Nobu.



*Baltic Outlook* author Florian Maaß and celebrity chef Nobu Matsuhisa

### **baltic**<sub>outlook</sub>

#### Editorial Staff

Chief Editor: Ilze Pole / e: [ilze@frankshouse.lv](mailto:ilze@frankshouse.lv)  
Deputy editor: Zane Nikodemusa /  
e: [zane.nikodemusa@frankshouse.lv](mailto:zane.nikodemusa@frankshouse.lv)  
Copy editor: Kārlis Roberts Freibergs  
Design: Marika Kossatz  
Layout: Inta Kraukle  
Cover: Corbis

### Frank's House

*Baltic Outlook* is published by SIA Frank's House  
Stabu 17, Riga, LV 1011, Latvia / ph: (+371) 67293970  
/ w: [frankshouse.lv](http://frankshouse.lv) / e: [franks@frankshouse.lv](mailto:franks@frankshouse.lv)  
Director: Eva Dandzberga / e: [eva@frankshouse.lv](mailto:eva@frankshouse.lv)  
Advertising managers:  
Indra Indraše / e: [indra@frankshouse.lv](mailto:indra@frankshouse.lv) / m: (+371) 29496966  
Ieva Birzniece / e: [leva.birzniece@frankshouse.lv](mailto:leva.birzniece@frankshouse.lv) / m: (+371) 26416866  
Advertising manager in Lithuania:  
Renata Olisova / e: [renata@frankshouse.lv](mailto:renata@frankshouse.lv) / m: (+370) 60623762

[f](#) Check out *Baltic Outlook's* profile on Facebook

The opinions expressed in this magazine are those of the authors and/or persons interviewed and do not necessarily reflect the views of *airBaltic AS* and the editors at *Frank's House SIA*. *Baltic Outlook* accepts only work commissioned by *Baltic Outlook* editors.

The authors have attested that the content of any material submitted for publishing in *Baltic Outlook* has been originally created for *Baltic Outlook*. Further the authors and advertisers have confirmed that any such material does not infringe any right of, or violate any obligation to, any other person or entity and that any necessary permissions for the use of material owned by a third party has been duly obtained – the same applies to photographs. *Frank's House* shall be entitled to recover the damages resulting from the infringement of third parties' intellectual property rights from the author or advertisers in recourse proceedings. Advertisers or their representatives assume full responsibility for the content of their advertisements, and for ensuring that this content corresponds with the laws and other normative acts of the Republic of Latvia.

All rights reserved. No part of this magazine may be reproduced in any form without the written permission of the publisher.

Printed at Poligrāfijas grupa Mūkusalā, Latvia, phone (+371) 67063187

HUGO BOSS International Markets AG Phone +41 41 72 73 800 HUGOBOSS.COM



**BOSS**  
HUGO BOSS

Rīga: BOSS Store, Elizabetes street 63  
Vilnius: BOSS Store, Didžioji street 33  
Tallinn: BOSS Store, Harju street 6









€1000

extra to decorate  
your home

TEASE  
YOUR  
DESIRE TO  
DECORATE!

**From April 1st to April 25th 2016**

by purchasing a home area of  
a €3000 minimum value\*, you will  
receive a **€1000 discount voucher**  
for a second Colombini Casa purchase.

Voucher valid until June 25th 2016

\*Household appliances and  
mattresses not included.

SO **STYLISH.**  
**COMFORTABLE.**  
(and yet so affordable)

 **COLOMBINICASA**

Jaunmoku iela 26, Rīga  
Tālrunis: 67 61 92 68  
info@colombinicasa.lv  
www.colombinicasa.lv





## MARC O'POLO parduotuvės

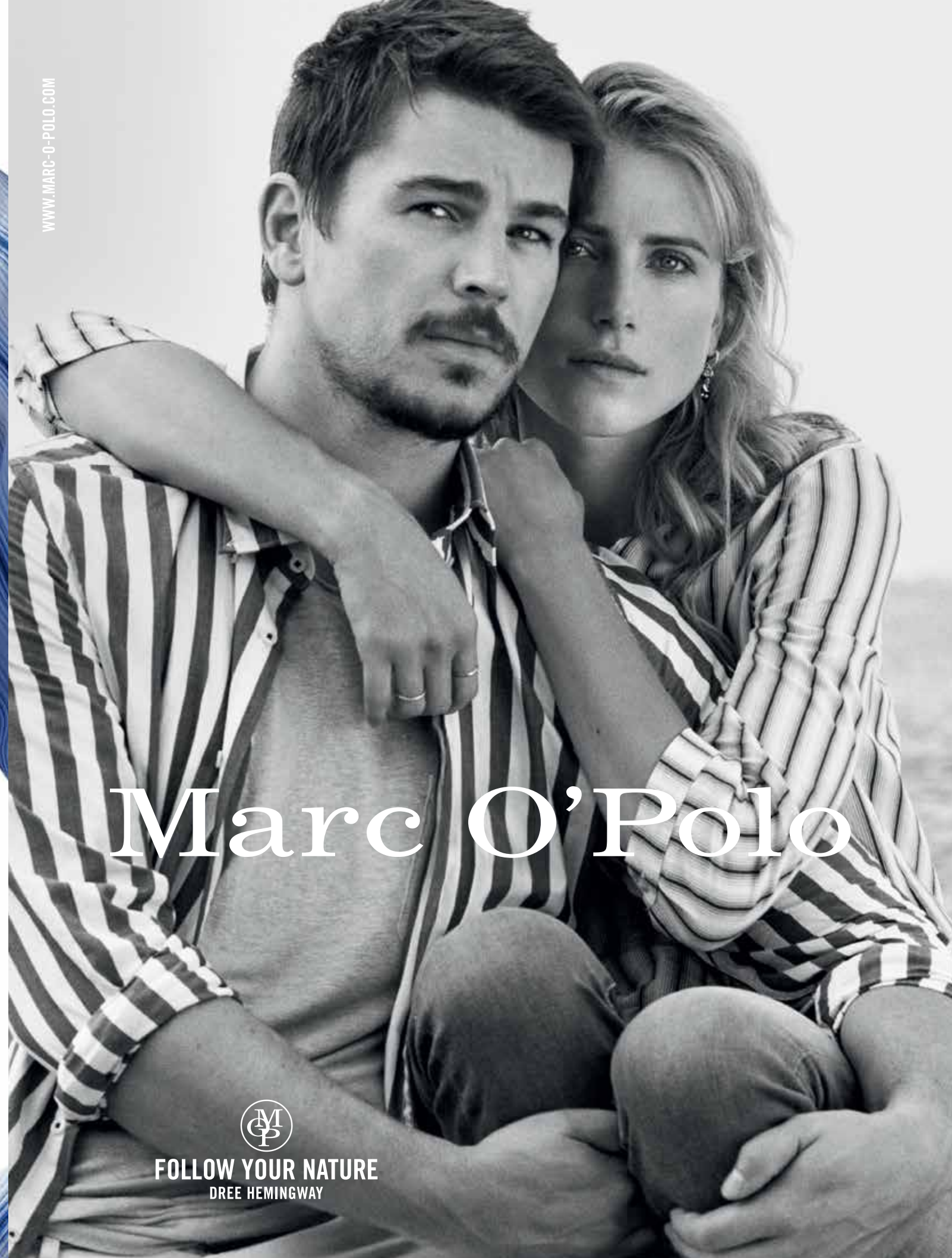
Prekybos centras EUROPA,  
Konstitucijos pr. 7A, Vilnius

Prekybos centras PANORAMA,  
Saltoniškių g. 9, Vilnius

Prekybos centras OZAS,  
Ozo g. 18, Vilnius

Laisvės al. 70, Kaunas

WWW.MARC-O-POLO.COM



# Marc O'Polo



**FOLLOW YOUR NATURE**  
DREE HEMINGWAY



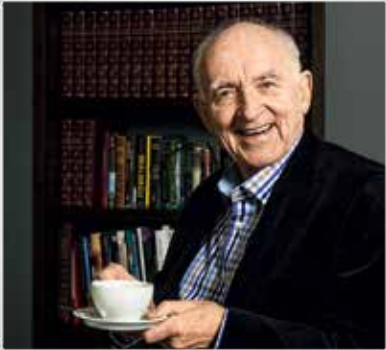


# Old world charm

After some four million British pounds spent on restoring it, the *Flying Scotsman* steam train, one of the world's most famous steam locomotives, is once again heading north from London. Ostensibly, a ticket costs 450 pounds. This event makes me pause in my tracks.

I became a traveller at age six, when my parents allowed me to go by train on my own from the Latvian port city of Liepāja to the inland town of Cēsis – some 300 km apart. I have never forgotten the excitement that every traveller knows before a big journey. “Go to sleep now,” my mother said. “Morning will come soon.” It did. That journey set a pattern of adventurous travel for the rest of my life.

I loved every moment of that first trip! Most of the time was spent with my head out the window, pulling back only to avoid the steam locomotive's flying cinders. The proverbial snaking of the train around curves was fascinating. The slightly sagging concave forms of the telephone lines, strung between wooden poles, slid up and down in a rhythmic motion, hypnotising me – as did the ta-daah-ta-daah clanging of the wheels on the tracks. It was magical to see the lovely green, flower-scented farm and wooded landscapes of my country rolling by in the early summer.



*In Riga, taking a break between trips*

## I became a traveller at age six

As a university student, I travelled all over Western Europe by train. More recently, my late Scottish wife and I took the *Flying Scotsman*, pulled by a diesel locomotive at the time, from London to Edinburgh and back. As a professor, I took students by train on six-week-long winter urban study seminar tours. We went from Amsterdam to Delft, Bruges, Lübeck, Copenhagen and Malmö.

On the third and last of those tours, we dropped down to Vienna and finished up in

Florence. To save the students money, I did not use the services of travel agencies. I first rang up each city's planning department as a professor, then arrived by train with my students the evening before our arranged meeting. Upon arrival, I asked the students to sit on their suitcases at the station while I scouted for a nearby railway hotel, then the most reasonably priced. Only once did I ask a travel agent to book us in a hotel – in Bruges.

The last steam train that I took was from Le Havre to Paris. With time to spare before my departure, I walked up to the big, black, hissing locomotive. As I stood there, admiring the gleaming vertical brass handles for climbing up to the locomotive's door, the driver appeared in light blue coveralls. He was proud of his locomotive, saying that it was the last one in service. There was only one stop for the nearly 200-km trip, which meant that the train could maintain high speed. (Steam trains were inefficient on runs with frequent stops.) He invited me up into the cab, wiping the gleaming handles with a rag that he pulled out from his hip pocket. We both admired the controls inside. I particularly liked the view from the front and side windows. We shook hands enthusiastically as I got off. “Au revoir!” he called out. “Merci monsieur, au revoir!” I waved and walked back to my compartment. **BO**



ALLOW YOURSELF TO EMBRACE THE MAGIC OF **DOME SPA** AND ENJOY  
UNIQUE ATMOSPHERE OF RELAXATION IN THE VERY CENTER OF THE OLD TOWN  
MIESNIEKU IELA 4 | OLD RIGA | +371 67509010 | WWW.DOMESPA.LV



DOME  
SPA



RELAIS &  
CHATEAUX



ИНТЕРЬЕРЫ ПОД КЛЮЧ



РИГА – МОСКВА – ЛОНДОН

Рига, ул. Дунтес, 11  
Тел. +371 67781400, [www.krassky.lv](http://www.krassky.lv)



## SPOTLIGHT ON SPRING

Five things that you should  
do in Latvia in April

Text by **ZANE NIKODEMUSA**  
and **ROGER NORUM**  
Publicity photos

- 1/ Observe the return of migrating birds
- 2/ Take part in free training sessions for joggers at Riga's parks
- 3/ Supplement your spring wardrobe with clothes by Latvian designers
- 4/ See a performance at the International Baltic Ballet Festival (ballet-festival.lv)
- 5/ Drink some fresh birch sap

## ON THIS MONTH'S MENU

Celebrate life in all of its splendour with some tips from *Baltic Outlook*



**Beauty** The French perfume and cosmetics house *Guerlain* has launched a brand new perfume-inspired nail polish named *La Petite Robe Noire*, which smells as good as it looks. It seems unbelievable, but this new-generation nail polish really does release a delicate floral and fruity fragrance. A perfect accessory for the spring!  
① guerlain.com

**Travel** The Latvian *Velo Sock* company has designed eight stylish luggage covers for keeping your suitcases clean and safe during your journey. Bring joy to the baggage claim carousel and get compliments at the gates!  
① velosock.com



**Music** Kaspars Zemitis is one of Latvia's best acoustic guitar players, and his first solo album, *My Prayer (Mana lūgšana)*, has drawn much praise among music critics. The recording's meditative and dreamy melodies can calm even the most hurried and stressed individuals.  
① kasparszemitis.lv



## TIME TO CELEBRATE LIFE!

For the first time, the Latvian cities of Riga and Jūrmala will host the *Nordic Star* lifestyle festival. From April 26 to 30, illustrious professionals will present the latest trends in fine dining, fine wine, fine art, fine design and fine life. Don't miss the opportunity to savour a dinner prepared by two-*Michelin*-starred chef Hélène Darroze (she was named the World's Best Female Chef in 2015 by *Veuve Clicquot*) and take an exciting voyage through the world of wine together with sommelier and wine investment expert Hugues Lepin. Check out [nordicstar.info](http://nordicstar.info) for more information about life at its best!



## READING LIST



Thomas Bärnthaler. *Do It Yourself: 50 Projects by Designers and Artists*

This *Phaidon* gem delves into the trend to end all trends: do-it-yourselfing. The author details 50 simple things that anyone can make at home with basic tools and everyday items. Hand-drawn, easy-to-follow step-by-step illustrations and colour photographs should ensure erector success, while the tools, materials, cost and time needed to complete each project are also listed.

EUR 20, ① phaidon.com

César Hidalgo. *Why Information Grows: The Evolution of Order, from Atoms to Economies*

The central question in Hidalgo's book helps us understand inequality and globalisation in the world today: What is economic growth, and why has it occurred in only some places? Hidalgo, a physicist by training, melds social and natural sciences to understanding the mechanisms that enable physical order and economic growth. The book might not exactly make for beach reading, but his arguments are compelling – and great for cocktail party chit chat!

EUR 28, ① penguin.com

## INSTAFASHION



Sin on the Beach

① [instagram.com/sinonthebeach](https://www.instagram.com/sinonthebeach)

# MONT BLANC

## TimeWalker Urban Speed Chronograph and Hugh Jackman

### Crafted for New Heights

The TimeWalker Urban Speed Chronograph is an ultra-high-performance lifetime companion. Inspired by the dynamism of urban life, its precise automatic chronograph movement is encased in a sophisticated 43 mm microblasted stainless steel case with a black satin-finish ceramic bezel, worn on a highly resistant strap made of Montblanc Extreme Leather. Visit [Montblanc.com](http://Montblanc.com)



Montblanc Boutique Riga  
Elizabetes str. 69, Riga, Latvia  
tel. +371 67506677



Text by **LIINA KARO,**  
**DOVYDAS KIAULEIKIS** and  
**ZANE NIKODEMUSA**  
Publicity photos

## MARIAH CAREY CONCERT

**Arena Riga, Riga**  
**April 7**

**APRIL 2016**

**Music** icon Mariah Carey returns to European stages this spring with her *Sweet Sweet Fantasy* tour, which follows on the heels of a sell-out Las Vegas residency and one of the most exciting years of her extraordinary

career. With 18 number-one singles to her credit, the global superstar will perform some of her biggest hits, including *Hero*, *Fantasy* and *Always Be My Baby*.

Tickets at [bilesuserviss.lv](http://bilesuserviss.lv)  
Skanstes iela 21

## JAZZKAAR JAZZ FESTIVAL



Virtuoso bass guitarist Charnett Moffett is also very skilled on acoustic and electric guitars

### Various places in Tallinn

**April 22 - May 1**

*Jazzkaar* has been named the best festival in Estonia and is the biggest jazz festival of the Baltics. It has been held in Tallinn since 1990. Among this year's headliners are five-time Grammy award-winner and guitarist Al Di Meola (USA), star saxophone player and Grammy award-winner Chris Potter (USA), multi-instrumentalist and singer Jarle Bernhoft (NO), and virtuoso bassist Charnett Moffett (USA). Add some outstanding local talent and you end up with a wonderful mixture of music that fits perfectly with the freshness of spring and new beginnings.

Tickets at [piletilevi.ee](http://piletilevi.ee)

① [jazzkaar.ee](http://jazzkaar.ee)



Jewellery by  
Lithuanian-born artist  
Benas Staskauskas  
(*Staskauskas Jewellery*)

## UPTOWN MARKET DESIGN FAIR

**Loftas, Vilnius**  
**April 16**

A splendid opportunity to enjoy the best of Lithuanian design, with more than 100 local creators, designers and craftsmen gathering together to showcase their work. See, touch and purchase unique items for your spring/summer season wardrobe. A street food market will also operate, making the Uptown Market a smaller version of the famous Camden Market in London. Free entry.

① [menufabrikas.lt](http://menufabrikas.lt)  
Švitrigailos gatvė 29



## SIGNS (ZĪMES) SOLO EXHIBITION BY PAINTER IVARS HEINRIHSONS

**Māksla XO art gallery, Riga**

**Until April 14**

Ivars Heinrihsons (b. 1945) is a well-known Latvian contemporary artist. Working with an achromatic palette of colours over the years and addressing a specific set of themes (such as pianos, horses and ballerinas), he has attained a calligraphic level of virtuosity and is considered to be one of Latvia's most prominent Neo-expressionists.

① [makslaxogalerija.lv](http://makslaxogalerija.lv)

Elizabetes iela 14

# SAMSUNG

# Galaxy S7 edge | S7



## Atklāj telefona iespējas no jauna



Details **LOCAL AGENDA**

## OPEN HOUSE VILNIUS ARCHITECTURE WEEKEND

Various locations in  
Vilnius

April 23-24

This year, Vilnius is participating in a worldwide event to share its architectural gems with locals and visitors. Over the course of a weekend, many private and public buildings will open their doors, permitting visitors to have a look into interiors that are often inaccessible. Highlights include the National Theatre and the Government Office. Free entry.

① [openhousevilnius.lt](http://openhousevilnius.lt)

## EASTERN EUROPEAN WOMEN'S BASKETBALL LEAGUE

SUPERFINAL

Daugava Sports Hall  
(*Daugavas sporta nams*),  
Riga

April 16 and 17

For two days in Riga, the top four teams of the Eastern European Women's Basketball League will compete in a superfinal for this year's championship title. The games between *TTT Riga*, *Tsmoki Minsk*, *Basket Gdynia* and *Astana Tigers* promise to be full of excitement, presenting women's basketball at the highest level. A must-see for sports fans!

① [eeubl.eu](http://eeubl.eu)

Kr. Barona iela 107



## MANIC STREET PREACHERS CONCERT

Nordea Concert Hall, Tallinn

April 18

This will be the only performance in the Baltics by the legendary British rock band *Manic Street Preachers* and quite a special one, since it rarely gives such intimate concert hall shows. The band has promised to play the legendary album *Everything Must Go* in full, and although some songs from this recording remain cornerstones of *Manic Street Preachers* gigs, several of the album tracks haven't been played live since 1996.

Tickets at [piletilevi.ee](http://piletilevi.ee)

Estonia puistee 9

## AGRICULTURE FARM IN KURZEME DIRECTLY FROM OWNER

TEL.: +371 26181508  
[info@bfi-group.lv](mailto:info@bfi-group.lv)



# YOUR SHOPPING EXPERIENCE IN RIGA

# GUESS

TED BAKER  
LONDON

# hōgl

ESPRIT

# Dezigual

MICHAEL  
MICHAEL KORS

# Laurèl

Betty Barclay

# DKNY

SILVIAN HEACH

# EMME

MARELLA

Marc O'Polo

# FURLA

# GEOX

# ELKOR PLAZA

DEPARTMENT STORE  
201 Brivibas str., [www.elkor.lv](http://www.elkor.lv)



# Vilnius culture manufactories

There was a time when industry crept right into the heart of Vilnius' Old Town. Nowadays, formerly abandoned warehouses and factories are being turned into lively culture venues, and not only in the Lithuanian capital's oldest district. Join *Baltic Outlook* on a tour of two transformed concrete palaces.

Text by  
**DOVYDAS KIAULEIKIS**  
Publicity photos

## MUSIC FACTORY

Not too far away in the up-and-coming New Town, another former industrial territory is being transformed into a cultural hub. *Loftas*, a self-described art factory, is known for its concerts, conferences and after-parties. It can be found in the former *ELFA* electro-technical factory, which was once known for its reel-to-reel tape recorders.

Today, the building's musical vocation remains alive, but in a different form. *Loftas* is primarily a music venue that holds over 100 different events per year. Since opening in 2010, it has hosted both local and international stars, including Ellie Goulding, Nicolas Jaar and Kelis, to name just a few.

*Loftas'* focus on music comes from Viktoras Diawara, a local musician, and his wife, Živilė. She asserts that the venue is much more than a night club, with a far bigger agenda and a larger spectrum of events that includes movie nights and experimental theatre performances. During the summer, the inner courtyard is transformed into a terrace with sports activities, live music concerts and a chillout zone.



Fly to Vilnius  
with airBaltic  
from €29 ONE  
WAY

creative projects and drawing the interest of others. Culture no longer is concentrated in the traditional institutions of the Old Town," says Živilė.

With its varied programme of events, *Loftas* is attracting numerous locals to the New Town. Some events have become too big for the main hall, so *Loftas* is expanding to take over neighbouring warehouses and lofts as well. The construction of a hostel nearby is further evidence of the area's revival.

In the meantime, Živilė hopes to attract even more international artists and organise even more diverse events at *Loftas*.

Švitrigailos gatvė 29

① menufabrikas.lt

"Vilnius' cultural life has changed a great deal since we started six years ago. So much more is happening. People are initiating

## PRINTING NEW ART

A printing house has been standing not far from the Gothic St. Ann's Church on Maironio gatvė since 1585. It started off as a rather small establishment dedicated to books, but during the Soviet occupation, the Communist Party converted it into the *Tiesa* ("Truth") printing house for the main newspapers of the regime.

After Lithuania regained its independence in 1991, the printing house stopped printing government propaganda newspapers, and the building was gradually taken over by performing arts NGOs and individual artists, who used the premises for independent arts projects. This was like a whiff of fresh air in the otherwise stiff and structured cultural landscape of the Lithuanian capital. It also marked the start of a movement to establish a contemporary performing arts centre. Then, in 2002, the Arts Printing House (APH – Menų spaustuvė) officially opened its doors.

Presently, the former industrial building is the leading performing arts centre in Lithuania, with hundreds of theatrical, contemporary dance, circus, interdisciplinary and educational projects taking place there every year. Aside from serving as a venue for all kinds of performances, the APH is also "the first infrastructural complex for creative industries in Lithuania. That has allowed different artists to work together and create new projects," says Agnė Tuskevičiūtė, the communications manager of the Arts Printing House.



Among the APH's 15 residents are independent theatre companies, photographers and film production crews. The creative atmosphere in the building can be felt even by first-time visitors, mainly because there is always something happening – either on one of the two stages, three rehearsal spaces or in the popular café.

The Arts Printing House's ambitious plans have not stopped with the modernisation of the main building, which was completed a few years ago. An art house cinema should also be opened in the near future.

Once you arrive in Vilnius, check out the APH's repertoire. Its rich programme includes children's theatre, contemporary dance and circus performances, which do not require a knowledge of Lithuanian to enjoy.

Šiltadarzio gatvė 6

① menuspaustuve.lt



# Oh, what a cake!

The best-kept secret  
of Riga's cafés



Text by **LIENE PĀLĒNA**  
Photos by  
**LAURIS AIZUPIETIS (F64)**  
and courtesy of the Latvian  
Museum of Architecture



▲ The *Jaunība*  
(Youth) café in  
1962. Interior  
architect  
Lia-Asta Knāķe



The *Vecrīga*  
(Old Riga) café  
in the early  
1960s. Interior  
architect Irēna  
Vilberga. Wall  
panel by Simon  
Shegelman

The word *Vecrīga* (Old Riga) refers not only to Riga's beginnings, but also to one of the tastiest Latvian cakes, which has been served at Riga cafés for several decades. The airy and delectable *Vecrīga* pastry is thought to have originated during the 1930s at *Otto Schwarz*, which was the most prestigious restaurant in the city at the time. It was frequented by the well-to-do, foreign diplomats and other visitors from abroad. Soon after, versions of the sweet treat appeared at other cafés throughout the city.

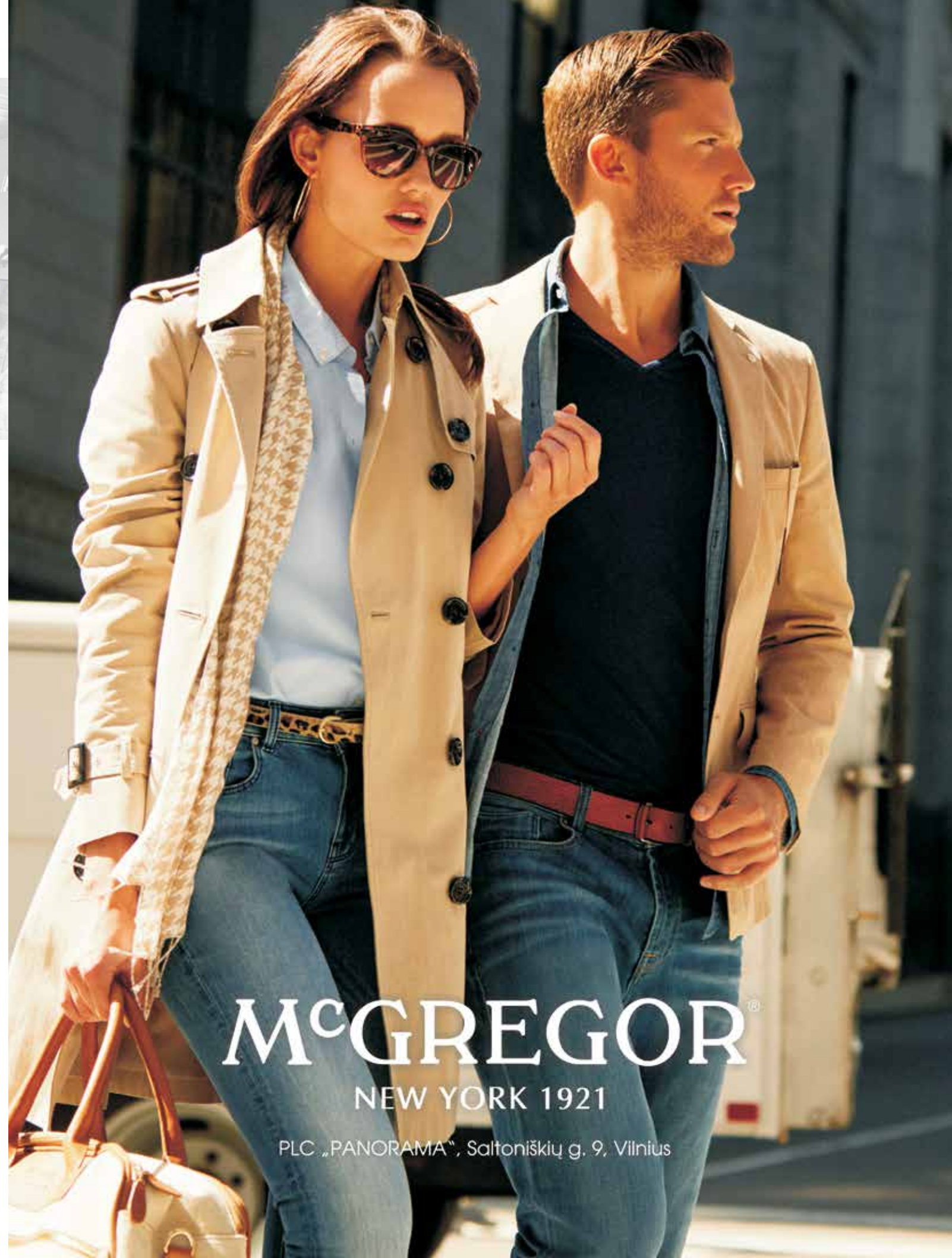
Another legendary Riga spot is the *Vecrīga* café on Riharda Vāgnera iela in Old Riga. It is one of the oldest cafés in the city,

and Rasma Ozola has been working there as a saleswoman for many years. In fact, she has spent more than 45 years working at various cafés in the Old Town. She says that people's habits haven't changed all

The best-tasting  
pastries are made with  
love by skilled hands

that much over the decades; for as long as she can remember, both men and women visitors have enjoyed dropping in for an afternoon coffee and cake and talking about the day's events.

The longstanding saleswoman also claims that the recipe of the *Vecrīga* pastry has not changed and that the secret to its great taste lies in the harmonious balance between the parboiled flour dough and the whipped cream and cottage cheese mixture. Naturally, the *Vecrīga* cake is available at the *Vecrīga* café and tastes exactly the same as when Ozola started to sell these pastries decades ago. Although the cake is relatively easy to make, its taste varies slightly among the cafés of the city. Ozola says that the best-tasting pastries are made with love by skilled hands. Real experts will detect nuances of flavour even in the final touch – a light sprinkle of icing sugar on the top. **BO**



**McGREGOR®**  
NEW YORK 1921

PLC „PANORAMA“, Saltoniškių g. 9, Vilnius





Text by **UNA MEISTERE**,  
anothertravelguide.com  
Publicity photos and  
courtesy of F64

# Berlin



Man Ray, Portrait of Lee Miller,  
Paris, France, 1929

© The Artists Estate. Supplier courtesy of  
The Roland Penrose Collection England 2016



Conductor Andris Nelsons



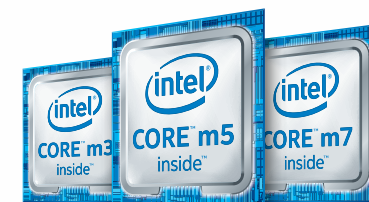
Fly to Berlin  
with airBaltic  
from **€29** ONE  
WAY  
Direct flights from  
RIGA, VILNIUS and TALLINN

For three evenings at the end of this month (April 27, 28 and 29), concertgoers will have the chance to attend a momentous musical event and witness world-famous Latvian conductor **Andris Nelsons** interpreting fragments of Richard Wagner's last opera, *Parsifal*, and Anton Bruckner's *Symphony No. 3*. These works will be performed by one of the world's best orchestras – the **Berliner Philharmoniker** (Herbert-von-Karajan-Straße 1, berliner-philharmoniker.de), with which Nelsons has been collaborating for more than ten years. Aside from being Nelsons' favourite composer, Wagner (1813-1883) also left a deep impression on Austrian composer Anton Bruckner (1824-1896), who saw the premiere of *Parsifal* in 1882 a few months before Wagner's death. Wagner managed to enjoy some of the acclaim that he would receive for this work and, Bruckner subsequently devoted *Symphony No. 3* to his German colleague, whom he considered to be "the unreachable world-famous noble master of poetry and music". Bruckner's work is thus commonly referred to as his "Wagner symphony".

The Martin-Gropius-Bau exhibition hall, for its part, is offering an insight into the life and career of Lee Miller (1907-1977), one of the most fascinating artists of the 20<sup>th</sup> century, and also one of the most photographed women of her time. She served as a muse to many famous artists, including Pablo Picasso, Marcel Duchamp, Salvador Dalí and Man Ray. Miller began her career in the 1920s as a New York fashion model for *Vogue* magazine. She moved to Paris in 1929, where she met Man Ray, becoming his model, lover and source of inspiration. While working as an assistant for Man Ray, she picked up the art of photography and ended up being one of the most active members of the Surrealist movement. During the Second World War, she worked again for *Vogue* as one of the first female war correspondents in Europe. In one iconic photograph, she posed naked in the bathtub of Adolph Hitler's Munich apartment, hours before the German dictator committed suicide in his Berlin bunker. Miller scrupulously photographed the horrors of war, including dying children and liberated concentration camp prisoners. She died at the age of 70, afflicted by alcoholism and depression. The exhibition **Lee Miller – Photographs** (Niederkirchnerstraße 7; on view until June 12) features more than 100 works that illustrate Miller's periods as a muse and as a professional photographer.

On a completely different note, the flagship store of the **Oliveda** (oliveda.com) "cosmeceuticals" company on Neue Schönhauser Straße 11 is a must for those who wish to pamper their skin. The active component of *Oliveda's* holistic products (which have become quite popular among celebrities) is the cell elixir of the olive tree, rather than the water base found in most cosmetics. The pristine white interior of the store was created by the German design bureau **DFROST**.

Photo by Böhm  
(Stadtmuseum Berlin)



## Elite x2

# Designed for IT, loved by users

The Elite x2 1012, powered by an Intel® Core™ processors, doesn't compromise when it comes to enterprise-class performance and productivity.

Intel Inside®. Powerful Solution Outside.

## Starting from 1190 Eur



### Enterprise-class security

Industry-leading security that helps keep data protected on the go, even before booting up.



### On-site serviceability<sup>1</sup>

IT experts can swap out components on the spot to help reduce costly downtime.



### Masterfully crafted

Sleek and beautiful style with a best-in-class keyboard.

HP Advanced Keyboard sold separately or as an optional feature. Not all features are available in all editions or versions of Windows. Systems may require upgraded and/or separately purchased hardware, drivers, software, or BIOS updates to take full advantage of Windows functionality. Windows 10 is automatically updated, which is always enabled. ISP fees may apply and additional requirements may apply over time for updates. See [www.microsoft.com](http://www.microsoft.com).

<sup>1</sup> Serviceable by HP Support, HP Certified Technicians, HP Authorized Service Providers, or participants in the HP Self-Maintainer Program.

Some features including voice-supported Cortana, inking, and Continuum require more advanced hardware. See [microsoft.com/enus/windows/features](http://microsoft.com/enus/windows/features). Screens simulated, subject to change. Windows Store apps sold separately. App availability and experience may vary by market.

Intel, the Intel Logo, Intel Inside, Intel Core, and Core Inside are trademarks of Intel Corporation in the U.S. and/or other countries. Microsoft, Windows, and the Windows Logo are either trademarks or registered trademarks of Microsoft Corporation in the United States and/or other countries.



keep reinventing



Stephanie, Cindy,  
Christy, Tatjana, Naomi,  
Hollywood 1989

Fly to Milan  
with airBaltic  
from **€29\*** ONE  
WAY

**Sometimes** it is worth getting out of one's comfort zone to look at oneself and one's surroundings from a completely different point of view. And if there is a contemporary artist with the ability to instantly catapult the viewer into a different reality, then that is **Carsten Höller**. During the Belgian artist's exhibition at Berlin's Hamburger Bahnhof in 2010, live reindeer roamed the length of the former train station on the ground floor, while those who were lucky enough to book a ticket could spend the night on a mushroom-like platform in the middle of the exhibition space. Höller manipulates with the feelings of the viewer like a skilled alchemist, blurring objectivity and subjectivity, reality and dreams. Anybody who attends his exhibitions becomes a participant, making the visit a very personal and intimate experience. Höller's latest project, *Doubt*, is on view from April 7 to July 31 at Milan's HangarBicocca contemporary art space (Via Chiese 2, hangarbicocca.org). This showing unfolds along twinned, parallel paths, which means that the visitors themselves can choose how to approach the exhibition and which path to take. More than 20 large-scale works will be on view, some of them older and some entirely new.

The Palazzo della Ragione Fotografia (Piazza dei Mercanti), for its part, is displaying a retrospective of works by legendary American fashion photographer **Herb Ritts** (1952-2002) until July 5. Ritts became famous during the 1980s with his black-and-white fashion photographs of the most famous supermodels of that era – including Cindy Crawford, Christy Turlington and Naomi Campbell – as well as his pictures of nudes. In 1989, five supermodels that he photographed together appeared on the cover of *Rolling Stone* magazine. Ritts also took portraits of many show business stars, including Madonna, Michael Jackson and Richard Gere. Being HIV-positive, he died at the age of 50 as a result of complications from pneumonia.

No less glamorous than Ritts' photographs is the **Senato** (Via Senato 22, senatohotelmilano.it), Milan's newest boutique hotel. The Neoclassical five-storey building in which the hotel is housed once served as the owners' family residence. Marble, brass, wood and velvet; a matted black, deep green, beige and gold palette of tones; each detail fine-tuned in accordance with the best Italian made-to-measure traditions; discrete and simultaneously refined. The icing on the cake is provided by the decorative grey rock pool in the hotel courtyard, which reflects the hotel's architecture. Oh yes, not far away is the legendary via Montenapoleone (for shopping addicts) and the Teatro alla Scala (for opera lovers).

# Milan

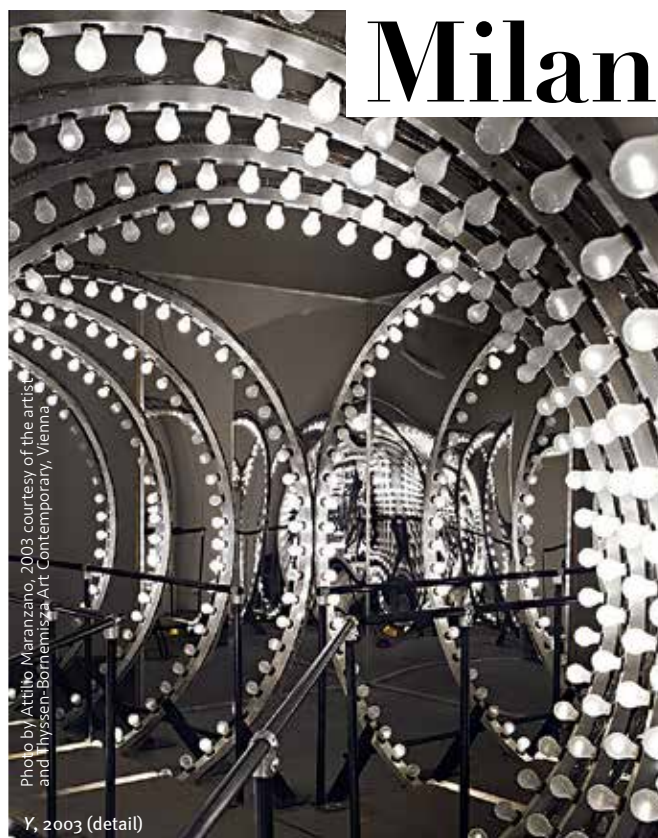


Photo by Attilio Maranzano, 2003; courtesy of the artist and Thyssen-Bornemisza Art Contemporary, Vienna

Y, 2003 (detail)

Senato hotel



Photo by Jakub Halun



**GANT**

• PC „EUROPA“, KONSTITUCIJOS pr. 7A, Vilnius

• PC „OZAS“, OZO g. 18, Vilnius



Fly to Copenhagen  
with airBaltic  
from **€29** ONE  
WAY

Sirin

# Copenhagen



Musling restaurant

Photo by Rie Neuchts



Paul Gauguin, *Reclining Tahitian Women*, 1894

One of the world's most valuable collections of works by French artist Paul Gauguin (1848-1903) can be seen at the NY Carlsberg Glyptotek (Dantes Plads 7, glyptoteket.dk), which was founded by beer brewer Carl Jacobsen (1842-1914) in 1888. This spring and summer (from April 15 to August 28), the exhibition **Gauguin's Worlds** is devoted to the artist's depiction of "the primitive" in various parts of the world. To Gauguin, ancient cultures, such as those in Polynesia, served as both sources of inspiration and a reminder of our common roots as human beings.

Feeling disillusioned with the art scene in Europe, Gauguin stepped onto a ship in the port of Marseille in 1891 and headed off for Tahiti in the hopes of finding a purer and more innocent world. However, upon arriving there, he was in for another disappointment. European missionaries had converted many people to Christianity and left a strong cultural imprint. Instead of finding scantily clad sensuous natives, Gauguin was confronted with the sight of conservatively dressed people who dutifully went to church every Sunday. Nevertheless, Gauguin the myth-maker depicted life in Tahiti as he had imagined it should be. Having spent 12 years in the South Pacific, lonely and largely unrecognised, Gauguin died of complications induced by syphilis in 1903 on Hiva Oa Island in the Marquesas. He had considered returning to Europe at the end of his life, but was dissuaded from doing so by his art dealer in Paris.

Copenhagen stands out among other Nordic capitals with a particular sense of style and fashion, as evidenced by the new **Sirin** concept store (Ravnsborg Tvaergade 7, sirincopenhagen.com), which offers a very personal design selection that mixes languages, cultures and styles. There you will find furniture, accessories, art and niche magazines, jewelry, perfume, gifts and toys. The owners have chosen all of the items in the store, which have been made by emerging Danish brands and small producers, or which originated in the countries where the owners have lived. Before moving to Copenhagen, the Russian-Norwegian family that owns the shop lived in Paris, Moscow, London, Oslo and Luxembourg.

At **Sirin**, modern minimalist objects are sold together with charming old-school items. Posters and souvenirs by the Estonian graphic design office **Bold Tuesday** appear alongside beard combs made of Soviet-era vinyl, while furniture by the Danish **Novem Cabinet Makers** company unites contemporary functionalism with reminiscences of the past. The name of the store is just as conceptual as the items on offer – it comes from Vladimir Sirin, the pseudonym that Russian-American novelist Vladimir Nabokov sometimes used.

Gourmets, for their part, are in for a real treat at the new **Musling** restaurant (Linnésgade 14, musling.net), which belongs to the same people who own the popular *Kødbyens Fiskebars* fish restaurant in Copenhagen. **Musling** is located across from the recently renovated Torvehallerne market building, and everything that is served onto your plate is fresher than fresh. You won't find any farm-raised fish here, and most of the vegetables will be certified organic. **BO**

Photo by Furry

**ULYSSE NARDIN**  
SINCE 1846 LE LOCLE - SUISSE



**MARINE DIVER**

SELF-WINDING MOVEMENT. WATER-RESISTANT TO 300M.

18 CT ROSE GOLD CASE. ALSO AVAILABLE IN STAINLESS STEEL.

ULYSSE-NARDIN.COM

**Montres de Lux**

KALĶU IELA 2-67 (ENTRANCE FROM KUNGU IELA)  
TEL: (+371) 67221122  
EMAIL: MONTRELLE@LATNET.LV  
WWW.UXURYWATCHES.LV





Text by **ANDA KĀRKLIŅA**,  
andasstuff.wordpress.lv  
Illustration by  
**DIANE BIGDA** (Corbis)

# Responsible travel

A growing number of travellers want their journeys to be less invasive and more beneficial to the local community and environment.

**R**ecently, social media were flooded with the shocking news of the death of a dolphin pup in Argentina due to the irresponsible actions of holidaymakers. Crowds of people had passed the beached animal from hand to hand and taken selfies with it until it died of dehydration.

Environmental experts were quick to point out that this wasn't the first time that an animal had died due to tourists' seemingly insatiable penchant for selfies in unusual settings. Indeed, this recent incident is only the visible part of a huge iceberg created by irresponsible tourism.

I will never forget my visit to a reserve for "retired" elephants that had previously worked as beasts of burden, in some cases carrying tourists on their backs for hours on end, day in and day out. In an effort to promote responsible tourism, this elephant reserve encourages visitors to spend quality time with the animals, while learning how to feed and groom them. Interspersed with glimmers of happiness, I also detected a deep sadness in the eyes of these intelligent

beings, which still bore memories of the previous blows, jabs, food deprivation and other forms of ill treatment that they had received at the hands of their former masters.

Whenever we take a trip abroad, we can choose how to travel. We can fly with an airline that is committed to lower carbon emissions. We can use our hotel towels several times, rather than having them changed after each use. We can turn off the lights and air conditioning when we leave the room where we are staying. We can dine at restaurants that serve mainly local produce. We can refrain from buying exotic souvenirs made of coral and handbags fashioned from crocodile skin. We can ask people for permission to photograph them.

Responsible travel is environmentally, socially, culturally and economically sustainable. It can apply to any type of holiday, regardless of whether one is staying at a luxury beach villa or a backpacking lodge. It means acting smartly. Take mostly pictures and fond memories home with you, while leaving little more than positive footprints behind! **BO**



**RATONDA ★ ARTIS ★ MONIKA**

*Welcome home*

**Ratonda Centrum Hotels**  
Rotundo st. 1, Vilnius, LT-01400, Lithuania  
Tel.: +370 5 212 06 70  
Email: ratonda@centrumhotels.com

**Artis Centrum Hotels**  
Totorių st. 23, Vilnius, LT-01121, Lithuania  
Tel.: +370 5 266 03 66  
Email: artis@centrumhotels.com

**Monika Centrum Hotels**  
Eļzabetes st. 21, Rīga, LV-1010, Latvia  
Tel.: +371 703 19 00  
Email: monika@centrumhotels.com

[www.centrumhotels.com](http://www.centrumhotels.com)





How Mick Jagger's mouth became the Rolling Stones' legendary logo

# Hot lips

Text by **AGRA LIEĢE**  
Photos from the Rolling Stones Archive



The boundary-pushing and forever-cool *Rolling Stones* are about to have their first international exhibition at the Saatchi Gallery in London this April, but what was up with the London Underground's officials forbidding the respectable gallery from displaying advertising posters for the exhibition on the Tube last year? It turns out that the band's equally famous and provocative logo of a tongue protruding from an open mouth was applied to a photo of a woman's crotch in the poster – just to push things a little bit further.

Eventually, both sides retreated. Saatchi pushed the famous tongue and lips up from the crotch to the navel area in the poster, which passed the London Underground's decency test. Incidents like this are just another testament to what the *Rolling Stones* are all about – namely, sex, rock and roll, defiance and, undoubtedly, Mick Jagger's big mouth.

The history of the tongue and lips logo goes back to 1969, when lead singer Jagger called up London's Royal College of Art to recruit an art student who could create some visual material for the band's upcoming album. It is said that

Jagger was aiming for a likeness to Kali, the Hindu goddess of creation and destruction, but 24-year-old John Pasche, who Jagger chose for the assignment (and who accepted 50 British pounds to draw up the logo), found more inspiration in Jagger himself.

While Kali has also been depicted with a large mouth and protruding tongue, Jagger's own lips and mouth – which certainly are among the first things that one notices when seeing him – were more in line with the band's provocative nature. The famous logo, colloquially known as *Hot Lips*, has stayed with the *Stones* ever since.

*Exhibitionism* opens at the Saatchi Gallery on April 6 and will be on view until September of this year. Spread across the entire two floors of the premises in nine themed galleries, the exhibition will offer a comprehensive and immersive insight into the legendary band's 54-year history. Viewers will be treated to over 500 original *Rolling Stones* artefacts that include rare instruments, poster and album cover artwork, audio tracks, film footage, iconic costumes and much, much more. **BO** ① saatchigallery.com



## APRIL SPECIAL OFFERS

 <p><b>JIL SANDER</b> Sun Men Eau de Toilette 75 ml</p>	<p><b>19.90 €</b></p>	 <p><b>MOSCHINO</b> Funny Eau de Toilette 50 ml</p>	 <p><b>NINO CERRUTI</b> 1881 Femme Eau de Toilette 50 ml</p>
 <p><b>KENZO</b> Flower by Kenzo Eau de Toilette Légère-Light 30 ml</p>	<p><b>29.90 €</b></p>	 <p><b>HUGO BOSS</b> Dark Blue Eau de Toilette 75 ml</p>	 <p><b>LACOSTE</b> Love of Pink Eau de Toilette 90 ml</p>
 <p><b>HUGO BOSS</b> Number One Eau de Toilette 125 ml</p>	<p><b>39.90 €</b></p>	 <p><b>DOLCE &amp; GABBANA</b> The One Sport Eau de Toilette 50 ml</p>	 <p><b>GUCCI</b> Guilty Black Pour Homme Eau de Toilette 50 ml</p>

**Upon arrival at RIGA International Airport, the passengers arriving from Schengen countries can shop in all airside shops upon presenting the boarding pass of the arriving flight. This also applies to transfer passengers.**

Prices are valid for April 2016 in ATU Duty Free Riga stores. Due to seasonal campaigns, prices are subject to change without prior notice. Product availability is limited with stocks. For questions and details you can contact ATU Duty Free Customer Relations: [customer@atu.com.tr](mailto:customer@atu.com.tr)

✈️ TURKEY | GEORGIA | TUNISIA | MACEDONIA | LATVIA | SAUDI ARABIA | OMAN | USA

facebook.com/atudutyfree | twitter.com/atudutyfree | instagram.com/atudutyfree | youtube.com/atudutyfree | linkedin.com/company/a.tu



Text by **DACE VAIVARA**  
Publicity photos courtesy of  
iAmsterdam.com

# Amsterdam's free spirit

**Dutch** fashion can be described as a modern expression of individual freedom, which is why fashion designers from the Netherlands are known as creative free-thinkers who don't let unnecessary biases get in the way of their work. This is manifestly evident in the clothing of the *Viktor & Rolf* fashion house. Founded in 1993 by the extravagant duo Viktor Horsting and Rolf Snoeren, *Viktor & Rolf* surprised the fashion world with theatrical and surreal runway shows that fused fashion with art.

Dutchman Lucas Ossendrijver, a designer of men's ready-to-wear clothing for the prestigious French brand *Lanvin*, is a trendsetter of male fashion in Paris, while Francisco van Benthum is considered to be the leading designer of men's luxury fashion in the Netherlands. Dutch Modernism proponent Alexander van Slobbe, for his part, stands out with refined elegance and minimalism. A pioneer of Dutch fashion, he gained international recognition with the *SO* men's fashion label that he founded in 1993.

Designer Marlies Dekkers has achieved notable success with her *Undressed* line of underwear, while Jan Taminiau's original "mail bag" clothing items have been worn by Queen Máxima of the Netherlands. Known for an extreme version of haute couture that is united with digital technologies, Iris van Harpen has created clothes that are works of art for such musical stars as Björk, Lady Gaga and Beyoncé.

In the cyclists' paradise of Amsterdam, the Dutch like to wear original and contemporary clothing, without paying too much attention to the latest fashion trends. The dress code for bicycle riders is simple: cyclable and chic, as priority must be placed on comfort and practicality in all weather conditions. Among the most important items in a Dutch cyclist's daily wardrobe is a raincoat, a warm sweater and a large bag in which to place one's essentials. **BO**



Aziz Bekkaroui | Photo by Team Peter Stigter

Fly to Amsterdam  
with airBaltic  
from **€75** ONE  
WAY  
Direct flights from  
RIGA, VILNIUS and TALLINN

Amsterdam



Raincoat by  
*Viktor & Rolf*,  
EUR 493,  
yoox.com



Travel  
map diary,  
EUR 20,  
yoox.com



Bag  
by *Viktor & Rolf*,  
EUR 506, yoox.com



Dress by  
*Viktor & Rolf*,  
EUR 684,  
yoox.com



Shoes by  
*United Nude*,  
EUR 120,  
brandoutlet.com



Bicycle by  
*Gazelle*,  
EUR 549,  
gazelle.nl

## SHOPPING IN AMSTERDAM 290 Square Meters

This nice shop originally occupied 90 square metres when it was founded in 2001 and expanded to its present size in 2008. Now known as a "creative concept store", it features clothing, shoes, books, music recordings, magazines and artwork by many brands, including *A.P.C.*, *Andersons*, *Our Legacy*, *Fjallraven*, *Grenson* and *Kryptonite*. The store regularly hosts presentations of clothing collections by young designers as well as fashion and art shows.  
Houtkopersdwaarsstraat 3  
① 290sqm.com

## Tenue de Nîmes

A true paradise for jeans-wearers, this shop features both quality old-school and contemporary brands such as *Levi's Vintage*, *Lee Originals*, *Momotaro*, *Acne*, *Naked & Famous* and *Nudie*. In tune with

their penchant for "the good things in life", boutique owners Menno van Meurs and René Strolenberg offer customers the opportunity to enjoy a *Life Saver* espresso coffee, a glass of wine or a classic *Heineken* beer.  
Elandsgracht 60  
① tenuedenimes.com

## United Nude

At the laconic concept store by Dutch shoe brand *United Nude*, designer shoes created with 3D printing special effects are displayed like works of art on a wall filled with LED lights. The brand was founded in 2003 by British shoemaker Galahad Clark and Dutch architect Rem D Koolhaas, the nephew of world-famous architect Rem Koolhaas. Among the most famous *United Nude* items one might mention the *Fame* shoes by *Lady Gaga* and the *Nova Shoe* by Zaha Hadid.  
Spuistraat 125a  
① unitednude.com

Sunglasses by  
*Acne Studios*,  
EUR 290,  
mytheresa.com



**CC**

ELISABETTA FRANCHI

JOHN  
**RICHMOND**

**G-STAR RAW**

**PORSCHE DESIGN**

**VERSACE JEANS**

**TRUSSARDI JEANS**

**Justcavalli**

**BALDESSARINI**

**Samsønite**



# F & MORE

i/c Sky&More | 2.stāvā | Dunties iela 19 a | Rīga  
www.skyandmore.lv





Style by **ANNA KUSTIKOVA**  
Photo by  
**LAURIS AIZUPIETIS** (F64)  
Display and flowers –  
*Lakstos flower shop*

Filled with  
fresh-cut  
flowers or  
arranged with  
other collection  
pieces as works  
of art, eternal  
classic vases  
like these  
are essential  
facets of  
modern design.

**Green vase** by *Van Roon*,  
EUR 109, *Henry Moon*  
**Hybrid Adelma vase with  
dragon** by *Seletti*, EUR 121,  
*XCelsior*  
**Vase with blue ornaments**  
by *Otilie Home*, EUR 34.70,  
*Otilie Home*  
**White vase** by *Villeroy &  
Boch*, EUR 84, *Henry Moon*  
**Tablecloth** by *Beauville*,  
EUR 100, *Henry Moon*  
**Cup and saucer** by  
*Villeroy & Boch*, EUR 36.20  
and 33.80, *Henry Moon*

Store addresses in Riga: *Henry Moon*  
design salon, Blaumaņa iela 5A;  
*XCelsior* architecture and design  
studio, Kalnciema iela 37; *Otilie Home*  
interior design salon, Tērbatas iela 5;  
*Lakstos flower shop*, Ģertrūdes iela 23

FREYWILLE.COM | VIENNA  
RIGA 10 Valnu street +371 6 7213017 • TALLINN 12 Pāmu street +372 602 5050

Shop online now: shop.FREYWILLE.COM



**FREYWILLE**  
18 kt&diamonds  
PURE ART



# Where a Vienna café chair meets the 21<sup>st</sup> century

Aside from making classic Vienna café chairs since the 19<sup>th</sup> century, *Gebrüder Thonet Vienna* (GTV) also manufactures fashionable 21<sup>st</sup>-century designer furniture.



Designers Sofia Lagerkvist and Anna Lindgren

## WHAT IS IT?

*Hideout* is a lounge chair with a square, steam-bent solid beech structure. Its seat and backrest are upholstered, while the embracing armrests are made of woven cane parts. Created by Swedish design group *Front* for *Gebrüder Thonet Vienna* of Austria, *Hideout* combines elements of GTV's 19<sup>th</sup>-century Viennese café chairs with 21<sup>st</sup>-century lounge furniture traits.

## WHY IS IT SPECIAL?

Michael Thonet (1796-1871) is one of the best-known names in the history of furniture design. Originally from Germany, he decided to make the most of the opportunities provided by the Industrial Revolution. The enterprising carpenter based his business on industrially made steam-bent wood furniture and attempted to obtain a patent for this idea in Germany, France and Russia, but without success.

Text by  
**KRISTĪNE BUDŽE,**  
Pastaiga  
Publicity photos



Later, a representative of the Austrian imperial court saw Thonet's furniture at an exhibition and invited him to work for the emperor in Vienna. Not long after, the carpenter moved his business to Austria, founding *Gebrüder Thonet* in 1853.

The company made its first bentwood chair model specifically for the Palais Schwarzenberg in Vienna. That model formed the basis for others, of which the most famous is Model No. 14, which became a fixture at cafés all across Vienna. Between the mid-1800s and the 1930s, Thonet's enterprise manufactured more than 50 million exemplars of that legendary chair. Before the Second World War, the Thonet family owned factories in several European countries and offered almost 1,000 different furniture items in its catalogue. However, the war brought on dramatic changes, including the loss of all of the company's production facilities in Eastern Europe. Since 1976, the enterprise has been known as *Gebrüder Thonet Vienna*.

The company that Thonet founded has been cooperating with talented furniture designers and architects since its very inception. Famous Art Nouveau architect Otto Wagner designed and then commissioned a Thonet chair for the headquarters of the Vienna Postal Savings Bank in 1906. Another well-known

20<sup>th</sup>-century designer named Adolf Loos, who is known to this day for claiming that ornament in art is "degenerate", designed and commissioned a Thonet chair for the *Café Museum* in Vienna. And Le Corbusier, who is perhaps the most famous modernist of them all, used Thonet chairs in the first interiors that he furnished.

*Gebrüder Thonet Vienna's* tradition of executing joint projects with young and talented designers continues to this day in the manufacture of contemporary bentwood and woven cane furniture. The *Front* designer group of Sweden has created several items of furniture together with GTV, including a bentwood table, a clothes valet and the *Hideout* lounge chair. *Front* initially gained media attention as a group of four young female Swedish designers, of whom two – Sofia Lagerkvist and Anna Lindgren – are still with the group. Recently, the *Hideout* chair received the iF Gold Award in design.

## HOW DOES IT FIT INTO INTERIORS?

The *Hideout* chair fits equally well into residences with reminiscences of older historical styles and fashionable 21<sup>st</sup>-century apartments. It can stand out on its own as an interior accent or be incorporated as a player in larger decorative ensembles. **BO**

① [gebruederthonetvienna.com](http://gebruederthonetvienna.com)

# L'OBJET dinnerwear and cutlery







Text by **ILZE POLE**  
Photos courtesy of  
**MARTIN MITEV**

# This is your captain speaking

*Baltic Outlook* introduces you to some of the most important people at *airBaltic* – its flight crew members.

**MARTIN MITEV (33),**

from Bulgaria, captain of *Dash 8 Q400* aircraft  
Hours flown: 4,000

## SNAPSHOT TO SHARE

On my way to work at 05:16 in the morning on June 6 of last year. This photo captures the essence of people's inspiration to fly, especially because it was taken from the ground. To quote someone far more eloquent than myself: "And, while with silent, lifting mind I've trod The high untrespassed sanctity of space, Put out my hand, and touched the face of God." (John Gillespie Magee Jr.)

## FAVOURITE BOOK

Up until 25 years of age, I devoured science fiction books, so I'd have said *Excession* by Iain M. Banks or the *Foundation* series by Isaac Asimov. Now, I'm more anchored in reality, so I'd go for *How to Fail at Almost Everything and Still Win Big* by Scott Adams, the author of *Dilbert*.

## THREE THINGS THAT I NEVER LEAVE HOME WITHOUT

A positive outlook, a professional mindset and a joke-of-the-day. OK, more seriously: keys, smartphone and shoes.

## LAST DESTINATION FLOWN TO AS A PASSENGER

Vienna, a transit point on my way to visit family in Sofia, Bulgaria, where I'm from.

## FAVOURITE RUNWAY

Every runway that I've had contact with has its temperament, but 25R in Brussels will always hold a special place. There's a castle with a moat visible on the short final approach. I also associate the runway with fond memories of having lived in the Belgian capital for seven years.

## FAVOURITE RESTAURANT

It depends on the mood, time of day, and budget. In Riga, I'm frequently at *Osiris* on Kr. Barona iela. I also like *Singh's* on Ģertrūdes iela and anything in the Āgenskalns district. I'm compiling a "potato pancake quality index" of restaurants in Latvia, after which I could give a more scientific answer to this question.

## THINGS THAT MIGHT SURPRISE A PASSENGER WHO STEPS INTO THE PILOT'S CABIN

If for the first time, then how great the view is. Otherwise, how something as complicated as an airplane can be managed in such a small space. Also, probably that there's no table to eat from or write on (at least not on *Dash* aircraft).

## HOBBIES

Flying (yes, again), reading, travelling, movies and other standard entertainment, although nowadays, I spend time primarily with my kids.

## HOW IT ALL BEGAN

I first remember sitting in the pilot's seat of a *Tupolev 134* when I was about six years old, although my initial introduction to air travel must have happened earlier (my father was a commercial airline pilot). Regardless, that constitutes my first conscious memory of a love for flying.

## BEST THING ABOUT BEING A PILOT

Being a pilot. I'm kidding. The exhilaration of having performed your personal best at the end of a day's work.

# Prefabricated Buildings Factory

Design | Production | Construction



## Swedish quality at Latvian prices

- Prefabricated panels and modules
- Largest production capacity in the Baltics
- Swift production using only EU certified materials
- Custom design for highly energy-efficient buildings





## TONFISK COFFEE POT

### Nordic minimalism

Go anti-tech with this modern, functional Finnish design classic, and bring a bit of class to your caffeine addiction. The laminated walnut band and ceramic top insulate your beverage and protect your hands from the heat – much more comfortable than handled pots. It won't dribble when poured and you don't even need to use coasters, since this pot can stand on its own wooden bracelet. Available in several sizes, and even comes in a tea drinker's version.

EUR 75 | ① tonfisk-design.fi



## Espresso your love

This month, we take expert coffee-making both online and offline



### HARIO BOUNO COFFEE DRIP KETTLE

Sleek kettle

If you're going to do pour-over, you might as well do it in style. This handsome-looking, stainless steel coffee drip kettle comes with a thin, carefully shaped spout to maximize the pouring experience and allow for easier control of water flow. The flat bottom allows for use directly on gas or electric stoves. Comes in either 1-litre or 1.2-litre capacities, and is also available in an electric version.

EUR 48 | ① hario.jp



### HEY JOE COFFEE

#### Mug shot

Far from any old coffee cup, the world's first smart mug lets you brew fresh coffee anywhere, anytime. The genius device does the brewing inside a thermos, regulating the temperature and rendering coffee-making a cinch: just fill the 350-ml mug with water, insert a pod and press the button. It takes just four minutes from power on to first steaming hot sip.

EUR 80 |

① heyjoecoffee.com

### MANUAL COFFEEMAKER Nº1

#### Your daily grind

Slow down your mornings with the thoughtful, understated design of this pour-over coffeemaker. The process couldn't be simpler: just pour hot water through freshly ground coffee in a filter, and then watch the brewed coffee slowly drip into a carafe – or straight into your mug. For craft coffee brewers, visibility is key, and the handmade sculptured glass lets you clearly see the entire brewing process.

EUR 89 | ① manual.is



### IKAWA HOME ROASTER

Come home to roast



This device lets you roast your own coffee beans right in your kitchen like a professional at the touch of a button. Select the roast recipe of your choice – such as cafetière, espresso, AeroPress or filter – on your smartphone, drop the beans into the roaster and in under ten minutes you'll have freshly roasted beans ready to brew. You can either source your own un-roasted coffee or select from a curated inventory of fresh beans, which come with recommended recipes. As an added bonus, the company invests 10% of its revenue into fair trade projects.

EUR 776 | ① ikawacoffee.com



ПОРАДУЙ СЕБЯ И СВОЙ ДОМ!

MĒBELES • САЛОН МЭБЕЛИ • FURNITURE SHOP

Мебельный салон LARUS в Риге:  
ул. Дарзциема, 39.  
Тел.: +371 6717 1010.  
Пн.-пт. 10:00-19:00, суб. 10:00-19:00,  
воскр. 10:00-17:00

Мебельный салон LARUS в Даугавпилсе:  
ул. Инженеру, 1.  
Тел.: +371 6544 0399.  
Пн.-пт. 10:00-19:00,  
суб. 10:00-17:00

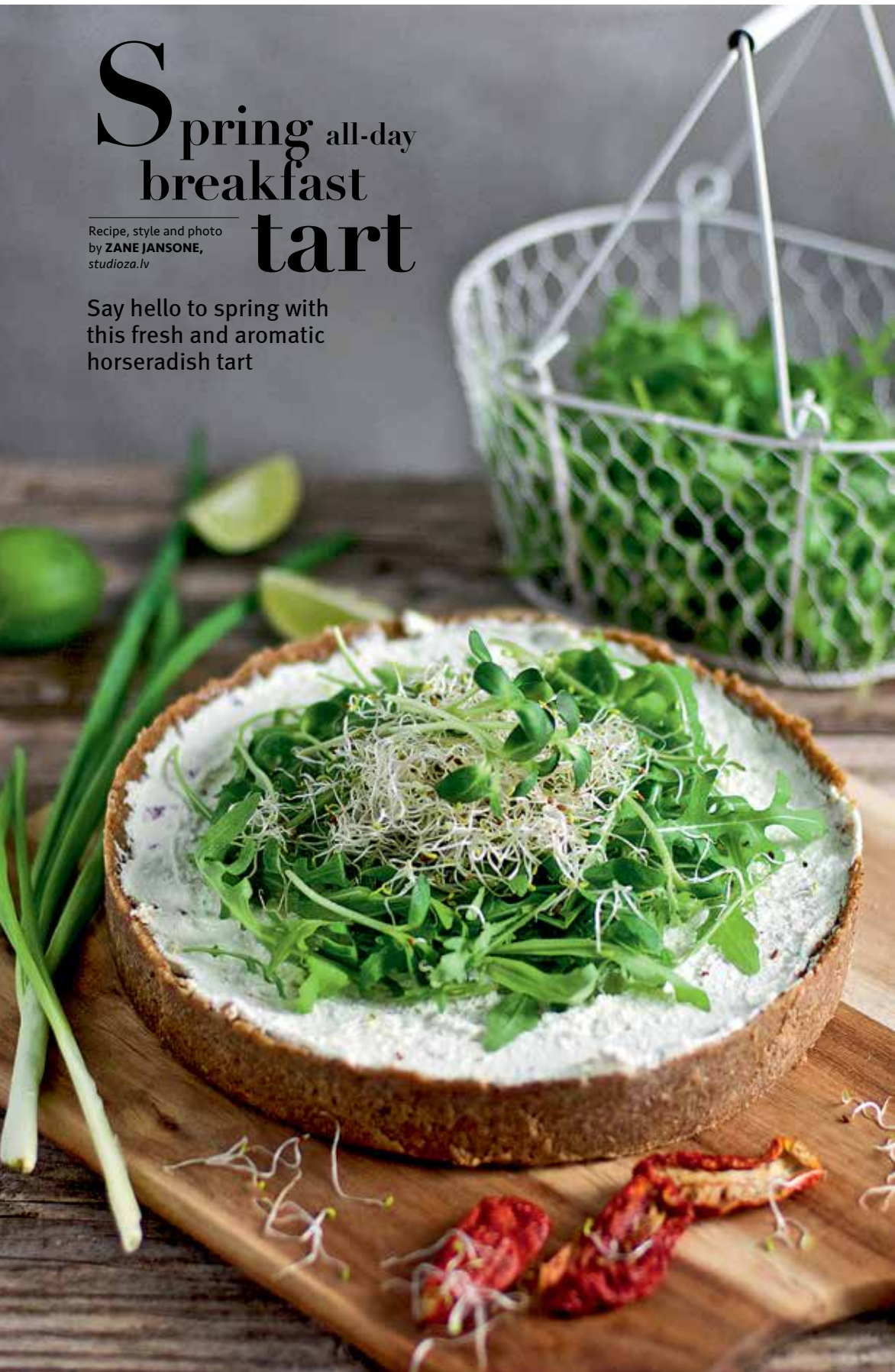
[www.larus.lv](http://www.larus.lv)



# Spring all-day breakfast tart

Recipe, style and photo  
by **ZANE JANSONE**,  
studioza.lv

Say hello to spring with  
this fresh and aromatic  
horseradish tart



## Ingredients

### For the crust:

7-8 slices of dark rye bread  
100 g butter, warmed to room  
temperature

### For the filling:

800 g whole milk cottage  
cheese  
100 ml coconut oil  
1 tbsp. horseradish (grated  
or pickled)  
1 small red onion, chopped  
grated peel of one small  
lemon  
1 bunch dill and green onions,  
chopped

### For the garnish:

Rocket salad  
2 sun-dried tomatoes,  
chopped  
Sprouts of your choice, such  
as cabbage, sunflower or peas  
½ lemon (juice)

## Preparation

Remove the crust from the  
rye bread slices and blend the  
bread together with the butter.  
Rub some more butter along  
the inner surface of a 23-cm  
cake pan with removable  
sides. Apply the rye bread and  
butter mixture evenly with  
your hands along the bottom  
and sides of the pan to a  
height of 3 cm.

Place the cottage cheese,  
coconut oil, horseradish,  
onion, lemon peel, dill and  
green onion into a food  
processor and blend into a  
uniform paste.

Evenly pour the filling from  
the food processor onto  
the rye bread crust. Let the  
tart sit for 4-5 hours in the  
refrigerator so that the filling  
hardens, or for 30 minutes  
in the freezer if you are in  
a hurry.

Garnish the tart with the  
sun-dried tomatoes, rocket  
salad and sprouts. Lightly  
sprinkle with lemon juice  
and serve. **BO**

# THE TREASURES OF ITALIAN HISTORY

**BOSCA**



Since 1831 **Bosca** secrets are being  
guarded in the *Cattedrali Sotterranee*  
wine cellars, that stretch under the  
Canelli town in Italy and are inscribed  
on UNESCO cultural heritage list.

ALCOHOL CONSUMPTION MAY HAVE ADVERSE EFFECTS



# Bubbly life

Hottest  
trends of a  
champagne  
lifestyle

Text by **ANDA KĀRKLIŅA**,  
andasstuff.wordpress.lv  
Photo by Corbis



Once I was in a restaurant with some friends, enjoying delicious oysters together with a glass of champagne. A well-known combination of food and drink, right? Then we decided to pour some champagne into a near-empty shell, in which only a few drops of the oyster's natural juices remained. Superb! The aesthetics of an oyster shell bring on pleasant sensations of sight and touch in and of themselves, and the use of such a shell in place of a champagne glass opened up completely new nuances in the taste of this bubbly drink.

I encourage you to be bold and to experiment. For example, instead of drinking champagne out of a traditional flute glass, try drinking it out of a white wine or Burgundy red wine glass. Yes, there will be fewer bubbles in the glass, but the champagne's aroma will come forth in all of its fullness, permitting you to really appreciate its flavour.

Try drinking champagne out  
of a white wine or Burgundy  
red wine glass

And don't shy away from having a glass of champagne on a weekend morning. The godly drink's sparkling bubbles will immediately generate a laid-back feeling of aristocratic happiness. Just remember that champagne is a capricious beverage and that it doesn't like being overwhelmed by gastronomic wonders, which is why it is best enjoyed as an aperitif with light hors d'oeuvres.

True, this rule also has some exceptions. I vividly remember a spontaneous decision to eat some dumplings on an outing with friends to the Riga Central Market. Nothing could possibly have been a better accompaniment than the cool bottle of rosé vintage champagne that we had taken along with us. Admittedly, our feelings may have been influenced by a spirit of adventure and the desire to try new things, but in any case, the champagne at that moment tasted just as good as it would have in a high-class restaurant, if not even better.

This story about champagne and dumplings has reminded me to remain open to new discoveries and to keep trying new things. Along these same lines, champagne connoisseurs have taken to a new trend: visiting small champagne producers and imbibing samples that have been made in relatively small amounts from the growers' own vineyards. Grower champagnes are artisanal and made in house styles. In addition, they are often quite affordable, especially in comparison to the products offered by more established producers. A truly great way to gain new impressions and tastes! **BO**



## OCTAGON - a masterpiece of precision

  
**Villeroy & Boch**  
1748

*The octagon, a symbol of perfection, has been translated into ceramics in a truly unique way. With Octagon, Villeroy & Boch brings you a masterpiece of precision and craftsmanship, incorporating all the possibilities of TitanCeram: highly precise corners and facets formed in ceramics – and surrounded by an exclusive range of high-quality finishes, such as leather, stone or real-wood veneer.*



[WWW.VILLEROY-BOCH.COM](http://WWW.VILLEROY-BOCH.COM)

Villeroy & Boch Gustavsberg Branches:

F.R. Faehmanni 6, 10125 Tallinn, Estonia  
Phone: +372 646 0312  
E-mail: [info@gustavsberg.ee](mailto:info@gustavsberg.ee)

Krasta 68a, LV-1019 Rīga, Latvia  
Phone: +371 6724 5511  
E-mail: [info.latvia@gustavsberg.com](mailto:info.latvia@gustavsberg.com)

Maironio 25-23, LT-01125 Vilnius, Lithuania  
Phone: +370 5246 0810  
E-mail: [infolt@gustavsberg.com](mailto:infolt@gustavsberg.com)



Text by **AGRA LIEGE**  
Photos courtesy of  
**DICK DUYVES**

# Classic values live on

*Baltic Outlook* takes a tour inside a historical canal house in Amsterdam, which reveals tasteful examples of Dutch interior design.

## The

*Canal House HG* apartment is part of a 100-year-old building that sits on one of Amsterdam's most beautiful 17<sup>th</sup>-century canals. The renovation of canal houses is a typical Dutch interior design assignment and was undertaken in this case by the *Powerhouse Company*. Despite the apartment's prime location, the interior space that its owner inherited was not particularly inviting. The atmosphere was rather cold and formal, and the spatial organisation had become confused over the years, cluttered with small rooms.

Although budgetary, spatial and regulatory constraints affected the planning of the new interior, the designers managed to reach an optimal solution together with the owner, who had a great collection of mid-20<sup>th</sup>-century Scandinavian furniture to display. The premises gained an added sense of warmth, elegance and serenity in the process.

*HG* illustrates the versatility offered by a Dutch canal house, which – while narrow, deep and tall – allows for flexible living solutions in a high-density urban dwelling. The designers left most of the 120 m<sup>2</sup> apartment white and open so as to maximise light and space. They also opened up the interior by taking out walls to create two distinct zones: a kitchen/living area and a bathroom/dressing room/bedroom zone. These places are now flooded with natural light. Contrasting ceiling heights that vary from two to four metres add a dramatic vibe to the apartment.

The collaboration between the client and the designers is continuing, as they are still working on adding new things to the home and are looking into changes that could later be made to the garden house.



The removal of the upstairs flooring added a lofty dimension to the space. The layout was simplified to make the split-level living room and kitchen occupy an uninterrupted space on the ground floor, while the new staircase leads up to the bedroom. On one side of the staircase, an emerald green marble-walled bathroom is separated from the main space by a monumental sliding marble "wall", while a dark glass storage room stands on the other side of the staircase.



◀ Approaching the apartment through the garden, the designers discovered a tall and beautiful arched window, which was partly obscured by flooring that divided it into two. The flooring was opened up and the resulting void was filled with a sculptural staircase. Through the newly-opened window, the apartment gained additional light and great views of the neighbouring gardens. The lines on the winding staircase reflect the curving ornamentation of the arched window and the smaller arched openings on either side of it.



▲ In addition to the marble bathroom wall and glass storeroom, further elements were added. These share a certain monumentality that is expressed in clean and pure materials. In the kitchen, which occupies the rear space of the ground floor and leads out onto the courtyard, a black floor-to-ceiling furniture item has a matte, black, papery finish. It houses most of the kitchen cabinets and appliances.





Opposite the kitchen cabinet, a warm wooden oblong counter forms an island for the sink.

Three stairs lead up to a raised living area with a wooden floor, while the lower space features an expansive floor-to-ceiling bookshelf. A few elegant solutions like these went a long way in sprucing up the apartment interior. The expansiveness of the main space, which is punctuated by simple and monumental objects, contrasts with the cosy and contained intimacy of the bathroom and bedroom areas.



◀ The biggest changes were implemented in the master bedroom suite, where a floor and series of smaller spaces had cut off the generous light from a large window overlooking the courtyard. These boundaries were removed and a new spiral staircase was added to merge the bedroom with the bathroom and dressing room below.



◀ Another set of stairs playfully yet practically links the upper level of the bookshelf to the platform of the living area, which is bathed in light reflected from the canal outside.



▲ The incorporation of paper-like black kitchen fronts, a marble bathroom wall and mirrored glass storage cupboards added colour and texture to an otherwise white and clean interior.

◀ The overriding principle was to make things pure and simple by making the most of the space available and letting the owners' existing collection of art and furniture stand out. **BO**

**DAILES TEATRIS**  
IZRAŽU PERFORMANCE  
SKATE PARADE 2016

**THE DAILES THEATRE  
WELCOMES YOU TO ITS  
PERFORMANCE PARADE!**

15th -17th of March, 2016

**OSCAR AND THE  
LADY IN PINK**

15.04.2016

🕒 17:00

*With a synchronous  
translation in English*



**JEANNE D'ARC**

15.04.2016

🕒 19:00

*Will be provided with a translation  
of libretto in English and Russian*



**FRANKENSTEIN**

16.04.2016

🕒 18:00

*With an English translation  
in subtitles*



**EQUUS**

17.04.2016

🕒 18:00

*With a synchronous  
translation in English*



**THE ELEPHANT  
SONG Additional offer**

16.04.2016

🕒 15:00

*With a synchronous  
translation in English*



Information: +371 67294444  
Box office working hours: 10.00-19.00,  
Sa., S. 11.00-18.00  
[www.dailesteatris.lv](http://www.dailesteatris.lv)



Text by **UNA MEISTERE**,  
*anothertravelguide.com*  
Photos by *Corbis*  
and **AINĀRS ĒRGLIS**

# MUNICH

A TEMPERAMENTAL  
HEDONIST

Fly to Munich  
with **airBaltic**  
from **€39\*** ONE  
WAY

Bad luck, somebody has already  
taken the Anothertravelguide  
brochure about Munich.  
But don't worry, all the  
information is also available at  
**ANOTHERTRAVELGUIDE.COM** in  
cooperation with *airBaltic*.

**ANOTHERTRAVELGUIDE.COM**





Marienplatz, the heart of Munich



Lenbachhaus museum

## The touch of Italy extends beyond Munich's architecture and lifestyle. The city has also served as a backdrop to other very Italian-like passions

Having stepped into the *Bar Centrale* for my morning coffee and hearing the waitress welcome me in fluent Italian, I at first think that my mind must still be asleep on this Sunday morning. But the waitress continues to speak Italian, and so does the waiter who brings me my cappuccino a moment later. It's a little after eleven in the morning, and the *Bar Centrale*, which truly feels like a classic café somewhere in Florence, Milan or Rome, is full of people. Some of them – as the Italians are used to doing – come in and drink their espresso standing up, right at the bar. Others are already enjoying an *Aperol Spritz* at one of the small tables. The cocktail has become Munich's second favourite drink after beer.

Amongst locals, Munich is called Italy's northernmost city, and it's certainly known as the city of *Gemütlichkeit* (i.e. warmth, friendliness and good cheer). If the sun is shining and the weather permits, Münchners flock to outdoor café terraces and parks, because they really know how to enjoy life – practically all facets of it. In fact, the respectable magazine *Monocle* has rated Munich as one of the top ten most livable cities in the world for several years in a row, and for good reason.

It's not just the carefree feeling of comfort that links Bavaria's capital with Italy. If you spend a bit of time at Max-Joseph-Platz and take a closer look at the façade on the Munich Residenz palace, the former seat of the Kingdom of Bavaria, it might remind you of the Palazzo Pitti in Florence. King Ludwig I of Bavaria was a great admirer of Italy and the Renaissance style and ordered his court architect, Leo von Klenze, to construct the palace in a corresponding style. Construction concluded in 1835, and "ordinary folk" were allowed to view the king's apartments when he was away from the palace – a revolutionary novelty at the time. Like much of the rest of Munich's architectural heritage, the Munich

Residenz suffered considerable damage from air raids during the Second World War in 1944 and was later rebuilt.

However, the touch of Italy extends beyond Munich's architecture and lifestyle. Over the course of its history, the city has also served as a backdrop to other very Italian-like passions. Composer Richard Wagner spent two years in Munich (1864-1865), and it is right here, at the Munich National Theatre, where his opera *Tristan and Isolde* premiered in 1865. Many legends are told about Wagner's relationship with King Ludwig II of Bavaria, and just a couple of months after assuming the throne, Ludwig invited Wagner to Munich. He had idolised the composer since his early youth and, like in the tale of the Golden Fish, could finally fulfil his dream and meet Wagner in person after becoming king. The composer, for his part, had great plans for Munich, including the founding of a music school. But the scheming that took place at Ludwig's court (due to his eccentricities and extravagance, Ludwig was considered mentally ill and later deposed from the throne) and the king's mysterious death (he was found drowned in a lake together with his personal doctor) put an end to Wagner's plans.

In the meantime, however, the passionate and turbulent Wagner had managed to considerably empty the king's pockets. Over the course of his lifetime, Ludwig had invested a great deal of his private funds in the composer. Wagner also provoked a number of conflicts during his time in Munich, as a result of which Ludwig was forced to ask him to leave Bavaria for a while. The king loved not only music, art and architecture; he was also an incurable romantic who fell in love with his idol Wagner in all aspects, including the most literal sense of this word.

There are two places in Munich associated with King Ludwig II: Nymphenburg Palace, where he was born, and the Munich Residenz, from where he ruled Bavaria. But to gain a much fuller insight into the king's eccentric lifestyle, a visit to the fairy-tale-like Schloss Neuschwanstein is in order. Located in the foothills of the Alps not far from Munich, Ludwig had the castle built in honour of Wagner "as a temple for our godly friend". Years later, Disneyland drew inspiration from it when planning its Sleeping Beauty Castle. Ludwig paid for the construction of the castle

with his own personal resources, but also incurred many loans to complete it. Each room in Neuschwanstein is dedicated to Wagner's operas, and from here the king also left one day to take that fateful walk from which he never returned. A large cross now stands in Lake Starnberg to mark the spot where his body was found, a warning to others about what can happen to anyone obsessed with Wagner.

In any case, as you sit at one of the outdoor cafés on or near Maximilianstraße (the best is *Brenner*), these old stories about a mad king will no longer seem so crazy. Instead, you'll come to realise that they suit Munich very well. Because, even though it's often called Germany's most snobbish city, Munich is actually quite temperamental. This quality can be best experienced at a football game. I once saw *FC Bayern München* fans popping wheelies on their motorcycles in Max-Joseph-Platz after a victory and Ludwigstraße – the city's most grandiose and royal avenue – turned into a sea of raving football fans. It's impossible to not know when a game is going on, because on those days, Bavarian national costumes and football jerseys fill the whole city.

In short, football is sacred in Munich, so it's no surprise that the main football stadium is an architectural masterpiece. Resembling a gigantic cloud, the Allianz Arena was designed by the world-famous architectural firm *Herzog & de Meuron* and constructed in 2006 for the World Cup that Germany hosted. The stadium has 66,000 seats and all of them are said to have a nearly perfect view of the pitch. The unique exterior consists of a couple thousand panels that are basically bubbles made of ETFE plastic and filled with air. Visitors arriving in Munich by airplane



Glyptothek museum

pass the strategically located "cloud" on their way to the city centre, invariably putting them in the mood for a very special experience in the city.

## More tastes of Italy and the best fish soup

Returning to the theme of Italy, Munich has recently acquired yet another Italian accent. It's located in the Schrammshalle, a former grain market that reopened in 2011 after a reconstruction. King Maximilian II of Bavaria ordered the hall



## PULLMAN RIGA OLD TOWN - OPENING SOON - JUNE 16

Jekaba Street 24, Riga, LV-1050, Latvia; T. +371 67 86 99 00; E. H9436@accor.com



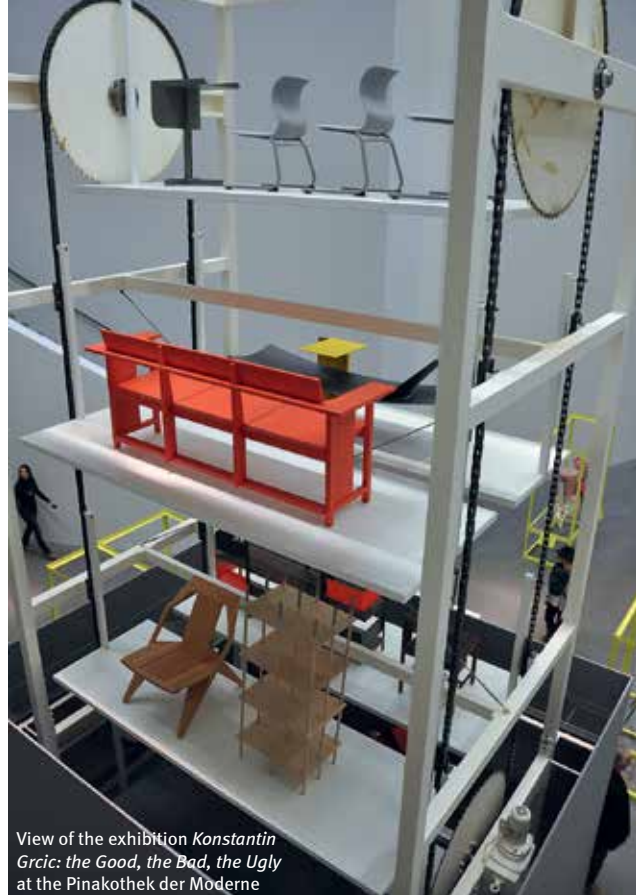
Your **NEXT DESTINATION**



Eataly Italian marketplace



Eataly Italian marketplace



View of the exhibition *Konstantin Grcic: the Good, the Bad, the Ugly* at the Pinakothek der Moderne

to be built in 1853, apparently after being unable to stand the crowds and noise of the market square. The Bavarian word *Schranne* means “warehouse”. Following its reconstruction, the Schrammenhalle became a place where local farmers, winemakers and other small merchants and shopkeepers could sell their produce and wares. But in 2015, the hall radically changed its concept and became the site of the well-known Italian marketplace-megastore *Eataly*. Those who have been in Turin, where the *Eataly* story began in 2007, will be familiar with the concept – *Eataly* is a place where one can go shopping, enjoy a meal and learn something new, all under one roof. The brand represents Italian gastronomy at its best by offering products from small producers and championing the Slow Food philosophy. Here you can find more than 10,000 different foods, wines and snacks as well as several restaurants, cafés and even a culinary school. As in any proper (albeit distinctly modern) market hall, you can taste what’s on offer at any of the stands and, depending on your wishes, order a satisfying sandwich or full meal. It’s a crowded place, especially at lunchtime, but everything here is done with an Italian touch of lightness.

There’s also a *Bianchi* bicycle stand in *Eataly*, not just because the brand is an icon in Italy (*Bianchi* has been manufacturing bicycles since 1885), but also because bicycles are an essential part of urban life in Munich. Bicycles make up 17% of the traffic in the city, which puts Munich ahead of Berlin in that category and earns it the honour of being Germany’s

Don’t be lazy and do wake up early! A run along the Isar River is a healthy and pleasurable way to start your day. Then get on a bicycle and ride to the **Café Glockenspiel** (Marienplatz 28, [cafe-glockenspiel.de](http://cafe-glockenspiel.de)). Get there before 11 AM so that you can grab a table by the window and witness the dance of the 32 figures for which the Rathaus is famous.

Paying a visit to **BMW Welt** (Am Olympiapark 1, [bmw-welt.com](http://bmw-welt.com)) is a must! In terms of branding and architecture, it’s the land of milk and honey. The *BMW Welt* exhibition and visitor centre is a unique monument to the triumph of horsepower, design and architecture. The centre’s ambitious design resembles a surreal iceberg or huge whirlwind, uniting an auto showroom, store, restaurants and other functions all under one glass roof.

It would be a sin to find yourself in Munich and not try some classic Bavarian fare. The best

bicycle capital. According to statistics, 80% of Münchners own a bicycle, and the city invested 32 million euros in developing its bicycle infrastructure from 1992 to 2010.

Right next to *Eataly* is the Viktualienmarkt, Munich’s most legendary market, which opened in 1807 and is often called the heart of Munich. Definitely spend some time discovering the market and try a typically Bavarian *Weisswurst*, or white sausage, at one of the many stands. They offer sausages in all sorts of variations, including both classic and organic. In fact, *Weisswurst* has been an official symbol of Munich since 1857 – the same year that the Rathaus, or town hall, was built. And, of course, no visit to the Viktualienmarkt is complete without a mug of beer; after all, Munich is the home of Oktoberfest. This year marks the 206<sup>th</sup> anniversary of the famous festival, which traditionally lasts for 16 days and, according to official statistics, draws an average of 7.2 million people, who drink about 6.9 million litres of beer and eat 140,225 pairs of traditional Bavarian pork sausages. Incidentally, approximately 4,500 objects are lost by their owners during the festivities, including 1,000 pieces of clothing, 570 wallets and 480 cell phones. And you still don’t believe that Munich is temperamental?

The Viktualienmarkt is also home to *Fisch Witte*. Established 30 years ago and by now something of an institution, the seafood eatery is always crowded at lunchtime. On a sunny day, you’ll practically have to fight to get a space at one of the little



AUTHORISED DEALERS

**IMAGEHOUSE**

BRIVBAS STREET 40, RIGA, LV-1050

T. +371 67285404 - E. [INFO@IMAGEHOUSE.LV](mailto:INFO@IMAGEHOUSE.LV)

**MADAMW**

JAKŠTO G. 6A, VILNIUS, LT-01105

T. +370 5 2629441 - E. [INFO@MADAMW.LT](mailto:INFO@MADAMW.LT)

CUSTOMISED INTERIOR DESIGN SERVICE

**YANG SEATING SYSTEM**

RODOLFO DORDONI DESIGN

# Minotti

CREATE YOUR OWN DESIGN EXPERIENCE AT [MINOTTI.COM](http://MINOTTI.COM)



Your **NEXT DESTINATION**

tables set up outside. The reason for its popularity is the unbelievably tasty fish soup – an absolutely delicious bouillon filled with a mountain of seafood. Add a glass of white wine and a few oysters, and you’ve got all that you need for a perfect day.

**Glockenbachviertel – the centre for Munich’s creative industries**

Afterwards, take a 10-minute-walk to the Glockenbachviertel, which was once known as the city’s gay and lesbian district. Today, like the Marais in Paris, it’s the epicentre of Munich’s creative scene. The Glockenbachviertel feels like a different world, a republic all its own, where you’ll meet a completely different type of people from those wandering Maximilianstraße and its glamorous, global luxury brand stores just a short distance away. In Glockenbachviertel it’s still possible to find the most unbelievable, wonderful little gems. One such place is *Deutsche Eiche*, a restaurant and hotel that opened in 1862 and is known for its extravagant clientele, including the late Thomas Mann, Freddie Mercury and film director Rainer Werner Fassbinder. Actually, Munich could be called Fassbinder’s city, because the *enfant terrible* of German cinema spent much of his life and made several noteworthy films there – poignant, moving yet provocative stories about Germany. Fassbinder lived passionately and worked frenetically, making 41 films during his 14-year-long career. He died in 1982 in his apartment in Munich from an overdose of sleeping pills and drugs.

Munich served as a location for 14 of Fassbinder’s films, including *Veronica Voss* (1982), *Rio das Mortes* (1971) and *Merchant of Four Seasons* (1972). But, unlike Wim Wenders’ Berlin or even Fassbinder’s own *Berlin Alexanderplatz*, the Munich in his films is most often just a vague backdrop without any specific landmarks or recognisable features. Even details such as the names of hotels or taverns that the protagonists of his films frequent, as well as street names, are rarely seen in his films. For Fassbinder, Munich was a completely different city from the one a tourist might see, a city containing arteries and blood clots that the casual passer-by does not notice and none of the glamour that coats its surface – just like the characters sitting outside the *Deutsche Eiche* today, with their deeply lined faces and mugs of beer in their hands. By the way, for traditional Bavarian sausages at any time of day or night, head to *Gute Nacht Wurst*, another of the Glockenbachviertel’s interesting establishments.

Munich’s best vintage and concept stores, each with its own particular character and carefully chosen stock, are also located in the Glockenbachviertel. Here, for example, in spite of

place to right the error of your ways is the *Spatenhaus* restaurant (Residenzstraße 12, kuffler.de), located directly across from the opera. *Spatenhaus* has two floors: the more formal, restaurant-like upstairs, and the ground floor, with its decidedly casual and easy-going atmosphere. Housed in a historical 14<sup>th</sup>-century building, the *Spatenhaus* and everything within it is absolutely traditional, down to the very last floorboard.

Definitely try the traditional Bavarian-style roast duck with red cabbage and *Knoedel* (dumplings). It is sure to be the best duck that you’ve ever tasted, but be forewarned that you will be served a plate that has... a whole half of a duck on it. So, if you’re set on having lunch there, then don’t even bother with making plans for dinner that day.

For an upscale shopping experience, visit the *Fünf Höfe* (Five Courtyards, Theatinerstraße 11, funfhoefe.de), a luxury shopping centre designed by *Herzog & de Meuron*. It’s a contemporary version of a 19<sup>th</sup>-century arcade, with small, select shops in a row. The centrepiece is a gigantic sphere by Danish-Icelandic sculptor Ólafur Eliasson.

Not far from Marienplatz, proceed onwards to the Kunsthalle der Hypo-Kulturstiftung, an exhibition hall where you can see a retrospective of the art of Joaquín Sorolla (1863-1923), the

the global invasion of various brands, the good old cobbler trade is still practised and cherished. Most of the shoes for sale at *Schuh Bertl* are handmade from a single piece of leather. The shop accepts orders for custom-made items. However, its client list is impressively long, so orders sometimes take a whole year to fill.

*Andjel* offers footwear in more contemporary styles, and the store itself resembles a lively cobbler’s workshop. Its craftsmen make classic shoes and boots with a touch of modern style. According to Vladimir Adjelkovic, the owner of the store, everything in the high-quality footwear niche is determined by details, quality and comfort.

Just down the block is the *VIU* store, an innovative Swiss brand for eyewear connoisseurs. The store’s elegant wooden wardrobe-like interior is reason enough to stop in. And, for a no less extraordinary sensual experience, try the *München 72* café. Created in honour of the 1972 Olympic Games in Munich, the interior consists of “relics” from the 1970s – sentimental, nostalgic kitsch.

One of the most notable newcomers in the Glockenbachviertel is the *Flushing Meadows Hotel & Bar*. Located in the upper two storeys of an industrial building, the rooms were designed in cooperation with a number of creative individuals from the music, cinema, sports, design and art worlds. Each of the eleven studio-type apartments and five penthouses is different, making the building feel less like a classic hotel and more like an apartment building.

Here you’ll also find the *Meadows Bar*, which has become quite popular among the local residents. The best part of the bar is undeniably the terrace, which provides a grand view of the city. Considering Munich’s strict building code, which does not allow any building in the city centre to be taller than the Frauenkirche (the Church of Our Lady, Munich’s main symbol), and the resulting lack of skyscrapers, there are few viewpoints like this in the city. If you’re lucky – and if the sky is very clear – you might even see the snowy Alps in the distance.

Steffen Werner, Niels Jäger and Sascha Arnold – the owners of *The Flushing Meadows Hotel & Bar* – are the most intriguing trio on Munich’s lifestyle scene at the moment. The three have been friends for 20 years and have made many projects together, including several bars and the *Cantine Cantona* eatery. The *Cantine Cantona* concept combines all of the currently hot lifestyle elements: great design (after all, one of the owners is an architect), fine cuisine (with the motto “keep it local”) and a healthy dose of humour (the café gets its name from another *enfant terrible*, the French actor and football player Eric Cantona). The café works with

T/c "Spice Home"  
Jaunmoku iela 13, Rīga  
Tālr.: 66 10 00 47, 27 47 77 74  
spice@gaismasmagija.lv  
www.gaismasmagija.lv

Brīvības iela 99, Rīga  
66 10 00 33, 27 75 00 95  
brivibas@gaismasmagija.lv  
www.gaismasmagija.lv

GAĪSMAS MAĢĪJA



Your **NEXT DESTINATION**

farmers and small producers from the Munich area, all of whom the owners know personally, and thus fully embraces the “farm-to-table” principle. The menu is short but offers various combinations for two- (EUR 32), three- (EUR 39) and four-course (EUR 49) meals. Likewise, most of the wines at *Cantine Cantona* are from new and innovative wineries.

**Underground exclamation mark**

The *Cantine Cantona* is located in the university neighbourhood, near Munich’s cultural heart – the museum district, or Kunstareal. King Ludwig I of Bavaria initiated the development of the district in the early 19<sup>th</sup> century, with the aforementioned Leo von Klenze as lead architect. Today, the Kunstareal comprises three “pinacotheca” art galleries – the Alte Pinakothek, Neue Pinakothek and Pinakothek der Moderne – as well as the Glyptothek and Staatliche Antikensammlungen, which hold Ancient Greek and Roman art; the Museum Brandhorst, displaying the Brandhorst family’s private collection; and the Lenbachhaus.

In other words, this relatively small area contains a great variety of art. But it also features a variety of architecture, from radical contemporary to historical building styles. A few years ago, the Lenbachhaus, a significant cultural site in Munich, underwent a substantial reconstruction directed by well-known architect Sir Norman Foster. The Lenbachhaus collection is housed in the late-19<sup>th</sup>-century Tuscan-style villa built by painter Franz von Lenbach, which became a museum in 1929, when the city acquired it from the artist’s widow. The museum takes pride in owning the world’s largest collection of works by the *Blaue Reiter* group of Expressionist artists.

legendary Spanish master, until July 3.

If you want to spoil yourself, then spend a day at the **Blue Spa** (Promenadeplatz 2-6, [bayerischerhof.de](http://bayerischerhof.de)), the city’s most renowned spa, located in the legendary *Bayerischer Hof* hotel, which was built for guests of King Ludwig I in 1841. The spa’s interior was designed by French design and architecture legend Andrée Putman. The view of the tile roofs, spires and domes of Old Munich is wonderful from every vantage point, whether while swimming laps in the pool, sunning oneself on the terrace or relishing a massage.

With a size of 417 hectares, the Englischer Garten (English Garden) is one of the largest urban parks on earth (larger than Hyde Park in London or Central Park in New York). It is wonderful for endless wandering, especially in early spring, amid buds, blossoms and the grass in its freshest shade of green. If you tire of lolling on the lawns, you can surf (Munich is also unique in providing this unexpected opportunity), rent a boat or meditate in silence at the **Monopteros Temple**.

The “Blue Rider” group was founded in Munich before the First World War by, among others, 45-year-old Russian artist Wassily Kandinsky and Munich native Franz Marc. The Lenbachhaus contains paintings by Kandinsky and Marc as well as Gabriele Münter, Paul Klee and August Macke, to name a few. Represented in its contemporary art collection are Joseph Beuys, Anselm Kiefer, Christian Boltanski, Ellsworth Kelly, Gerhard Richter, Andy Warhol and others. The architectural showpiece is its impressive atrium, featuring Danish-Icelandic artist Ólafur Elíasson’s *Whirlwind* installation – a gigantic chandelier of mirrors that is most impressive when viewed from the top landing of the staircase.

Munich’s museum of modern art (Pinakothek der Moderne), designed by German architect Stephan Braunfels, is one of Europe’s most popular museums. White and grey concrete dominates its laconic façade but is interrupted by large windows and tall, slender columns. Each of the building’s four corners, brought together by the central rotunda, is devoted to one of the four museums united there under one roof: the Bavarian State Collection of Modern and Contemporary Arts, the National Collection of Works on Paper, the Museum for Design and Applied Arts and the Munich Technical University’s Museum of Architecture. The graphic arts collection is one of the most notable in Germany. Based on the Wittelsbach family’s collection of masterpieces by Albrecht Dürer, Rembrandt and Leonardo da Vinci, it was later supplemented with works by artists such as Paul Klee, David Hockney and others. The design museum, for its part, is one of the world’s leading museums for 20<sup>th</sup>-century applied art and the world’s largest museum of industrial design. Its modern design collection was established in



*Four seasons of happiness  
among dunes symphony*

VIVALDI  
*Platinum*

**VIVALDI Platinum** – это жилой комплекс в Дубулты – исторической части города-курорта Юрмалы.

Дом расположен в первой береговой линии – море, дюны и чудесный благоустроенный пляж в трех минутах ходьбы от Вашей гостиной. Живой, многолюдный променад и концертный зал под открытым небом «Дзинтари» в получасе от Вашей двери. В пяти минутах ходьбы – живописная река Лиелупе.

Детская площадка и безопасная, благоустроенная, охраняемая территория. Удобный подземный паркинг, автономная газовая котельная и современные инженерные системы, просторные открытые террасы. Все это сделает Ваш дом уютным во все времена года.

Жилой комплекс **VIVALDI Platinum** – это Ваш вид на жительство в Евросоюзе!

Ceriņu-18, Dubulti, Jūrmala, Latvija  
[www.vivaldiplatinum.lv](http://www.vivaldiplatinum.lv)

**VIVALDI Platinum** – это синоним качества.

При строительстве и отделке дома использовались самые современные конструкции и механизмы, натуральные и экологичные материалы.

Комфорт, качество и уют – это **VIVALDI Platinum** – Ваш дом в Юрмале!

30 квартир жилой площадью от 50 до 180 м<sup>2</sup>, одна из которых может стать Вашей. **ВСЕ КВАРТИРЫ ПРЕДЛАГАЮТСЯ С ПОЛНОЙ ОТДЕЛКОЙ**, выполненной лучшими латвийскими дизайнерами. Дом сдан и полностью готов к проживанию!

Информация о продажах :  
+371-2-0600595, +371-2-5155735



  
**RIIJA**  
LATVIAN DESIGN AND LIFESTYLE  
CONCEPT STORE

DESIGN ARTICLES  
PORCELAIN, POTTERY  
GLASS, FURNITURE  
HOME TEXTILES

ADDRESS: RĪGA, TĒRBATAS IELA 6/8  
[WWW.RIILJA.LV](http://WWW.RIILJA.LV)







## Munich relaxed and bustling at the same time



Photo by Sascha Hoehstetter

Is the Glockenbachviertel, where *The Flushing Meadows* hotel is located, still an epicentre for the creative industries in Munich? Absolutely. The neighbourhood used to be a broken-glass quarter and then became home to our local gay community, subsequently turning very trendy and is now on the verge of being considered upscale, in a family-friendly kind of way. The Glockenbachviertel is riddled with bars, boutiques and backyard creatives. And it remains Munich's hip hub, while upcoming neighbourhoods include blue-collar districts like Giesing or import/export destinations like those located around the Hauptbahnhof (main railway station).

Probably no one is better informed about the currents and undercurrents of life in Munich today than Niels Jäger. The businessman and guru of gastronomy and marketing has been at the centre of the city's nightlife since his college days. In 2006, he opened the *Edmose's Bar* together with his friends and now business partners, architects Sascha Arnold and Steffen Werner, and the bar quickly gathered a cult following.

The *Bob Beaman Music Club*, *Super Danke!* green juice bar, *James T. Hunt Bar*, *Stereo Café* (on Munich's prestigious Residenzstrasse) and the farm-to-table *Cantine Cantona* restaurant soon followed. In 2014, the trio added the 16-room *Flushing Meadows Hotel & Bar* to Munich's list of hotels. Located in the city's trendy Glockenbachviertel neighbourhood, the entrance to the hotel resembles that of a nightclub, and the rooms feel like exquisitely designed apartments. Jäger calls Munich the greatest city in the world and gladly shares some of its secrets with *Baltic Outlook*.

What do you love most about Munich?

Munich combines a lot of pull factors like nature, business, craftsmanship and nightlife. It's also big enough to be considered somewhat cosmopolitan, but small enough to offer many small-town perks, like running into old friends and mostly very safe environments. But the reason I love it most is simply because it's my home town. Relaxed and bustling at the same time.

What should one definitely do to catch the vibe of Munich in all of its diversity?

The Isar River, which runs right through Munich, will lead you past many of our local bragging rights: beer gardens, wild river banks, the Englischer Garten (the biggest city park in the world, waddup, NYC...!), museums, the notorious Eisbach city surfers as well as a lot of naked people. I definitely suggest touring the city by bike or *Vespa*.

Natives of Munich used to say that the people of Munich are not Germans; they're different, because they're Bavarians. Do you agree?

Of course. Think about it – all of the international clichés in regard to Germany are actually Bavarian:

beer, pretzels, *BMW*'s, mountains, quality football, Lederhosen, the Oktoberfest and grumpy old guys with beards. If you ask me, the rest of Germany is pretty much...Berlin. So you can imagine that Bavarians take a lot of pride in their local flavour and actually do consider themselves to be kind of different. But then again, I'm very sure that my friends in Hamburg could provide you with similar answers to this question in regard to their home turf. They just don't have as much proof as we do.

Describe a perfect day in the city.

OK, it's Saturday. The sun's out. Brunch at *Cantine Cantona*. Bike across the Englischer Garten and hang out by the river. Play basketball with friends and foes at the Alte Pinakothek. Drive out to one of the nearby Bavarian lakes. Head over to *Schumann's* or *James T. Hunt* for an early drink on the trottoir. Hear the *SMiLE* crew play at the *Bob Beaman Music Club*. Go home buzzed. Kiss my family good night.

Which are your favourite architectural landmarks in Munich?

That's a tough one. The Allianz Arena and Olympic Village (1972) as well as the *BMW Tower* may be the

most famous. I really like the whole museum district in Maxvorstadt, where historic buildings and green spaces make for a charming blend.

Which are your favourite restaurants/café's in Munich and why?

I would have to mention the ones that I run with my friends first: the farm-to-table restaurant *Cantine Cantona* and *Stereo Café* on Residenzstrasse for daytime lunch/coffee and *The Flushing Meadows Hotel Bar*, which has a great view over Munich. But you haven't really been to Munich if you haven't visited *Schumann's Bar*, too. Other great places to eat include *Bar Corso* (say hi to Sophie!), *Bar dell' Osteria* (Italian) and *Emiko* (Japanese). *Augustiner* is my favourite beer garden – make sure to try its *Steckerlfisch* (fish on a stick)!

What is the biggest stereotype about Munich, and why is it or is it not true?

Ha ha, we're famous for breaking out the shades and sitting outside at the first sign of sun, even if it's actually still the middle of winter! This one is true. And so is our knack for *Bussi-Bussi* (kiss-kiss). **BO**



## 12% YIELD p.a. OFFICE BUILDING in Latvia

**DIRECTLY FROM OWNER**

Tel.: +371 26181508  
info@bfi-group.lv

# ACADEMY VITALITY – ТВОЙ ПУТЬ К НОВОЙ ЖИЗНИ! YOUR WAY TO A NEW LIFE!



Похудение в Академии Vitality проходит на закрытой территории в 140 га, где недоступны лишние искушения и под строгим надзором специалистов. Здесь не остается ничего другого, кроме как худеть и безвозвратно терять лишние килограммы!

Slimming center Academy Vitality is located in a closed area of 140 hectares, under the strict supervision of specialists and where no extra temptations are available. There are no other choices but slimming and irrevocably losing extra weight!



Академия Vitality предлагает комплексную программу похудения, в которой объединены правильное питание, регулярные физические нагрузки и процедуры для тела.

Academy Vitality offers a comprehensive weight loss program, which combines proper diet, regular physical activities and body treatments.



Центр предлагает широкий спектр возможностей проведения свободного времени- верховая езда, сад косуль, баня, СПА процедуры.

The center offers a wide range of possibilities to spend leisure time- horse riding, deer garden, sauna, SPA treatments.



Клиентам Академии Vitality доступны апартаменты 4-звездочного уровня с зимним садом.

4-star apartments with a winter garden are available for the customers of Academy Vitality.



В программу включены анализы, консультации и наблюдение врача, составленное диетологом меню, индивидуально составленная тренером фитнес- программа, физические занятия 3 раза в день, массаж тела и лица, проживание в одноместном номере, питание 5 раз в день, баня, неограниченное посещение бассейна. **Цена программы начиная от 100 EUR/сутки**

The program includes medical analyzes, doctor consultation and medical supervision, a menu composed by nutritionist, a fitness- program, individually composed by trainer, physical exercises twice a day, body and face massages, accommodation in a single room, meal 5 times a day, sauna, unlimited access to the swimming pool. **Price from 100 EUR per day**

**Запись и дополнительная информация | Registration and additional information:**

+371 26021062, +371 29692099, +371 29491306, +7 (903)9618758;  
info@academyvitality.com; Lejasraķi, Lažas pagasts, Aizputes novads, Latvija.

Больше информации на | More information at:

**www.academyvitality.com**





Text by **FLORIAN MAAB**  
Publicity photos

## LIKE HEAVEN ON EARTH

**“You can tell how much fun a city is going to be if Nobu has a restaurant in it,” said Madonna. *Vogue* magazine, for its part, has written that celebrity chef Nobuyuki (Nobu) Matsuhisa’s 40 restaurants are among the hippest on the planet. In an exclusive interview with *Baltic Outlook*, Nobu talks about his life as a chef and entrepreneur.**

The celebrity chef’s fame allows his two gourmet chains to go by either his first or family name, *Nobu* and *Matsuhisa*. The Obamas, the Clintons, the Beckhams, Clint Eastwood and Al Pacino are regular guests, and long waiting lists are another part of the cult around the Japanese chef. He helped to advertise Japanese cuisine and especially sushi in the Western world and has popularised healthy food in the USA.

Thanks to a joyful celebrity scene with well-heeled guests and the relative affluence of its residents, Munich is the perfect location for Nobu’s first German restaurant. The *Matsuhisa Munich* found an ideal home at the luxury *Mandarin Oriental* hotel, which boasts a sparkling, cream-coloured Neo-Renaissance façade. The hotel went as far as to close its *Michelin*-starred *Mark’s* restaurant and redesigned parts of the premises to make Nobu feel welcome. The whole building is decorated with precious materials, such as silvered, hand-cut wooden panelling on the ceiling and New York marble on the floor.

Along with the hotel’s guests, local residents and anybody else with a sufficiently thick wallet are welcome at the restaurant and bar. The staircase to the *Matsuhisa* is sure to impress visitors with a replica of Hermann Obrist’s *Cyclamen* wall hanging, a key Jugendstil work created in Munich. With Japanese-inspired furniture from high-quality fabrics and a décor in copper and brown tones, the *Matsuhisa* in Munich seems classy and warm. Its sushi bar, clad in a geometric mother-of-pearl finish, provides a view of the street and of the grand staircase at the heart of the hotel.

*Irasshaimase!* (“Welcome” in Japanese) is what you’ll hear upon entering the restaurant. The waiter who sees you first says it cheerfully, then the rest of the staff repeats it in a chorus. When Nobu first went to a sushi restaurant (an exclusive thing to do even in Japan back then) at the age of 11, he was greeted in

this manner and was instantly taken. That restaurant visit made him decide to become a sushi chef.

It is fascinating to watch the seamless workflow of the chefs and waiters at *Matsuhisa*, which resembles that of a well-choreographed ballet company. In the kitchen itself, the New Style Japanese-Peruvian cuisine is based on traditional Japanese kitchen styles, blended with Latin American and European influences. The dishes are fresh, healthy and refined, but never pretentious, and you can always taste the ingredients. The *Omakase* deluxe tasting menu (EUR 95) at the Munich establishment features all of the *Nobu* classics, including yellowtail sashimi with jalapeño and the black cod marinated in miso. Five of the celebrity chef’s restaurants are *Michelin*-starred.

**Nobu helped to advertise  
Japanese cuisine and  
especially sushi in the  
Western world**

Nobu started his career serving a rigorous apprenticeship at a respected sushi bar in Tokyo for seven years. He had to wash dishes for the first few years. This inspired him to later become a friendly boss to the hundreds of chefs who now work for him. Many of them have stayed with Nobu for their whole professional career, a rarity in the gastronomic sector. The Japanese chef developed his signature fusion style at his first foreign restaurant in Lima, Peru. There, as later in Alaska and in Argentina, he went through some bad patches. Business partners cheated him, and the first restaurant that he ran on his own caught fire. However, instead of giving up, Nobu just moved on to another place to start all over again. Through very hard work, he literally made his way from rags to riches, but it took him about 25 years to do so.





# It's quattro season.

Enjoy a superior driving experience with the latest quattro technology.  
Welcome to the Home of quattro.

Audi RS 6 fuel consumption in l/100 km: urban 13.4; extra-urban 7.4; combined 9.6; CO<sub>2</sub> emission in g/km: combined 223.

[www.audi.lv](http://www.audi.lv)  
[www.audi.lt](http://www.audi.lt)

The *Matsuhisa* in Munich can accommodate 95 guests and offers a semi-private dining space for up to 10 people



Nobu's commercial breakthrough came in 1987, when he opened his first *Matsuhisa* in Los Angeles. The restaurant was an almost immediate success and has been a hot spot for the Hollywood scene ever since. Actor Robert De Niro was particularly impressed by Nobu's cooking. He became Nobu's business partner and encouraged him to spread his restaurants all over the world. The rest is history. Together with De Niro and two of the actor's close friends (film producer Meir Teper and restaurateur Drew Nieporent), Nobu runs the *Nobu* chain of restaurants on five continents, and he is the sole holder of the *Matsuhisa* chain.

A bar is always part of the *Matsuhisa* concept, and Munich's *Bar 31* in the *Mandarin Oriental* (which hosts special parties on the 31<sup>st</sup> date of those months that have this number of days) is the epitome of opulence. Red oak floors, leather armchairs, onyx champagne coolers and a central domed counter made of hammered granite greet the visitor. The cocktails are spectacular, both visually and by taste, and dainty snacks like spicy tuna rolls or a light version of Nobu's signature black cod on butter-lettuce are perfect companions for these drinks. Not surprisingly, *Bar 31* is currently the best bar in Munich. During the summer, you can have your drink on the spectacular China Moon Roof Terrace, which offers fantastic panoramic views of Munich and the Alps beyond.

The *Mandarin Oriental* hotel is a favourite of the rich and famous, and with Nobu's new restaurant inside, it has been attracting them in even larger numbers. I saw the chairmen of two famous German

brands, several German film stars and players on the *Bayern Munich* football team. At 2 AM, I was awoken by cheerful singing under my window. My anger quickly changed to delight when I realised that I was being treated to a private performance by world-famous Mexican tenor Rolando Villazón. He had returned to party at *Bar 31* in a jovial mood following a critically acclaimed performance of a new opera

## Nobu's new gastronomy epicentre is fully booked a month in advance

(Miroslav Srnkas' *South Pole*) at the Bayerische Staatsoper and was staying in a hotel suite on the upper floor. Perhaps Villazón knew the history of the building as Munich's most popular ballroom venue a century ago and wanted to help revive the tradition.

In any case, Nobu's new gastronomy epicentre in the *Mandarin Oriental* doesn't attract only opera singers, and the *Matsuhisa* is fully booked a month in advance. Shortly before the restaurant's official opening, I met Nobu, who displayed a noble air of modesty and good humour.

**When traveling, you are always looking for culinary ideas. Have you already discovered edible inspirations in Munich?**

Almost every cuisine inspires me. I like Italian, Greek and Chinese food, and other cuisines with seafood





Actor Robert De Niro was particularly impressed by Nobu's cooking and became his business partner

Robert is a great actor, but he does not cook at all

specialities. We have just opened in Munich, so I don't know the German or Bavarian cuisine very well yet, but I've gone to a morning street market. I try to do that in each city that I visit – not only to look for inspiration, but because you can learn a lot about a place. I liked the vegetables on offer, like baby artichokes and kohlrabi. Once I get to know what's being sold at a particular place, I always try to use as many local ingredients as possible.

**Your dishes are based on classical Japanese cuisine, which appears on UNESCO's World Heritage List. What makes it so special?**

Japanese cuisine is very healthy, because it is based on fish and rice and is made from fresh ingredients. It varies according to the seasons. And the fifth taste, umami – in addition to bitter, salty, sweet and sour – was discovered in Japan. It is essential, and usually a low-calorie fond of sea algae and tuna will create it in Japanese cuisine. But umami can also be produced by something else in other kitchens. In Italy, it could be through Parmesan cheese, ham and tomato.

**Kate Winslet said that eating at Nobu is like "heaven on earth and sex on a plate". What did she order?**

Haha! Yes, that's very kind of her. Kate is a London regular. She likes practically everything, but she probably ate the yellowtail sashimi with jalapeño peppers. An American guest told me today that my food is even better than sex. But in my view, sex is much better than my food! *[Laughs.]*

**You must travel most of the year professionally.**  
About 300 days per year.

**What is your favourite place for a vacation?**  
It has to be a warm place that comes with beautiful nature, where I can be on my own.

**Do you prefer to travel alone?**  
No, it could also be with a beautiful girl. I'm laughing, but seriously – no, of course not. My favourite place is the hot springs of Hakone, an hour from Tokyo. I have a house there and I'm happy to be there with my wife and my two daughters. They live in Tokyo now. The house is by the sea and you can see the mountains from there. It's quiet, warm, and there's very good fish!

**Robert De Niro was instrumental in helping to launch your career. How did that happen?**

In 1988, he was a guest at my restaurant in LA and we chatted and became friends. Then, five years later, he asked me to come to New York and open a restaurant with him, the first *Nobu*. He really is a great business partner for all of the *Nobu* restaurants and a wonderful friend. I owe him a lot. And he has a very good sense of humour.

**Who is better: you as an actor or Robert De Niro as a cook?**  
Well, I have played roles in three Hollywood movies [*Austin Powers in Goldmember*, *Casino* and *Memoirs of a Geisha* – Ed.] and people say that I am a great cook. Robert is a great actor, but he does not cook at all. So it is clear: sorry, Robert, I win! *[Laughs.]*

**What makes a good chef?**  
The important thing is, you have to like the job, because it isn't easy and it demands a lot. Every detail is extremely important. And it's not just about the perfect mastery of certain techniques. It's basically like making love – one should pretend nothing, but do it with all of one's heart. To accept errors is crucial. Only they will help you to be a better cook.

**Can you explain your philosophy of cooking through the example of marinated black cod, your signature dish?**  
With pleasure. I cook cod because I love fish. I don't want to waste any food. Therefore, I use the marinade to prevent the fish from spoiling. That's a technique from the time when there were no refrigerators in Japan. And miso produces umami. My cuisine is simple and fresh. It is the result of my experiences and travels, but the basis will always be Japanese.

**You wrote a vegetarian cookbook recently. Honestly, would you prepare sushi at home for your family or friends without fish?**

Well, I don't cook at home. I'm privileged to have my own private chef at home, who happens to be my wife. *[Laughs.]*

# APARTAMENTI STARP RĪGU UN JŪRMALU

Sākot no **EUR 64 900** ar apdari



**KLIENTU  
DIENAS**

Saliena ir ekskluzīva dzīves telpa –  
plašums, daba, klusums un drošība

katru nedēļas  
nogali aprīt!



Mūsdienīga infrastruktūra | Parki un bērnu rotaļu laukumi  
Videonovērošana | Atpūtas zonu un ceļu apsaimniekošana  
Skolas un bērnudārzi

+371 6760 0888 | [saliena.eu](http://saliena.eu)



saliena



We're looking forward to our brand-new Bombardier CSeries aircraft performing with improved capability, comfort and efficiency.



**airBaltic.com**

Outlook **INTERVIEW**



Nobu's sushi bar takes its cues from the traditional sushi bars of Japan



Yellowtail sashimi with jalapeño peppers



Black cod with miso

## Money is not a motivation for me. Cooking is my life

### A very diplomatic answer.

The book was a response to the great demand for vegetarian cuisine in India, Europe and the USA. So, I was thinking how some of my dishes could be made with vegetables only. But I personally do like to eat fish very much.

### Can your chefs add their own touch to your dishes?

My chefs use local ingredients and make a selection of my dishes. Each chef brings his own personality. But it must be prepared in my style and according to my recipe.

### What's next after Munich?

*Matsuhisa Paris* opens in April. *Nobu Denver* is next. For the hotels, we've just opened in Miami Beach. London will follow.

### What motivates you?

Making my guests happy; when they smile and tell me that they liked it. Money, however, is not a motivation for me. That is not part of my philosophy. Cooking is my life!

### What interests you besides cooking?

Painting. I like to see a beautiful painting! And I'm also interested in painters. I prefer modern, abstract art. I like KAWS [*a New York based painter and toy-designer - Ed.*] and Jean-Michel Basquiat. I collect KAWS' works and would like to buy a painting by Basquiat, if I could afford it. And I would like to paint myself. Probably more like KAWS than Basquiat, because I could never paint like him. **BO**

① [mandarinoriental.com/munich](http://mandarinoriental.com/munich)

① [nobumatsuhisa.com](http://nobumatsuhisa.com)



**FREE DELIVERY**  
\*Riga area



890€  
Sofa MUSE-2

**Garden Furniture**  
BIGGEST SELECTION



259€  
Parasol CAPRI

79€  
Chair WICKER

Brivibas gatve 208, Riga



490€  
Sofa MINI MUSE

E-shop:  
**[www.home4you.lv](http://www.home4you.lv)**



1140€  
Set DAWSON





# FUNCTIONAL AND OPEN – ICONIC BUILDINGS AND SQUARES OF

# COPENHAGEN

Text by **ANDREW MELLOR**  
Photos by *Corbis*, courtesy  
of **THE ROYAL DANISH  
ACADEMY OF MUSIC** and  
*copenhagenmediacenter.com*

**C**openhagen can be expensive, so don't spend all of your fast-disappearing kroner on design museums and palaces. Check out some iconic working buildings that can be explored, used and loved for free.

Few small countries have had a bigger effect on world architecture than Denmark. From the Sydney Opera House to St. Catherine's College in Oxford, Danish architecture is known the world over for its elegance, modernity and sometimes brutal beauty.

The best way to explore any building is to use it. Thankfully, you don't need an opera ticket or a university position to explore some of the best examples of Danish architecture. You just need to head to the country's capital. Here are five structures and public squares in Copenhagen that you can explore for free. Each has its own beauty and rhythm. Each tells us something about Danish design principles. But more importantly, each also serves a non-architectural purpose.

## Royal Library

The Royal Library isn't so much a building as an organisation that is responsible for protecting Denmark's national book and other archives. However, if you mention the Royal Library on the city's streets, most Copenhageners will assume that you mean the huge structure on Slotsholmen by the waterfront, a short way from Christiansborg Palace, which houses the Danish parliament.

The new library building is semi-officially named the Black Diamond, after the polished granite structure that was added 17 years ago to the front of Hans Jørgen Holm's original 1906 library. Almost entirely obscured by the new building, Holm's part of the Royal Library is now pretty hard to see. However, once you get inside, both structures share the limelight equally, co-existing in perfect harmony.

The new part was opened in 1999 and designed by Danish architects *Schmidt Hammer Lassen*. It was conceived as the first of a series of striking public buildings to line the Copenhagen waterfront, followed a decade later by the Royal Danish Playhouse and soon to be joined by BLOX, a multi-use edifice due to open in 2018.

The appearance of the Black Diamond can vary, depending on your vantage point. Seen from across the water – perhaps on Ólafur Elíasson's new Circle Bridge – the library's huge central atrium dominates, punching through the huge V-shaped window (the view is best at night). Indeed, from certain places, the black granite exterior looks momentous and imposing. Inside the building, the shapes are playful and unpredictable, especially as you travel up or down the two grand escalators that lead from the light, cavernous atrium to the books themselves.

There is much to do inside the Black Diamond, even if you don't need to dip into its collections. Most of the ground floor is occupied by a tasteful café, the pricey *Søren K* restaurant (named after Danish philosopher Søren Kierkegaard) and a fascinating shop with the latest published research as well as gifts and souvenirs.

Also accessible from this floor is the Queen's Hall, a concert venue that occasionally hosts free lectures or seminars. There are multiple exhibition spaces: one on a mezzanine level above the café, one below ground level underneath the escalators, one on the glass tunnel structure that crosses the road from the main part of the diamond to the old building (be sure to look up at Per Kirkeby's painting on the tunnel's roof) and another in the central rotunda of the old library building itself.

That rotunda was modelled on Charlemagne's Palatine Chapel in Aachen, Germany, which gives you some idea of its grandeur. Walking from the new



building into the old, you can easily miss where one ends and the other begins. The main corridor of the old library – the first part that you enter – is a free, open area where you can eat, drink and use the Royal Library's Wi-Fi. Walk all the way to the end, up the steps to the raised seating area, and you're treated to a view over the Royal Library Gardens. These gardens, with their shadowy trees, blossoming flowerbeds and elegant central fountain, are perfect for a summer evening walk.

The reading rooms require a research pass, and you might need a ticket to access the Queen's Hall. Otherwise, the Royal Library at Slotsholmen is yours to explore – a shining example of the Danish architectural tradition of merging the new with the old.

### HOW TO GET THERE

The Black Diamond sits on Søren Kierkegaards Plads, just southeast of Christiansborg Palace and due west of Knippelsbro, the bridge that links central Copenhagen with Christianshavn.

① kb.dk

Fly to Copenhagen  
with airBaltic  
from **€29** ONE  
WAY

Photo by Ty Stange





# Radio House

In 1925, the Danish national broadcasting company *Danmarks Radio (DR)* was established in Copenhagen. With rudimentary offices scattered over different parts of the Danish capital, the broadcaster was struggling. *DR* needed new premises and asked architect Vilhelm Lauritzen to design a new headquarters on Rosenørms Allé, between the city centre and the affluent suburb of Frederiksberg.

Lauritzen toured broadcasting facilities all over Europe (including the BBC's Broadcasting House in London) before designing what was probably the most state-of-the-art broadcasting facility in the world when it was finished in 1945. The functionalist building included offices, studios, two concert halls, a grand canteen and a roof garden.

In 2006, *DR* left Lauritzen's building for even newer premises in north Øresund, uniting its radio and television operations in one place. The old radio house, meanwhile, underwent a huge redevelopment at the hands of Lauritzen's firm, which is still in operation. The following year, the edifice re-opened as the new home of the Royal Danish Academy of Music.

In its new guise, the building is more accessible than ever. Members of the public can use the music library in the basement of the main block, formerly known as the *Høj fløj* ("High Wing"). Simply walk in through the main entrance below the magnificent bronze sculpture on Rosenørms Allé and proceed through the double doors to the left. The music library contains books, CDs, music scores, magazines and newspapers as well as listening equipment, desks and quiet sofas for reading (there's free Wi-Fi, too).

Down the same corridor but above the music library is Denmark's Museum of Music, which houses a collection of instruments from classical, pop and ethnic music traditions spanning more than 3,000 years. The instruments and artefacts are fascinating, and the hands-on elements of the exhibition are particularly engrossing for children. But don't let the exhibits



## Building's clean lines and functionalist fittings look even better after the 2006 transformation

distract you entirely from the surroundings of Lauritzen's building. Its clean lines and functionalist fittings look even better after the 2006 transformation.

However, to experience Lauritzen's masterpiece in all of its glory, you'll need to delve a little further in. Turn right after crossing the main entrance and walk down the deep, wide corridor that originally led to *DR*'s radio studios. These rooms are now the music academy's practice and performances spaces, but many original fittings remain, including the steel "on air" lights that hung above studio doors to warn staff that a live broadcast was in progress. Lauritzen's wooden floors and panelled walls remain, complemented by lighting and furniture designed by Finn Juhl.



# VILNIUS-KLAIPEDA

**BOOK A GROUP OF 10 NOW AND SAVE UP TO 50%**  
EVERY 10TH PERSON STAYS FREE OF CHARGE  
10% OFF FOOD & BEVERAGE  
50% OFF MEETING ROOM RENTAL

# RIGA-TALLINN

EXPERIENCE MEETINGS

**HOTELS DESIGNED TO SAY YES!**  
[groupdesk.baltics@rezidor.com](mailto:groupdesk.baltics@rezidor.com) [radissonblu.com](http://radissonblu.com)

\*Terms & conditions:  
Available for groups of minimum 10 rooms in participating Radisson Blu hotels in Latvia, Estonia and Lithuania.  
Applies to selected days of the week (Thursday, Friday, Saturday, Sunday nights) in March and April 2016.  
Valid for new requests only. Offer can be terminated at any time by Radisson Blu hotels.



At the end of that corridor is the chamber concert hall, a rectangular room with wood-panelled walls that curve in and out like waves (keep an eye on concert schedules to access this room).

Another concert hall was formerly home to the Danish National Symphony Orchestra. Accessible via Julius Thonsens Gade (the street around the corner from the main entrance), this trapezoid room is the complex's crowning glory. Now the Copenhagen Philharmonic plays there, and it's worth buying a concert ticket just to experience the originality and grandeur of Lauritzen's all-wooden design, punctuated by hundreds of Finn Juhl lamps that appear to dance along the front of each gallery level. The concert hall's foyers are recognised as a Danish design icon and it's easy to see why. The entire complex was listed as a historical monument in 1994.

**HOW TO GET THERE**  
The Royal Danish Academy of Music is situated on Rosenørms Allé, directly opposite the Forum Metro station, which is on both of Copenhagen's Metro lines. The Copenhagen Philharmonic concert hall is accessible via Julius Thonsens Gade.  
① dkdm.dk



Blåbårdsgade near Blågårdsplads

## Blågård's Plads

A short walk from the Radio House is one of the most unusual and historic public squares in Copenhagen. Blågård's Plads – literally Blue House Square – was the site of an iron foundry in the early 1800s, lying just outside of the city walls. After the walls were torn down and the foundry was decommissioned later that century, residents flooded into the area. However, the site was still polluted from the foundry's chemicals and the resulting health hazard made the area become known the “Black Square”.

In 1898, the City of Copenhagen took control of properties around Blågårdsgade and cleared an area to the northwest of the street, transforming it into a public square lined with linden trees. The development project, mostly finished by 1902, consisted of imposing residential buildings, an integrated church (originally a temporary structure that was replaced by the current building in 1926) and a central square.

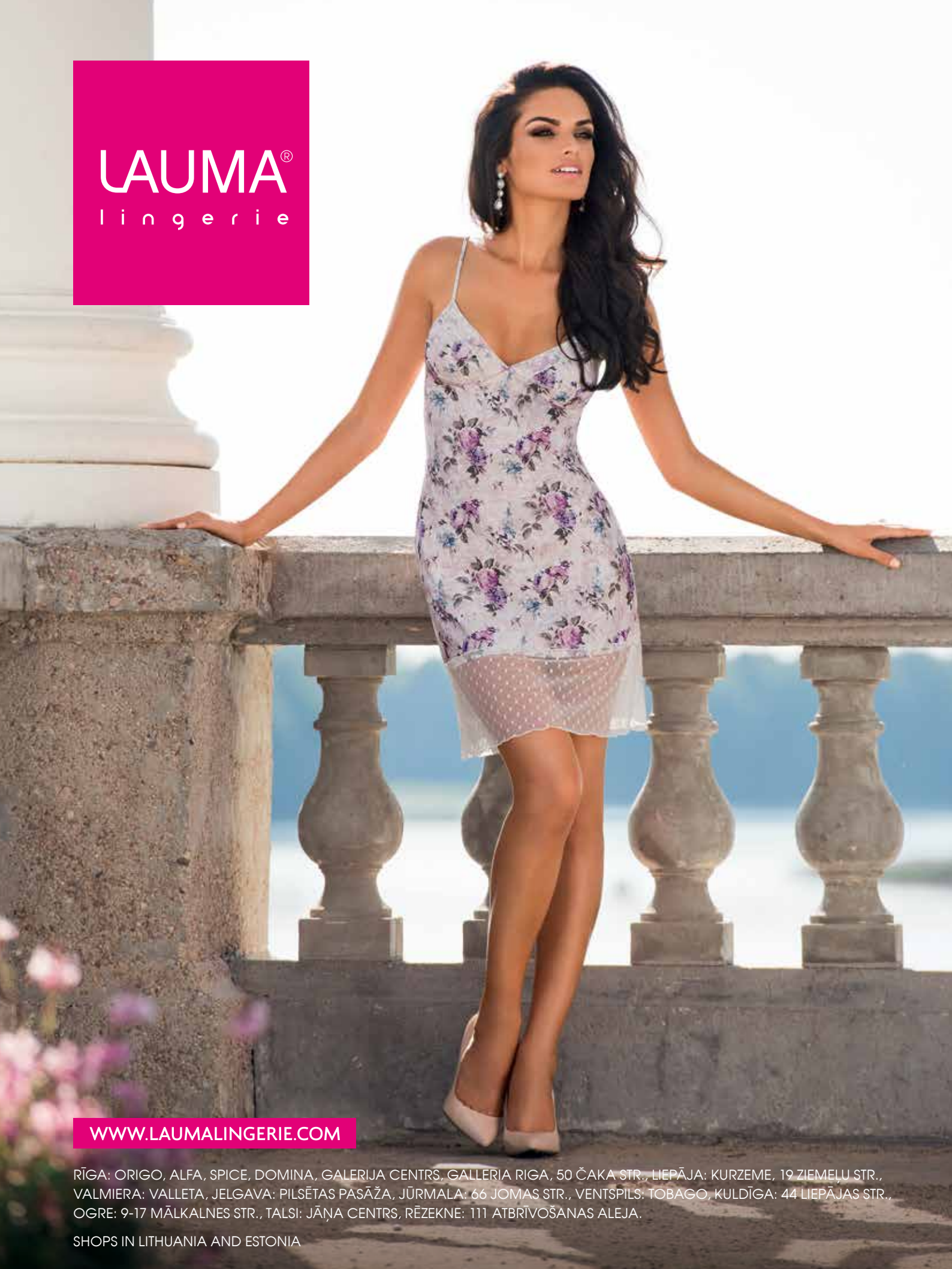
The most remarkable feature was – and still is – that square. Shortly after it was created, the Copenhagen authorities commissioned a series of sculptures to surround the square's perimeter. Thus, socially conscious sculptor Kai Nielsen created 22 works depicting the local community, its workers and their children. Nielsen was known for sculpting nudes, and this series was no exception. As a result, the sculptures proved controversial. Many disliked the nudity and the strange, twisting poses of some figures (they include a baker, a tailor, a cooper and an accordion player as well as mothers and their children).

However, the locals soon took to the artworks and the low, surrounding wall from which they protrude. Nielsen wanted his sculptures to be climbed on, sat on and played with, and it wasn't long before the public did as he wished. British writer Daniel Grimley describes the sculptures as depicting human diversity and “the elemental forces that underpin and animate all life”.

These words seem particularly appropriate now, when Blågård's Plads is as full of activity as ever. The square remains as Kai Nielsen designed it, although buildings on the south and west sides were replaced in the 1980s (the north and east elevations are original, including the church, which now operates as a concert venue). You'll probably find the recessed area between the sculptures buzzing with children playing football or basketball. On Saturdays, a flea market occupies the flat area to the east that links the square to the street.

Blågård's Plads is at the heart of trendy, working-class Nørrebro, which makes Nielsen's vision of a diverse community seem so appropriate. Walk north or south along Blågårdsgade and you encounter some of the hippest cafés, bars, delicatessens and record stores in Copenhagen – an area buzzing with the capital's most vivid characters, but with more than its fair share of edge, too. A little bit like those sculptures.

**HOW TO GET THERE**  
Blågård's Plads is situated halfway down Blågårdsgade, which runs south from the main artery Nørrebrogade or north from Åboulevard. It is easily accessible from the Forum or Nørreport Metro stations.  
① koncertkirken.dk



[WWW.LAUMALINGERIE.COM](http://WWW.LAUMALINGERIE.COM)

RĪGA: ORIGO, ALFA, SPICE, DOMINA, GALERIJA CENTRS, GALLERIA RIGA, 50 ČAKA STR., LIEPĀJA: KURZEME, 19 ZIEMEĻU STR., VALMIERA: VALLETA, JELGAVA: PILSĒTAS PASĀŽA, JŪRMALA: 66 JOMAS STR., VENTSPILS: TOBAGO, KULDĪGA: 44 LIEPĀJAS STR., OGRE: 9-17 MĀLKALNES STR., TALSI: JĀŅA CENTRS, RĒZEKNE: 111 ATBRĪVOŠANAS ALEJA.

SHOPS IN LITHUANIA AND ESTONIA





Photo by Thomas Høytrup Christensen

## Grundtvig's Church

When the great Danish educator, priest and hymn writer Nikolaj Frederik Severin Grundtvig died in 1872, the Danish state decided to honour him with a monument and held two design competitions. By far the most ambitious entry came from architect Peder Vilhelm Jensen-Klint, who argued that the best way to remember Grundtvig would be with a working church.

But Jensen-Klint designed more than a church. He dreamt up a whole new suburb of Copenhagen situated at the foot of a hill, upon which Grundtvig's cathedral-like memorial would sit as the centrepiece.

Jensen-Klint's Lutheran church is an outstanding example of Expressionist architecture. Viewed from the surrounding houses (which the architect also designed), the building has a strange combination of lightness (from its yellow bricks) and heaviness (from its imposing façade with jagged ziggurat shapes).

Inside, the church is an oasis of light and space, awe-inspiring in its length and height (it's bigger than Copenhagen's cathedral, the Church of Our Lady), yet calming in its simplicity and exploitation of daylight. Architecture critics have pointed to Jensen-Klint's use of simple bricks to achieve such a heavenly design as a metaphor for Grundtvig's own use of simple elements to compose divine hymns. Many of the bricks that line the church's outer surface were polished to produce a silky effect that subtly reflects the light.

Jensen-Klint died in 1930, a decade before the church was inaugurated. He never got to see his masterpiece completed and left some small details unfinished. Touchingly, his family stepped in. Jensen-Klint's son Kaare would become one of Denmark's most influential furniture and lighting designers, but not before designing the church's larger pulpit, altar and organ casing on the northern wall. In turn, Kaare's own son Esben designed the cylindrical chandeliers that hang from the roof and the large organ on the west wall, which houses Scandinavia's longest organ pipe.

If you're lucky, then you might catch an organist playing on the gargantuan instrument (it was built in 1960 by the Danish firm *Marcussen & Sons*). But if you want to be sure to hear the organ or see the church working, then services are held on Sundays at 10 AM and occasional concerts also take place there. The church tower is sometimes open to visitors, offering a view across Copenhagen to the south, and of the two cathedrals of Roskilde and Lund, where Grundtvig's distant uncle Absalon was bishop.

### HOW TO GET THERE

From Nørreport Station, take the northbound S-train on Line A towards Farum and disembark at Emdrup Station. The church is a short walk west from the railway – you'll soon see it towering above the suburb of Bispebjerg.

① [grundtvigskirke.dk](http://grundtvigskirke.dk)

Даже если бы у нас был целый журнал для публикации предложений по продаже недвижимости, мы не смогли бы показать вам самое интересное.

Позвоните. Нам есть что вам рассказать.

Мы специализируемся на продаже офисных и торговых центров, отелей, объектов для реконструкции и застройки в Латвии и Германии.

Наш адрес: улица Весетас 7, Рига, Латвия

**SILVER FOX**

*Property Brokerage*

Телефон в Латвии: +371 6702 0591  
Телефон в России: +7 495 668 0621

Веб-сайт: [www.silverfox.lv](http://www.silverfox.lv)





## Skovshoved Petrol Station

No guide to Danish design would be complete without mentioning Arne Jacobsen, perhaps the greatest Danish architect-designer of them all. His most famous building, now named the *Radisson Blu Royal Hotel*, looms high over Copenhagen – a landmark in the bright sun or in the grey drizzle. Whether or not you have booked a room, you can explore the foyer of the hotel, where many original Jacobsen fittings and furnishings are still in place, not least the ergonomically eye-catching Egg Chair.

A lesser-known but equally functional Jacobsen gem is situated around 10 km north of Copenhagen, on the Øresund coastal road at Skovshoved Harbour in Charlottenlund. It's not a hotel or a university building, but a humble petrol station. *Texaco* commissioned the station from Jacobsen, hoping that it would become a standard model for replication all over the world. This did not happen, and Jacobsen's original prototype remains as a historic – but still operating – monument.

The structure was fully restored in 2002 and is lovingly maintained. Gleaming white Meissen ceramic tiles from

Germany line the concrete box building, just as they did in 1938 when the station opened. These tiles are all replacements of the originals, though. The main building is now an ice-cream shop – handy for those visiting the nearby beach – while the new fuel pumps are self-service.

Locals refer to the building as *Paddehatten* or “the mushroom”, due to the projecting oval canopy that sits on a single supporting column and is illuminated from below at night. One of the few details in Jacobsen's spare, elegant design is a red clock, also illuminated at night, positioned on the top left hand corner of the building's façade. To see how Jacobsen uses subtle angles and false perspective in his design, walk around to the side of the building, where you'll notice the gently rising angle of its roof. **BO**

### HOW TO GET THERE

Appropriately, the best way to reach Jacobsen's filling station is to drive to it. Take the Øresund coastal road north from Copenhagen towards Charlottelund. The station is located at Kystvejen 24, just behind the beach.



**SPA**  
ESPERANZA

*Sky-high first class relaxation*

Visit the most innovative and luxurious SPA in the Baltics

[www.spaesperanza.com](http://www.spaesperanza.com)





Photo by Juris Zigelis

**Hiking essentials**

The most important items in a hiker's equipment – and this goes for all trails – are top quality hiking boots and a rucksack. The boots should cover the ankles (don't try to use sneakers!), because mountain trails present a risk for sprains, and they should also be light. The rucksack should be at least 40 to 50 litres in volume and have fastenings on both the chest area and lower back. It has to "glue" to one's back properly so as not to cause discomfort while hiking.

**TAKE A HIKE**

More and more travellers of all ages are seeing nature and outdoor activities as an important component of their vacations. *Baltic Outlook* asked specialists from the Latvian adventure organisation *Lūzumpunkts* to recommend four beautiful hiking trails.

**MATTERHORN AND MONTE ROSA HIKE, SWITZERLAND AND ITALY**

The Matterhorn and Monte Rosa circuit is one of the finest long-distance hikes that the Alps have to offer. The route leads around the Monte Rosa massif through both Switzerland and Italy, providing views of the highest and most beautiful mountains, valleys and villages. You set out from the little Swiss village of Zermatt, enter Italy by crossing the Theodul Pass to Cervinia, hike through Alagna and Macugnaga, walk back into Switzerland via the Monte Moro Pass, move on to Saas-Fee and Grächen, and end your hike back in Zermatt. The full trail (162.5 km) takes around nine days to hike, but those who have yet to reach that level of fitness can take a

Fly to Zurich with airBaltic from **€39\*** ONE WAY



Photo by Ilze Krievina





Photo by Juris Zigelis



shorter three-day route, which incorporates an exclusive two-day walk almost entirely at 2,000 metres above sea level – without climbing up and down – a rarity in the high mountains. The full trail, however, is not for the weak and inexperienced. It takes you up or down an average of 700 metres per day, and you can expect to hike for around seven to eight hours each day. Thus, apart from breaks for meals, there will not be much idling around.

The trail offers accommodation, with huts available for a nightly fee at the destined end point of each day. Breakfast and dinner are also served at the huts. Food and shelter will cost considerably less on the Italian side, while a one-night stay with two meals will cost around 50 euros per person in Switzerland. It is not uncommon for budget travellers to use their own tents and cook their own food on light and portable gas stoves, which they carry along as part of their gear. However, a hiker of average physical fitness should try not to carry a backpack weighing more than 10 kilograms. If this is one of your first hikes, then better invest a little more in the accommodation and meals offered along the way.

Hikers will probably see lots of animals on Monte Rosa, especially mountain goats and rams with massive horns. The peak season for this trail is in July and August. It might be more pleasant to hike at the end of August and beginning of September, when the crowds have thinned out and the weather is still warm enough. This trail can also be done in June, but the beginning of the month may still surprise hikers with snowy paths.

# FREIGHT & LOGISTICS



## FOR YOUR BENEFIT!

Our capacity and knowledge, as well as our preparedness to take part in market development, makes us your best choice for

- ✓ Quay to quay business,
- ✓ Intermodal solutions
- ✓ Shipping logistics solutions

Baltic, Russia & CIS  
salessupport.lv@stenaline.com | +371 636 07220  
[www.stenalinefreight.com](http://www.stenalinefreight.com)







FANS shops in Riga -  
50 A.Deglava street &  
1 Garozes street  
[www.fans.lv](http://www.fans.lv)

DISCOUNT FOR BICYCLE PURCHASE  
**-20%**  
Till May 07, 2016  
Discounts can not be cumulated



## LOFOTEN ISLANDS, NORWAY

Norway is a hiking paradise with countless options for open-air activities, and Norwegian mountains are like endless hiking trails in their own right. Many web pages offer a vast range of planned hiking



routes, some longer and some shorter. The Lofoten archipelago, though it does not boast the highest mountain tops, offers distinctive scenery, dramatic peaks and unspoilt nature. Along with an open sea, this part of Nordland County harbours sheltered bays and untouched empty beaches that provide an otherworldly and privileged experience of aloneness amid the grandeur of nature.

The mountain ridges of the Lofoten Islands are relatively low – 600 to 700 metres high on average – but when hiking across them, a 360-degree view is available at all times. You see all of the islands in the archipelago and you see the area that you will be crossing the next day.

One can opt to cross the whole Lofoten archipelago, which would take 8 to 13 days, but the most appropriate island for a shorter trail is Moskenesøya at the southern end. It boasts the tallest and sharpest peaks in the whole area. Due to the highly evolved infrastructure across the country, it is very easy to combine a fantastic two- to three-day hike with other activities. For example, after crossing a ridge and walking down to an empty beach, you can set up your tent and spend the night right by the sea, or rent a nearby



All photos by Juris Zigelis

hut. One can also rent fishing gear and bicycles, or go diving and killer-whale watching. Killer whales sometimes swim into the fjords, driving schools of cod ahead of them, and have a feast. You can catch fish legally and cook them for dinner on an open fire by your tent or at the beach. The comfortable blend of options – along with a wilderness that can still be enjoyed – make the Lofoten Islands a near-ideal hiking spot.

July and August are perfect months to visit, when the chance of catching the sun is the highest. The weather in Norway is often cloudy and rainy, so keep checking the forecast!

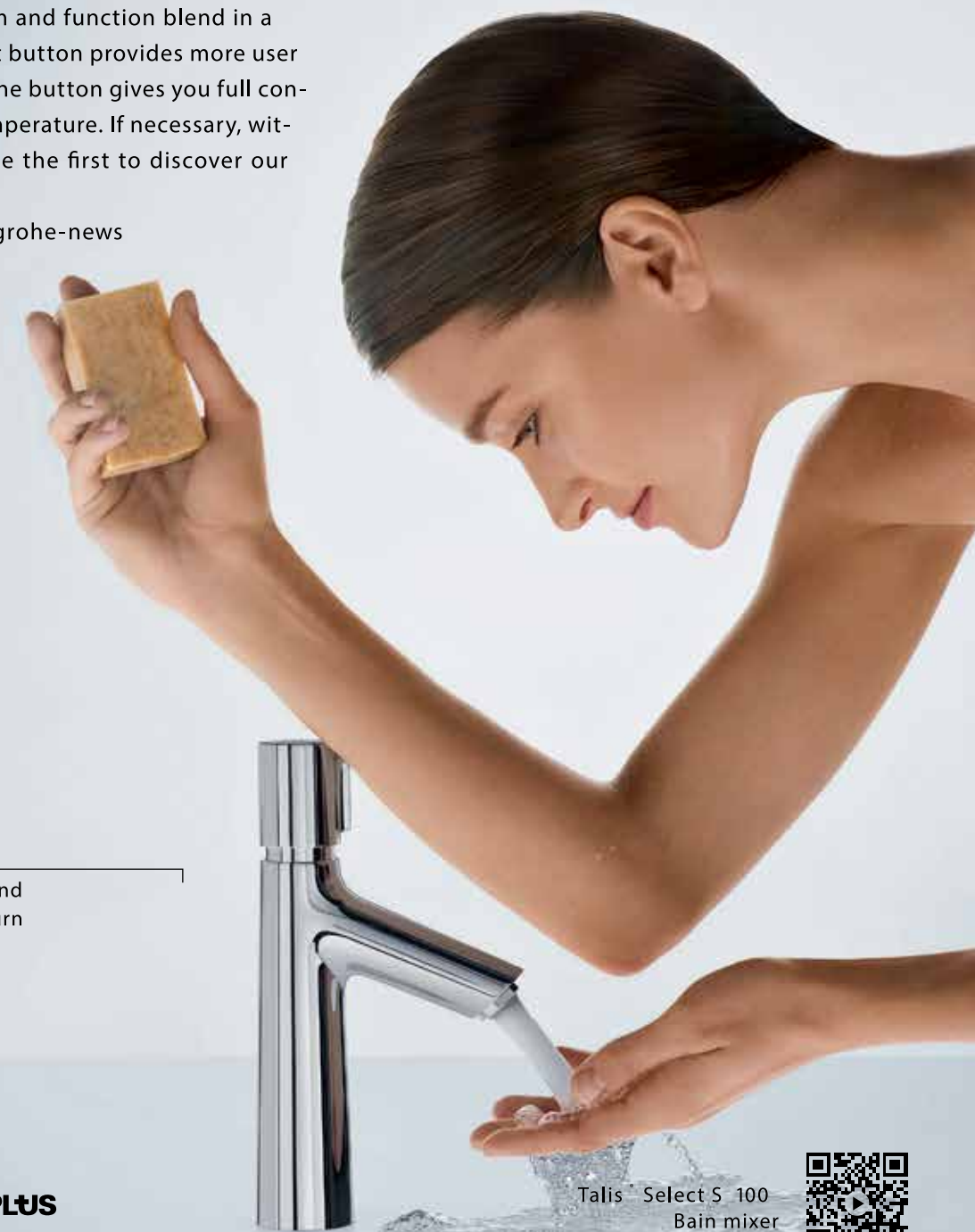
Since the Lofoten Islands are north of the Arctic Circle, the sun doesn't set from the end of May until the end of July. Even in August, the days are very long and you practically never need a flashlight. This is an advantage in a place where there is so much to see, including the Norwegian mainland in the distance.

## Everything revolves around comfort here. Talis® Select S 100.

With the Talis Select S 100, form and function blend in a single aesthetic unit. The Select button provides more user comfort. Pressing and turning the button gives you full control over the water flow and temperature. If necessary, without even using your hands. Be the first to discover our new products on  
[www.hansgrohe-int.com/hansgrohe-news](http://www.hansgrohe-int.com/hansgrohe-news)  
[www.hansgrohe.lv](http://www.hansgrohe.lv)



Pressing the Select button starts and stops the water flowing. A slight turn adjusts the temperature.



DESIGN PLUS  
powered by: ISH

Talis® Select S 100  
Bain mixer  
Product video



**Komfort**  
santehnikapkure

**Rīga** 26 Jaunmoku str.  
(next to the Spice shopping center)  
44 Krasta str.  
(next to the Mols shopping center)  
**Ventspils** 43 Brīvības str.  
**Liepāja** 32 Zemnieku str.  
[www.komforts.net](http://www.komforts.net)



## MESTIA TO USHGULI, GEORGIA

**For** those who don't sit well with orderly and pre-planned perfection, a hike in the breathtakingly beautiful and wild Georgian mountains could be the thing to do. Fly to the Georgian capital, Tbilisi, and grant yourself some time to explore this city of immense contrasts. Then prepare to leave most of civilisation behind.

You might want to take the helicopter, which occasionally brings tourists to Mestia for the likes of 20 euros (most of the trip's cost is covered by the state!) in 40 minutes, rather than the eight hours that it would take by public transport. The flight might not always take off when



All photos by Juris Zigelis

planned, but once you get on, it will give you a stupendous sightseeing experience.

Otherwise, take the *marshrutka* (local minibus) to Mestia in Svaneti, which is one of the highest regions of Georgia, near the border with Abkhazia. Travelling there is a mini-adventure in itself. Nothing is fixed and planned, but the locals are warm and helpful. Mestia is the furthest point that can be reached in this region of Georgia, and from there a spectacular hike can be taken to nearby Ushguli.

Actually, Ushguli is only near if you walk along the main road (which is not as "main" as you might think!) or hitch a ride in a jeep. The hike, however, will last three to four days and take you through beautiful meadows covered in the thickest carpet of beautiful wildflowers. It is said that Georgian jewels and treasures were

sent to the Svaneti area from all over the country during times of war and placed in small watchtowers for safekeeping. The ruins of these towers can still be seen in many places.

To hike the distance from Mestia to Ushguli in three days, you will have to walk up to 13 hours each day. However, the trail can be extended over more days to reduce the workload. It is highly recommended to have experienced hikers in the group travelling to Mestia, and preferably someone who has done this path previously. Mestia to Ushguli is not a hike for beginners, nor is it for those who seek pre-booked accommodation options and readily available supply shops. Sleeping will likely take place in a tent, and the few tiny villages along the way will hardly have anything in them resembling a food shop.

However, you might be able to buy some fresh tomatoes or cucumbers that the locals have grown in their gardens.

Alternatively, you can travel to Mestia and go on a one-day hike towards Ushguli and back. That way, you will still be able to enjoy the wilderness and beauty of the area, and see some of the abandoned villages that form a kind of national park. There are no mapped routes as in the Alps, but the sense of wilderness and raw nature is unparalleled and will form an unforgettable experience. Should you wish to stick to more inhabited regions, there is, for example, a one- or two-day hike available in Kazbegi, near Tbilisi. The little village is near a glacier, which you can hike up to in a mere day. You can take a *marshrutka* from Tbilisi to Kazbegi as well.

# Kreiss is Your Reliable Logistics Partner



**“** *The World is closer  
than you think*

Kreiss ensures safe transportation of your cargo from the cold, clear waters of Norway fjords to the countries of the Mediterranean coast where mountains meet the sea, transcontinental Russia and entirety of Asia.

With Kreiss you will get professionalism, commitment, safe deliveries, quality and reliability.



A FLEET OF  
MORE THAN

**1200**

trucks



MORE THAN

**2500**

professional  
employees



MORE THAN

**100000**

full truck  
loads in 2014



EMISSIONS LEVEL

**Euro 5 & Euro 6**

all trucks comply  
with standards



**1500**

refrigerated  
trailers



ESTABLISHED IN

**1994**

year



## LANDMANNALAUGAR TRAIL, ICELAND

Fly to Reykjavik with airBaltic from **€139** ONE WAY

**L**andmannalaugar is one of the most popular hiking destinations in the Highlands of Iceland. Located at the northern end of the Laugavegur hiking trail in the Fjallabak Nature Reserve, it is the usual starting point of a trek that takes three to four days to complete and which finishes at Þórsmörk, heading north to south. For those who wish to add one or two days to this sufficiently difficult trail, it can be extended all the way to Skógar via Fimmvörðuháls, which is an area between the Eyjafjallajökull and Mýrdalsjökull glaciers.

The Landmannalaugar trail will allow you to experience the wild magnificence of Icelandic nature and the most diverse natural phenomena in a small stretch of land – if you are up to the challenge. You will pass the colourful Brennisteinsalda volcano, covered in steaming vents and sulphur deposits, as well as a fascinating red crater filled with bright blue water. Humorously named Ljótípollur, or the Ugly Puddle, it is anything but ugly. You will enjoy an incredible view of the whole Landmannalaugar geothermal area (which is one of the most geothermally active areas of Iceland) from the top of Bláhnúkur, a 60,000-year-old volcano, and will climb Suðuhámur, a mountain rich in liparite, while trekking through Vondugil Canyon.

This diversity looks all the more striking in a land that has so few trees. Aside from the hot springs and volcanoes along your



Photo by Renie Jackson

way, green meadows will contrast vividly with the desert of volcanic ash. There are quite a few icy rivers as well – the product of melting glaciers, some of which hikers have no choice but to cross. You may have to wade waist-deep into the water, so appropriate clothing and strong boots for hiking are a must.

Although the hike is properly marked and maps can be obtained easily, it is crucial to keep on the right track, for the weather can be as unpredictable and harsh as the scenery is magnificent. Iceland is for experienced hikers, and those visiting for the first time would benefit from hiking together with someone who has been there before. The route usually opens at the end of May, but bad weather can delay the opening by over a month, so follow the weather information closely when planning your hike. That being said, a snowstorm or volcanic ash storm can

hit at any time during the season, as well as strong winds.

Iceland's infrastructure is well developed and huts are available for overnight stays all along the way, along with meals and water. It is important to note that some areas along the way will lack natural water sources, so

### Tip

Those without prior hiking experience should partake in physical activities two to three times per week for at least a month before their trip. That way, they will be much better prepared for the rigours of the hike and be able to enjoy it more.



make sure that you bring along sufficient water for some of the trek, such as when you cross the volcanic ash desert. One can also camp in a tent, as accommodation in Iceland is relatively expensive.

Be ready to carry more than usual for this trail, because warm and wind-resistant clothing is crucial, and a change of clothing will be necessary after crossing a deeper cold river. Nevertheless, the breathtaking beauty of the landscape is 100 percent worth any struggle. For those who don't feel ready to walk the full trail, a first-time experience of Landmannalaugar can be reduced to a one-day hike. Take a four-by-four transport bus to get there, walk around the area and return to the city later on the same day. For those who hike the route from start to finish, however, reaching the Skógafoss waterfall at the end of the trail near the ocean is something to savour and cherish. **BO**

More information about hiking and adventure trips can be obtained at [luzumpunkts.lv](http://luzumpunkts.lv).

Adolphe Adam LE CORSAIRE



LATVIJAS NACIONĀLĀ  
OPERA UN BALETS

APRIL 2016

03, 10	EP	THE LITTLE MAGIC FLUTE
08, 09, 27	B	SCHEHERAZADE AND HER TALES World Premiere
10	O	DIE FLEDERMAUS
13	O	MANON LESCAUT
14	B	GISELLE
15	O	MACBETH
16	C	SHOWBRASS DEBUT CONCERT
16	B	LE CORSAIRE Only Performance
17	B	KARLSSON FLIES...
20	B	ROMEO AND JULIET
21	O	LE VILLI. GIANNI SCHICCHI
22	B	THE SLEEPING BEAUTY
23	O	THE BIRDS' OPERA
24	B	SWAN LAKE
28	O	LA TRAVIATA
29	B	LA BAYADÈRE
30	O	LA BOHÈME Special Cast

O - opera, operetta | B - ballet | C - concert | EP - Education Project

**TICKETS:** Bīlešu Paradize trade spots, LNO box office  
Aspazijas bulvāris 3, Rīga; (+371) 67073776;  
boxoffice@opera.lv; [www.bilesuparadize.lv](http://www.bilesuparadize.lv); [www.opera.lv](http://www.opera.lv)

la<sup>3</sup>telecom

LG  
LATVIJAS  
GAZE

Grindex

SKONTO  
BOVE

LEXUS

Latvenergo

LDZ CARGO

Canon

Amatciems

A private, ecologically designed village with a united infrastructure in an enclosed territory. Every plot of land borders a lake and each house has access to fiber-optic internet services.

Enjoy the countryside peace with city opportunities!



HOUSES FOR RENT • DESIGN SPA HOTEL • EXCLUSIVE HOUSES FOR SALE AT AFFORDABLE PRICES  
[anita@amatciems.lv](mailto:anita@amatciems.lv) • +371 2919 0561 • [www.amatciems.lv](http://www.amatciems.lv)



In association with car  
buyer's guide **WHATCAR.LV**  
Publicity photos

# Geneva Motor Show 2016

The Geneva Motor Show in 2016 gave us a plethora of new metal, from stunning SUVs to powerful sports car concepts and everything in between.



LAMBORGHINI CENTENARIO



TOYOTA CH-R

Unveiled to the public for the first time, the *Toyota C-HR* production

model gets a coupé-like build that stands out in the *Toyota* range.

The *Centenario* is based on the *Aventador*'s platform and is *Lamborghini*'s most potent production supercar ever. It has been created to celebrate 100 years since company founder Ferruccio Lamborghini was born. Just 40 examples will be built, and they will cost close to 2.12 million euros each. Yet, all of the 20 coupé versions and 20 roadsters have already been sold.

The *Centenario* pushes the design of the already striking *Aventador* to new levels. It flaunts sharply angled carbon-fibre bodywork with deep air intakes and ducts carving across the body, and makes even the hardcore

Its exterior design features angular lines and large wheel arches. In front, headlight clusters wrap around the car to give a feeling of width, adding to the low body stance of a coupé, which actually has the raised ground clearance of an SUV.

Based on the *Toyota Prius*, the new model sits on the *Toyota New Global Architecture* platform and comes in several powertrain options – a hybrid among them – as well as front-wheel or four-wheel drive. The *C-HR* will be positioned below the *RAV4* in *Toyota*'s

*Aventador SV* look positively tame by comparison.

At the heart of the *Centenario* is the naturally aspirated 6.5-litre V12 from the *Aventador*. Power has been ramped up to 770 hp, while maximum revs have been raised from 8,350 rpm to a spine-tingling 8,600 rpm. This extra power gives the 1,520-kg car an impressive power-to-weight ratio of 499 bhp/ton.

Hence, a scintillating performance on the track. The *Centenario* completes the 0-100 km/h sprint in 2.8 seconds and reaches 300 km/h in just 23.5 seconds. Top speed is claimed to be more than 350 km/h.

current range, with direct competitors coming in the form of the *Renault Captur* and *Fiat 500X*. However, these have yet to offer a hybrid unit.

Remaining largely true to concepts revealed at the Paris Motor Show back in 2014 and at the Frankfurt Motor Show last September, the design of the *C-HR* was managed by project chief designer Kazuhiko Isawa and created by *Calty*, *Toyota*'s California-based design studio. Interior specifications and pricing details have yet to be revealed.



BUGATTI CHIRON

The new *Bugatti Chiron*, the successor to the original *Veyron*, has a colossal 1,500 hp and can reach 100 km/h in less than

2.5 seconds, despite weighing 1,995 kg. Its anticipated top speed is 463 km/h, which will be limited to 420 km/h for safety reasons.



LEXUS LC500H

*Lexus* is looking for the *LC* to deliver a bold message to the car industry. After more than a quarter century of trying, the brand finally has earned

a place alongside its German competitors in the upper echelons of the luxury market.

Described by its Japanese manufacturers as "the next



ŠKODA VISIONS CONCEPT

This concept car is providing a close preview of *Škoda* upcoming SUV, which is expected to be

called the *Kodiaq*.

The concept will come with three rows of seats, offering

Preceded by the *Vision Gran Turismo* concept car at last year's Frankfurt Motor Show, the immensely powerful *Chiron* aims to occupy the position that its highly celebrated predecessor held at the very top of the supercar ladder, one rung above the *McLaren P1*, *Ferrari LaFerrari* and *Porsche 918 Spyder* – all of which are no longer produced.

Borrowing strong visual cues from the earlier *Veyron*, the new *Chiron* features an even more dramatic design with tauter

surfacing, bolder details and greater aerodynamic efficiency than its predecessor.

*Bugatti* describes the second of its modern-day models as the most powerful road car to ever reach series production. However, since only 500 exemplars are set to be released onto the market – each with a hefty 2.4-million-euro price tag to match its extreme performance – they will remain out of reach for all but the seriously rich.

phase in the evolution of *Lexus*", the front-engined and rear-wheel drive *LC500h* is set to "deliver the sharpest and most refined drive yet from a full hybrid".

The car is powered by a *Lexus Multi Stage Hybrid System*. The new hybrid powertrain mates a 3.5-litre V6 petrol engine with a four-speed transmission, while an electric motor that utilises an infinitely variable CVT transmission is programmed to deliver six physical gearchange sensations to the driver. Those

sensations are matched to the engine's revs to deliver instant acceleration – unlike on current CVT systems. The two systems combine to create, in effect, a 10-speed set-up.

The gearchange times of the system are also said to match those of a dual-clutch automatic, but this setup is said to be more compact and lighter. Total system output is rated at over 350 hp, meaning that the *LC500h* can reach 100 km/h in less than five seconds.

space for six passengers and their luggage. The *VisionS* is 4,700 mm long by 1,910 mm wide, with a height of 1,680 mm, making it longer, wider and lower than the *Kia Sorento*. In production form, *Škoda* SUV will be pitched as an upmarket rival to the *Sorento* and its sister model, the *Hyundai Santa Fe*.

*Škoda* new SUV will be based on the *VW Group*'s MQB platform and will share most of its underpinnings with *Volkswagen*'s own *CrossBlue*, which is due to be launched later this year.

Power for the production car will come from four-cylinder engines already offered in the new *Superb*, with a 1.6-litre turbodiesel forming the base engine. A diesel-electric hybrid version will also be offered, and four-wheel drive will be optional on most models.

Following the launch of its first SUV, *Škoda* is planning a more rakish five-door coupé to join the range. That car will be followed by a sportier model with tweaked styling. The SUV family will be completed by the *Yeti*, which is due to go on sale in 2018. **BO**

**BIGGEST AND BEST  
CAR BUYERS GUIDE  
IN THE BALTICS**





# Interior textiles

*Création Baumann* has launched a new *Glare & Heat* collection of functional textiles that offer protection from the sun's glare and heat

A world without glass windows as construction elements is inconceivable in contemporary architecture, and making energy-efficient buildings is one of today's biggest challenges. For new office concepts such as open-plan offices in particular, it is a matter of using and controlling daylight to the best possible advantage and protecting interiors against overheating.

## Aesthetic functionality

Textiles by *Création Baumann* provide an ideal way to prevent too much sunlight from entering a room, uniting design and functionality. The textiles fulfil users' wishes to restrict the inflow of excess external light and heat, while satisfying the need for illumination. Even in large spaces with extensive glass window surfaces, a pleasant atmosphere and feeling of comfort can be ensured without too much effort by choosing the appropriate textile.

## Swiss quality

This year, *Création Baumann* is continuing to complement its successful *Silver & Steel* and *Metal Base* collections with the creation of a new *Glare & Heat* collection of 140 textiles, which ensure a sense of privacy and optimal protection against the sun's rays and glare. Specially tested metalised fabrics permit the ideal

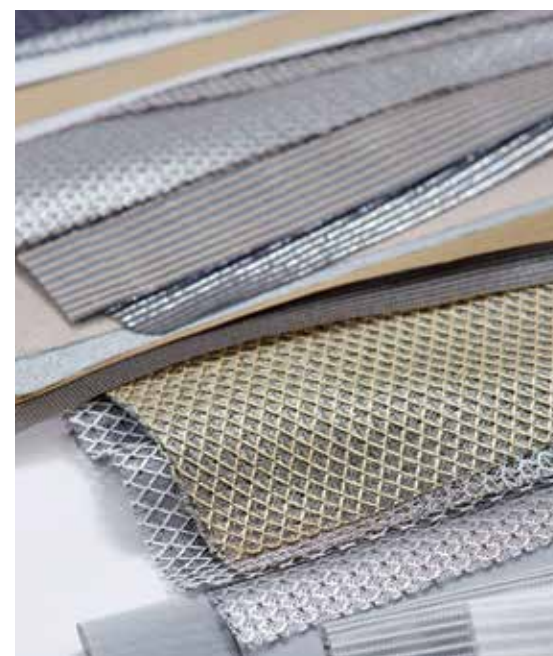
regulation of incoming light and heat, improving a feeling of well-being in both home and office environments.

## Certified safety

All fabrics of the *Glare & Heat* collection are flame-retardant and for the most part are available in widths of 220-300 cm. These aesthetic and highly functional fabrics have been tested in accordance with standards for evaluating lightfastness. All certificates can be seen on the [creationbaumann.com](http://creationbaumann.com) website, making it easier for specialists to carry out light and energy calculations. **BO**

THE KATE SALON IN RIGA OFFERS A WIDE RANGE OF FUNCTIONAL CURTAIN TEXTILES BY *CRÉATION BAUMANN* FOR VARIOUS INTERIOR SOLUTIONS:

- REFLECTACOUSTIC – to control the amount of sunlight and heat that enters a room, as well as the acoustics;
- PRIMACOUSTIC – for optimal interior acoustics;
- GLARE & HEAT – to control the amount of sunlight and heat that enters a room;
- HOSPITALITY – created in a unified style, these elegant, easy to maintain and flame-retardant interior textiles are ideal for the hotel industry.



# KATE

*création baumann*

Nicgales iela 18a, Rīga, Latvia / [www.kate.lv](http://www.kate.lv)

# For Growth on the Earth

INVESTMENT OFFERS

Investments & Development

Accounting & Finance

Law & Tax

Agri Estate

More at [www.actusQ.lv](http://www.actusQ.lv)

► **Info:** AGRICULTURAL LAND | **Total area:** 400 ha | **ID:** 5237 | **Description:** Agricultural land for sale in south-eastern part of Latvia, approx. 132 km from the capital city of Riga, and about 35 km from the city of Jekabpils. Property consists of 400 ha, including 350 ha of agricultural land and 40 ha of forest. All land units are meliorated and ready for cultivation with grain, rapeseed, peas.

► **Info:** FOREST | **Total area:** 728 ha | **ID:** 4112 | **Description:** Forestland for sale in the central part of Latvia, located approx. 92 km from the capital city of Riga. The real estate consists of several land units with a total area of 728.45 ha, including 486.40 ha of forest and 170.57 ha of agriculture land.

► **Info:** AGRICULTURAL LAND / FOREST | **Total area:** 599.31 ha | **ID:** 3443 | **Description:** Forestland for sale in the central part of Latvia, located approx. 92 km from the capital city of Riga. The real estate consists of several land units with a total area of 728.45 ha, including 486.40 ha of forest and 170.57 ha of agriculture land.

**actusQ.LV**

Valmieras 20a • Cesis • Cesu novads • LV-4101 • Latvia  
Phone: (+371) 641 07 185 • [actusQ@actusQ.lv](mailto:actusQ@actusQ.lv)



FIRST SHIP&RESTAURANT  
IN THE BALTICS.  
LIVE MUSIC.  
AUTHENTIC, RENOVATED  
INTERIOR.  
MEDITERRANEAN CUISINE.

BOOK: +371 22181555  
Fri, Sat: 16-23; Sun: 12-21

[info@rigasperle.lv](mailto:info@rigasperle.lv)



[www.rigasperle.lv](http://www.rigasperle.lv)

# GEORGIA

## EASY TO REACH, HARD TO LEAVE

TWO WEEKLY FLIGHTS TO TBILISI



**airBaltic**



Photos by  
**LAURIS AIZUPIETIS** (F64)

# Cosiness and elegance

## meet at *MUUSU* restaurant



Chef Kaspars Jansons

If you're looking for a warm, homey feel in Riga's Old Town, then head straight to the *MUUSU* restaurant (the name means "ours" in Latvian). *MUUSU* is not only a lovely place for gourmands to enjoy a refined meal; it is also a wonderful experience for those seeking a pleasant atmosphere. The feeling of being welcome is strengthened by the elegant wooden dressers, unpretentious linen accessories, exposed original brick walls and tasteful shades of grey in the restaurant's convivial interior. And, as in every welcoming home, *MUUSU* also has its keeper of the hearth – head chef Kaspars Jansons.

Jansons' name requires no further introduction in Latvia's restaurant scene. He is one of the leading chefs in the country, having participated (and won) in many international chef competitions, and subsequently serving as a judge at such events. Jansons has also interned at the three-*Michelin*-starred *Schwarzwaldstube* restaurant in the *Hotel Traube Tonbach* in Baiersbronn (Germany) and at the one-*Michelin*-starred *L'Atlantide* in Nantes.

Jansons truly loves what he does. His eyes sparkle and his voice becomes more spirited when he talks about preparing foods, experimenting in the kitchen and wishing to please customers.

"*MUUSU*'s clientele are educated gourmands who know what they want. They know how food should taste and are not afraid of experimenting and trusting a chef's sense of creativity. We're always on the side of the client, because the client is the one who needs to leave the restaurant happy and satisfied. Our job is to read a person's wishes, so our waiters always try to get to know each customer," explains the talented chef.

Judging by the response of the restaurant's guests, the efforts by the *MUUSU* team have paid off handsomely. Having been founded only two years ago, the restaurant was deemed to be the third best restaurant in Latvia in 2015. Not bad for a relative newcomer, which has received much praise from other professionals in the field and surprised many with its sensational success.

While *MUUSU* belongs to the same people who founded three other popular Riga restaurant chains – *Steiku Haoss*, *Ribs & Rock* and *KID\** – it carries a slightly different message than its kin, offering modern interpretations of classic European cuisine. Within a short time, *MUUSU* has consolidated its identity and become one of the best lunch and dinner spots in the Old Town.

The restaurant's head chef Jansons explains that *MUUSU*'s goal is to define its own place among the wide array of restaurants and eateries in the Old Town. He and his team have been using high-quality local products as much as possible in the preparation of delicious meals with a Scandinavian accent.

"It's important for visitors to not only see the city, but also to taste it – and to taste it not through French fries, but through seasonal foods grown locally in Latvia," emphasises the chef, who is already serving the first foods of the spring season at the restaurant.

"Our team has a lot of ideas for showing that Riga is not only a beautiful city, but also an outstanding gastronomic destination," Jansons explains, adding that starting from this month, *MUUSU* is presenting both a daytime and an evening menu.

"The dishes in the daytime menu are simpler and more 'raw', while the evening menu presents exciting and intricate meals with ingredients that have been put together in surprising combinations to create memorable gastronomic experiences. From the evening menu, I recommend the Icelandic haddock tartar with mozzarella cheese," says Jansons.

*MUUSU* is also a great choice for a business lunch or special event with dear friends. In addition, the restaurant's special degustation dinners have become quite popular, providing Jansons with the opportunity to step out of the kitchen, meet with his guests and tell them about the exquisite dishes that he has prepared.

Indeed, *MUUSU* is a place for being together with people one loves and feeling the warmth of home – especially now, at the start of the spring season, with two of Old Riga's most beautiful outside terraces beckoning right by the restaurant entrance. By the way, the small romantic courtyard terrace on the second floor is particularly appropriate for those who wish to undertake a culinary journey in a subdued and intimate setting.

Small wonder that those who have discovered *MUUSU* keep coming back. And that's exactly what the founders of the restaurant hoped for when they launched the enterprise. **BO**

**muusu**  
RESTORĀNS

Skārņu iela 6, Rīga  
tel. (+371) 25772552  
Open: Mon.–Thu. 12:00–23:00  
Fri.–Sat. 12:00–24:00  
Sun. 17:00–23:00  
① muusu.lv  
facebook.com/muusurestorans  
twitter.com/muusurestorans  
instagram.com/muusurestorans





Photo courtesy of  
*Kaļķu Vārta*

## A contemporary taste of Latvia

The *Kaļķu Vārta* restaurant in Old Riga is one of the best places for an unforgettable dining experience with exquisite modern Latvian cuisine



kaļķu vārta

Address: Kaļķu iela 11a, Riga  
Open:  
Mon.-Sun. 12:00-24:00  
Tel.: (+371) 67 224 576  
① kalkuvarti.lv

Photo by Māris Zemgalietis

The opinion of award-winning chef Raimonds Zommers is important to many foodies in Latvia. He runs his own TV cooking show and is regularly interviewed by glossy local magazines that consult him about the latest cooking trends. He serves sumptuous meals to visiting monarchs and other heads of state at Latvian presidential banquets. He is the author of *Zommers. Contemporary Latvian Cuisine* (*Zommers. Mūsdienā latviskā virtuve*) and a consulting expert at the prestigious *WorldSkills* and *EuroSkills* international competitions for young professional chefs. Yet there is one place where Zommers can be found almost every day of the week, despite his local popularity and busy schedule. For the past 15 years, he has been the head chef at *Kaļķu Vārta*, one of Riga's best-known and most highly rated restaurants.

Anyone who goes for a leisurely stroll through the streets of Old Riga is likely to come across the legendary restaurant.

*Kaļķu Vārta* has become such a fixture of life in the vibrant Old Town that some local inhabitants and tourists even see it as a symbol of the city.

Over the years, the restaurant has stood out with superb cuisine and outstanding service, along with the ability to change with the times and introduce bold innovations.

*Kaļķu Vārta's* trademark feature is modern Latvian cuisine, to which Zommers is passionately devoted. "My goal is to be different from other chefs, to see further and think more expansively than usual. I want my dishes to be based on local ingredients as much as possible and to work with foods that are not always widely used. At the same time, I never permit the level of quality to suffer in my continual experimental quests," says Zommers.

The chef admits that he also sees an educational mission in his work, which he fulfills by offering new and seemingly unusual dishes to the patrons of *Kaļķu Vārta*. That is one reason why the restaurant's meals rarely repeat themselves in the

regularly changing menu. The food on offer, which is based primarily on the highest-quality local ingredients – including those that are organically farmed or come from the forest – will suit the tastes of both refined food connoisseurs and those who are accustomed to classical fare.

The long-awaited spring has finally arrived, bringing joy to the winter-weary. Accordingly, the chefs at *Kaļķu vārta* have introduced some new dishes to help visitors greet the warm sun with an added smile. We're talking about energy-boosting Latvian dark bread that has been lovingly prepared from genuine rye flour by a master baker. We're talking about shoots and sprouts from beans, watercress, wood sorrel, leeks and other spring plants. And no Latvian menu would be complete without fish, which is why fermented sprats – a mineral-rich dish that is commonly served in the country's coastal towns and villages – have now been added to the menu.

Try these and other local foods for a genuine taste of Latvia at the *Kaļķu vārta* restaurant in Old Riga. **BO**

**DHL**  
EXCELLENCE. SIMPLY DELIVERED.

## DHL FREIGHT

YOUR PARTNER FOR OVERLAND  
TRANSPORTS IN EUROPE AND BEYOND

At DHL Freight we are dedicated to provide you with the best overland freight transport solutions adapted to your industry specific needs. Our vision goes beyond transporting your goods. We are committed to help you exceed your customer expectations and support your business growth.

For more information please visit us at:

[dhlfreight.ee](http://dhlfreight.ee)  
[dhlfreight.lv](http://dhlfreight.lv)  
[dhlfreight.it](http://dhlfreight.it)







# Into the wild / RESTAURANT 3

In case you didn't know – and who can really blame you, because they are always on the lookout for new and exciting playgrounds – the well-known founders of Riga's 3 Chefs restaurant have been mixing well-established traditions with new ideas for almost a year at their latest spot, *Restaurant 3* at Kalēju iela 3 in the Old Town. The kitchen is thriving at the hands of chefs Ēriks Dreibants and Juris Dukaļskis, who combine, as skilfully as ever, non-pretentiousness with striking presentations of every single item that leaves their kitchen and leave you feeling well-cared for.

But the story, just as their message to you, is not only about appearances. It is, above all, about balance. About being a gourmet and being environmentally conscious. About seeking out the best, yet remaining socially responsible. About not running after trends that come and go, but creating a sustainable one, built on passion and compassion.

A substantial portion of the menu comes from what could be called nature's gifts, or foods of the wild that have grown untouched by human hands and industrialisation. However, while using what nature has to offer, the two chefs keep the quantities of these products in check to maintain the environment's biodiversity. Apart from nature's gifts, a large portion of the products that they use are certified organic, and this proportion is growing continually.

However, while relying heavily on organic and local forest foods, the men behind *Restaurant 3* don't claim to use exclusively local products – a trend that many restaurant owners have followed without pondering what that really entails. The chefs say that their overarching goal is to use sustainable ingredients from the wild, with their place of origin being a secondary, rather than a primary concern. For example, how

Photos courtesy of Restaurant 3



Ēriks Dreibants



Juris Dukaļskis



Kalēju iela 3, Rīga  
Phone  
(+371) 26660060  
① restaurant3.lv  
@restaurant\_3

much energy and resources would it take to grow a tomato inside a Latvian greenhouse during the winter season? Wouldn't it make more sense to import healthy sun-grown vegetables from more southern climes while Northern Europe's frozen landscapes still await the spring thaw? This would also leave a smaller carbon footprint than growing them on the spot.

"Local" fruits and vegetables might be available year-round in such geographical giants as Russia or the USA, but not in a small northern country like Latvia, which is why Dreibants and Dukaļskis prefer to stress regionality – as in the larger region of Northern Europe and the fantastic foods that it provides.



Another philosophy that the two chefs abide by is *nose to tail* eating, using every edible part of an animal. This brings not just environmental benefits, but also new gourmet experiences. The two chefs don't take a fillet and discard the rest, but will include cooked pig's ears and more in their menu. You'll see a lot of the wilderness among the dishes, including beaver, venison, bream crockets and wild boar stew.

And it doesn't end with the meat. When a chef lives in the countryside, it will be second nature for him to break off a bunch of juniper branches in the morning before going to work, have them smoked and serve venison on them for dinner, or he might go out and pick some wild berries in a nearby forest. Dreibants and Dukaļskis live what they love so naturally that you might also be drawn to join them at their restaurant, if only for a Sunday brunch... **BO**

*Restaurant 3* has two floors: *Earth* (downstairs) and *Sky* (upstairs), with 50 seats on each floor. On the *Earth* floor you may order à la carte all day. On the *Sky* floor, five- to seven-course dinners are served (including a full vegetarian dinner) from Tuesday to Saturday. A business lunch is served every day, and a themed brunch is served every Saturday and Sunday between 11 AM and 4 PM.

Starptautiskā lidosta **RĪGA** International Airport

## EXCLUSIVE OPPORTUNITY TO TRAVEL FROM RIGA INTERNATIONAL AIRPORT



**VIP Service** offers a wide range of individual and professional services in comfortable environment, no matter which airline you are flying with.

Use the privileges offered by our VIP Service now and on your next business or holiday travels.



## RIGA INTERNATIONAL AIRPORT VIP SERVICE

Classic and Express service  
Exclusive client cards  
Rooms for conferences and business talks

**vip@riga-airport.com**  
**www.riga-airport.com**  
**(+371) 67 207 132**



RESTAURANT \* SPORTS BAR

Friends

PUB

NIGHT CLUB

Friends

BAR-KARAOKE

NIGHT CLUB

KARAOKE *with live band*

34 HD SCREENS

& Good Food

OPEN EVERY NIGHT

DRESSCODE: SMART CASUAL

Welcome!

Radisson Blu Hotel Latvia

Elizabetes 55, Riga

Reservations +371 2929 9444

www.clubfriends.lv | fb.com/clubfriendsriga

FRIENDS IN YOUR PHONE:

Available on the App Store

Get it on Google play

## Restaurants, bars and cafés

Text by  
**DOVYDAS KIAULEIKIS**  
Publicity photos

**Culinary hotspots in Vilnius**  
A guide to the best restaurants, cafés and eateries



### IMPERIAL

**For a special occasion**

Just like an oyster hidden in its shell, the *Imperial* restaurant is tucked away in the rooms of the five-plus star *Ramada* hotel in the heart of Vilnius' Old Town, opposite the National Philharmonic Hall. It's one of the most luxurious restaurants in the city, with an emphasis on fine service, great food and a sumptuous interior.

Dining at the *Imperial* is a crossover experience between the *War and Peace* ball and the *Orient Express* dining car. Fitted with wooden panels and crystal chandeliers, the cosy restaurant dining room seats a modest 22 guests. A touch of gold is everywhere, from the cutlery to the yellow upholstery of the chairs. These surroundings make the *Imperial* a perfect venue for any special occasion.

The food, obviously, is of gourmet category, with French and American cuisine classics dominating the menu. Even though America is better known for its fast food, the chef of the *Imperial* takes inspiration from US bourgeois cuisine and the variety of cultures and traditions in that country. Hence the signature dish of New York strip steak with green pepper sauce (EUR 44), which patrons say is as good as the American original.

Among the prime delicacies are lobsters shipped directly from the depths of the North Atlantic Ocean, foie gras pâté, oysters, truffles and poultry and meat dishes. My waiter recommended the Champs Élysées black truffle soup (EUR 28), to

which regular guests have taken quite a liking. With so many mouth-watering options available, choosing a meal can be a daunting task. That's where the tasting menu comes in handy, offering five to seven courses cooked up by the *Imperial* chef himself (EUR 68-96). My dining partner's only criticism of this menu was the lack of vegetarian options. However, the restaurant created a veggie feast on the spot to remedy this, and the avocado tartar was divine. It's not on the menu, but definitely ask for it.

So, if you want to spend a truly memorable evening with a special person in Vilnius, go to a concert at the Philharmonic, then cross the square for an *Imperial* experience of grand surroundings and outstanding food.

Address: Subačiaus gatvė 2, Vilnius  
Open:

Mon.-Fri. 18:00-24:00

Sat. 12:00-24:00

Sun. 12:00-22:00

📞 [imperialrestaurant.lt](http://imperialrestaurant.lt)



NAPLES

KITCHEN

cozy place  
perfect taste

Our home-kneaded pasta and ravioli are made using exclusive recipies.

The pizzas that we serve are prepared in the Morello Forni wood-burning stove.

Andrejostas street 2k-2 Riga, Latvia

Tel. 25775540

[www.naples.lv](http://www.naples.lv)





**MAGNOLICA**  
[www.magnolica-shop.com](http://www.magnolica-shop.com)  
 Quality knitted woman's clothing  
 Made in Latvia

**Stores**

**Riga** — Gertrudes street 56  
 Mon-Fri 11:00-19:00 / Sat 11:00-16:00 / Sun. Close

**Daugavpils** — Rigas street 42  
 Mon-Fri 10:00-19:00 / Sat 10:00-16:00 / Sun. 10:00-16:00

**Liepāja** — Kempes street 11  
 Tues-Fri 11:00-18:00 / Sat 11:00-16:00 / Sun Mon. Close

**Wholesale commerce:**  
 Phones: (+371) 2970 4118  
 E-mail: [magnolica1997@inbox.lv](mailto:magnolica1997@inbox.lv)

[www.magnolica-shop.com](http://www.magnolica-shop.com)  
[www.magnolica.eu](http://www.magnolica.eu)

## Outlook FOOD & DRINK



### PILIES KEPYKLĖLĖ

So much more than just a bakery

During the last couple of years, Vilnius' dining scene has been rejuvenated by new bars and restaurants opening literally every week, in a city of only 500K inhabitants. Among many advantages of this booming development, there is one disadvantage – the continued disappearance of unpretentious yet decent traditional establishments.

In this context, *Pilies kepyklėlė* ("Castle Bakery" in English) stands out. It's a lovely small café with lots of Lithuanian dishes, interesting yet not too fussy pastries and a wide selection of crêpes and salads. A larger than two-page menu for such a small place would normally be a red alert for me, making me question how fresh the ingredients are. The secret lies in the clever use of the same ingredients in different dishes.

Thus, wild mushroom lovers can choose between spinach soup with boletus mushrooms (EUR 3.20), dumplings with mushroom filling (EUR 4.90) or crêpes with chanterelles and mozzarella (EUR 3.60). Talking about crêpes, they have some very inventive fillings, such as cottage cheese and sun-dried

tomatoes (EUR 3.70) or mascarpone, rum and raisins (EUR 3.10).

The desserts require a separate paragraph. The display cabinet is bursting with freshly baked cakes and pies. Among expected sweet classics like tiramisu or Austrian strudel sit black bean brownies, flour-free dark chocolate and orange cakes and *Tinginys* ("lazy cake"), a Lithuanian cacao invention (EUR 2.00-2.80). The desserts are freshly made every morning, so sometimes an evening visit might leave you disappointed, as some of the most delicious treats could be sold out.

Good food is clearly the main attraction of *Pilies kepyklėlė*. Another attraction might be the right balance of old-fashioned feel in its interior. There are no straw hats and horseshoes hanging on the walls, which is a popular choice of cafés wanting to create a traditional environment. Here they limit it to more subtle touches of exposed beams and a display of vintage pottery.

Even though the café is located on the main tourist track, a line of locals forms every weekend. Isn't that the ultimate compliment for any eatery? Join the line – you won't regret it.

Address: Pilies gatvė 19, Vilnius  
 Open: Mon.-Sun. 9:00-23:00

**Pin Up SOUL JAZZ BAR HOT RODS**  
**MUSICAL RESTAURANT**  
**LIVE MUSIC EVERY NIGHT**  
**MOON SHINE RESTAURANT**  
**BLUES ROCKABILLY JAZZ**  
**GOOD MUSIC FOR GOOD PEOPLE**  
**THERE IS A PLACE WHERE EVERYONE CAN FEEL HAPPY!**  
**WWW.MOONSHINERIGA.LV**  
**OLD RIGA, 12 KAĻŅU STREET,**  
**+ 371 67 222203; +371 26 656368 info@moonshineriga.lv**  
**AMERICAN DINER**





## KEY to RIGA

Every city has its key. It is the city's guardian.  
It is used to open the city gates when guests are welcome.

We extend you a warm welcome and an invitation to Key to Riga where you can experience the atmosphere of ancient Riga, its hospitality and the flavour of its traditional meals. It is located in the very heart of Old Riga at Dome Square. Among our special features are genuine medieval interior decorations, the magnificent twinkling of candlelight and Latvian cuisine served in local clay tableware. In the evenings live medieval music is played by musicians in period costume.

The legendary Latvian film The Devil's Servants, which was produced by the Riga Film studio in the 1970s, served as the inspiration for the restaurant. The Key to Riga was an essential part of this cinema classic and an exact replica now holds a place of honour in the restaurant.

It is said that he who holds the key to Riga will unlock a world of wealth and happiness and we encourage you to pick it up and see what it feels like to hold the key to this ancient city. Take a photograph with the key and capture a timeless moment with one of Riga's most revered symbols!



[www.keytoriga.lv](http://www.keytoriga.lv)

Doma laukums 8a, Riga, Latvia, LV-1050

+371 28370747 • +371 67225190 • [info@keytoriga.lv](mailto:info@keytoriga.lv)

LIVE  
MUSIC  
DAILY

# Welcome aboard airBaltic!

114 airBaltic news / 116 Behind the scenes / 118 Ticket types / 119 Meals / 120 PINS  
123 Partners / 124 Schedule / 125 Riga airport / 126 Routemap / 128 Fleet

Follow us on:







Dubrovnik

- 1/ Flights to Mediterranean holiday destinations are back
- 2/ Tallinn to Amsterdam non-stop
- 3/ Direct links between Tallinn and Vilnius
- 4/ New flights to Reykjavik
- 5/ Visit Berlin for your spring city break
- 6/ London is calling

### 1/ Flights to Mediterranean holiday destinations are back

Many seasonal holiday destinations are being served again as *airBaltic* switches to its summer flight schedule.

Flights from Riga to Nice in the French Riviera already resumed at the end of March and operate three times per week.

For those who wish to discover Ancient Greece, flights to Athens will take place twice a week from the beginning of May. Later in June, we will operate two flights per week to Thessaloniki and one flight per week to Rhodes.

Starting from the end of May, *airBaltic* will fly twice a week to Dubrovnik and Rijeka in Croatia, to Burgas in Bulgaria and Venice in Italy. We will also operate one weekly flight to Palma de Mallorca and Olbia (Sardinia).

**Plan your summer holidays now, book early at [airbaltic.com](http://airbaltic.com) and benefit from low prices that start at EUR 49 for a one-way ticket.**



Tallinn

Photo by Kadi-Liis Koppel

### 2/ Tallinn to Amsterdam non-stop

At the end of March, new direct flights began between Tallinn and Amsterdam, which is now the fifth direct flight connection that *airBaltic* operates out of the Estonian capital.

Flights between Tallinn and Amsterdam Schiphol airport operate daily in the mornings. The flight time with a *Boeing 737-300* aircraft is around two hours and 30 minutes.

*KLM Royal Dutch Airlines*, our partner in Amsterdam, can provide connecting flights to many more destinations worldwide.

**One-way tickets from Tallinn to Amsterdam start at EUR 75. Book your flights at [airbaltic.com](http://airbaltic.com) and transit through Amsterdam to your favourite travel spots in North America, Asia and elsewhere.**

### 5/ Visit Berlin for your spring city break

Berlin is one of the most popular destinations in the *airBaltic* network and can be reached from all three Baltic capitals. Our airline flies to Berlin-Tegel Airport, which is just a short 20-minute bus ride from the city centre.

Flights between Riga and Berlin operate twice a day in the mornings and evenings, making them expedient for same-day business or shopping trips. The route is serviced with comfortable *Boeing 737* aircraft, which bring you to the German capital in one hour and 55 minutes.

Flights from Vilnius to Berlin operate four times per week, while flights from Tallinn take place three times per week.

**One-way ticket prices to Berlin start at EUR 29.**

### 6/ London is calling

For those who wish to discover one of the most cosmopolitan cities in Europe, we offer flights from Riga to London up to two times per day.

Our convenient schedule incorporates both morning and evening flights that last a bit less than three hours.

*airBaltic* flights land at London Gatwick airport, from which Gatwick

Express trains and buses can whisk you to the city centre in less than 45 minutes.

Imagine the spring sunshine on the rooftop of a typical British red bus, or watching the sun set behind Big Ben. Shopping trips for the ladies and live football matches for the



London

### 3/ Direct links between Tallinn and Vilnius

The Baltic States will soon be fully interconnected by air with the launching of a new direct flight between the Lithuanian and Estonian capitals on April 18.

This *airBaltic* route is perfect for same-day business travellers or tourists who merely wish to see the beauty of another Baltic capital. Ten flights per week (or two per work day) will operate between Tallinn and Vilnius.

**One-way ticket prices at [airbaltic.com](http://airbaltic.com) start at EUR 29.**

### 4/ New flights to Reykjavik

*airBaltic* is set to open a direct air route between Riga and Reykjavik on May 28, with flights to the capital of Iceland operating twice a week.

Iceland is the second biggest island in Europe after Great Britain and an absolute must for nature-lovers and adventure-seekers.

**One-way ticket prices from Riga to Reykjavik start at EUR 139.**

gents – what an incredible start to the spring this could be!

**Benefit from our low ticket prices to London, which start at EUR 29 for a one-way fare if booked through [airbaltic.com](http://airbaltic.com).**



**Christopher Voss,**  
Head of Charter  
and ACMI



For the past year, Christopher Voss has been leading the expansion of *airBaltic's* charter flight services. He has also viewed the charter scene from the other side, working as an air broker (i.e. arranging the rental of planes) all over the world.

**Can you explain how charter flights differ from regular flights?**

Along with regular scheduled flights, *airBaltic* also operates occasional charter flights for heads of state, ice hockey teams or business delegations, to name a few. In addition, the airline provides seasonal charter flights for tour operators like *TezTour*. We usually get requests from air brokers or tour operators to provide aircraft at specific dates and times. Then we check and see if we have something available. If we do, then we send a quote with our offer, and in the best-case scenario, the client books the flight with us. Charter flights are a very competitive business, especially in the wintertime. Many airlines are not very busy during that season, which means that there is a lot of downward pressure on prices.

**How did you start your career in the charter business?**

Initially, I worked for a destination management company (DMC) in Fiji.

**Fiji sounds like a lovely place to be!**

Parts of the country are like a real paradise, but it isn't always easy to work in such a nice place while others are having fun on the beach. I began organising charter flights for small tour operator groups to Fiji's small outer islands and really enjoyed that. After returning to Europe, I was given the opportunity to work as an air broker for a company in Cologne.

**Where are you from?**

Hamburg, Germany, but I have lived in the USA, Fiji and Australia, and now I'm in Latvia!

**It sounds like the whole world is your home! How did you end up at *airBaltic*?**

I remember flying with *airBaltic* many years ago on a trip to the Baltic States, but I hadn't had much contact with the company after that. I set up a profile on *LinkedIn* a long time ago and that is how the airline found me. I actually didn't even apply for this position! They asked me if I was interested and to send my application. It was really exciting for me, because I had never worked for an airline before. I really wanted to get to know the "other side" of the business, so to speak. I also enjoy working abroad very much. For me, it's always nice to actually live in another country, rather than just be a tourist.

**I know that Latvia isn't Fiji, but how do you like living in Riga?**

I do like it a lot! I come from a coastal city myself, although for the past years I had lived and worked in Cologne. Now I am enjoying being closer to the sea again, and Riga is a nice city. It just took some time to settle in and get used to the cultural differences.

**What are your main responsibilities at *airBaltic*?**

I am looking after the charter department. *airBaltic* got into the charter business on a bigger scale only last year, when we started to operate flights from Aalborg, Oslo and Italy.

**How important it is for an airline to have charter flights?**

Operating ad hoc charter flights helps to fill in the gaps. For example, if we have an aircraft that is not busy for some hours during the day because there are no scheduled flights, then charter flights provide a great opportunity to sell that capacity, which cannot be used otherwise. Secondly, charter flights for tour operators provide fixed revenue that can be planned well in advance. Once the charter flight is confirmed, the client is obligated to pay you what you have agreed upon. The commercial risk with scheduled flights is much higher. When you put a scheduled flight out into the market, you hope that people will take a liking to the route, but you can never know beforehand how successful it will be. Our charter capacity for this summer has been more or less sold and our ability to provide any additional charter flights will be limited, also because we are going to phase in new aircraft later this year. We are really looking forward to putting our new *C-Series* aircraft out for charters next year!

**Can you name some upcoming charter flight destinations with *airBaltic*?**

We will be flying from Italy again on weekends and we will have some charter flights from Iceland. We are also happy to be working with *TezTour* this summer again. And we have some more plans up our sleeve that we can't reveal yet.

**How easy is it to find new clients for charter flights? Do you have to look for them or do they look you up?**

It is a bit of both. Since *airBaltic* is not that well known from the charter side, my job is to increase our client base and get more requests that are suitable for us. We get a lot of requests between Scandinavia and the Baltics from brokers, tour operators and travel agencies that know about our operations in this region. But we cannot just sit and wait for requests; we also have to go out and look for clients.

**What has been your favourite charter project so far?**

Last September, we helped *Opel* to launch a new car model and flew more than 3,000 car dealers to Granada. One of our aircraft

***airBaltic* also operates charter flights for heads of state, ice hockey teams or business delegations, to name a few**

was dedicated to that project, and for two weeks it flew only for *Opel*. Interestingly, when I was a broker, I worked for a similar project from the other side. It was amazing to see this project come together. I was really proud of everyone involved, because it was difficult to fly out every day from different destinations, some of which we had never been to before. It was also challenging to fulfil the clients' special requests, for example, in regards to the catering. However, our efforts were greatly appreciated and we received very positive feedback from *Opel*.

**Which do you prefer: travelling through a tour operator or planning your own holidays?**

Traveling definitely is the best way that I like to spend my time. Since I am working for an airline for the first time, I enjoy its benefits to the fullest. For example, I can decide on a Friday morning that I want to go visit my friends in another city for the weekend. That is new for me. Maybe after a while I may get tired of that, but for the moment, having this freedom is great!

**What are your favourite travel destinations?**

Unfortunately, the ones that are the furthest away from here. I really love New Zealand. I have a friend who lives there, so I try to visit her at least once every two years. During the past few years, I've started to explore more of Italy and France. And this summer, I plan to get to know the Baltic States a little bit better. **BO**

Text by **EGITA KRASTIŅA**  
Photo by  
**DMITRIJS SUĻŽICS** (F64)

A flight whenever  
you need one





## Which ticket type is the best for you?

What are your priorities when you travel? Knowing these can make planning your next trip a lot easier. Take a look at the three *airBaltic* ticket types and choose the one that best suits your individual needs.

		BASIC	PREMIUM	BUSINESS
		Are you a budget traveller looking for the cheapest option to get from point A to B, and to whom no extra services are important? Just a nice flight at a nice price! In that case, the Basic ticket is the right choice for you.	Do you take frequent business trips and is your top priority smooth and easy travel in order to arrive at your destination well-rested? Choose a Premium ticket for a worry-free trip!	Are you the absolute luxury type, who expects exceptional service and care throughout the whole journey and who values privacy and flexibility? In this case, nothing less than a high-flying Business Class experience is acceptable!
BAGGAGE	Hand baggage	✓ 1 bag (8 kg) + 1 personal item	✓ 1 bag (8 kg) + 1 personal item	✓ 2 bags + 1 personal item
	Checked baggage	€29.99 per 1 bag (20 kg) if booked online	✓ 1 bag (20 kg)	✓ 2 bags (total 40 kg)
	Sports equipment	€34.99	€34.99	✓
CHECK-IN/ AT AIRPORT	Web check-in	✓	✓	✓
	Airport check-in	€10	✓	✓
	Priority check-in + Security fast track at Riga airport	€20	✓	✓
	Priority check-in outside Riga	€14.99	✓	✓
	Business lounge	⊘	⊘	✓
ON BOARD	Advance seat reservation	from €2.99	✓	✓
	Meal and drinks	Pre-order at <a href="http://airbalticmeal.com">airbalticmeal.com</a> or buy on board	Pre-order at <a href="http://airbalticmeal.com">airbalticmeal.com</a> or buy on board	✓
	Free seat next to you	⊘	⊘	✓
TICKETS	Flight date/time change	⊘	€50*	✓
	Name change	⊘	€50*	✓
	Cancellation with refund	⊘	€100	✓
	Date change warranty	€49.99*	⊘	✓
LOYALTY PROGRAM	Collect PINs	1 PIN per €	2 PINS per €	3 PINS per €

\* If there are no tickets left in the original booking class, the passenger must cover the costs of the upgrade to the next available booking class.



## New Business Class menu

This month, we are introducing a new Business Class menu for the spring and summer seasons. Inspired by the cuisines of different cultures and by the latest culinary trends, chef Andris Vasiļonoks of *LSG Chefs* has used fresh and carefully selected ingredients to create new culinary delights.

The Business Class meal selection includes sublime meat dishes such as Brazilian steak with mustard soya sauce; grilled chicken breast with garlic, lemon and *pico de gallo* salsa; and beef Bourguignon with fondant potatoes. Among the nutritious seafood meals are baked salmon with Parmesan crust, grilled shrimp curry with mango salsa, and fried salmon with coconut sauce and basmati rice. Furthermore, Vasiļonoks



prepares a wide range of fresh and healthy vegetables and grains in various ways to supplement the main dishes.

Our outstanding dessert collection includes some of the best cheesecake varieties and novelties like mango dessert with ricotta cream, chocolate-

glazed chocolate mousse, and white chocolate cake.

With such delicious foods on offer, we invite you to settle back, relax and enjoy your flight with a gourmet meal and an exquisite wine or other beverage from our special drinks menu.





# Join *airBaltic*’s loyalty programme pins

## About the programme

PINS is the ***airBaltic* frequent flyer loyalty programme**, which uses the loyalty currency “PINS”.

You can collect PINS while flying with *airBaltic*, shopping at airports, staying in hotels, renting cars, dining out and even by using the ***airBaltic* Payment Card** or the **PINS MasterCard**. It is also possible to collect PINS by doing your everyday shopping, with more than 700 local, global and online partners represented.

The PINS programme has various card designs from which you can choose, but if you are a frequent flyer, then the most suitable one for you will be the green ***airBaltic* PINS card**. The more you fly with *airBaltic*, the higher your membership level and the greater the privileges. **Executive** and **VIP levels** are reserved for

the most loyal *airBaltic* customers and ensure various benefits, which include a **free baggage allowance, priority check-in, reserved seats** and much more to make traveling more pleasant. The youngest members starting from age 2 are issued with a special ***airBaltic* PINS Young Pilot card**, which also allows children to collect PINS.

### If you aren’t a pins programme member yet

Join the programme right away – just ask a flight attendant for your card. Register your card online after the flight at **register.pinsforme.com** and **get 10 bonus PINS**.



airBaltic PINS card



airBaltic PINS Executive card



airBaltic PINS VIP card



airBaltic PINS Young Pilot card

## Benefits for Executive- and VIP-level members of the *airBaltic* pins program

Those who travel regularly with *airBaltic* are entitled to receive a wide array of **extra privileges** as members of our PINS frequent flyer program.

For instance, ***airBaltic* VIP members** travelling on a Basic ticket can use **the Business Class counter to check in** for a flight, or simply drop off baggage and then just breeze through Riga Airport security! Instead of joining the regular queue at the

security check, go **straight to the dedicated Fast Track lane** and save time.

*airBaltic*’s most loyal customers at the Executive and VIP levels can **receive various benefits**, including **priority check-in, advanced seat reservation, and Fast Track security screening**, to name just a few. For a complete list of privileges offered, please check the table below.

Rules and benefits	Status level		
	BASIC	EXECUTIVE	VIP
			
QUALIFICATION			
Based on Status PINS	registration	25,000 Status PINS	50,000 Status PINS
Based on the number of airBaltic segments flown	⊘	30 (or 15 round trips)	60 (or 30 round trips)
Qualification duration	⊘	1 year	1 year
Status PINS expiration	after 12 months	after 12 months	after 12 months
Reward PINS expiration	after 36 months	no expiration	no expiration
THRESHOLD FOR RE-QUALIFICATION			
Based on Status PINS	⊘	20,000 Status PINS	40,000 Status PINS
Based on the number of airBaltic segments flown	⊘	25	50
ADDITIONAL BENEFITS			
Advance seat request online	⊘	⊘	free
Seat Selection during online check-in	⊘	⊘	free
Business class check-in with basic class ticket type	⊘	✓	✓
Security Fast Track	⊘	in Riga	in Riga
Lounge access	⊘	⊘	✓ (plus one guest and children)
Flight segment upgrade	⊘	⊘	2 upgrade vouchers per year
BAGGAGE ALLOWANCE			
Total checked baggage allowance (free bags and total baggage weight)			
Basic ticket type (Economy class) – Second cabin bag free of charge	⊘	⊘	2 cabin bags (55x40x20 cm max. each)
Premium class ticket type	1 item up to 20kg	2 items up to 40kg	3 items up to 60kg; 1 piece of sports equipment with maximum weight 20 kg free of charge
Business class ticket type	2 items up to 40kg	3 items up to 60kg	4 items up to 80kg 1 sports equipment set with the max. weight of 20 kg included





UBER

Get a chance to win lots of amazing prizes from pins partners by taking a free ride in Tallinn with **Uber!**

10.03.2016 – 09.06.2016



NAME SURNAME  
123 456 781 2



more info on [pinsforme.com/uber](http://pinsforme.com/uber)

Fly across Germany and to Southern Europe



 <b>BASIC FACTS</b>	
Founded	1978 as <i>Air Berlin</i> USA. Began commercial operations in 1979 with a flight from Berlin-Tegel to Palma de Mallorca
Alliance	
Slogan	Your airline
Hubs	Berlin-Tegel and Düsseldorf airports
Fleet	134 aircraft
Destinations	114

Germany is more accessible from the Baltic States than ever before, as *airBaltic* now operates direct flights from Riga to Berlin (12 weekly frequencies , price starts from EUR 29), Düsseldorf, Munich, Frankfurt and Hamburg, with additional direct routes from Vilnius and Tallinn to the German capital. If you want to reach other cities in Germany, then you can easily do so through flight connections from these airports with our partner airline *airberlin*.

*airberlin* is Germany's second largest carrier and offers convenient flight connections via Berlin-Tegel and Düsseldorf airports to many cities in Germany as well as Switzerland, southern Europe and the Canary Islands. Especially popular among Baltic travellers are destinations

like Málaga, Alicante, Ibiza and Tenerife, which you can easily book in one go through [airbaltic.com](http://airbaltic.com) or [airberlin.com](http://airberlin.com).

**Why book connecting flights together?**  
Booking connecting flights together in one ticket is the safest and most reliable way of air travel. Both airlines assume the responsibility for your connection and for taking you to your final destination, which means that you don't have to worry about delays or missed flight connections that are an airline's fault, or about getting your luggage from one flight to the other.

**Two ticket types for your convenience**  
When booking connecting flights with *airBaltic's* partner airlines, you can choose

between two ticket types: Premium Economy with one piece of checked luggage, airport check-in and fast track security control included in the price; and Business Class with a full range of services and flexibility.

**Transit via Berlin and Düsseldorf**  
Berlin-Tegel is the German capital's main international airport and the fourth busiest airport in the country. *airBaltic* operates there from Terminal A, with a minimum connecting time of 45 minutes to flights by partner network *airberlin*. At Düsseldorf airport (the third largest in Germany) *airBaltic* operates from Terminal B, with a minimum connecting time of 35 minutes to the *airberlin* network.

*airBaltic* codeshare partners










Flights from RIGA						Flights to RIGA					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
AMSTERDAM						AMSTERDAM					
BT 617	RIX	AMS	123456-	07:40	09:05	BT 618	AMS	RIX	123456-	10:20	13:35
BT 619	RIX	AMS	12345-7	16:25	17:50	BT 618	AMS	RIX	12345-7	18:55	22:10
BARCELONA						BARCELONA					
BT 681	RIX	BCN	-----7	06:10	9:00	BT 682	BCN	RIX	-----7	09:35	14:15
BT 683	RIX	BCN	-2-4-6-	12:45	15:30	BT 682	BCN	RIX	-2-4-6-	17:20	22:00
BERLIN Tegel						BERLIN Tegel					
BT 211	RIX	TXL	123456-	07:40	8:35	BT 212	TXL	RIX	123456-	09:40	12:30
BT 213	RIX	TXL	12345-7	18:05	19:00	BT 214	TXL	RIX	12345-7	19:35	22:25
BILLUND						BILLUND					
BT 147	RIX	BLL	12345-7	12:20	13:20	BT 148	BLL	RIX	12345-7	14:40	17:30
BRUSSELS						BRUSSELS					
BT 601	RIX	BRU	12345--	06:25	08:20	BT 602	BRU	RIX	12345--	09:05	12:50
BT 607	RIX	BRU	-----6-	12:10	14:05	BT 608	BRU	RIX	-----6-	14:35	18:20
BT 603	RIX	BRU	12345-7	16:25	18:20	BT 604	BRU	RIX	12345-7	18:50	22:35
BUDAPEST						BUDAPEST					
BT 491	RIX	BUD	12-45-7	12:20	13:45	BT 492	BUD	RIX	12-45-7	14:15	17:30
COPENHAGEN						COPENHAGEN					
BT 131	RIX	CPH	123456-	07:30	08:10	BT 132	CPH	RIX	123456-	08:50	11:25
BT 135	RIX	CPH	1234567	12:30	13:10	BT 136	CPH	RIX	1234567	14:55	17:30
BT 139	RIX	CPH	12345-7	18:25	19:05	BT 140	CPH	RIX	12345-7	19:40	22:15
DUSSELDORF						DUSSELDORF					
BT 233	RIX	DUS	12345--	15:10	16:50	BT 234	DUS	RIX	12345--	17:25	20:55
BT 233	RIX	DUS	-----7	12:00	13:40	BT 234	DUS	RIX	-----7	14:10	17:40
FRANKFURT						FRANKFURT					
BT 243	RIX	FRA	-----6-	07:50	09:35	BT 246	FRA	RIX	12345-7	18:45	22:20
BT 245	RIX	FRA	12345-7	16:25	18:10	BT 246	FRA	RIX	-----6-	19:00	22:35
HAMBURG						HAMBURG					
BT 251	RIX	HAM	12345--	07:15	08:20	BT 252	HAM	RIX	12345--	08:50	11:45
BT 255	RIX	HAM	-----6-	12:20	13:25	BT 256	HAM	RIX	-----6-	14:25	17:20
BT 253	RIX	HAM	12345-7	18:05	19:10	BT 254	HAM	RIX	12345-7	19:40	22:35
HELSINKI						HELSINKI					
BT 301	RIX	HEL	123456-	07:40	8:45	BT 326	HEL	RIX	123456-	05:40	06:40
BT 303	RIX	HEL	12345-7	14:55	16:00	BT 302	HEL	RIX	1234567	10:20	11:20
BT 307	RIX	HEL	12345-7	18:20	19:25	BT 304	HEL	RIX	12345-7	16:30	17:30
BT 307	RIX	HEL	-----6-	18:50	19:55	BT 308	HEL	RIX	1234567	21:10	22:10
BT 325	RIX	HEL	1234567	23:05	00:10+1						
KIEV						KIEV					
BT 400	RIX	KBP	12345--	07:20	09:10	BT 401	KBP	RIX	12345--	09:40	11:35
BT 402	RIX	KBP	-----6-	12:30	14:20	BT 403	KBP	RIX	-----6-	15:15	17:10
BT 404	RIX	KBP	12345-7	18:15	20:05	BT 405	KBP	RIX	12345-7	20:35	22:30
LARNACA						LARNACA					
BT 657	RIX	LCA	-----6-	23:55	03:45+1	BT 658	LCA	RIX	-----7	05:15	09:15
LONDON Gatwick						LONDON Gatwick					
BT 651	RIX	LGW	--3----	06:30	07:20	BT 652	LGW	RIX	--34-6-	09:30	14:15
BT 651	RIX	LGW	---4-6-	07:55	8:45	BT 652	LGW	RIX	12--5--	10:10	14:55
BT 651	RIX	LGW	1-----	08:10	9:00	BT 654	LGW	RIX	-2-----	17:05	21:50
BT 651	RIX	LGW	-2--5--	08:35	9:25	BT 654	LGW	RIX	1-345-7	17:30	22:15
BT 653	RIX	LGW	-2-----	15:30	16:20						
BT 653	RIX	LGW	1-345-7	15:55	16:45						
MILAN Malpensa						MILAN Malpensa					
BT 629	RIX	MXP	123456-	07:30	09:15	BT 630	MXP	RIX	123456-	10:05	13:45
MINSK						MINSK					
BT 412	RIX	MSQ	1-3---7	12:50	14:00	BT 413	MSQ	RIX	1-3---7	14:35	15:45
MOSCOW Sheremetyevo						MOSCOW Sheremetyevo					
BT 424	RIX	SVO	123456-	07:25	9:05	BT 427	SVO	RIX	123456-	04:50	06:35
BT 428	RIX	SVO	12345-7	13:00	14:40	BT 425	SVO	RIX	123456-	09:50	11:35
BT 422	RIX	SVO	12345-7	18:20	19:55	BT 429	SVO	RIX	12345-7	15:35	17:20
BT 426	RIX	SVO	12345-7	23:15	00:55+1	BT 423	SVO	RIX	12345-7	20:40	22:25
MUNICH						MUNICH					
BT 221	RIX	MUC	12345--	07:45	09:25	BT 222	MUC	RIX	12345--	10:10	13:40
BT 225	RIX	MUC	-----6-	12:15	13:55	BT 226	MUC	RIX	-----6-	14:45	18:15
BT 223	RIX	MUC	12345-7	17:35	18:50	BT 224	MUC	RIX	12345-7	19:30	22:35
NICE						NICE					
BT 695	RIX	NCE	-2---6-	15:45	17:50	BT 696	NCE	RIX	-2---6-	18:25	22:25
BT 695	RIX	NCE	---4--- from apr 21	15:45	17:50	BT 696	NCE	RIX	---4--- from apr 21	18:25	22:25
OSLO						OSLO					
BT 151	RIX	OSL	123456-	08:05	09:00	BT 152	OSL	RIX	123456-	09:25	12:15
BT 159	RIX	OSL	1234567	12:30	13:25	BT 154	OSL	RIX	1234567	14:30	17:20
BT 153	RIX	OSL	12345-7	18:05	19:00	BT 154	OSL	RIX	12345-7	19:25	22:15
PALANGA						PALANGA					
BT 035	RIX	PLQ	1-3-5--	12:20	13:05	BT 032	PLQ	RIX	123456-	05:55	06:40
BT 033	RIX	PLQ	12345-7	23:05	23:50	BT 036	PLQ	RIX	1-3-5--	13:35	14:20
PARIS Charles de Gaulles						PARIS Charles de Gaulles					
BT 691	RIX	CDG	123456-	07:30	9:25	BT 692	CDG	RIX	123456-	10:10	13:55
BT 693	RIX	CDG	1-3-5-7	16:00	17:55	BT 694	CDG	RIX	1-3-5-7	18:40	22:25
PRAGUE						PRAGUE					
BT 481	RIX	PRG	1234567	12:30	13:40	BT 482	PRG	RIX	1234567	14:30	17:35

Flights from Riga						Flights to Riga					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
ROME Leonardo da Vinci Fiumicino						ROME Leonardo da Vinci Fiumicino					
BT 633	RIX	FCO	1-----	13:00	15:05	BT 634	FCO	RIX	1-3-5--	17:50	22:00
BT 633	RIX	FCO	--3-5--	13:35	15:40						
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 101	RIX	ARN	123456-	07:10	7:25	BT 102	ARN	RIX	123456-	08:00	10:15
BT 105	RIX	ARN	12345--	12:05	12:20	BT 106	ARN	RIX	12345--	12:50	15:00
BT 107	RIX	ARN	-----6-	14:25	14:40	BT 108	ARN	RIX	1234567	15:35	17:45
BT 107	RIX	ARN	12345-7	14:50	15:05	BT 110	ARN	RIX	12345-7	19:45	22:00
BT 109	RIX	ARN	12345-7	19:00	19:15						
ST-PETERSBURG						ST-PETERSBURG					
BT 442	RIX	LED	123456-	07:50	09:10	BT 447	LED	RIX	123456-	05:15	6:35
BT 448	RIX	LED	-234--7	12:10	13:30	BT 443	LED	RIX	123456-	09:55	11:15
BT 444	RIX	LED	12-45-7	18:30	19:50	BT 449	LED	RIX	-234--7	14:00	15:20
BT 446	RIX	LED	12345-7	23:15	00:35+1	BT 445	LED	RIX	12-45-7	20:40	22:00
TALLINN						TALLINN					
BT 311	RIX	TLL	123456-	07:30	8:20	BT 362	TLL	RIX	123456-	06:00	6:45
BT 313	RIX	TLL	12345--	12:15	13:05	BT 312	TLL	RIX	1234567	10:40	11:30
BT 315	RIX	TLL	-----7	13:50	14:40	BT 314	TLL	RIX	12345--	13:30	14:20
BT 315	RIX	TLL	-----6-	14:25	15:15	BT 316	TLL	RIX	-----7	15:05	15:55
BT 315	RIX	TLL	12345--	15:30	16:20	BT 316	TLL	RIX	123456-	16:45	17:35
BT 317	RIX	TLL	12345-7	18:20	19:10	BT 318	TLL	RIX	-----7	19:20	20:10
BT 317	RIX	TLL	-----6-	18:50	19:40	BT 318	TLL	RIX	123456-	21:30	22:20
BT 361	RIX	TLL	1234567	23:05	23:55						
TBILISI						TBILISI					
BT 724	RIX	TBS	--3-5-7	22:55	03:25+1	BT 725	TBS	RIX	1--4-6-	04:10	06:45
TEL AVIV						TEL AVIV					
BT 771	RIX	TLV	-2-4-6-	23:30	03:50+1	BT 772	TLV	RIX	--3-5--	05:40	10:10
						BT 772	TLV	RIX	-----7	07:10	11:40
TURKU						TURKU					
BT 359	RIX	TKU	12345-7	23:05	00:15+1	BT 360	TKU	RIX	123456-	05:35	06:40
VIENNA						VIENNA					
BT 431	RIX	VIE	123456-	07:10	08:30	BT 432	VIE	RIX	123456-	09:35	12:55
BT 433	RIX	VIE	12345-7	16:50	18:15	BT 434	VIE	RIX	12345-7	18:50	22:10
VILNIUS						VILNIUS					
BT 341	RIX	VNO	123456-	07:30	08:20	BT 350	VNO	RIX	123456-	05:50	60:40
BT 343	RIX	VNO	12345--	12:15	13:05	BT 342	VNO	RIX	1234567	10:40	11:30
BT 345	RIX	VNO	-----7	13:50	14:40	BT 344	VNO	RIX	12345--	13:30	14:20
BT 345	RIX	VNO	-----6-	14:25	15:15	BT 346	VNO	RIX	-----7	15:05	15:55
BT 345	RIX	VNO	12345--	15:30	16:20	BT 346	VNO	RIX	123456-	16:45	17:35
BT 347	RIX	VNO	12345--	18:20	19:10	BT 348	VNO	RIX	123456-	21:25	22:15
BT 347	RIX	VNO	-----6-	18:50	19:40	BT 348	VNO	RIX	-----7	21:50	22:40
BT 347	RIX	VNO	-----7	20:35	21:25						
BT 349	RIX	VNO	1234567	23:05	23:55						
WARSAW						WARSAW					
BT 461	RIX	WAW	123456-	07:40	8:10	BT 462	WAW	RIX	123456-	08:55	11:20
ZURICH						ZURICH					
BT 641	RIX	ZRH	12345-7	12:10	13:40	BT 642	ZRH	RIX	12345-7	14:15	17:45
Flights from Tallinn						Flights to Tallinn					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
AMSTERDAM						AMSTERDAM					
BT 621	TLL	AMS	1234567	07:30	9:00	BT 622	AMS	TLL	1234567	10:00	13:20
BERLIN Tegel						BERLIN Tegel					
BT 201	TLL	TXL	-2-4-7	13:55	14:50	BT 202	TXL	TLL	-2-4-7	15:20	18:10
PARIS Charles de Gaulles						PARIS Charles de Gaulles					
BT 689	TLL	CDG	1-3-5--	15:55	17:55	BT 690	CDG	TLL	1-3-5--	18:40	22:35
VIENNA						VIENNA					
BT 207	TLL	VIE	---4--7	18:45	20:05	BT 208	VIE	TLL	---4--7	20:40	23:55
VILNIUS / From apr 18						VILNIUS / From apr 18					
BT 332	TLL	VNO	12345--	08:50	10:10	BT 331	VNO	TLL	12345--	08:45	10:10
BT 336	TLL	VNO	12345--	19:40	21:00	BT 335	VNO	TLL	12345--	19:40	21:05
Flights from Vilnius						Flights to Vilnius					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
AMSTERDAM						AMSTERDAM					
BT 609	VNO	AMS	1234567	07:40	09:40	BT 610	AMS	VNO	1234567	10:20	14:05
BERLIN Tegel						BERLIN Tegel					
BT 215	VNO	TXL	1-3-5-7	14:35	15:35	BT 216	TXL	VNO	1-3-5-7	16:05	18:50
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 113	VNO	ARN	12345-7	19:15	19:55	BT 114	ARN	VNO	12345-7	20:20	23:00
TALLINN / From apr 18						TALLINN / From apr 18					
BT 331	VNO	TLL	12345--	08:45	10:10	BT 332	TLL	VNO	12345--	08:50	10:10
BT 335	VNO	TLL	12345--	19:40	21:05	BT 336	TLL	VNO	12345--	19:40	21:00
Flights from Heringsdorf						Flights to Heringsdorf					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
FRANKFURT						FRANKFURT					
BT 274	HDF	FRA	-----6-	16:55	18:30	BT 271	FRA	HDF	-----6-	10:30	12:05
DORTMUND						DORTMUND					
BT 272	HDF	DTM	-----6-	12:55	14:20	BT 273	DTM	HDF	-----6-	15:05	16:25



0 170 km

airBaltic.com offers

- airBaltic direct flights
- \* Charter flights in cooperation with Tez Tour 
- airBaltic code-share partner flights
- airBaltic interline partner flights

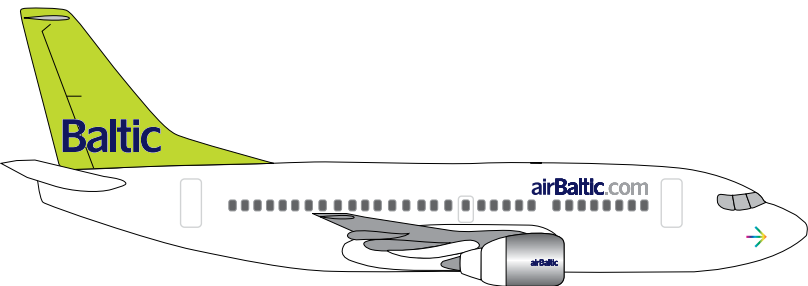






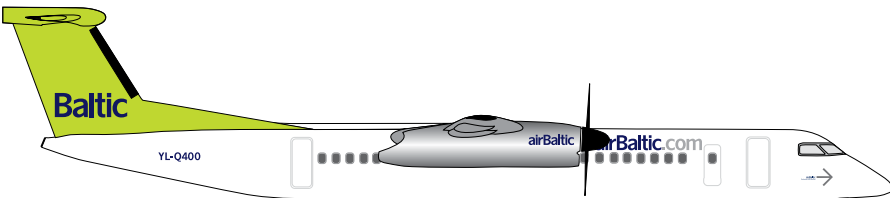
Boeing 737-300

Number of seats	142/144/146
Max take-off weight	63 metric tons
Max payload	14.2 metric tons
Length	32.18 m
Wing span	31.22 m
Cruising speed	800 km/h
Commercial range	3500 km
Fuel consumption	3000 l/h
Engine	CFM56-3C-1



Boeing 737-500

Number of seats	120
Max take-off weight	58 metric tons
Max payload	13.5 metric tons
Length	29.79 m
Wing span	28.9 m
Cruising speed	800 km/h
Commercial range	3500 km
Fuel consumption	3000 l/h
Engine	CFM56-3



Q400 NextGen  
Bombardier

Number of seats	76
Max take-off weight	29.6 metric tons
Max payload	8.6 metric tons
Length	32.83 m
Wing span	28.42
Cruising speed	667 km/h
Commercial range	2084 km
Fuel consumption	1074 l/h
Engine	P&W 150A



ENJOY THE REAL TASTE  
OF LATVIA AT LIDO!



- » Latvian cuisine in a traditional farmhouse-style interior
- » Live Latvian music every evening, an amusement park and recreation at the LIDO Leisure Centre

- » Enjoy **tasty Latvian meals** made from natural, fresh, high-quality ingredients, served quickly at an affordable price.
- » Taste real **Latvian beer!** The **LIDO Brewery** produces three kinds of its own special beer, including "honey beer".
- » Spend a day at the **LIDO Leisure Centre** - one of the largest and most beautiful log buildings in Europe.



WELCOME TO LIDO!

**LIDO Leisure Centre**  
Krasta street 76, Riga  
+371 67700000

**LIDO Spice**  
Spice Shopping Centre,  
Lielirbes street 29, Riga

**LIDO Alus sēta**  
Tirgoņu street 6,  
Riga

**LIDO Vērmanītis**  
Elizabetes street 65,  
Riga

For other locations refer to [www.lido.lv](http://www.lido.lv)



**RACING IN STYLE.**  
WORLD SPONSOR AND OFFICIAL TIMEKEEPER SINCE 1988.

**1000 MIGLIA** ➤

MILLE MIGLIA GTS POWER CONTROL (168566-3001). CHOPARD MOVEMENT, CALIBRE 01.08-C

CHOPARD BOUTIQUE RIGA  
Elizabetes 69, +371 6750 6666

MILLE MIGLIA  
*Chopard*