

FEBRUARY 2016

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### "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.



### "PARK RESIDENCES"

Юрмала, Дзинтари  
Площадь квартир от 115 м² до 178 м²  
Цена по запросу

"Park Residences" – эксклюзивный жилой комплекс, расположенный в сосновом парке на берегу моря.

Комплекс состоит из 3 зданий, каждое из которых предлагает широкий выбор 3- и 4-комнатных квартир с серой отделкой. Панорамные окна, просторные балконы и террасы позволят наслаждаться прекрасными видами на богатый окружающий пейзаж. Для обеспечения полного комфорта жильцам комплекса доступен круглосуточный консьерж-сервис, расположенный в холле каждого здания. Жилой комплекс оснащен подземной автостоянкой, на территории которой также предусмотрены подсобные помещения для каждого владельца резиденции.

### "PARK RESIDENCES"

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Chief Executive Officer *airBaltic*

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several northern European airlines have left the Top 10 list of on-time performers.

We are also pleased to add *Iberia* of Spain to our growing family of code-share partners. The Riga-Madrid route is an attractive city pair for travellers starting or finishing their journey in the Baltic region. Our new agreement with *Iberia* is set to give a boost to travel within the continent and enable *airBaltic* passengers to better reach southern Europe.

Did you know that *airBaltic* flight tickets have gone mobile since the recent launching of our smartphone-friendly website? The share of mobile bookings more than doubled to nearly 5% of all online bookings during 2015, compared to just 2.4% in 2014.

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

Yours,  
Martin Alexander Gauss







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### About the February issue

*Baltic Outlook* editor Ilze Pole met Karlīna Caune in London, where the Latvian-born model – now the face and ambassador of the American cosmetics brand *Elizabeth Arden* – is residing. Karlīna caught the editor's eye after the French *Glamour* magazine published a spellbinding photo session with the model in its October 2015 issue. On Karlīna's suggestion, the pictures were taken near her godmother's home by the Latvian seacoast. As *Glamour* wrote on *Facebook* at the time: "Dressed in *Dior*, *Calvin Klein*, *Isabel Marant*, *Hermès*, *Gucci*, *Versace*, *Givenchy* and other brands,

Karlīna poses effortlessly, without losing her signature cool." She has modelled for *Stella McCartney*, *Miu Miu*, *Jil Sander*, *Giorgio Armani*, *Celine* and many others. Then, a few days before Christmas, Karlīna was featured in a *Massimo Dutti* newsletter that Ilze received in her e-mail. *Vogue* has called Karlīna the world's toughest model, as at the age of 16, she joined a Latvian youth program to learn basic military skills.

In this interview for *Baltic Outlook*, Karlīna tells what it feels like to grow up within the space of a week and encourages women not to take fashion photography too seriously (page 56).



Karlīna Caune, model, behind the scenes of an *Elizabeth Arden* photo shoot

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# Heart of a dog

Last December, our friend and family member Tattie died. She was a very large German Shepherd. Dogs are wonderful companions whom we love as family members and as best friends. Sometimes I envy people who own small dogs and cats, which generally live longer and can come along as hand baggage on flights. Tattie had to fly as luggage four times, and we worried about her.

German Shepherds also make great travel mates on long, transcontinental drives and sailing journeys. I especially like them on treks into the mountains and on canoe trips. They can carry their own food and link us to an ancient past by the light of campfires. Jack London grasped that when writing about the Klondike.

Tattie was my fourth German Shepherd and first female dog. The name 'Tattie' came from her playful character as a puppy. Some of you may know the marvellous French comedy films by Jacques Tati. We Anglicised his name. Tattie liked to tease us. My other dogs would drop something at your feet so you could throw it for them to fetch. Not Tattie. She would bring a stick and drop it near you. If you reached for it, then she would grab it and run. But then she would approach you again with the stick in her mouth, wave it in the air by shaking her head and let you grab it. She loved to play tug.



## Tattie had to fly as luggage four times

Tattie could have been a film star like Rin Tin Tin, for she was very vocal. There were all sorts of instances when she "talked". She announced visitors to our house with distinct barks by the door, then ran to the head of the stairs like a butler and made another announcement. At dinner time, she quietly watched us, listening to our conversations, but near dinner's end she joined in with low, drawn-out howls. She never did this during other meal times.

German Shepherds are working dogs. As such, they need walks, runs and

responsibilities. The first purebred German Shepherd that we owned came from a famous breeder of intelligent dogs for obedience competitions. The breeder required personal references. I had to sign an agreement that our dog would never be used as a police, guard or war dog. We just wanted a good companion for our little son. That was fine.

As a city boy, I first became friends with a dog on my maternal grandmother's farm in the uplands of northeastern Latvia. Named Duksis, he was a mid-size farm dog with a natural white band where a collar should be. We were inseparable. As an only child, I treasured Duksis' company everywhere I went. Uncle Francis showed me how Duksis could herd the eleven or twelve cows on the farm. He knew all of their names and so did I. It was great fun to call out the name of a cow that strayed and have Duksis turn her back into the herd. However, I was never asked to be a cowherd.

One day, I learned a basic truth about dogs and perhaps other animals. Duksis had his front paw almost completely severed by the blade of a hay mower. He disappeared. Francis consoled me, saying that he might come back. Indeed he did, about two weeks later, limping but with the paw back in place. I was told that he had hidden in a special place in the forest and "licked his paw back together again." **BO**



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**SPOTLIGHT  
ON WINTER**  
Five things that you should do in  
Latvia in February

- 1/ Add a touch of class to your interior with some elegant carnation blossoms.
- 2/ Take part in a public cross-country ski race.
- 3/ Try out different kinds of honey – especially heather blossom honey.
- 4/ Look up at the stars and constellations under a clear night sky.
- 5/ See the exciting Rally Liepāja, which is the Latvian stage of the FIA European Rally Championship (February 5-7, lvrally.com)

**ON THIS MONTH'S MENU**

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



**Design** Good news for fans of quality design products. Elegant glassware collections by the internationally awarded Latvian *anġangel* brand have finally become available at wholesale prices through the company's full-service Internet store.  
① [angel.lv](http://angel.lv)



**Food** Cranberries are comparable to oranges and lemons in their content of vitamin C, making them a useful immunity-strengthener during the winter months. Add them liberally as accompaniments to both main courses and desserts. For example, cranberry sauce goes together perfectly with both lamb chops and cheesecake.



**Music** Estonian president Toomas Hendrik Ilves has been a fan of rock music since his early childhood and recently released *Teenage Wasteland – Favourites 1963-1978*, a compilation of songs that he enjoyed listening to while growing up in the United States. A donation from every sold CD will be made to the *Minu Unistuste Päev* (My Dream Day) charity project for seriously and chronically ill children in Estonia. Guests at the CD's presentation events in Tallinn and Riga could observe the president demonstrating his dancing skills with his then-fiancée and now wife, Ieva Kupce.

**LUXURY SPA  
GETAWAY**

Lithuania is a perfect location for meditative self-pampering vacations. *Baltic Outlook* recently discovered the brand new *Spa Esperanza*, which is located in the elegant *IDW Esperanza Resort* boutique hotel and offers a superb luxury wellness experience. Nestled on a spectacular lakeshore in Aukštadvaris Regional Park, the five-star oasis boasts one of most luxurious spas in northeastern Europe. Among the most innovative spa treatments are the Amphibia table complete with special music and vibrations and the Cloud 9 by SHA, both of which are guaranteed to drive the winter blues away.  
① [idwesperanzaresort.com](http://idwesperanzaresort.com)



Text by **ZANE NIKODEMUSA** and  
**ROGER NORUM**  
Photos by **LIZ WEST** and  
publicity materials

**READING  
LIST**



Joep Pohlen and Geert Setola. *Letter Fountain: The Anatomy of Type*  
This compendium of typefaces details over 150 different fonts, examining their origins and characteristics and explaining the cultural context for their development. Also includes a mini manual to help you find the right typeface for the right task, along with that desktop necessity: in-depth comparison between sans-serif and serif typefaces. Perfect for the editor, writer or pedant in your family.  
EUR 29.99, ① [taschen.com](http://taschen.com)

Miranda July. *The First Bad Man*  
An engrossing first novel by artist, filmmaker and comedian Miranda July. The book focuses on the life of Cheryl, a tightly-wound, vulnerable woman who lives alone with a perpetual lump in her throat. The tender and hilarious story – half of which is cringe-worthy and half of which will have you laughing out loud – comprises Seinfeld-esque situations and obsessions described in engrossing detail.  
EUR 14.50, ① [simonandschuster.com](http://simonandschuster.com)

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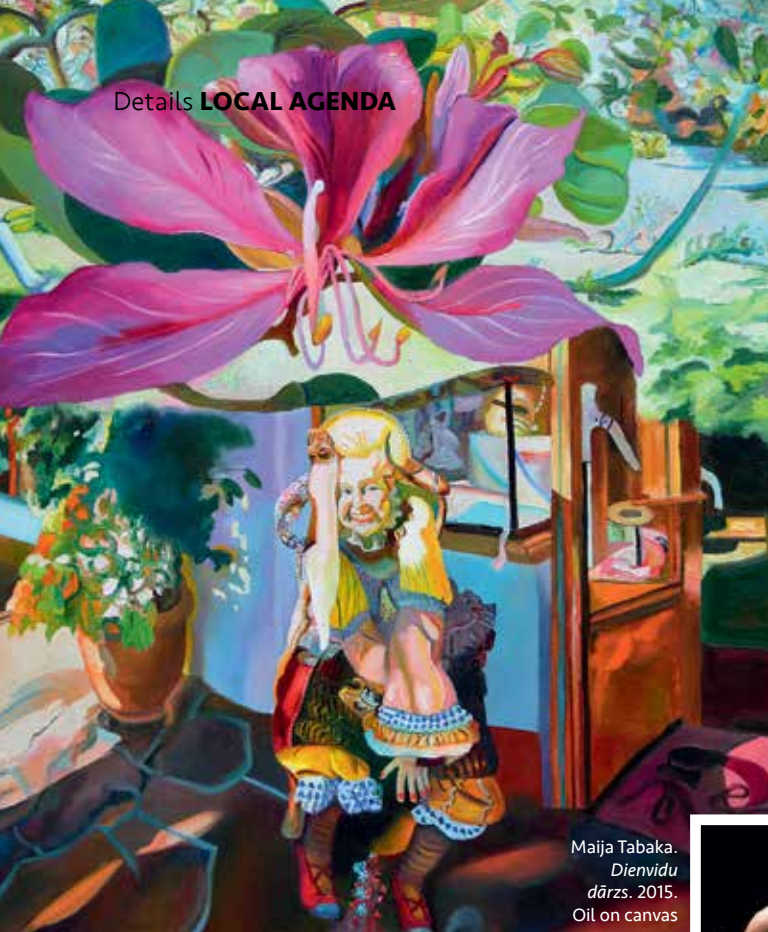
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Maija Tabaka.  
*Dienvidu dārzs*. 2015.  
Oil on canvas

## SOUTHERN GARDENS (DIENVIDU DĀRŽI) EXHIBITION BY MAIJA TABAKA

**Daugava art gallery, Riga**  
**February 10 - March 12**

Every exhibition by widely esteemed painter Maija Nora Tabaka (b. 1939) is an eagerly awaited event on the Latvian cultural scene. It seems that in her latest works, the artist wishes to dispel the myth that northern European artists are low-key and subdued in their forms of expression. The paintings in this exhibition surprise the viewer with their bright joie-de-vivre and bold visions of fantasy. A must-see for art lovers!

① galerijadaugava.lv  
Ausekļa iela 1

## JULES MASSENET'S OPERA **MANON**

**National Opera and Ballet Theatre, Vilnius**  
**February 20**

Shown in Vilnius for the first time last autumn, Jules Massenet's opera *Manon* was the talk of the town, with French director Vincent Boussard fusing three eras together: the opera was written in the 19<sup>th</sup> century, but based on a novel from the 18<sup>th</sup> century, while the audience is left with the feeling that *Manon* is a story of today. Through this lively production, the charm and vitality of the Parisian Belle Époque arrives to modern Vilnius.

Tickets at the door and through opera.lt  
A. Vienuolio gatvė 1

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

## A LIVING UNIVERSE EXHIBITION

**TV Tower, Tallinn**  
**Until March 31**

Is humankind unique or are there other intelligent beings in the Universe? This question has piqued our interest for as long as we have been aware of our own existence. This exhibition in Tallinn draws together knowledge about the conditions necessary for life to emerge and what we consider life at all. It explores the mysteries hiding deep inside the Universe and the



methods used by humankind to search for signs of life in it. Will we be successful? Time will tell!

① teletorn.ee  
Kloostrimetsa tee 58a



## FEEL LINK DANCE PERFORMANCE

**Arts Printing House (Menų spaustuvė), Vilnius**  
**February 14**

Perfect for a Valentine's Day date, *Feel Link* explores the feelings and perceptions of a couple, based on a love that they once felt and that they would still like to feel. The performers employ a free urban dance style, using the whole range of the body's motility. With clever lighting and cool music, this captivating performance portrays the dancing couple's changing emotions and masterfully links the audience with the stage.

Tickets at tiketa.lt  
① menuspaustuve.lt  
Šiltadaržio gatvė 6



## BRIEDIS VS. VENTER **BOXING MATCH**

**Arēna Rīga, Riga**  
**February 21**

Latvia's most accomplished boxer Mairis Briedis (b. 1985) and Danie Venter (b. 1979) of South Africa will face off in a tough bout for the vacant International Boxing Federation (IBF) intercontinental cruiserweight champion title. Currently Briedis is also the International Boxing Association's (IBA's) world champion titleholder in the cruiserweight class (up to 90.7 kilograms, or 200 pounds). So far, Briedis has been undefeated in his professional career, winning all 18 of his boxing matches to date, 15 of them through knockouts. Venter, for his part, has 20 professional boxing victories and seven losses.

Tickets at bilesuserviss.lv  
Skanstes iela 21



## DISNEY ON ICE – 25 MAGICAL JUBILEE TOUR

**Saku Suurhall, Tallinn**  
**February 11-14**

Celebrating 25 years in Europe, *Disney On Ice* will take you on a journey across the African plains together with *Lion King* characters Simba, Timon and Pumbaa; fly off to Neverland with Peter Pan and Tinkerbell; and trek through the kingdom of Arendelle with Anna, Elsa and Olaf from *Disney's Frozen*. The lovely *Disney* characters also happen to be wonderful skaters, and in mid-February you can enjoy their beautiful performances in Tallinn.

Tickets at piletilevi.ee  
Paldiski maantee 104B



## JOSÉ CARRERAS CONCERT

**Arēna Rīga, Riga / February 20**

Legendary Spanish tenor José Carreras (b. 1946) has prepared an impressive program for his *A Life in Music* world farewell tour, which also includes a stop in Riga. Listeners will be able to hear the best-known compositions from Carreras' "beautiful era", along with opera arias and excerpts from operettas and musicals. This will be a unique opportunity for residents of the Baltic States to see and experience one of the

renowned Three Tenors (the other two being Plácido Domingo and Luciano Pavarotti) for the last time. Carreras will perform in Riga together with a symphony orchestra conducted by David Giménez. To be sure, this will be no ordinary concert, but a very special night reflecting this superstar's truly wonderful life of music.

Tickets at bilesuserviss.lv  
Skanstes iela 21

The Laima Chocolate Museum welcomes, treats and inspires its visitors. For Laima, love is the greatest treasure – the secret ingredient in its unique taste and flavour. Since 1870, Laima's confectioners have converted cocoa beans into chocolate that has no equal in the world. The museum also contains the famous Laima clock – a symbol of love, the joy of meeting others, and new beginnings. At the Laima Chocolate Museum you will experience every step of the chocolate-making process in an interactive way, concluding with a sweet surprise at journey's end.

**THE SWEETEST PLACE YOU MUST VISIT IN RIGA – THE LAIMA CHOCOLATE MUSEUM.**

Follow the next page and you will be introduced with history of famous Laima clock.

Laima Chocolate Museum  
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🕒 10:00-19:00  
📅 **N T W T F S S**

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



Text by **LIENE PĀLĒNA**  
Photos by **KASPARS KRAFTS** (F64) and  
courtesy of Laima Chocolate Museum



## Romance over the ages

Riga's  
best-known  
rendez-  
vous spot



The legendary  
Laima Clock during  
the 1930s

**D**uring the month of February, when love ballads can be heard all around, shop windows are decorated with bright red hearts and reservations in the best restaurants are made en masse even by men who view gourmet eating as a hobby for rich snobs, many of us remember our most meaningful relationships and dates. Naturally, such musings bring back recollections of one's first love. Amid this mosaic of romantic memories, one rendez-vous place is extremely special for many of Riga's inhabitants – the Laima Clock (*Laimas pulkstenis*) between the Freedom Monument and the Old Town.

Over the past nine decades or so, thousands of lovestruck Rigans have met for their first date at the legendary Laima Clock. It was built in 1924 for a practical reason – to help people get to work on time. The clock obtained the name and logotype of Latvia's largest confectioner *Laima* only in 1936. Until then, it was commonly known as the Big Clock (*Lielais pulkstenis*).

The prominent timepiece fulfilled its assigned function with great precision. Since wristwatches during the 1930s were still a privilege of the well-to-do, the consistently reliable clock became the most popular meeting place in the city. Among friends and colleagues who warmly greeted each other, one could also spot perfumed dandies and charming red-cheeked ladies nervously waiting to meet their prospective love interests. It is not known how many couples have met at the Laima clock over the past decades, but it is known that during the 1930s, the parents of former Latvian president Vaira Vīķe-Freiberga also arranged to meet at Riga's most romantic rendez-vous point.

After the Second World War, the clock's appearance was changed, and it was used for many years as a political information stand. Then in 1999, the clock was renovated to look just like it did in the 1930s. Today, the Laima Clock continues to serve as Riga's most popular rendez-vous place and as the city's best-known symbol of romance. **BO**

### TOP 3 things to do at the Laima Clock

**Arrange** to meet someone at the Laima Clock. Only then will you fully appreciate its magical charm.

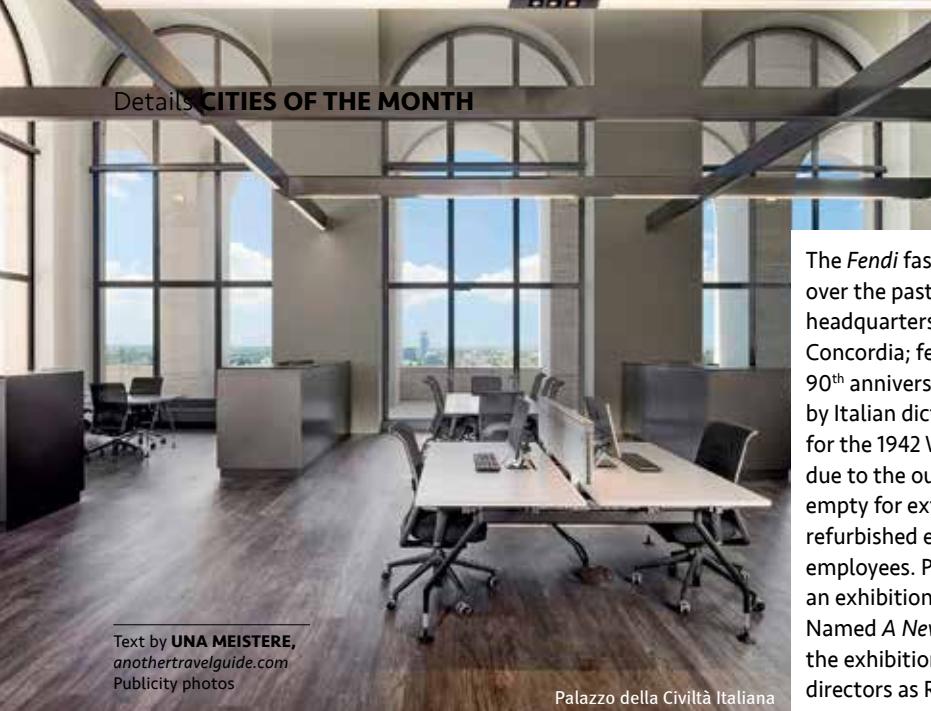
**Sit** down on a park bench near the clock and observe the multitude of smiling people who come to meet there.

**Compare** the original clock face with a copy at the Laima Chocolate Museum. There, you will also learn a great deal about how chocolate is made ([laimasokoladesmuzejs.lv](http://laimasokoladesmuzejs.lv)).

*The author wishes to thank Dace Reisone-Sondore, the director of the Laima Chocolate Museum, for her assistance in the writing of this article.*

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Text by **UNA MEISTERE**,  
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Publicity photos

Palazzo della Civiltà Italiana



Fendi Private Suites

## Rome



Henri de Toulouse-Lautrec, *Il fantino*, 1899

© Museum of Fine Arts, Budapest 2015

The *Fendi* fashion house has received quite a bit of publicity in Rome over the past few months. At the end of last year, it moved its headquarters to the **Palazzo della Civiltà Italiana** (Quadrato della Concordia; fendi.com) in the EUR district to mark the company's 90<sup>th</sup> anniversary. The famous building was originally commissioned by Italian dictator Benito Mussolini to serve as a symbol of Fascism for the 1942 World Fair, but this event was ultimately cancelled due to the outbreak of the Second World War. Having stood empty for extensive periods since its completion in 1943, the refurbished edifice is now the workplace of more than 400 *Fendi* employees. Presently the ground floor of the palazzo is hosting an exhibition until March 7 on the history of the EUR district. Named *A New Rome. The EUR and the Palazzo della Civiltà Italiana*, the exhibition features film fragments by such famous Italian directors as Roberto Rossellini, Federico Fellini, Vittorio De Sica, Michelangelo Antonioni and Bernardo Bertolucci.

Just recently the fashion house also opened its first boutique hotel, **Fendi Private Suites** (Via Fontanella Borghese 48; fendiprivateSuites.com), which is located in the company's former headquarters, the Palazzo Fendi. At one time, the legendary 17<sup>th</sup>-century building was the residence of one of Rome's oldest aristocratic families, the Boncompagni-Ludovisi, from which Pope Gregory XIII (1502-1585) also came. All seven of the hotel's apartments are located on the third floor, and each of them represents the epitome of luxury in terms of both design and comfort.

Since the month of December, the Palazzo Fendi has also been home to the world's largest *Fendi* store, where works of art from the fashion house's collection grace the interior along with clothing and accessories. This month, the *Zuma* Japanese restaurant will also open its doors on the building's top floor. The designer of the interior for both the new *Fendi* headquarters and the hotel was Italian architect Marco Constanzi.

Meanwhile, all art lovers' roads in Rome are leading to the Museo Dell'Ara Pacis (located at the Lungotevere in Augusta), where a **retrospective of works by Henri de Toulouse-Lautrec** (1864-1901) can be seen until May 8. The 170+ oeuvres on display fully reveal the versatility of the sensual bohemian painter and illustrator, whose artistic career lasted less than 20 years and ended with his premature death at the age of 36.

Henri de Toulouse-Lautrec was one of the most prominent portraitists in Paris during the Belle Époque. His paintings and drawings reflected life in the Montmartre district of the French capital and were well-received by his contemporaries, who eagerly awaited each new work in the same manner that they might look forward to the latest newspaper edition. The artist frequented theatre houses, circuses, brothels and dance halls, where Parisians from all walks of life came to vent their passions. The wide scope of photographs and film clips from that era add a special aura to the museum exhibition.



Photo by Bert Kaufmann

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Details **CITIES OF THE MONTH**



The Lanesborough hotel



The Lanesborough hotel

For those who are getting a bit tired of the winter, the Royal Academy of Arts in London is offering an inspirational voyage to seasons with a brighter colour palette. The exhibition **Painting the Modern Garden: Monet to Matisse** (Burlington House; January 30 – April 20; [royalacademy.org.uk](http://royalacademy.org.uk)) is devoted to some of the most famous impressionists, post-impressionists and avant-garde artists who have captured fleeting garden scenes with their paint brushes and canvases. Naturally, the exhibition begins with Claude Monet (1840-1926), who, aside from being an accomplished painter, was also a passionate gardener. Monet set up gardens wherever he lived, including at his beloved estate in Giverny, which continues to be a popular tourist attraction.

"I perhaps owe it to flowers that I became a painter," he once wrote. His monumental *Agapanthus Triptych* (1916-1919) will be displayed in England for the first time, along with garden scenes by Paul Cézanne, Auguste Renoir, Édouard Manet, Camille Pissarro, Vincent van Gogh, Henri Matisse, Wassily Kandinsky, Gustav Klimt and Paul Klee.

Although the 150<sup>th</sup> anniversary of Lewis Carroll's universally loved children's classic *Alice in Wonderland* was actually in 2014, the book's anniversary continues to be celebrated today. If you happen to be on a family holiday in London, then check out the exhibition **Alice in Wonderland** at the British Library (96 Euston Road; [bl.uk](http://bl.uk)), which is being displayed until April 17. The showing provides an informative and colourful overview of the book's history and its influence on a number of well-known artists, including Salvador Dalí, René Magritte and Peter Blake.

The venerable traditions of old are also continuing to be honoured on London's hotel scene. Following an 18-month restoration, **The Lanesborough** (Hyde Park Corner, London SW1X 7TA; [lanesborough.com](http://lanesborough.com)) – which is reputed to be the city's most expensive hotel – has regained its former splendour. Inside, the historical ceiling paintings and the interiors of all 93 hotel rooms have been scrupulously renovated. Built in the early 19<sup>th</sup> century, the edifice first served as the home of St. George's Hospital and is a magnificent example of the Regency architectural style. In tribute to the building's British heritage, every finest detail in the hotel's interior (from the furniture to the textiles) has been manufactured in the UK.



An illustration of Alice with the Red Queen from an illustrated edition of *Alice's Adventures in Wonderland* by Charles Robinson (1907)

# London

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Claude Monet, *Waterlilies*, 1914-15



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# Hamburg

25hours Hotel Altes Hafenamt



Photo by Chiara Cigliutti

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Edelsatt

Photo by Thomas Wolf, www.foto-tw.de



Raymond  
Pettibon,  
*No Title (My  
first ride)*, 1983

It is claimed that the word “hamburger” owes its origins to German immigrants who set off from Hamburg to America in the late 1880s. In order to make beef taste more tender, they minced the meat and called it “Hamburg steak”. Later, this term was shortened to “hamburger.” Opinion is still divided on who first sold the hamburger as we know it today, i.e. a meat patty between two bread buns. In any case, hamburger restaurants have become quite popular in many cities, including Hamburg.

One recent newcomer in this niche is **Edelsatt** (Mühlenkamp 8; edelsatt.de), which specialises in healthy burgers prepared from wild game. The small restaurant is owned by two hunters and seats only 16 customers. The deer and wild boar meat used in the patties comes from the city's surrounding forests, while the bread for the buns is made at a nearby bakery.

HafenCity – Hamburg's epicentre of new 21<sup>st</sup>-century architecture – for its part, will see the opening in March of the second budget design hotel in the district by *25hours Hotels*. If the chain's first hotel in this part of Hamburg, *25hours Hotel HafenCity*, was inspired by 25 real-life sailors' stories about dangerous voyages, romantic encounters, violent storms and painful farewells, then the soon-to-be-opened **25hours Hotel Altes Hafenamt** (25hours-hotels.com) could be compared to a ship captain's home. The hotel is located in HafenCity's oldest edifice, which was constructed in the late 19<sup>th</sup> century and once served as a home for the port's administrative offices as well as a meeting place for seafarers from all over the world.

The complex now consists of three separate buildings that are joined together by footbridges. Various historical details have been retained in the contemporary interior, which showcases numerous seafaring artefacts that would thrill many a collector. The hotel also houses a restaurant named *Neni*, where one can take an eclectic voyage around the world through dishes that display Persian, Russian, Arab, Moroccan, Israeli, Turkish, Spanish, German and Austrian influences.

Not far away, the most comprehensive exhibition to date of drawings and other artwork by American artist Raymond Pettibon (b. 1957) is set to open at the Deichtorhallen, Europe's largest centre for contemporary art and photography, at the end of this month. Located in a complex of former market pavilions built in the early 1900s, the Deichtorhallen will be displaying more than 700 of the 20,000+ drawings that Pettibon has created in the exhibition **Raymond Pettibon – Homo Americanus**, along with hundreds of additional flyers, album covers and other items (February 28 – September 11; Deichtorstrasse 1-2; deichtorhallen.de).

Pettibon has worked as a historian of sorts, depicting various social, political and cultural aspects of life in the U.S. since the end of the 1970s. His works examine the decay of hippie culture, the Vietnam War, race and gender relations, the fight against terrorism and many other themes. During the previous decade, for example, Pettibon actively opposed George W. Bush's policies and the American intervention in Iraq. **BO**

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## The one and only

Text by **AGRA LIEGE**  
Photos courtesy of Original  
Salzburg Mozartkugel

*Original Salzburger Mozartkugel* candies are known the world over, and chances are that you have already tasted them. Or have you?

The history of these delectable treats goes back to 1884, when Paul Fürst arrived in Salzburg and opened a confectionery. Six years later, he created the original *Mozartbonbon*, naming the candy after the city's most famous son, composer Wolfgang Amadeus Mozart. Later, he changed the name of the candy to *Mozartkugel*. By the time that the sweet obtained a gold medal at the Paris Exhibition of 1905, it had already become quite popular – so much so, that other confectioners in Austria and Germany had begun to produce imitations.

When the first taste- and look-alikes appeared, Fürst initiated court proceedings to secure a trademark for his sweet. Eventually, his competitors agreed to use alternative names for their candies. The Grödig-based company *Mirabell* went for *Real Salzburg Mozartkugeln*, whereas the Bavarian producer *Reber* labelled its products *Real Reber Mozartkugeln*. Today, only *Mirabell's Mozartkugeln* are allowed to use the round shape of the original. Other industrially produced *Mozartkugel* must have one flat side.

Paul Fürst's family business is now run by his great-grandson Norbert. *Original Salzburg Mozartkugeln* are still produced by hand at the same location where they were first created, at 13 Brodgasse, and are sold exclusively at the company's four Salzburg patisseries. This means that the original Mozart sweets are available only in the city of Salzburg, unless one wishes to order a shipment by post through the company's website.



Paul Fürst with his employees in the Salzburg confectionery

The red-and-gold boxes that most people associate with the candy may come at a great price, but they are not produced by the Fürst family, whose sweets come in silver-and-blue foil wrappers. These are the true original and much better-tasting. They aren't always easy to find, but you will be very glad if you do come across them. And of course, only Fürst's creations can be named *Original Salzburg Mozartkugel*.

So, how are the original *Mozartkugel* made? Fürst's confectioners start out by creating a ball of green pistachio marzipan, which they cover with a layer of nougat. The double-layered ball is then pierced with a small wooden stick and dipped in molten dark chocolate. The stick is placed vertically onto a platform with the candy ball at the top, allowing the chocolate to cool off and harden. After the stick is removed, the resulting hole is filled with some more chocolate and the ball is enveloped in silver-and-blue foil – not the red-and-gold wrappers that we are used to seeing in confectionery shops all around the world! **BO**

① original-mozartkugel.com

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In Sigulda, Latvia, one can enjoy the pleasures of winter on a refrigerated cross-country skiing trail that is open until the beginning of spring

© Baltic Pictures

Text by **AGRA LIEĢE**

Photo courtesy of the *Sigulda Tourism Development Agency*

# Urban skiing

The new thing in town

The unconventional practice of urban skiing has been around for some time, with professional skiers and snowboarders performing daring tricks on wintery city streets and giving this sport the aura of an extreme art form. However, cameras and theatrics aside, urban skiing can also be practiced by regular city folk who wish to take an active break on a weekend or on a weekday evening after work.

Many cities are within a two-hour coach ride of the nearest ski slopes, which means that one can holiday in these bustling urban centres while still enjoying the pleasures of winter. In Oslo, you can even carry your skis onto the metro, and as soon as you reach the end of the line, you can ski off into a forest with a frozen lake nearby. The tracks for cross-country skiers are made by snowploughs, with two narrow grooves guiding the skis so that they glide along the trail like a train on a track.

While downhill skiing developed as a sport right from the start, cross-country skiing was originally the best and fastest way for Norwegians to get around their snow-covered landscape. Thus, it is no surprise that many locals have been quick to adopt the new

trend and combine their cross-country ski heritage with some wintery inner-city fun. To beginners, they will give this useful tip – it's all in the hips! In order to avoid walking your skis forward rather than skiing on them properly, you need to imagine that you are almost waltzing. You put almost all of your weight on one ski and then shift to the other leg.

An increasing number of cities in northern Europe are offering people the chance to experience winter actively. Cross-country ski tracks are available in Riga, and Sigulda – another picturesque Latvian city not far from the capital – is offering an artificial snow track.

Leisurely urban skiing is a great alternative for joggers who are reluctant to retreat to treadmills once the cold hits, and for pretty much anyone who wishes to boost their physical and mental health during the gloomiest time of the year. Skiing reduces stress, anger and fear, and literally creates joy in the body by boosting blood endorphin levels. Engaging in such outdoor sports activities also means reducing the risk of heart and blood vessel disorders, so pick up your skis and go! **BO**

# COMMERCIAL PREMISES FOR SALE

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The property is strategically well-placed – it is adjacent to the Elkor Plaza department store, a hotel, and the offices of various companies. Located on Riga's main thoroughfare, Brivibas gatve, the property is surrounded by well-developed infrastructure that includes three modes of public transport and a large flow of people on a daily basis. A car park with a capacity of 120 cars is included.

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Site area 2: 1177 m<sup>2</sup>

**Gross site area 3:** 10648 m<sup>2</sup>

Site area 3: 2274 m<sup>2</sup>

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## Details **STYLE**

Text by **DACE VAIVARA**  
Photos by **MARC LITVYAKOFF** (RFV)  
and courtesy of the Vilnius Tourist  
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and the Vilnius Convention Bureau, as  
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Vilnius

## VILNIUS' artistic spirit

Lithuanian fashion styles incorporate historical traditions, attractive design solutions, handmade items and superior quality. The country's unconventional and creative designers excel at making clothing and accessories that can be likened to wearable art.

The best venue for becoming acquainted with the latest in Lithuanian fashion is *Mados Infekcija* (Fashion Infection), a fashion festival that has been held every spring in Vilnius since 1999. It is the most significant fashion event in the country and was initiated by Lithuania's best-known designer group, 7+ (Sandra Straukaitė, Seržas Gandžumianas, Aleksandras Pogrebnojus, Vida Simanavičiūtė, Juozas Statkevičius and Daiva Urbonavičiūtė). *Mados Infekcija* is not a traditional fashion week that demonstrates and sets fashion trends, but rather an event for showcasing unusual fashion fantasies, developing individual styles and discovering new talents.

A bohemian atmosphere, exciting catwalk shows, music, videos, art photography, seminars and exhibitions are accessible to professionals and

members of the general public. Right now a new generation of Lithuanian fashion designers has arisen, with Agnė Kuzmickaitė, Giedrius Paulauskas, Vitalis Čepkauskas, Dovilė Gudačiauskaitė, Laura Dailidėnienė and Kristina Kruopienytė being among the most prominent, along with the talented young Ugnė Martinaitytė, who is known for her eccentric and futuristic street fashion brand *OHMY*.



Agnė Kuzmickaitė

### SHOPPING IN VILNIUS Moustache Boutique

This is one of the city's most popular fashion boutiques, with a wide array of men's and women's clothing, accessories and jewellery by both established and lesser-known Lithuanian fashion designers. Clothing collections by Agnė Kuzmickaitė and Laura Dailidėnienė (founder of the brand *Daili*), along with ascetic handmade handbags by the designer duo Rasa Subačiūtė and Justas Atkočius (under the brand *Under My Roof*) are just some of the items that can be purchased there.

L. Stuokos-Gucevičiaus gatvė 3

### Ramunė Piekautaitė Boutique

Talented and internationally recognised Lithuanian fashion designer Ramunė Piekautaitė owns a renowned fashion house that creates aristocratically elegant, reserved and functional clothing. Her boutique is no less modern and refined, offering unique collections of women's clothing and accessories. Didžioji gatvė 20  
① ramunepiekautaite.com

### Julia Janus Concept Store

The lifestyle brand by Lithuanian fashion designer Julia Janus embodies an artistic and elegant Baltic sense of aesthetics. Her store carries clothing for men and women as well as refined leather accessories, jewellery, books, dishes and other tableware. In creating her distinctive collections, the designer cooperates with jewellery and glass makers, ceramists, writers, musicians and kitchen chefs. Stiklių gatvė 7  
① juliajanus.com

Lithuanian fashion and theatre costume artist Juozas Statkevičius is possibly the best-known designer from the Baltics. He has gained recognition far beyond the borders of his country and was the first Baltic designer to present a refined collection of evening wear at the prestigious *Paris Haute Couture Fashion Week*. His dresses have been worn by many prominent personalities, including Icelandic singer Björk, British actress Naomi Watts and Danish princesses Mary and Isabella. **BO**



Shoes by Julia Janus, EUR 199, juliajanus.com



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# Jewel on the Baltic seacoast

Great Amber concert hall in Liepāja

Text by **KRISTĪNE BUDŽE**,  
Pastaiga  
Photo courtesy of  
Lielais Dzintars

Three months ago, Liepāja became the third Latvian city to obtain a new concert hall within the past three years (after Rēzekne and Cēsis). The bustling port and industrial centre is Latvia's third largest municipality, and its new Great Amber (*Lielais Dzintars*) concert hall is sure to draw many visitors from both near and far. The reference in the concert hall's name to the famous yellow gemstone is also quite appropriate, as pieces of the fossilised tree resin can still regularly be found on the shores of Liepāja's beaches. No less intriguing is the fact that the concert hall was designed by world famous Austrian architect Volker Giencke.

## WHAT IS IT?

The Great Amber concert hall is Latvia's newest arts and cultural centre. It actually houses three concert venues: the Great Hall with 1,010 seats, the Chamber Hall with 200 seats and an experimental stage. The new building is also the home of the acclaimed Liepāja Symphony Orchestra and the Emilis Melngailis Liepāja Music Secondary School.

## HOW DID IT COME INTO BEING?

The history of the Great Amber concert hall goes back to 2003, when the Liepāja City Council announced that it wished to create a new architectural landmark and proclaimed an international competition to find an architect for the concert hall.

Among those who participated in the competition were the famous Danish architectural bureau *Henning Larsen Architects* (which designed the Harpa concert hall in Reykjavik, Iceland) British architect Sir Peter Cook (the designer of the eccentric Kunsthaus in Graz, Austria) and the Australian *PTW Architects* bureau, which designed the main swimming pool for the 2008 Summer Olympic Games in Beijing.

In the end, the submission by Austrian architect Volker Giencke was deemed to be the most appropriate for the Liepāja concert hall. Born in 1947, Giencke studied both architecture and philosophy in Graz and Vienna. For much of his career as a practising architect, he has also taught architecture at various institutions, including the Yale School of Architecture (USA), the Bartlett School of Architecture (UK) and the Rizvi College of Engineering (India). The architect's worldwide fame as the designer of the Austrian pavilion at the 1992 Expo in Seville, Spain, and other structures had many people excitedly waiting for the construction of the Great Amber concert hall to begin, particularly after the project's presentation to great acclaim at the 2004 Venice Biennale of Architecture.

However, the global financial crisis of the late 2000s and other hurdles meant that it would take more than 12 years for the Great Amber concert hall to be

officially inaugurated to the public. While Giencke's name has ensured continued international publicity for the Liepāja venue, his project has received considerable criticism from local Latvian architects. Nevertheless, everyone agrees that the acoustics in the Great Hall of the building are superb, thanks to Giencke's cooperation with two leading specialists in the field, German professors Karlheinz Müller and Christian Bartenbach.

## WHAT CAN YOU EXPECT?

Even before the completion of the Great Amber concert hall, Liepāja had an active cultural scene. It is also the only other Latvian city aside from Riga to have its own symphony orchestra, which is one of the best in the Baltic region. It is certainly worth making the trip to hear the orchestra play in the new and acoustically superior premises. In keeping with a recently established tradition, a number of contemporary Latvian composers have created musical works specifically for the Liepāja Symphony Orchestra to play. On April 2, for example, the orchestra will perform *Liepāja Concerto No. 9* by Juris Karlsons (b. 1948) and *Liepāja Concerto No. 10* by theatre music composer Kārlis Lācis (b. 1977) at the Great Amber concert hall. Then, on May 20, the orchestra will play *Liepāja Concerto No. 11* by young electro-acoustic composer Platon Buravicky (b. 1989). **BO**

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and examiner at flight exams  
for *Boeing 737* aircraft  
Hours flown: 11,400

Text by **ILZE POLE**  
Photos courtesy of **ARTIS RIEKSTIŅŠ**

## This is your captain speaking

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

### HOW IT ALL **BEGAN**

I have dreamt of being a pilot for as long as I can remember. My first flight took place in 1990 in a glider. It was the perfect start for my flying career, giving me the opportunity to learn basic flying skills to the finest detail. I ended up winning some Latvian championships in gliding. I also started to fly the small airplanes that are used to tow the gliders, and then slightly bigger ones that are used for parachute jumping. Meanwhile, I graduated from university as a power plant and airframe maintenance engineer, but flying still remained my greatest passion. I joined the Latvian air force and obtained additional pilot training there. Finally, I was selected by *airBaltic* to work as a co-pilot in 1997, and I have never regretted my decision to join the airline.

### THINGS THAT MIGHT **SURPRISE** A PASSENGER WHO STEPS INTO THE COCKPIT

First of all, the large number of switches and indicators. I have to say that they do have some logical order, and it is not that difficult to find the correct switch once a pilot completes Type Rating training to qualify for a specific aircraft type. By the way, this takes around 40 hours of training in a full-flight simulator. The second thing is the great view out of the cockpit window. Nothing compares to that!

### HOBBIES

Everything that involves physical activity and being out in nature – running, skiing, swimming, bicycling, kayaking. Aside from keeping our bodies fit, I believe that being in motion also helps to keep our mood bright and optimistic.

### THE **BEST THING** ABOUT BEING A PILOT

The cockpit is the best office in the world. It guarantees the best views out of the window and these are never the same. The challenging and dynamic environment keeps the crews busy, and the best thing of all is hearing the passengers say “Thanks to the captain” when they leave the aircraft after arriving safely at their destination. Being a commercial aviation pilot means being part of a team. The captain must lead the crew and ensure that the job is done in a safe and efficient manner. It is always satisfying when problems have been resolved and when all of the crew members have done their best to ensure a smooth and enjoyable flight.

### FAVOURITE **RUNWAY**

Definitely the runway at my home airport, Riga. It is always satisfying to return home and to bring passengers to their destination safely and on time.

### FAVOURITE **RESTAURANT**

The restaurant itself is not that important. The most important thing is good company with which to enjoy a meal. I am fond of many different types of cuisine, but one of my mottos is “eat to live, but don’t live to eat”. Of course, this doesn’t mean that I eat only sandwiches.

### SNAPSHOT TO SHARE

A photo of a beautiful sunset taken during a recent flight to Paris. Sometimes, the sun can be seen not only above the clouds, but also between them.

### WHAT DO YOU LIKE ABOUT BEING AN **INSTRUCTOR** AND **EXAMINER** AT FLIGHT EXAMS?

In order to become a flight instructor, one has to obtain a supplemental education and pass additional exams in theory, simulation training and actual plane flights. Instructors must have a solid background in flight theory, good communications skills and the desire to pass on their experience.

It gives a great sense of satisfaction to see that your efforts have helped young pilots gain valuable experience, and that you have helped seasoned pilots improve their skills still further.

I am an examiner at the yearly exams that all pilots must take to extend their licenses. I need to be convinced that the examinees are fully qualified to fly an aircraft. That places a great responsibility on me as the representative of a flight institution; I have to make sure that the standards for being a pilot remain sufficiently high. Sometimes I have to make difficult decisions, which might involve not giving pilots passing grades on their exams. That’s because the same standards apply to everyone and no exceptions can be made. Of course, even flight examiners like myself also have to go through the same pilot’s qualification exam once a year. The bureaucratic side of my work can sometimes be boring, as the pilot’s profession is strictly regulated and involves a great deal of paperwork.

### LAST DESTINATION FLOWN TO AS A PASSENGER

Lanzarote in the Canary Islands – a perfect place away from the mainstream of tourists who visit these islands in large numbers. There one can find remote beaches and astonishing volcanic landscapes.

### THREE THINGS THAT I **NEVER LEAVE** HOME WITHOUT

My pilot’s license, mobile phone and safety-minded mood!

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## Blue period

This month, get some great home tech to help you fight the wintertime blues



© Peter Alfred Hess

Text by **ROGER NORUM**  
Photos by **PETER ALFRED HESS**  
and publicity

SENSORWAKE  
ALARM CLOCK



### Working down at the olfactory

Smart alarm clocks seem to be the new black this year, and picking this one up makes perfect, erm, scents for carrying out that New Year's resolution to wake up on the right side of the bed each day. This innovative gizmo actually gets you to wake up with a range of invigorating aromas, such as the smell of coffee, croissants, chocolate, peppermint and even the jungle. Each interchangeable eco-friendly capsule is good for 30 uses.

EUR 101 | ① sensorwake.com



## QWERKYWRITER

### Just your type

Got writer's block? Does even thinking about sitting down at your desk give you panic attacks? If this brilliantly designed gizmo won't fix you, then nothing will. Qwerkytoys is a great little company that makes modern Bluetooth keyboards look like old-school typewriters from bygone eras, so you can imaginatively continue penning that next Booker Prize winning masterpiece – on your phone, no less! – or alternatively, just next week's shopping list. A gorgeous addition to any home desk or bedside nightstand.

EUR 305 | ① qwerkytoys.com

## OPTOMA ML750ST PROJECTOR

### Homage to home image

This newly released, genuinely portable LED projector has an amazing short throw lens. The device is flexible enough to slip into your satchel yet powerful enough for you to host your own personal home cinema. Weighing just 420 grams, it has a built-in speaker and instant LED technology, meaning that you no longer have to wait for the bulb to warm up. A free app allows you to present videos, photos



and documents directly from a mobile device or tablet. Measures just 112.5 x 123 x 57 mm.

EUR 619 | ① optoma.com

## MECCANO MECCANOID G15 KS

### If you build it, it will come

This build-it-yourself robot is a fantastic winter project for all the lonely hearts out there. Constructed out of 1,223 individual parts, the 1.2-metre-tall G15 can be built in various life forms, including scorpion, raptor and more. It's run by a small computer via a voice-command system and avatar app. It also moves around, makes jokes and even responds to questions. Pretty much the only thing that it can't do is make your tea just the way that you like it. For that, you'll need mom or someone else who knows you very well.

EUR 369 | ① spinmaster.com



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# Still life

Text by **AGRA LIEGE**  
Photos courtesy of  
*INT2architecture*

*Baltic Outlook* takes a tour inside a modern and functional apartment in Saint Petersburg, Russia

It is nearly impossible to describe a typical modern Russian home, as many homeowners still choose classical interiors with numerous details, while others prefer a Scandinavian style with mid-20<sup>th</sup>-century elements, and still others opt for minimalist features. The people at *INT2architecture*, a Saint-Petersburg-based Russian architecture and interior design studio, say that in Saint Petersburg and Moscow, there is a large demand for well-designed spaces. Staffed with a young and multi-disciplinary team of architects, designers, artists and photographers, the studio was founded by Alexander Malinin and Anastasia Sheveleva.

*INT2architecture* usually incorporates different styles into its projects, and this apartment near Udelniy Park in Saint Petersburg is a mix of traditional Scandinavian principles

with contemporary Japanese touches. The Japanese influence lies mainly in a minimalism that verges on austerity. It is also noticeable in the geometry of the doors and holes along the windows as well as the tiles in the bathroom and concrete blocks elsewhere.

Udelniy Park is an amazing public space, where locals love to go for morning jogs or picnics on warmer days. The apartment is on the 7<sup>th</sup> floor of a high-rise building facing north, which translates into a limited amount of sun during the day. For this reason, the colour white dominates in the background. The apartment was refurbished in order to be rented out, containing one bedroom and a living room combined with a kitchen.

While the basic principles for the project limited the scope of the work that could be done in the apartment,

they simultaneously opened unexplored possibilities, with plenty of room for creativity. The limited budget of 10,000 euros had to include the construction, materials, equipment, furniture and decorations. Hence, the architecture studio went so far as to create certain objects, pieces of furniture and accessories from scratch and to modify others on the spot.

The apartment space is divided into a common area, a bedroom, a bathroom and a balcony. The materials used are inexpensive and readily available, such as hardwood pine for the flooring, white ceramic tiles for the bathroom and birch plywood. The concrete floors in the hallway and on the balcony, as well as the concrete ceiling, have been left unfinished and covered only with a protective varnish.



Details **LIVING**

The sliding door in the living room leads into a bright bedroom.



Details **LIVING**

The common area consists of a kitchen, a dining room, a laundry room and a lounge area. The TV console in the living room was made of two *IKEA BESTÅ* modules and a pinewood platform, while the legs are balusters painted in a copper colour.



The dark green dresser in the bedroom consists of a repainted pine kitchen cupboard and balusters. The medical bottle of dark brown glass serves as a decorative element.



Modernising ready-made furniture by *IKEA* was an excellent way to furnish the apartment in a stylish manner on a limited budget. The table under the sink in the bathroom was made from a *VITSHĒ* laptop table frame.



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# Feel the love

Make your Valentine's Day special with these airy blueberry and vanilla marshmallows.



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

**Ingredients** (for approximately 30 small marshmallows)  
1 packet (20 g) gelatin  
1/3 + 1/3 cup cold water  
1 cup superfine sugar  
1 pinch sea salt  
2 tsp. vanilla extract  
1 egg white (from an L-sized egg)  
1 cup fresh or frozen blueberries  
1/2 cup brown Demerara sugar

**Preparation**

Pour the gelatin into a bowl, cover with 1/3 cup of water and set aside so that it softens.

Prepare the blueberry syrup. Place the blueberries and brown sugar into a kettle and boil for about 5 minutes over medium heat. Strain through a sieve, add the vanilla extract and cool.

Pour the blueberry syrup into a blender, add the egg white and blend with a whipping blade at the highest speed for about 5 minutes, until the mass becomes lighter and firmer.

While the blueberry syrup and egg white mixture is being blended, pour the superfine sugar, remaining cold water, sea salt and softened gelatin into a kettle. Heat until the sugar has melted. Set aside to cool for a bit. Take this mixture while it is still warm and slowly mix into the whipped blueberry and egg white mixture. Beat the combined contents for about 10 minutes until they turn into a firm, full and shiny mass.

Cover two baking pans or large kitchen cutting boards with baking paper. Place the prepared mass into a pastry bag and squeeze out marshmallow-shaped blobs onto the baking paper. Leave at room temperature to dry for at least 12 hours. The marshmallows can also be rolled in icing sugar while they are still sticky. **BO**

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to dream





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

# BARCELONA

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CULTURE LOVERS

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This past autumn, the media reported that construction on Antoni Gaudí's as-yet unfinished masterpiece, the Sagrada Família basilica, which has long been a major symbol of Barcelona, has entered the final stage; namely, the building of the last six towers has begun. As unbelievable as it may sound, the basilica is set to be completed in 2026, exactly 100 years after Gaudí's death. This news elicited two different kinds of reaction, because there are still people who believe that the basilica should be left unfinished, as a monument to irrational dreams. Besides, it is precisely its incompleteness that makes the Sagrada Família so unique, especially considering that the finished basilica will reflect only 50% of Gaudí's original plans at best. When the architect died unexpectedly after being struck by a tram in 1926, just one façade of the basilica had been finished. Ten years later, almost all of his original architectural drawings were destroyed during the Spanish Civil War. Over the 134 years that have passed since construction on the basilica began, countless architects have worked on the project. Jordi Faulí, the current lead architect, has been on the job only since 2012.

When he began the project, Gaudí already suspected that it would not be finished within his lifetime. "My client is not in a hurry," he said, meaning, of course, God Himself. From the very beginning of his career, Gaudí was interested in geometry and nature. He had noticed that there are far more curved lines in nature than straight lines. Therefore, considering that nature has been created by God, the proper way to build a temple to God – in Gaudí's view – was to take inspiration from nature. "Originality consists in returning to the origin," he once stated. According to legend, Gaudí was so obsessed with detail that he even learned metal-working techniques, woodworking and glass blowing in order to train every craftsman who worked for him.





Design Museum of Barcelona



Casa Batlló, a masterpiece by Antoni Gaudí



Hoja Santa restaurant



Keith Haring's mural by the Barcelona Museum of Contemporary Art

It seems that hardly any other architectural object elicits such contradictory opinions as the Sagrada Família. Some have called it the finest example of nature-inspired engineering and a masterpiece of technical expertise. Others see it as the pinnacle of kitsch, a gingerbread house or a termites' nest built of stone. The surrealists called Gaudí one of their own, and Salvador Dalí called the basilica a "tactile erogenous zone". George Orwell, for his part, harshly christened it "one of the most hideous buildings in the world".

Once finished, the basilica will have 18 towers, each dedicated to a different person in the Bible, with the height of each tower corresponding to the individual's place in the heavenly hierarchy. The highest of the towers currently under construction, the Tower of Jesus Christ, will be 172 metres tall, thereby making the Sagrada Família the tallest religious building in all of Europe. No one is able to calculate the total cost of construction anymore; all that's known is that the average annual construction budget in recent years has been 25 million euros, most of which is financed by the selling of entrance tickets. About three million people visit the basilica every year.

Even though the area around the basilica is teeming with all the regular side effects of tourism – crowds of selfie-takers, stands selling colourful helium balloons and all other kinds of pop culture junk – if you turn your eyes skyward so that you see only the towers and construction crane, then the Sagrada Família is truly magical. In 1878, when Gaudí received his diploma in architecture, the director of Barcelona's College of Architecture is reported to have said: "We have given this diploma to either a fool or a genius. Only time will tell which of the two he is." As it turned out, Gaudí was both.

Have you ever spent the night in a bakery? In a real, authentic bakery that is still in operation? The 74-room **Hotel Praktik Bakery** (Provença 279; [hotelpraktikbakery.com](http://hotelpraktikbakery.com)) is located in the Gaudí-saturated Eixample district of the city, and the core of its concept is the Baluard bakery, right there in the hotel lobby. The kitchen is completely open, and you can watch as the bakers go about their business whilst stacks of fresh-baked goods (baguettes, croissants, etc.) fill up the shelves. There's also a café – open to both passers-by and guests of the hotel – where you can enjoy the flour-based fruits of the pastry chefs' labours.

Barcelona appears to be obsessed with chocolate. In any case, you'll be hard-pressed to find another city with so many shops where the most radical experiments are conducted with this delectable food. The latest player on this scene is **Chök** (Carrer del Carme, 3; [chokbarcelona.com](http://chokbarcelona.com)), which calls itself a "chocolate kitchen". Inside, you'll find at least 30 different flavours of chocolate – pure heaven for those with

"Gaudí tourism" in Barcelona also includes other sites, such as the famous Casa Batlló (43 Passeig de Gràcia), which the architect designed as a residence for the textile baron Josep Batlló. The Casa Milà, or La Pedrera (92 Passeig de Gràcia), has been declared a World Heritage Site by UNESCO. Definitely go up to the top floor of La Pedrera and see the exposition dedicated to Gaudí and his most famous projects. The best part of the building is the terrace, which reveals the quintessence of the architect's fantasy – strange chimneys and ventilation towers decorated with fragments of marble, glass and ceramics. The Park Güell, one of Gaudí's most beloved creations, is another place worth visiting. Dalí called the park one of the most powerful sources of inspiration for him as an artist.

While you're at it, visit the Palau Güell as well. One of Gaudí's earliest projects, the extravagant private residence was commissioned by industrial tycoon Eusebi Güell, one of the richest people in Spain at the time. The building was finished in 1888, just in time for the World's Fair held in Barcelona. Back then, it was the most glamorous building in the city. The façade resembles an ornate Venetian palazzo, and, seeing as Güell enjoyed living extravagantly and often hosted fancy balls, the building's entrance gate was made wide enough for a carriage to pass through and bring guests literally into the main hall. The basement housed a stable and living quarters for the building's staff. A majestic staircase leads from the main hall up to the former owner's apartments. The ceiling of the main hall is 17 metres high, and parties as well as religious ceremonies were once held under its domed expanse.

The interior of the building showcases Gaudí's wild creativity and is decorated with woodcarvings,

stained-glass windows and various details made of ceramics and stone. It embodies the entirety of the architect's style, in which extravagance mixes with influences from the Art Nouveau, Neo-Gothic and Oriental architectural styles. Each of the 20 decorative chimneys on the roof is a veritable work of art; an intricate mosaic of small, brightly coloured tiles that also serves the practical purpose of providing ventilation for the building. From this vantage point, gaze across all of the nearby roofs and courtyards to the majestic towers of the Sagrada Família in the distance.

The Güell family lived in the building for 20 years, but during the Spanish Civil War (1936 to 1939) the house served as a police headquarters. Later, the building was used by a theatre institute. Then in 2011, after a seven-year-long reconstruction, it opened again to the public.

### Raval cat and Herring's graffiti

The Palau Güell is located in Barcelona's El Raval district, which has long been known as a rough area – immigrant, prostitute and



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Barcelona Museum of Contemporary Art



El Raval district

pickpocket territory. In other words, one needed to remain alert when entering El Raval. This was also once the most densely populated part of Barcelona. However, it has experienced a rapid transformation in recent years, having become the city's newest creative quarter. That title last belonged to El Born, which, in comparison to El Raval, has now moved on to "establishment" status. The locals, however, bemoan that gentrification will eventually do the same to El Raval.

El Raval has already become home to several significant cultural institutions, such as the Barcelona Museum of Contemporary Art (MACBA), Arts Santa Mònica, the National Library of Catalonia and, since 2012, the Filmoteca de Catalunya. In fact, the development plan for El Raval is designed to turn this district into one of the most influential cultural areas in Spain. The Filmoteca is located on the Plaça de Salvador Seguí right in the heart of El Raval, and its grey-brown modern contours contrast greatly with the surrounding proletarian architecture. In the afternoons, prostitutes still roam the area, mingling with hipsters, tourists and creative types. El Raval has not yet lost its wild, anarchistic charm. Most of the small shops and eateries are still family-owned, and it seems that some of the narrow and dim medieval alleyways haven't changed for centuries – just like the sometimes tipsy inhabitants, who meander from bar to bar in the evenings.

El Raval was the epicentre of bohemian life in the 1930s, and several legendary bars of that era still remain open today, welcoming regulars and guests from late afternoon until dawn. One such "dinosaur" is the *London Bar*, located on the same street as Gaudí's Palau Güell. Ernest Hemingway, George Orwell, Joan Miró, Salvador Dalí and Pablo

a sweet tooth. Everything sold in the shop is made on site in the open kitchen. And almost like at an experimental theatre, the action here never stalls for even a minute.

As you bask in the glamour of the **Serras Hotel's** (Passeig de Colom, 9; [hoteltheserrasbarcelona.com](http://hoteltheserrasbarcelona.com)) rooftop terrace and gaze at the Barcelona skyline – and in the distance, the Marina Port Well, full to the brim with ultramodern white yachts – you'll be surprised to find out that this 19<sup>th</sup>-century building once housed Spanish genius Pablo Picasso's first studio. According to local mythology, Picasso installed his studio there in 1896, and this is where one of the most notable paintings of his early career came into being – *Science and Charity*. The architect Francesc Daniel Molina, author of Barcelona's famous Plaça Reial, designed the building. With its opulent interior, the 28-room hotel gives due honour to both of these eminent figures; and with an address on Barrio Gòtico – right in the heart of historic Barcelona – its location could not be more ideal.

Picasso all visited the bar during its heyday. The interior resembles a classic British pub, although one must admit that the place has since lost a bit of its charm. Still, you'll find plenty of evidence of the good old days, from tarnished antique mirrors that no longer serve their function to old concert posters and antique brass details. During the evenings, jazz is played in the deepest recesses of the *London Bar*, and those who wish may even start up a game of billiards.

The *Bar Marsella* is no less famous and has been serving absinthe since it opened in 1820. Because the two establishments are located fairly close to each other, after warming up at the *London Bar*, Picasso, Miró, Hemingway and other bohemians often spent the rest of the night at the *Marsella*.

El Raval is also home to the oldest sanctuary in Barcelona, the Sant Pau del Camp Church. When its foundation was laid in the 10th century, the church still lay outside the city limits, hence its name, which means St. Paul of the Countryside. The church is also one of the city's few remaining examples of Romanesque architecture.

Colombian artist Fernando Botero's gigantic bronze sculpture of a cat, located on the Rambla del Raval, has become the unofficial symbol of El Raval. The squat black cat with stiff bronze whiskers is definitely one of the most photographed objects in the area and a favourite of young children, who love trying to climb onto its back. The city acquired the cat in 1987, but until 2003 it roamed around from site to site, not being able to find a permanent place to live. For a time, it even sat in the Parc de la Ciutadella near its other four-legged comrades at the Barcelona Zoo. Now, despite its typically inconstant feline character, it seems that this cat is in El Raval to stay.

The Rambla del Raval is a slightly anarchic and indolent palm- and café-lined avenue. If you've made it this far, then have lunch at *Suculent*, a small and seemingly simple tapas bar that turns out to be much more than it appears at first sight. There's a reason most of the city's best chefs name *Suculent* as their favourite address. On Sundays, when many of Barcelona's gourmet restaurants are closed and their chefs enjoy a rare day off, they can all, almost without fail, be found right here. *Suculent's* motto is "house of home-cooked meals." Although the menu is based on traditional Catalan cuisine, that's just the starting point for some irrationally creative experiments. The restaurant is a part of well-known Spanish chef Carles Abellan's gastronomical empire (which also includes *Tapas 24* and *Comerç 24*), and manning the kitchen is young Spanish chef Antonio Romero, who previously worked at the legendary *El Bulli* and *Arzak*. At *Suculent*, he serves superb food in a simple and absolutely unpretentious interior. Made with well-known and traditional ingredients, Romero's creations nevertheless exceed anything you'd expect from a classic Barcelona tapas bar.

The National Library of Catalonia in El Raval is also worth a visit. It is located in a 15th-century medieval monastery that served as the city's first hospital until it closed in 1929, at which time it was one of the largest hospitals in Europe. The library's

Opened in 2014, the new **Design Museum of Barcelona** (Plaça de les Glòries Catalanes, 37; [museudeldisseny.cat](http://museudeldisseny.cat)) is located in the middle of Glòries Square, a formerly industrial part of the city that is currently undergoing a rush of change with the aim of becoming one of Barcelona's future epicentres of cultural life. As one would expect, the new museum's configuration – the accomplishment of the local architectural firm *MBM Arquitectes* – is of the radical sort and consists of two parts: one underground, the other soaring 14.5 metres into the sky and looking a bit like a submarine's periscope. The museum's collection contains an impressive 70,000 items, and is actually a merger of four previously independent institutions: the museums of decorative arts, ceramics, textiles and graphic arts.

courtyard is a favourite place for a coffee break, and from time to time someone may even start up a game of chess on the large-scale board and figures tucked into a corner of the courtyard.

Try to also see the graffiti by New York street artist Keith Haring (1958-1990) on a wall next to the Museum of Contemporary Art, also known as the MACBA. The area is popular with skateboarders. Created in 1989 while Haring was travelling in Spain, the image is a symbolic dedication to the battle against AIDS. Haring had himself only recently been diagnosed with the disease, so the mural was a very personal piece. He died a year later from the illness. His choice of El Raval as a site for the mural was not accidental; as a hotbed of heroin and prostitution in the 1970s, AIDS was later prevalent in the district. At the time, however, no one in the city wished to talk about the problem, and everyone avoided AIDS sufferers like the plague. Haring, on the other hand, talked about the illness openly, both in his life and work.

Like most of Haring's public works, the graffiti was unsanctioned. It took him five hours to paint the 30-metre-long work of art. The little people so characteristic of his work are painted in blood-red paint, and there's a big snake weaving between them carrying a syringe. At one end is the inscription "Todos juntos podemos parar el SIDA" (Together



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Gourmet eating is an integral part of the city's lifeblood

we can stop AIDS). Considering the nature of the district, it's no surprise that the mural has been vandalised and covered with other graffiti several times over the years. It was originally located in the Plaça de Salvador Seguí, but it was moved next to the MACBA in 1992. The current image is a precise reproduction of the original, made with an identical colour pigment.

## Innovative gastronomy

Like it or not, but it's impossible to be in Barcelona without mentioning gastronomy. Gourmet eating is an integral part of the city's lifeblood and few European cities can rival Barcelona in this sense. Barcelona is also on Europe's gastronomical mind as chef-of-the-moment Albert Adrià opens his *50 Days by Albert Adrià* pop-up restaurant this month at the *Hotel Café Royal* in London. Gourmands have been raising an uproar since the end of last year due to the fact that the restaurant only takes online reservations. There's been an uproar about Adrià's gastronomy project in Barcelona as well, which united not long ago under a new name, *ElBarri Adrià*. And, if recently Albert was still spoken about as the brother of Ferran Adrià, that legendary pioneer of innovative Spanish gastronomy, then by now he's come into his own as a brand of the Spanish culinary arts.

Since 2010, Albert and Ferran have been working together to turn the formerly proletarian Poble-Sec district of Barcelona,



whose main street, Paral·lel Avenue, was once referred to as the Catalan Broadway, into an epicentre of gastronomy. The Adrià empire currently consists of five restaurants – *Tickets*, *Pakta*, *Bodega 1900*, *Hoja Santa* and *El Niño Viejo* – and will soon add a sixth, the *Enigma*. The absolute flagship is *Tickets*, which recently won a *Michelin* star. It's starting to get just as difficult to reserve a table there as it once was at *El Bulli*.

Right across the street is *Bodega 1900*, also known as the *Vermuteria* in homage to the culture of vermouth, a once popular apéritif that is now experiencing a renaissance in Spain. Just around the corner lies *Pakta*, which features Japanese-Peruvian Nikkei cuisine, and the Mexican restaurant *Hoja Santa*. The latter opened about a year ago, showing that Mexican cuisine has become a new inspiration for world gastronomy. And it has proved to be fertile ground indeed for a great variety of experiments, thereby shattering the previous stereotypes of cheap Mexican fast food and Tex-Mex dishes.

"I think cooking goes in trends. First it was sushi and Japanese food, then it went to Peruvian food and the Nordic scene. Now it's



Mexican. Even cooks from *Noma* are going to Mexico to get ideas," says Rob Roy, one of two head chefs at *Hoja Santa*.

Albert Adrià got the idea to open a Mexican restaurant during a trip to Mexico with Paco Mendez, the other head chef at *Hoja Santa* and a native of Mexico who has also worked at *El Bulli*. The *Hoja Santa* menu can be called a contemporary marriage of avant-garde gastronomical techniques and traditional Mexican cuisine. A meal here is an experience in flavours and textures as well as plate design, while unmistakably professing that the soul of the restaurant's kitchen is Mexican through and through.

The restaurant's name *Hoja Santa* stems from a Mexican herb whose heart-shaped leaves are also cleverly referred to in the foods served. Like at all of Adrià's restaurants, you'll also find *El Bulli's* famous liquid olives, which here are bright green and with a distinct Mexican bouquet. And the Caesar salad is served in a miniature, bite-size version where the traditional pieces of chicken are replaced with a crunchy grilled chicken skin that's so thin it melts in your mouth.



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### How would you describe living in Barcelona?

I've been here for about four years, working a lot. It's busy, there's always something to do. The good thing is that the city is small enough and you can get to know a lot of people. So, you feel comfortable here. At the same time, it's big enough for you to do a lot of stuff. You can head off to the other end of town, where you haven't been for a while, and you'll always find something new. It's not like in London, where you live in a certain area and might not even leave it because it's so big. You can live in just one part of London and never see the rest of it.

### Which are your current favourites among Barcelona's restaurants?

There are a lot of restaurants in this city. Not all of them are good, but you can always find something new. Of course, as a chef, the most important thing for me is a place that I can go to on a Sunday or Monday, because those are our only days off. However, most of the best places are also closed on those days. So, we chefs often don't have the opportunity to try all of the restaurants that we'd like to try. But I can name the following places as my current favourites:

*Kak Koy* (Carrer de Ripoll, 16) is new and small, and a great Japanese snack bar.

*Suculent* (Rambla del Raval, 43) is very good for Catalan food. It's a small but innovative tapas bar in the Raval district.

## Barcelona is a holiday town

Rob Roy is one of two head chefs at *Hoja Santa*, a Mexican restaurant in Barcelona. Having opened a little over a year ago, the restaurant is one of the establishments in the Adrià brothers' *elBarri* restaurant empire. Born in South Africa, Roy travelled to Spain for the first time when he was 20 years old to visit a friend and ended up staying there. In the beginning, he worked at a variety of restaurants, which made him realise that the culinary arts are his true calling. He later studied in London, but eventually he returned to Spain. As the result of some fateful coincidences, Roy ended up working at the legendary *El Bulli* restaurant, where he met the Adrià brothers.

"At first, I worked at *41 Degrees*, their first restaurant in Barcelona. Then I left them for awhile, travelling and working in the most diverse countries and regions to gain experience, such as Scandinavia and Mexico. I returned specially for this project," Roy says.

*Quimet & Quimet* (Carrer del Poeta Cabanyes, 25) is a classic, a legend. It's always fun to go there. It doesn't change much. The only problem is that most of time it's a bit full.

*Disfrutar* (Carrer de Villarroel, 163) is the place that everyone in Barcelona is talking about right now. They've got former *El Bulli* chefs working there, and it just got a *Michelin* star.

### Do you think that there's still room for another new restaurant in Barcelona? It seems that the city is already a paradise for gourmands.

Yes, I've thought about that a lot. Sometimes you really do feel that Barcelona's gastronomy scene is oversaturated. But people still open new places. For example, chefs who have worked at *Tickets*, once they leave, they usually start their own restaurants. There's always room for something new. I think there will always be room. Of course, you'll find some foreigners among the guests at *Hoja Santa*, but the majority of our guests are locals who live in this same district. We have loyal clients who return every week, every month. People here eat out a lot, they spend more money at restaurants than they do in shops.

### Which of Barcelona's markets is the favourite among chefs?

La Boqueria. The sellers are like old

acquaintances to us, and you can always see what's new at the market. If it's mushroom season, then you'll find the biggest array of them at La Boqueria. To be honest, La Boqueria has changed a lot in the last four or five years. Its reputation as being Barcelona's most legendary market has had its consequences. The food in the snack bars is a bit overpriced because you're at La Boqueria. You'll find food that's just as good, but for half the price, at a snack bar on one of the small side streets just around the corner. I usually go to La Boqueria to shop, not to eat, and the atmosphere there is still great.

### Which are your favourite places in Barcelona?

La Barceloneta. Just sitting on a terrace there by the beach. And El Raval as well. I lived there four years ago, when it was a bit more dangerous, but now it's cleaned up a lot and you can walk through it safely at night. El Raval is the way El Born used to be. There are a lot of small independent shops and restaurants, tapas bars, etc.

### What do you tell your friends to induce them to visit Barcelona?

I don't think I have to sell the city; I think everyone already has an idea about Barcelona. Most people imagine it as a holiday town. And it does feel like that when you come here. **BO**

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Text by **ILZE POLE**  
Photos courtesy of  
**KARLĪNA CAUNE**

# REFINED BEAUTY

Karlīna Caune (22),  
model, from Latvia

Photo by Viktor Flumé

**T**his time, I have to start from the end, from the moment when we said goodbye on a cool and rainy November evening in London's Chelsea district. I had interviewed Latvian model Karlīna Caune earlier that evening in a restaurant. I had some time to spare after our conversation and decided to remain in the cosy eating spot. Karlīna went home for a piano lesson, but returned to meet with me again at the restaurant immediately after. She didn't have to do that, but it was a kind gesture. Her beautiful Husky Laika lay dutifully alongside our table. We had a glass of wine and kept talking about war and peace, laughing and glancing down at the dog from time to time, who actually didn't need any looking after, as it was calmly sleeping by Karlīna's feet. A bit of rain outside, a bit of Christmas spirit already in the air, a bit of gossip in the easy and relaxed atmosphere that Karlīna created.

Later, the three of us left together. We parted at a street corner. I turned right, while Karlīna continued to go straight, her gait self-assured and her hand firmly gripped onto her dog's leash. It seemed that this unusually refined young woman has a similarly firm grasp on the course that her life is taking.

Karlīna Caune is a Latvian fashion model who has made it big. *Giorgio Armani*, *Jil Sander*, *Tom Ford* and *Massimo Dutti* are just a few of the brands that she has represented in ad campaigns. She has walked the runways in fashion shows by *Stella McCartney*, *Celine*, *Miu Miu* and others. Her latest noteworthy achievement is a contract that she signed with the American cosmetics brand *Elizabeth Arden*, becoming this company's latest advertising face and brand ambassador.

"I still can't believe how lucky I have been!" she says, expressing sincere and genuine happiness at her good fortune.

Karlīna caught my eye last year in the October edition of the French *Glamour* magazine. She had been invited to do a photo shoot and decided to showcase her native country in the process. The photographs were taken at a house that belongs to her godmother's parents in Ķesterciems, a small fishing village on the Gulf of Riga. At the end of the 19<sup>th</sup> century, skilled craftsmen built large wooden ships there.

"We took the pictures for the shoot a week after *Jāņi*, the Latvian summer solstice festival," Karlīna recounts. "However, the photographer had arrived earlier, and we really showed him how *Jāņi* should be celebrated! We put up some tents on the beach and lived right by the sea together with the crew. We had a chef who prepared our meals from local products, we bought eggs from an old lady, and we got venison from a hunter who lived nearby. The atmosphere was fantastic! Of course, we had a whole lot of work to do, but at the same time, there was such a feeling of freedom! Those were really memorable days. We spent the evenings chatting and drinking beer around a campfire."

As *Glamour* wrote on *Facebook* at the time: "Dressed in *Dior*, *Calvin Klein*, *Isabel Marant*, *Hermès*, *Gucci*, *Versace*, *Givenchy* and other brands, Karlīna poses effortlessly, without losing her signature cool."

This photo session can still be viewed on the Internet and is stupendous. Karlīna has always been proud of her Latvian roots, and she fully reveals her love for her country in the magazine photographs. She celebrates Latvia's Independence Day on November 18 the same way as her own birthday.

"Nowhere else in the world have I seen such beautiful sunrises and sunsets, meadows and forests," Karlīna says. "Latvia is like a hidden gem, full of pagan practices and traditions. A tiny country, but with such a vast cultural heritage to show to its visitors and to keep for future generations."

## Elegant duchess

Karlīna hails from Jelgava, a city that was once the seat of the Duke of Courland and Semigallia. This formerly rich and powerful duchy once had colonies in Africa and the West Indies. The city's main square still bears the name of the duchy's most prominent ruler, Duke Jacob. Despite suffering immense damage in subsequent wars and being heavily industrialised, Jelgava has managed to retain a particular feel. Karlīna's family home was close to a river, and there were always kids around to play with. She remembers the son of her mother's friend, Eddy.

"Sometimes, the things that we did to entertain ourselves weren't too nature-friendly," she admits. "We collected snails, hid in a ditch and then threw them at passing cars," Karlīna says and breaks out in laughter. "Eddy had a little sister whom we had to babysit. We taught her all kinds of foolish things."

Aside from her regular classes at a public school, Karlīna's grandmother made her attend music school as well. Attending lessons at both schools, followed by homework and piano practice, meant that Karlīna hardly had any free time.

"I was pretty unhappy about the situation as a kid, but now I am very grateful, because I learned how to discipline myself and to be independent," Karlīna explains. "I remember the smell of disinfectant in the toilets and the odour of the wet wooden floors at the music school. During the winter, our boots stained the floor with mud and snow whenever we went inside. As soon as I entered the premises, I recognised the smell of the wet floor. It would have been no problem to know where I was if somebody had led me in blindfolded."

"As my mother says, the first child in a family is always subject to child-rearing experiments. I was the guinea pig on which my parents tried out their parenting skills and established how stern they should be. [Laughs.] At that time, I found their stern upbringing to be stifling, but now I appreciate it. I was 16 years old when I started to work as a model, and there were so many temptations! There I





Photo by Tomas De La Fuente

There I was, alone on the other side of the world, with nobody to say 'no' to me

was, alone on the other side of the world, with nobody to say 'no' to me. Everywhere around me, it was 'yes, yes, yes!' I clearly felt how bad it can be when there is no one to help you keep your feet on the ground, to instil a sense of responsibility and help you finish what you have started. In any case, I'm the type of person who would never be able to cancel a modelling assignment because I felt sick. I've gone to photo sessions with a fever, because I know that a lot of people are depending on me and that some of them might have flown a long distance specifically to complete a particular project together with me."

I ask Karlina what made her become so conscientious. She credits the arrival of her younger siblings for that.

"I was ten years old when my little sisters started to enter this world. I realised that I had to be their big sister and watch over them. I had to help my mother and protect them. They were three small and defenceless little girls."

### To be liked or not to be

Our conversation turns to the fashion industry, which Karlina compares to the art business. Huge sums of money are invested and a large number of parties are involved, including museums, galleries, dealers, curators and the artists themselves, who feed and complement each other. She believes that the fashion industry is similar to the art business in the sense that there is no set criterion, no established system or formula that guarantees success. Something suddenly works out in one case, while in another case it might not.

"In a sense, my success is not my success," Karlina says. "Somebody might suddenly take a liking to a model, somebody in the industry might become a big fan of hers and she will appear everywhere. As soon as that interest subsides, another model appears on the scene and the previous model disappears."

"Is that why some models become successful and others don't?" I ask.

"At the end of the day, precious little depends on the model herself. You can never know if you will be 'in' or 'out'. Especially at the very beginning. Will they like you or won't they? It doesn't have very much to do at all with your height, build, weight or professional abilities. I'm not saying that these are not important. You have to know your body, work with it and keep yourself in shape, but that is not always the defining factor," Karlina replies.

"Doesn't that cause a lot of stress?"

"One might think that fashion models represent a hugely important aspect in this business, but actually that's not true. So in that sense, no, I don't feel stressed out. In truth, we are the smallest and the last piece in a huge and complex puzzle. Many things are already in place long before we are called in to do an assignment. There is the idea, the creative team, the money to make it all happen, the location, the clothing or the makeup collection. When it comes to choosing the appropriate model, the designers base their choice on their vision of who can best carry the story. Will you fit in with their vision or won't you? It's nothing personal. And what if you don't fit in? What can you change? Nothing. You cause yourself unnecessary stress by worrying about things like that. For many girls, this comes as a huge shock. Nobody talks about this and nobody tells them about it beforehand. We begin our careers very early in our lives. I was 16 years old, and that was six years ago. Nowadays, girls might start working at 13 or 14 years of age. We are all just children when we enter the business!"

Karlina says that her current partnership with the American cosmetics company *Elizabeth Arden* has been her greatest success to date and that it has been a perfect match.

"We have a very similar outlook and approach towards women and beauty," she explains. "Right from our first encounter, we knew that this would be the start of a beautiful friendship. Thanks to *Elizabeth Arden*, I can meet with a lot of other women and speak with them about all kinds of things. For example, I can tell

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Photo by Vera Complot

## Photography is used to display the designers' ideal of beauty

them not to take the pictures that they see in the magazines too seriously! *[Laughs.]* I'm convinced that every woman who looks at photographs of fashion models tells herself: 'Why can't I be like that?' At least that's the way it is with me! Especially when I see a woman with perfectly straight hair. Why do I have to live with a thick mane of lion's hair? Each of us has something in our appearance that we would like to change."

Karlina realises that she is taking part in the creation of illusions and sees this as the main drawback of her profession. We see the final product, the perfect environment, the perfect hair and makeup. Several stylists and image-makers have been at work; even the legs have been made up with tonal cream. Plus all of those lens filters on the camera. Photography is used to display the designers' ideal of beauty, which ordinary women are encouraged to strive for.

"That's the most painful aspect of the job for me – being a part of this system and giving women a completely wrong impression about what is beautiful and what a woman should be like," she says. "Personally, I have never seen a perfect model. Not one! Each of us has a physical attribute that we would like to hide or to improve, at least in our own eyes. And I've seen quite a few models! *[Laughs.]* Nobody wakes up with a perfect haircut and a perfect makeup job. Nobody! I, for example, wake up every morning with my hair scattered about in a wild mess!"

Every woman has her own particular beauty. Instead of trying to look like the women in fashion magazines, one should try to find one's own beauty and embrace it, Karlina says.

"We don't need to make a long list of our own weaknesses. We, girls, are super! And who is actually running the world? Girls are!"

According to Karlina, many magazines continually inspire men and make them believe that they are handsome, smart

and strong, but these types of confidence-building articles are relatively few with regards to women.

"Of course," she adds, "my actions might seem to be contradictory; speaking the way that I am now and continuing to work in this business. However, I realise that I have become dependent on this lifestyle. Obviously, it would be nice if I could plan out my life a bit more in advance and know that in a couple of months, for example, I will be able to go on vacation. At the same time, the feeling of never knowing anything in advance is exciting and addictive. An agent might call me at four o'clock in the morning and tell me that I have to be on a plane in a few hours and fly off to a completely different part of the world."

## Open university

The colleagues whom Karlina has met at work represent another important and invaluable asset.

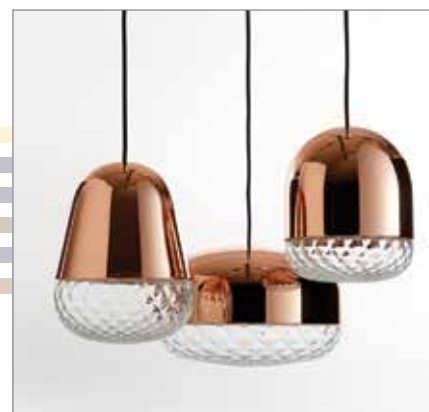
"There are quite a few fantastic and inspiring people in this industry. They've opened completely new horizons to me, and my life right now is very, very interesting! My last seven or eight magazine photo sessions, for example, have been simply enthralling! I went to these sessions without any idea about what to expect. I just went along with the flow, and the result was amazing!"

From what I can tell, Karlina is very open to meeting with other people. She finds it easy to establish rapport with others, open up and speak freely. Regarding friendships, however, she relies on old and trusted friends who are not afraid to give her honest answers when she asks them for advice and who will tell her what they really think, not what she might want to hear.

"I may not leave the impression of being a strict or principled person, but actually I am very principled, for there are boundaries that I will never cross and I always let people know that in all of my discussions," Karlina recounts. "If you don't set certain boundaries, then you will never survive in this business. I understood that very quickly. Unfortunately, you can't learn very much from other people's mistakes, they have to be your own. I stumbled once, twice, three times, until I understood that I am here for myself. I became an adult very quickly, in the course of just one week! *[Laughs.]*

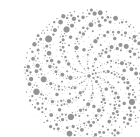
"In that sense, this profession has been my best school of higher learning. I have learned so much from so many people, who come from different parts of the world and have such varied backgrounds! That would never have happened if I hadn't entered this line of work, and I am very grateful for everything that I have experienced. I have also learned a great deal about myself in the process.

"When I began to meet young people of my age during my trips abroad, I realised that I didn't have very much in common with many of them. Most of the time, I've felt like a godmother or older sister. I'm there to give them advice and watch over them. I feel responsible for them because I know what they are going through, with the exception that I did so much sooner and in some cases more skilfully. Although physically I am 22 years old, I sometimes feel that mentally I'm already 32, because I have experienced so many different things. Probably in two or three more years, I'll be thinking: 'What a fool I was at the age of 22!'" *[Laughs.]*



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GAISMAS MAĢIJA





When I ask Karlina what recent event has given her the greatest sense of satisfaction, she tells me about a letter that she received from a young woman following the publication of an interview with Karlina in the Latvian magazine *Shape*.

"The woman who wrote the letter is about my age. She said that she really appreciated what I said about the fashion industry and thanked me for inspiring her to look at things differently." Karlina continues: "When I began working with *Elizabeth Arden*, I told myself that if I could inspire at least one woman to look at herself differently and to love herself more, rather than concentrate on her perceived failings, then my work will have been worth it. After receiving that letter, I knew that my message had gone across and that at least one person had understood it. That was a good feeling."

Karlina has lived in New York, Tokyo and Paris, and she has spent some time in Iceland as well. Currently she is based in London and tries to fly to Riga as often as she can.

"I didn't make a conscious decision to move here," she says. "I wound up in London quite by accident. I never thought that I'd be living here, because at first London seemed like a huge and

intimidating place to live, I might even say scary. My boyfriend, like most normal people, has a day job from Monday to Friday, and so I ended up basing myself here. In any case, London is a city of mind-boggling contrasts that are hard to grasp. You might walk past a *Lamborghini* that is studded with *Swarovski* crystals, and a few steps away you'll see someone begging on the street. Some people here work three jobs to try to make ends meet.

"I've created a small world for myself that I try not to leave. I get everything that I need in my neighbourhood. A large number of people from France live in this part of the city, and they continue to maintain their traditional lifestyle. They buy their meat at a small butcher's shop and their veggies at a vegetable store. They get their bread at a bakery and not at the supermarket. I really like that philosophy, and I've started to do the same.

"In the evening, I go out with Laika to get some food for dinner. We go to the vegetable store, whose owner gives my dog a treat. Then we go to the butcher's, who always puts some bones aside for Laika to chew on. In this way, I have acquired a sense of belonging that helps me not to feel like a stranger, or at least gives a temporary feeling of being at home. I also try to catch up on things and read to educate myself. I'm learning to play the piano, or more precisely, have resumed learning to play it. I try not to remain fixed in one spot, but want to continue learning and developing. I might have two hard and hectic weeks at work, followed by two completely free weeks, which I can spend the way that I please. I really appreciate that.

"I've found that the best way for me to replenish myself is outdoors. Now that we have a dog, we are forced to go outside, whether we want to or not! Lazy people who have trouble motivating themselves to go outside and get some fresh air should definitely get a dog as a pet! Laika needs to run a lot. We usually go out to Hyde Park, rent some bicycles and she runs along beside us. Our neighbours have a Bernese Mountain Dog that weighs about 50 kilograms and is great friends with Laika. They like to play together and, after my dog gets pooped, I can also go and take a nap." **BO**



  
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Text by **FLORIAN MAAß**  
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TIME TO TRY

SLOVAKIA

*Baltic Outlook* journalist Florian Maaß explores some budget ski destinations in the Tatra Mountains (also known as the High Tatras) and finds himself in an idyllic setting where skiers, hikers and spa lovers meet.

e

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Lake Štrbské Pleso and the mountains after a winter snowfall



Carving down the steepest slope of Solisko Mountain in Štrbské Pleso, I seem to have a hallucination: a group of skiers is approaching in the opposite direction – uphill. While I have to struggle not to stop without falling, they look totally relaxed. Thanks to improved equipment, ski touring is this winter’s thing to do in the High Tatra Mountains, the highest part of the Carpathian mountain range. And there couldn’t be a more majestic setting for ski traffic in both directions. Going uphill, you have the peaks of Ostra to the left (at 1,805 metres), Gerlach to the right (at 2,655 metres, it is the highest summit in the range) and Mlynické Solisko right above your head (at 2,301 metres). Descending, you see glimpses of the

reasonably demanding, with some bumps and a steeper part in the beginning and at the end, along with beautiful views. Most of the pistes on this mountain cater to intermediate skiers or beginners, which means that they are perfect for families and unambitious types who might wish to stop and enjoy the beauty of the nature all around.

Ski enthusiasts seeking longer lift opening hours and trickier slopes can head to Jasná in the Lower Tatras, only 40 km away from Štrbské Pleso. The resort will be hosting the women’s slalom and Super G World Cup in March.

Tatranská Lomnica is very child-friendly, with a nice zone for family fun and a babysitting service at the *Chamois Land* indoor fun park.



© Grand Hotel  
Kempinski High Tatras

You can ski at your own pace without worrying too much about other skiers getting in your way



© Grand Hotel  
Kempinski High Tatras

Horse-drawn carriage on a winter day

## The relaxed atmosphere on the tracks contrasts greatly with many ski resorts in the Alps

Poprad Valley through a feather-like layer of clouds and the Lower Tatra Mountains rising behind like a wallpaper photograph.

The pristine pistes and relaxed atmosphere on the tracks contrasts greatly with many ski resorts in the Alps. Here in Slovakia, you can ski at your own pace, without worrying too much about other skiers getting in your way or running into you. However, if you feel the need for some extra adrenaline, then the 7-kilometre-long run down from Lomnické Sedlo in Tatranská Lomnica, the other skiing resort close to Štrbské Pleso, should suit you fine. As Slovakia’s steepest slope, it presents a nice challenge with a vertical drop of 1,300 metres. And if you want to get a sense of what it might be like to take part in the World Cup, then you can race down the slalom track at the new Audi Ski Arena in Donavaly, where your race time will be taken.

The slopes both in Tatranská Lomnica and Štrbské Pleso are really nice. Both ski areas deliver a total of 24 kilometres of pistes and 60 kilometres of Nordic (cross-country) ski trails. I quite enjoyed the pistes at Predné Solisko in Štrbské Pleso. They were

This is the perfect place for parents to leave their kids while having fun on the slopes. Tatranská Lomnica is also a superb location for après-ski activities, which centre at the *Humno* music club.

Štrbské Pleso (at 1,346 metres) is only 16 kilometres from Poprad airport and the highest village in the Slovak High Tatra Mountains. It is also quieter and a wonderful location for a short and relaxed winter break. Plus, it’s a health resort, and they say that the fresh mountain air helps to cure asthma. The resort is named after a beautiful glacier lake where the first hotels were built. The lake is fed by underground springs and its surface is frozen for half of the year. During our visit, the ice was thick enough for ice skating. It’s hard to imagine a more beautiful place for a few elegant turns – or clumsy falls.

### Poprad hotspots

I feel more stable on the slopes than on the ice. After five happy hours of skiing down Solisko, the muscles in my upper leg start to burn and tell me that I’d better change to another kind of happy hour with less movement in the lower body. Nestled by the cosy fireplace at *Kempinski’s Lobby Lounge & Bar*, I sip on a *Tatratea*. Also known as *Tatranský čaj*, it is an alcoholic drink composed of black or white tea, herbs and natural fruit extracts. The alcohol content in the Outlaw version is a whopping 72%.

A woman with long brown hair is wearing a red and white patterned knit sweater. She is holding the collar of the sweater up to her face, partially covering her mouth. The background is a snowy mountain landscape. Overlaid on the image is a yellow rectangular box containing the text 'DEVOLD® OUTLET' in large, bold letters. Below this, in a smaller black box, is the text 'Vienibas g.109, Riga'. Further down, in a white box, are the opening hours: 'I-V 10:00 - 19:00' and 'VI 10:00 - 18:00'. At the bottom right of the yellow box is the 'DEVOLD® MERINO WOOL' logo.

A scenic view of a small village with several wooden houses and barns, all covered in snow. The houses are nestled among snow-covered evergreen trees. In the foreground, there is a frozen body of water. Overlaid on the image is a white rectangular box containing the text 'Amateciems' in a large, elegant script font. To the right of the box, in a white rectangular box, is the text 'A modern, ecologically designed village surrounded by lakes, offering a healthy climate and peaceful recreation. An ideal place for a second home and leisure travelers. Every plot of land borders a lake.' In the bottom right corner, there is a white box with the contact information: 'anita@amateciems.lv', '+371 2919 0561', and 'www.amateciems.lv'. In the bottom left corner, there is a map of Latvia showing the location of Amateciems relative to other cities like Riga, Cēsis, and Daugavpils.



Until about 12 years ago, only the mountain lodges offered Tatratea to their visitors, but then a businessman started to industrialise the production and sell it in larger amounts. *Tatranský čaj* has quickly become one of Slovakia's national drinks.

Tatranská Lomnica and Štrbské Pleso form part of the extended urban area of Vysoké Tatry. But it doesn't feel urban at all, and you could easily walk for an hour in the early evening without meeting very many people. Nevertheless, Vysoké Tatry



Most pistes are perfect for families and unambitious types

### European Sherpas

On one of our days in the region, the snow became too wet for skiing and we decided to go for a hike instead. Starý Smokovec is the starting point for many nice trails and the centre of an advanced mountain porter culture. Unlike the Alps, where helicopters have taken over, many goods in the High Tatras are still transported by approximately 50 porters, who also work as mountain guides – much like the Sherpas on the Everest trail in the Himalayas.



Hikers in the Tatra Mountains

### Poprad is a nice city for shopping or for a cup of good coffee

is Slovakia's second largest municipality, covering more than 360 km<sup>2</sup>, but populated by less than 5,000 people. All of Vysoké Tatry's 14 villages can be found along the narrow-gauge Tatra Electric Railway line.

The railway connects these villages with Poprad, the gate to the High Tatras and a regional commercial centre. Poprad isn't an eye-catcher. Urban planners of the socialist era left only a few 18<sup>th</sup>-century buildings around St. Egidius Square untouched. Nevertheless, it's a nice city for shopping (try the new mall) or for a cup of good coffee. Fabio Bortolini of *Caffè Trieste* prepares the best espresso in town, while the *Lahodnosti* raw food bistro just opposite also serves good espresso and delicious vegan food in a hipster atmosphere.

The *Aqua City* water park is perhaps Poprad's main attraction. Once you have experienced cold therapy at -120°C, you feel a lot more comfortable with the icy wind on the slopes.

However, if you would still like to see some beautiful old villages, then head to nearby Kežmarok or Spišská Sobota.

"People have forgotten what these men are capable of," says Stevo Backo, who, aside from being a mountain porter, also works as a barrista in the *Sherpacafee* and runs the Sherpa Museum. Both of these establishments are in one of the oldest wooden buildings in Vysoké Tatry, near the funicular. The espresso macchiato that Stevo serves me is just perfect.

Stevo can lug up to 120 kg straight into the mountains. One photograph shows him carrying a fridge while free-climbing. Indeed, he and his colleagues are the region's undisputed heroes. While others may feel like Superman by running a marathon on flat terrain with nothing to carry along, Stevo loads 100 kg onto his back while taking part in the annual High Tatras Sherpa Rally, a gruelling 100-kilometre run. The race honours a popular colleague of his who died in 2000 in an avalanche.

Stevo's favourite winter hiking trail passes through the Belianske Tatry (White Tatra) mountain range from Tatranská Kotlina to Chata Plesnivec, where you can stay for the night. First you walk through an unspoiled wood, then an open field. On the right you see the limestone of the White Tatra Mountains, while on the left, the greyish crystal rock peaks of the High Tatras spread out before you. If you're lucky – or not, depending on the character of the encounter – you might meet a fox, wolf, brown bear or cute Tatra marmot.

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Listening to Stevo's impressive stories, I feel almost guilty for taking the funicular up to Hrebienok, where the *Tatranský dóm*, a huge manmade church of ice, is the main attraction along with a 2.5-kilometre-long sledding track.

A beautiful 1.5-hour-long trail leads to the waterfalls of Vdopády Studénoho Potoka. On this foggy day, the snow is falling and intermittent shafts of sunlight illuminate the idyllic scenery in a milky light. As we walk through the winter wonderland, the

popular dish, and *bryndzové halušky* with sheep cheese may be the yummiest variant. We ate this dish in several restaurants, but the best *halušky* of all was at the *Grand Restaurant* of the *Grand Hotel Kempinski High Tatras*, where they serve a gourmet-style mix of traditional local foods and international dishes in an amazing old-style hall. Like the *Zion Spa Luxury* in the same hotel complex, the *Grand Restaurant* has been recognised as one of the best establishments in its class in Slovakia. Still, even if you



A unique church of ice at Hrebienok



The environs of Poprad at sunrise

### Sitting next to the fireplace on a sheepskin, you will be in for an unforgettable experience

clouds give way just enough for us to see the peaks of Gerlach (2,655 metres) and Javorov (2,418 metres). It's something like cleaning just the upper edge of your misted car window. Sublime and magical.

Make sure to stop for a herbal tea or *slivovic* at *Rainerova chata*, the oldest of the legendary *chatas*, or mountain lodges, in this area. When we arrive, owner Peter Petras is sitting by the fireplace. Sporting a silver-grey moustache, he looks like he has just climbed out of one of those old mountain cliché paintings.

At 70 years of age, Petras still competes with the young guns in the annual mountain porter competitions. His personal weight-carrying record is 130 kg. Like most of the porters here, he had another job before, in his case, teacher of philosophy.

### Time to eat and relax

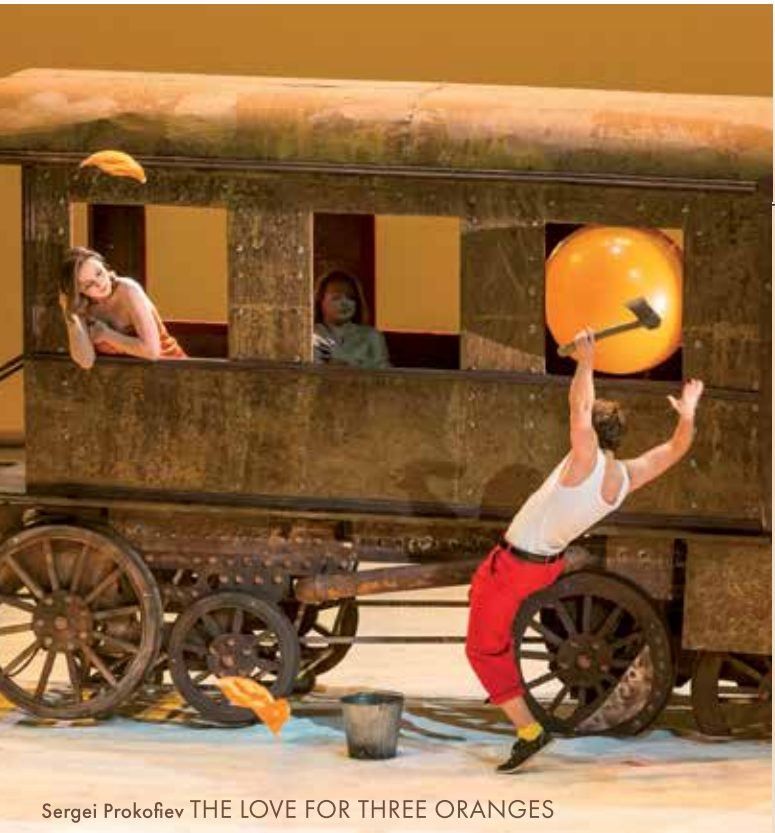
Hiking or skiing in the fresh mountain air works up an appetite. The local cuisine is typical for a mountain region: simple, yet delicious and substantial. *Halušky* dumplings are the most

eat *halušky* in an expensive luxury version, it's hard to imagine how people like Slovakian tennis star Daniela Hantuchová have managed to maintain their slim shape with such delicious food around.

For yet another charming dinner, visit the *Štart* mountain restaurant, halfway up the Lomnické Sedlo in Tatranská Lomnica (the second big winter sports resort in Slovakia's Vysoké Tatry). The transport with the Grand Snow Taxi, a snow groomer, is part of the fun. As you savour your gourmet dinner, you'll be treated to a panoramic view of the Sub-Tatra Basin and the starry skies above. Sitting next to the fireplace on a sheepskin, with candles providing the only other source of light and smooth jazz music in the background, you will be in for an unforgettable experience.

Alpine skiing, ski touring, ice skating and hiking are just some of the many winter outdoor activities to choose from in the High Tatras. Štrbské Pleso is a paradise for cross-country skiers, and last year's Nordic winter sports competitions of the Universiade (World University Games) took place there. The impressive ski jumping hill is used now for bungee jumping.

Polar-like snowshoe hiking, winter Nordic walking (also with snowshoes), snow tubing, snow biking, snow scooting, snow rafting, snow mobile kiting, sleigh riding, skijoring (with horses) and dog sledding are just some of the other fun activities.



Sergei Prokofiev THE LOVE FOR THREE ORANGES

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Spa with a mountain view at the *Grand Hotel Kempinski High Tatras*



The hotel complex consists of three large buildings, which date from 1893, 1906 and 1923

Another reason to visit the High Tatras during the winter is the Austro-Hungarian-era grandeur of many fine hotels, with the aforementioned *Kempinski* in Štrbské Pleso being the best of them all. Think great service along with retro architecture and interiors, but without any stiffness or pretentiousness. The beautiful spa – and the mountain view from its pool that you won't soon forget – is full of young families with happy children, while the staff is helpful and friendly.

The *Grand Hotel Kempinski High Tatras* has made the best of its exclusive location on the shores of a lake. The hotel complex consists of three large buildings, which date from 1893, 1906 and 1923. The oldest part is a former private villa. Today, it's connected to two other buildings that once served as separate hotels. Taken together, the complex is a very nice combination of different architectural styles, including Secession, Art Deco and Rondo Cubism.

During the postwar socialist era, the complex first served as a sanatorium but then fell into despair. Architect Peter Černo did an astonishing job in reconstructing the buildings,

trying to bring back as much of their original historic appearance as possible.

A personal ski shuttle service brings you directly to the lifts, and an active day in the snow couldn't have a better ending than a relaxing sauna and back massage at *Kempinski's* magnificent *Zion Spa Luxury* wellness centre, followed by a swim with a view of the mountains.

"What makes our region unique is the high concentration of so many natural and cultural jewels in a relatively small area. The Tatras is a majestic symbol of Slovakia," says Juraj Chovaňák of *Tatry Mountain Resorts*, the company that runs the ski resorts and lifts (tmr.sk). **BO**

### USEFUL INFORMATION FOR YOUR HOLIDAYS IN SLOVAKIA

Ski pass (for the High and Low Tatras): 1 day EUR 33, 3 days EUR 96 (vt.sk)

Dinner at the *Štart* restaurant (1,173 metres): Wednesday and Friday EUR 37, Saturday EUR 45 (vt.sk)

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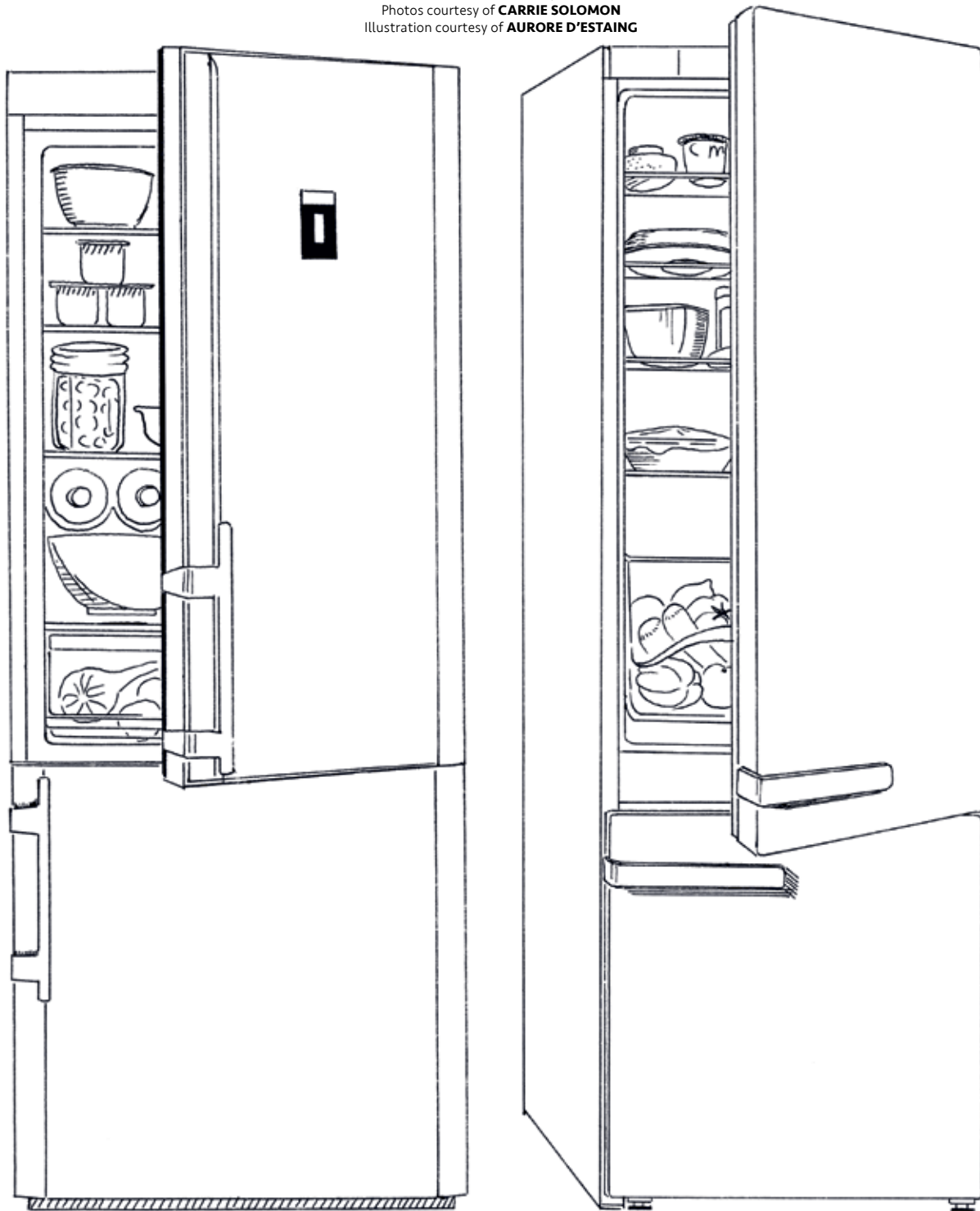
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# INSIDE CHEFS' FRIDGES

The new year is already into its second month, and some readers may be finding it hard to stick to their dietary resolutions. We thought that it might be interesting to enter the homes of top European chefs, who reveal their dependable fridge contents and their favourite local ingredients.

Text by **AGRA LIEGE**  
Photos courtesy of **CARRIE SOLOMON**  
Illustration courtesy of **AUORE D'ESTAING**



“It all started with a [photo of a] bloody steak on a kitchen counter at Inaki Aizpitarte’s influential restaurant *Le Chateaubriand*,” writes Adrian Moore in the book *Inside Chefs’ Fridges, Europe. Top Chefs Open Their Home Refrigerators*. The masterful shot of that “glistening piece of primal protein” had been taken by photographer Carrie Solomon, so Moore contacted her to see if they could work together on a project in the future. Several years later, the idea to photograph famous chefs’ home fridges came into being, and the rest, as they say, is history.

The core of the book’s success stems from a simple question: “What do these superstar chefs from every corner of Europe share with the common man?” The answer to this question was just as simple: “A fridge.” Following that eureka moment, Moore and Solomon started enlisting some of the world’s best chefs for their project. The process was demanding: choosing the participants, convincing them to share some of their precious free time, then convincing them to allow the two into their homes and revealing their inner sanctums to the public, and travelling all across Europe to meet with them.

The invention of the fridge – a home appliance that most of us cannot imagine our lives without – has changed our relationship with food forever. Fridges also give an insight into people’s personal tastes. What do these top chefs eat at home and what do they prepare for their families when they are not cooking meals for their customers? What foods do they buy for their friends? Moore and Solomon spent many months with 40 distinguished European chefs who share nearly 60 *Michelin* stars between them, gaining an insight into an intimate part of their private lives that until now had been hidden from the public. Here are four of these inspiring stories.





## MASSIMO BOTTURA

**#2 on the World's Best Restaurant list for 2015; Osteria Francescana restaurant in Modena, Italy**

Massimo Bottura is arguably the greatest Italian chef of modern times. A law school dropout and former amateur DJ, he bought a nightclub that became wildly successful, but closed it after neighbours complained about the noise. To the displeasure of his family, Bottura then left the country and proceeded to discover the world via foreign cuisines.

At his first stop in New York, he ran the kitchen of a Calabrese hairdresser who also owned a restaurant, then continued through the kitchens of various culinary luminaries-turned-mentors. Bottura worked at Alain Ducasse's *Louis XV* in Monaco "when it had the best kitchen in the world" and with Ferran Adrià at *El Bulli* in Spain. His co-worker at that time was René Redzepi, the founder of *Noma* in Copenhagen.

According to Bottura, fine cooking is like jazz music: "You need to learn how to play every instrument and then forget it all." It is not just classical Italian dishes that Bottura has sought to perfect, but also Chinese dumplings, for example. "I



One of Massimo Bottura's favourite dishes is risotto with Parmesan cheese



am always looking to the future, but with an eye on the past; never forgetting the past, but looking at it in a critical way."

Bottura's own fridge (separated from his royally equipped kitchen in an altar-like room) is stocked full of comfort foods. There are lamb chops from his sous-chef Davide's farm in central Italy and meat-filled olives, which he enjoys deep-fried. For Bottura, the three most important things in the world are food, art and music. "Like art, like a beautiful song, food can take you to another plane."



## HÉLÈNE DARROZE

**Best female chef of the year in 2015; Hélène Darroze restaurants in Paris and London**

Hélène Darroze is one of France's most renowned chefs. Although her great-grandfather had started a family restaurant in the south of France, she was persuaded by her family to acquire an education at a prestigious business school. Far from the heat and passions of the kitchen, she pursued an administrative career in the offices of Alain Ducasse's *Louis XV* restaurant in Monaco, but it was not long that the hibernating chef in her stepped up and changed the game.

"When you're mature enough to know what your passion in life is and want to live it, then you either do it or you don't." Needless to say, she did. After returning for some time to her family's restaurant, she opened her own establishments in Paris and then in London, where her efforts quickly gained her *Michelin* stars. Now Darroze divides her time between the two capitals and spends as much of her free hours as she can with her two young daughters.

There is always some top-notch produce in her fridge, such as foie gras and champagne, fresh sardines, Parmesan and aged Comté cheese, but Darroze isn't shy to admit that next to these products one might also find frozen pizza, supermarket ice cream or *Caprice des Dieux* industrial cheese.

Home cooking for Darroze almost always means "a big shared dish in the middle of the table", and the most important aspect of a meal is superior products. Among her home classics are a



Chef H  l  ne Darroze is quite fond of beet and buffalo mozzarella cheese tarts



Sunday afternoon *pot au feu* with herbs, spices and *nuoc mam* sauce; spiced pork ribs with yoghurt; or a rice dish brought by an Afghani friend. Darroze is thrilled that her young children are almost as experimental in eating as she is.

"I'm very lucky because my kids eat everything. I don't know if it comes from me or my travels or their own palates, but I'm so happy that they're curious eaters."

In Darroze's cooking, the quality of the product is king, but she also thinks a lot about her cultural and genetic heritage, saying that her cooking speaks of her "emotions, journeys, generosity and life".





Chef Joan Roca  
and his mother  
Montserrat Fontané

## JOAN ROCA

**#1 on the World's Best Restaurant list for 2015; *El Celler de Can Roca* restaurant in Girona, Spain**

Joan Roca is one of the most celebrated chefs in the world. Along with his two brothers, Josep the sommelier and Jordi the pastry chef, Joan elaborates traditional cuisine together with avant-garde techniques. The three men are credited with having brought Catalan cooking to new heights. Situated in what was once a working-class neighbourhood, *El Celler de Can Roca* sits next to the family restaurant where their mother still serves up simple and affordable fare to those who have not managed to secure a table at her sons' Michelin-starred flagship.

Roca, who lives close to the restaurant, cooks every day for his wife and two children – in between the lunches and dinners that he serves at the restaurant. The vegetable-based home meals come with local fish, veal, duck or chicken and are often cooked in a wok with fresh pasta and fermented soya sauce. All of his family members are fond of spices. Among their favourite dishes are paella or risotto and cream of vegetable soup. The absolute leader, however, is pigeon with rice and truffles (whenever the latter are in season). Roca's personal comfort dishes are his grandmother's *escudella*, a traditional soup made with meatballs, seasonal vegetables and pasta or rice, as well as crispy, scissor-cut lamb sandwiched between traditional *pan con tomate* and eaten with one's hands. Every Saturday, Roca takes his daughter to the local market in Girona "to see what's happening around us and to see



Roca enjoys eating rice with fried mushrooms and smoked eel



what's new" as the seasons change in a continuous cycle.

Roca's fridge is filled with such local specialties as king prawns from Palamós, Galician cow's milk cheese and black olive tapenade, along with Ibérico ham and local *boudin blanc* for snacks. Sealed boxes of chopped onions and tomatoes are there for a speedy pasta sauce.

Aside from their close work and family ties, the three brothers share interests in science, art, botany, literature and travel. And when they put their heads together in the culinary field, "we make something extraordinary."

# Start planning your summer holidays







## BO BECH

**Geist restaurant in Copenhagen, Denmark**

Bo Bech is one of Denmark's most popular chefs, not only due to his *Michelin*-starred past, but also as the result of hosting the Danish version of *Kitchen Nightmares*.

As a self-confessed fine-dining romantic, he says:

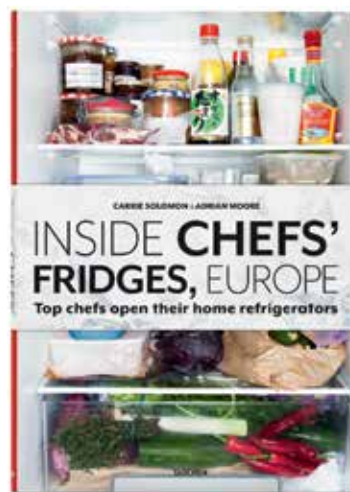
"Once you've stepped out of the Place de Vosges [in Paris] with a beautiful lady on your arm, perched on high heels, and you enter *L'Ambrosie* and the elderly waiter says: 'Welcome back, sir,' it's like you're wrapped in a veil of happiness."

The products in Bech's home fridge range from Scandinavian (think pickled elderberry flower bulbs and hay milk cheese) to Japanese (fermented *ume* plums and condiments left behind by an ex-girlfriend). Garlic and bags of dried chilies hang from the ceiling.

While Bech doesn't claim that cooking at home is similar to cooking at a restaurant, he points out that in both cases, top quality ingredients are "ten times more important than technique" in determining the excellence of a meal. The dish that Bech eats most at home is plain spaghetti in classic sauces, but he will also serve roast chicken or veal shank when friends come over. These are accompanied by what he has named the "mezcal kiss" – small shot glasses of the Mexican spirit, which releases an agave aroma when you just wet your lips with it.

According to Bech, cooking is all about love and devotion – and not kitchen politics:

"Is there anything more attractive than someone who believes in what he does?" **BO**



For more inspiring stories, read *Inside Chefs' Fridges, Europe*. *Top Chefs Open Their Home Refrigerators*. Through images and words, the book reveals the personalities, lives and tastes of some of the world's best culinary masters through the staples that they stock in their fridges. (EUR 39.99, [taschen.com](http://taschen.com), 2015)



Book authors Carrie Solomon and Adrian Moore



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Elizabetes street 65,  
Riga

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



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AUSTRIA

Flight No	Days	Departure	Arrival
<b>Riga – Vienna</b>			
BT 431	1-3456-	07:40	09:05
BT 433	12345-7	16:30	17:55
<b>Tallinn – Vienna</b>			
BT 205	1---5--	07:10	08:30
<b>Riga – Salzburg</b>			
BT 438	-----6-	12:25	13:35
Flight No	Days	Departure	Arrival
<b>Vienna – Riga</b>			
BT 432	1-3456-	09:45	13:05
BT 434	12345-7	19:00	22:20
<b>Vienna – Tallinn</b>			
BT 206	1---5--	09:55	13:05
<b>Salzburg - Riga</b>			
BT 438	-----6-	14:20	17:25



**Saalbach Hinterglemm** Visitors should make sure that they are well-rested before they come to the Saalbach-Hinterglemm region of Austria. Colourfully named the Ski Circus, the region combines the slopes of one of the largest linked ski areas in Austria with the liveliest of après-ski activities. Saalbach is big and full of life, while Hinterglemm is more old-fashioned and down to earth. Both have great charm, a safe, car-free centre, plenty of après-ski events and all the traditional Austrian attractions.

**Kitzbühel** This is where it all began in Austria, and Kitzbühel is a dream destination for skiers. The small town in the Tyrolean Alps is home to the Streif Piste: surely the most iconic

2.6 km of snow on the planet. Since 1931, the brutally steep racecourse with its 80-metre jumps, tight corners and ferocious compressions has hosted the annual Hahnenkammrennen ski races,

which are among the most famous in the world. The Hahnenkamm slope is the most demanding on the World Cup downhill circuit and one that every accomplished skier wants to tackle.



**Resort altitude:** 800 m  
**Highest lift:** 2000 m  
**Total piste length:** 170 km  
Black 13 | Red 26 | Blue 21  
**Longest run:** 6 km  
**Snow parks:** 2  
**Ski lifts:** 51  
**Lift pass prices:**  
day EUR 51.00 |  
EUR 25 (children);  
week (6 days) EUR 248.00 |  
EUR 124 (children)  
**Resorts accepting lift pass:**  
Kitzbühel  
**Season:**  
December 14 – April 7

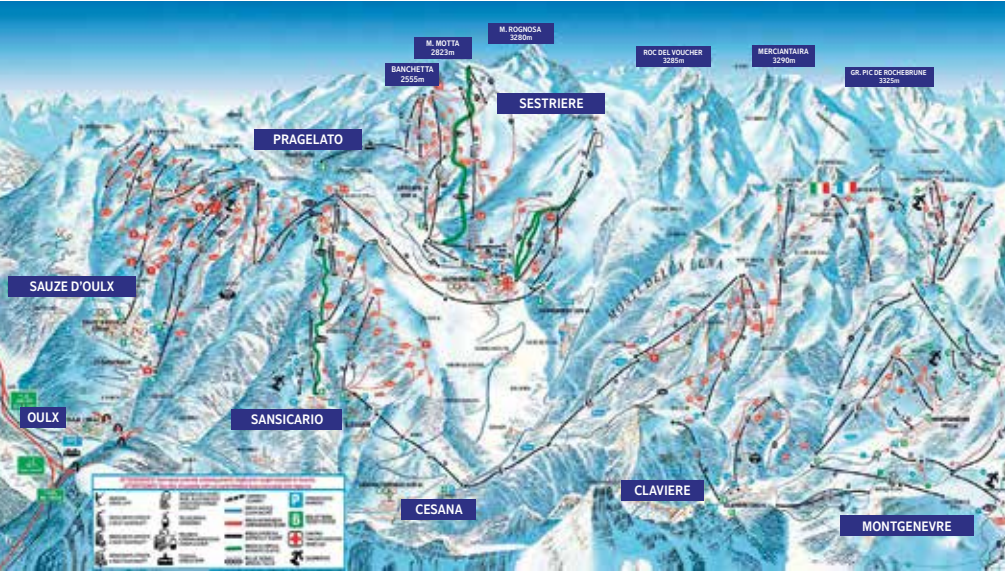
ITALY

**Sestriere** Sestriere is the highest ski resort in the extensive Via Lattea (Milky Way) linked ski area, boasting an impressive Alpine winter sports history as one of the world’s first purpose-built ski resorts. A good choice for beginners and intermediates. Sestriere is also one of the few resorts where it is possible to ski at night on a floodlit run. During the

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ONE WAY

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ONE WAY

summer months, it is a famous starting and arrival point in the *Tour de France* and the *Giro d'Italia* cycling races. Notably, it was the scene of a definitive moment in cyclist Lance Armstrong’s now tarnished career. It regularly hosts FIS Alpine Ski World Cup events, and it was a main venue during the 2006 Winter Olympic Games.



**Resort altitude:** 2035 m  
**Highest lift:** 2823 m  
**Total piste length:** 200 km  
Black 42 | Red 118 | Blue 54 | Green 7  
**Longest run:** 5 km  
**Snow parks:** 1  
**Ski lifts:** 92  
**Lift pass prices:**  
day EUR 36.00 |  
EUR 5.00 (children);  
week (6 days) EUR 155.00 |  
EUR 25.00 (children)  
**Resorts accepting lift pass:**  
Milky Way ski resorts of Clavière, Sansicario, Sauze d’Oulx and Montgenèvre  
**Season:**  
November 29 – April 12

**Livigno** Families and beginners can enjoy gentle slopes and fun areas suited for acquiring basic techniques and for learning by

playing. Furthermore, Livigno has a special tax status that dates back to Napoleonic times. There’s no VAT, which means that drinks, fuel

and consumer goods are among the cheapest in Europe. Apparently, there is even a Latvian-run hotel that serves Latvian cuisine.



**Resort altitude:** 1816 m  
**Highest lift:** 2800 m  
**Total piste length:** 110 km  
Black 13 | Red 37 | Blue 29  
**Longest run:** 4 km  
**Snow parks:** 10  
**Ski lifts:** 31  
**Lift pass prices:**  
day EUR 40.00 |  
EUR 34 (children);  
week (6 days) EUR 190.00 |  
EUR 133.50 (children)  
**Resorts accepting lift pass:**  
other Alta Valtellina ski resorts of Bormio and Santa Caterina.  
**Season:**  
December 18 – April 09



**Courchevel** Considered the most glamorous and celebrity-filled ski resort in the world, Courchevel offers breathtaking views of Mont Blanc. If the first thing that you think about when you hear 'Courchevel' is skiing, then the second thing should be gastronomy, as Courchevel boasts many *Michelin*-starred restaurants and is a gourmet ski destination.

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MÉRIBEL - MOTTARET

LA LOIZE  
2526 m

MÉRIBEL

LA TANIA  
1400m

le Freney

la Nouva

Villafrou

COURCHEVEL - LE PRAZ  
1300m

le Fontanil

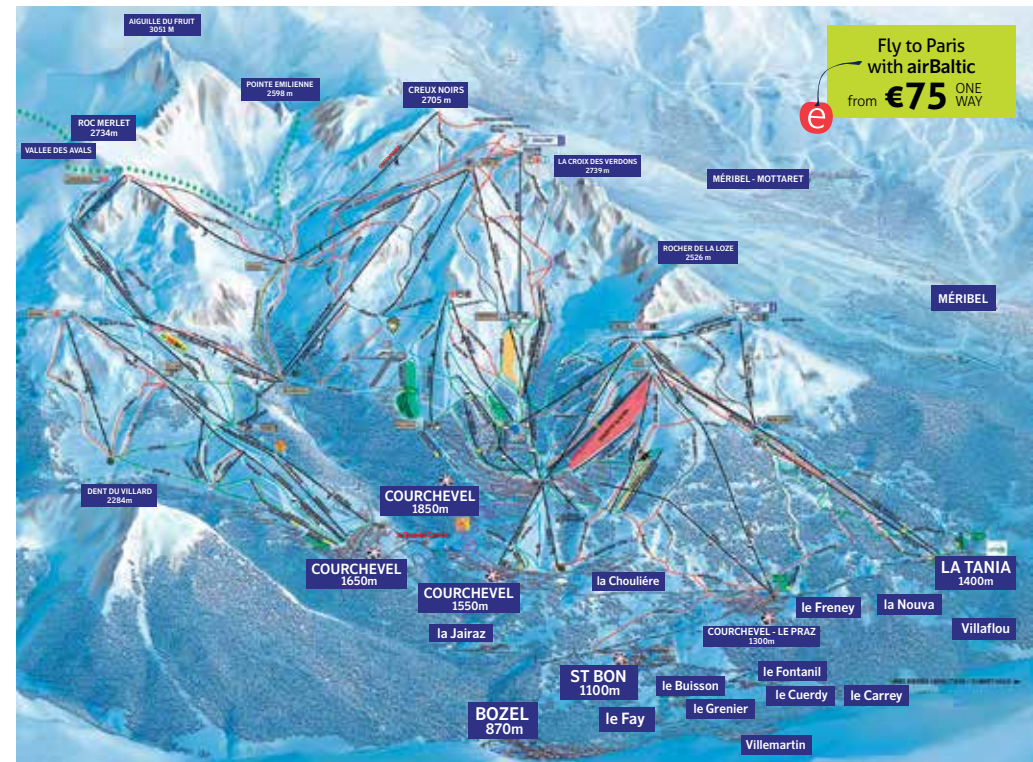
le Cuerdy

le Carrey

Villermartin

le Grenier

\_\_\_\_\_



reason is its central position within France's huge Trois Vallées ski area. The Olympic Centre built for the 1992 Winter Olympics is also open daily, offering a variety of non-

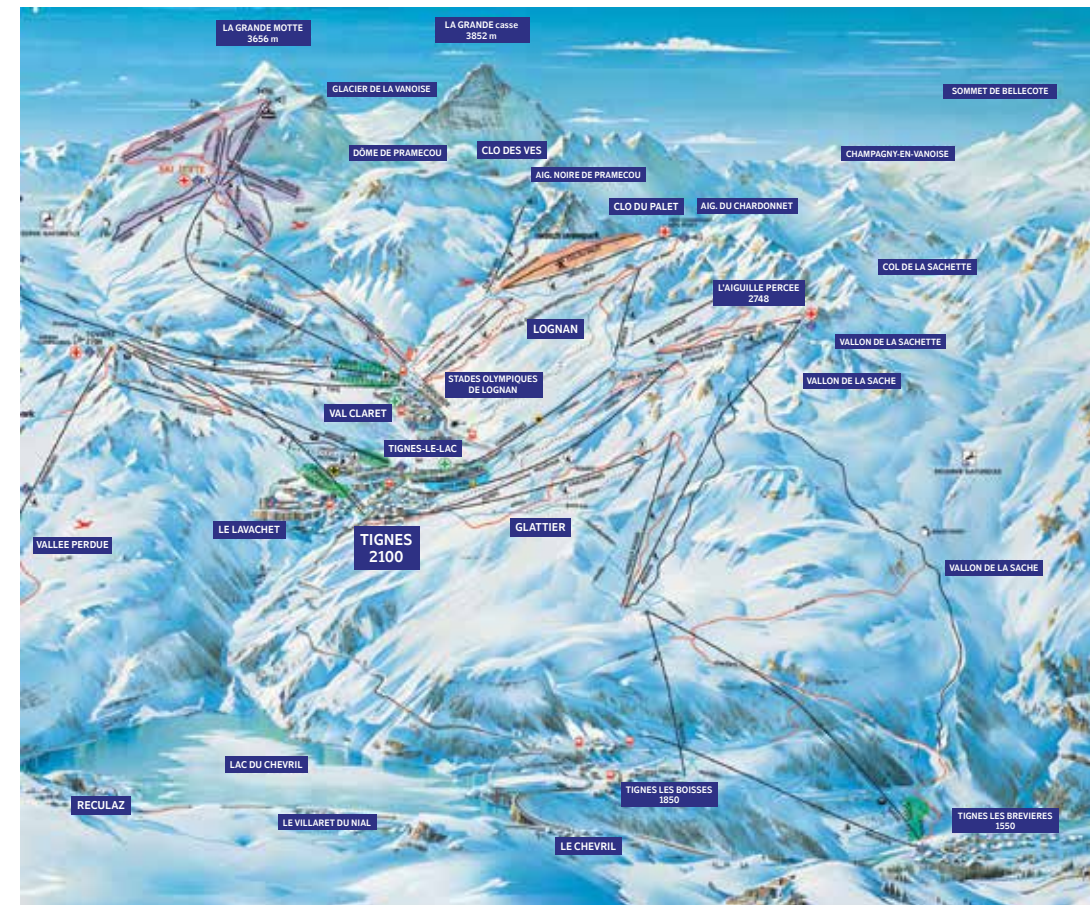
ski activities for the whole family. It's no secret that avid skiers Prince William and Kate Middleton have also checked in for a family vacation at Trois Vallées!

Three Valleys ski resorts of Courchevel, La Tania, Les Menuires, Saint Martin de Belleville and Val Thorens  
**Season:** December 5 – April 17



accommodation, Val Claret is the highest village at 2100 metres and has easy access to the glacier. Together with Tignes-Le-Lac just down the road, it is the most convenient place to stay, with a large

choice of hotels, restaurants and shops. Slightly lower lie the cheaper and less convenient apartments of Le Lavachet, which are linked to the lifts by ski bus.



**Resort altitude:** 2100 m  
**Highest lift:** 3450 m  
**Total piste length:** 300 km  
 Black 26 | Red 41 | Blue 67 |  
 Green 20  
**Longest run:** 10 km  
**Snow parks:** 2  
**Ski lifts:** 97  
**Lift pass prices:**  
**Day** EUR 54.00 |  
 EUR 43.50 (children  
 5 – 13 years)  
**Week** (6 days) EUR 228.00  
 (adult 14 – 64 years)|  
 EUR 182.50 (children  
 5 – 13 years)  
**Resorts accepting lift pass:**  
 Espace Killy ski resorts of  
 Val d'Isère. Tignes is directly  
 linked by Ski Lift to the ski  
 areas of Val d'Isère  
**Season:**  
 November 28 – May 8





GEORGIA

**Gudauri** Gudauri is a growing ski resort, enchanting visitors with a wealth of opportunities for an active holiday in the mountains, unparalleled views, amazing colours, a festive atmosphere and a warm welcome for its guests. Situated on a south-facing plateau of the Greater Caucasus Mountain Range, its skiable area enjoys maximum exposure to the sun, which makes Gudauri a magnificent year-round tourist destination. Georgian hospitality is another reason why you should consider Gaudari for your next ski trip.

**Resort altitude:** 2196 m  
**Highest lift:** 3250 m  
**Total piste length:** 57 km  
Black 10 km | Red 25 km | Blue 15 km  
**Longest run:** 7 km  
**Snow parks:** 1  
**Ski lifts:** 9  
**Lift pass prices:** day EUR 13.00 | EUR 9.00 (children); week (6 days) EUR 70.00 | EUR 47.00 (children)  
**Resorts accepting lift pass:** Gudauri  
**Season:** November 28 – April 17

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Flight No	Days	Departure	Arrival	Flight No	Days	Departure	Arrival
<b>Riga – Tbilisi</b>				<b>Tbilisi – Riga</b>			
BT 722	----5-7	23:05	04:35+1	BT 723	1----6-	05:20	06:55



GERMANY

Garmisch-Partenkirchen

The two villages of Garmisch and Partenkirchen were merged into one when Germany hosted the Winter Olympic Games in 1936. However, even though they have been officially unified for nearly 80 years, unofficially they still compete with each other,

Fly to Munich with airBaltic from 79 ONE WAY

Flight No	Days	Departure	Arrival	Flight No	Days	Departure	Arrival
<b>Riga – Munich</b>				<b>Munich – Riga</b>			
BT 221	12-45--	07:25	09:05	BT 222	12-45--	09:40	13:10
BT 225	----6-	12:10	13:50	BT 226	----6-	14:25	17:55
BT 223	1-345-7	16:30	18:10	BT 224	1-345-7	18:50	22:20



sporting two of practically everything: two fire stations, two schools and so on. Partenkirchen is cute and cosy, with narrow streets and a centre filled with painted houses, while Garmisch's

more organised grid of streets is lined with new concrete buildings and upscale shopping stores. This summer, Garmish-Partenkirchen also hosted the BMW Mottorad Days.

**Resort altitude:** 720 m  
**Highest lift:** 2830 m  
**Total piste length:** 62 km  
Black 4 | Red 25 | Blue 10 | Green 3  
**Longest run:** 4 km  
**Snow parks:** 1  
**Ski lifts:** 33  
**Lift pass prices:** day EUR 39.50 | EUR 23.00 (children); week (6 days) N/A | N/A (children)  
**Resorts accepting lift pass:** Garmisch-Partenkirchen  
**Season:** December 12 – April 3

SWITZERLAND

**Davos** Davos prides itself on keeping good company. Alongside resorts such as Zermatt, St. Moritz, St. Anton and Kitzbühel, Davos is a member of *The Best of the Alps* association of 12 classic Alpine resorts. The

nearby resort of Klosters has long been a favourite haunt of Prince Charles and sometimes his sons as well. Hence, the main cable car that takes skiers to the top of Gotschnagratt is called the *Prince of Wales*.

Flight No	Days	Departure	Arrival	Flight No	Days	Departure	Arrival
<b>Riga – Zurich</b>				<b>Zurich – Riga</b>			
BT 641	1-3-567	12:10	13:40	BT 642	1-3-567	14:15	17:45

Fly to Zurich with airBaltic from €75 ONE WAY



**Resort altitude:** 1560 m  
**Highest lift:** 3146 m  
**Total piste length:** 320 km  
Black 12 | Red 39 | Blue 31  
**Longest run:** 12 km  
**Snow parks:** 3  
**Ski lifts:** 50  
**Lift pass prices:** day EUR 55.90 | EUR 22.20 (children); week (6 days) EUR 272.93 | EUR 109.34 (children)  
**Resorts accepting lift pass:** Parsenn, Pischa, Jakobshorn, Rinerhorn, Madrisa and Gotschna  
**Season:** November 14 - April 19

SLOVAKIA

**Jasna Low Tatras** Jasna Low Tatras is one of the most popular skiing destinations in Slovakia, offering excellent slopes covered with man-made snow for five

months every year. Jasna Low Tatras was given five prestigious quality awards in the international Ski Area Test. The upcoming winter season will offer attractive new

products and innovations, such as a popular daily après-ski programme, night sledging, fresh track skiing, a Fun Zone, a snow park and others.

Fly to Poprad with airBaltic from €39 ONE WAY

Flight No	Days	Departure	Arrival	Flight No	Days	Departure	Arrival
<b>Riga – Poprad</b>				<b>Poprad – Riga</b>			
BT 485	----6-	12:20	13:00	BT 486	----6-	15:05	17:50
BT 1487	-2-4---	15:15	17:15	BT 1488	-2-4---	18:10	22:10



**Resort altitude:** 943 m  
**Highest lift:** 2024 m  
**Total piste length:** 46 km  
Black 7, Red 18, Blue 9  
**Longest run:** 12 km  
**Snow parks:** 1  
**Ski lifts:** 30  
**Lift pass prices:** day: adults EUR 38, children EUR 27; week (6 days): adults EUR 199, children EUR 139  
**Resorts accepting lift pass:** Jasna Low Tatras  
**Season:** December to late April



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Publicity photos

# Driven: the new Lexus RX

This new fourth-generation luxury hybrid SUV delivers impressive comfort and refinement, just as a *Lexus* should, as well as good value for money



This is the new fourth-generation version of the *Lexus RX*, a luxury SUV that rivals the likes of the *BMW X5* and *Volvo XC90*. Previous *RX* models have proven popular thanks to their classic *Lexus* virtues, including steadfast reliability, a clean hybrid powertrain, quality and comfort.

There have always been gripes, however. The *RX* was never the most practical choice, nor was it particularly gratifying to drive. Some also found that the hybrid version is not so efficient in the real world.

That is why most of the revisions for the fourth-generation *RX* focus on the aforementioned issues. The longer and wider model offers more interior space. Revamped aerodynamics and powertrain upgrades reputedly boost economy, while a 30% stiffer shell and improved suspension and steering aim to deliver keener handling.

You'll find a host of upgrades inside, including a new dash, a large colour head-up display and more comfortable seats. The styling has also been brought into line with that of more modern *Lexus* offerings, such as the *RC F*.

### What's it like inside?

As luxurious as you would hope. The seats are some of the most comfortable offered in recent history, and the cabin feels spacious and airy. Everything is finished to a high standard, lending the *RX* a suitably upmarket feel. Grab the door handle, for example, and you'll find no harsh plastic edges, only soft leather and plush fabric-lined wells.

All of the switchgear operates in a slick, precise fashion, adding to the air of quality, as do practical touches like large, adjustable door bins that take A4 documents. Forward and rearward visibility

### QUICK FACTS ABOUT THE LEXUS RX450H

- 1 **Engine:** 6 cylinders, 3,456 cc, naturally aspirated, petrol, front and rear electric motors
- 2 **Power:** 313 hp (system output)
- 3 **Kerb weight:** 2,210 kg
- 4 **Gearbox:** CVT
- 5 **Acceleration:** 0-100 km/h in 7.7 seconds
- 6 **Top speed:** 200 km/h
- 7 **Fuel consumption:** 5.3 litres/100 km (combined)

is also good, although the B-pillar obscures your over-the-shoulder view somewhat.

Similarly in the back, there's decent room for passengers up to six feet tall. You can even seat three abreast with ease, but there's less headroom for the middle passenger due to the slightly higher-set seat. There's no transmission tunnel to straddle, though.

You won't be at a loss for kit, either. The *RX* features adaptive cruise control, LED headlights, a heated steering wheel, dual-zone climate, ventilated and heated electric front seats, DAB, a clear and informative HUD and a 360-degree camera system. There's a whole lot of safety systems, including 10 airbags and lane-keeping assist.

A 12.3-inch media and navigation system is also standard in top versions, as is a 15-speaker *Mark Levinson* audio system, adding extra high-end sheen. The *Lexus*' infotainment system isn't the most intuitive to use initially, due to its mouse pointer-driven interface, but it otherwise works well and connects to phones easily.

Boot space still isn't remarkable, due to the rear-mounted battery pack and axle assembly. At 453 litres, it betters the 446 litres on offer before, but it's still some way shy of the 650 litres available in a *BMW X5*.



### What's it like to drive?

*Lexus* hasn't chased an unnecessary handling benchmark by fitting overly stiff suspension, wide tyres and sharp steering. The company's chassis revisions have sharpened the *RX* up, though, and the steering feels weightier and more precise. On faster and more challenging roads, the *Lexus* will squeal and roll while remaining controllable and safe.

There are two versions: the *RX200t* with a 2.0-litre turbo petrol engine, which is available with front-wheel drive or all-wheel drive, and our favourite – the *RX450h*. Under the bonnet it has a 3.5-litre naturally aspirated V6 engine that drives the front wheels through a continuously variable transmission. It's aided by an electric motor, which provides assistance to the engine and the ability to run on electric power alone. An electric-powered rear axle steps in primarily to offer four-wheel drive when needed.

In the *Lexus* heartland of gentle cruising, this is a pleasant combination. The *RX* steps off the line briskly, dispatching the 0-100 km/h sprint in 7.7 seconds, and even feels pretty stout once you're moving. Electric and piston power are smartly blended, and the pure EV mode gives the *RX* a tranquil nature at lower speeds.

Inclines and hard acceleration cause a stereotypical surge in RPM, but the V6 sounds decent and you soon learn to treat the throttle in a way that doesn't cause the engine to just sit at 6,000 rpm as you accelerate hard. You can manually select 'gears', which offers some engine braking and extra engagement and control, if necessary. Stopping power is good and easily metered out, while traction isn't an issue.

The ride is supple and relaxed, with minimal suspension noise and jarring over harsher bumps, while wind and road noise – in part thanks to those narrow tyres – is negligible, even at speed. Make no mistake; this is a fine car in which to cover distance.

### Should I buy one?

If you're looking for a relaxing, cossetting and easy-to-drive SUV, then the *Lexus RX* is a fine choice. It would likely prove an affable car to own, particularly when taking into account aspects like the excellent *Lexus* dealer service.

While the car's efficiency credentials are yet to be proven, it's worth bearing in mind that the *RX* represents good value for money compared to some alternatives. *Lexus RX* prices in Latvia start at 55,990 euros (for the *RX200t*) and 64,550 euros (for the *RX450h*). **BO**

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





Photos by  
**LAURIS AIZUPIETIS (F64)**  
and from publicity materials



## Eating with the seasons

Feel your taste buds come alive with flavour at *KID\**



Chef Kristaps Sīlis

Although one of Riga's most popular restaurants is named *KID\**, adults will feel very much at ease there and need not worry about costumed clowns poking fun at them. Located in a stately building on Ģertrūdes iela for the past eight years, the restaurant is actually an elegant locale that stands out with culinary creativity. *KID\** offers sumptuous, leisurely breakfasts and splendid lunches, while during the evening hours, scores of gourmets converge in its inviting environment to chat over glasses of fine wine and enjoy superior European cuisine.

The consistently high quality of the food and the chef's creative approach have ensured that a growing number of regular clients visit the restaurant. *KID\** stands for lightness and freshness in the menu, the interior and the ambience. Decorated in a refined yet simple Nordic style, *KID\** draws local Rigans from nearby apartment blocks for breakfast, office workers for a quick and tasty lunch, lively companies of friends for dinner, and families with children for weekend brunches, during which plenty of entertainment opportunities

are available for the kids. *KID\** is also a popular destination for art aficionados, as new paintings by local artists regularly appear in the décor. For this reason, even a morning coffee ritual becomes a special event at *KID\**.

While *KID\** belongs to the same people who founded three other popular Riga restaurant chains – *Steiku Haoss*, *Ribs & Rock* and *MUUSU* – it carries a slightly different message than its kin, offering modern interpretations of classic European cuisine. *KID\** is proud of the head of its kitchen, chef Kristaps Sīlis, who has accumulated a great deal of experience at the prestigious *Noma* restaurant in Copenhagen and at *Tom Aiken's* in London. As a result, those who dine at *KID\** will be treated to the modern cuisine of various European cultures, in which local and seasonal products play a crucial role.

Sīlis makes many of the restaurant ingredients himself, on site, including the pasta and the ravioli. While working at world-class restaurants abroad, he became convinced that every dish and ingredient within it has to tell a story. "Every meal that we serve comes across with a message. We

# KID\*

bar - restaurant

\* It is not related to children

Tērbatas iela 41/43, Rīga  
(entry from Ģertrūdes iela)  
tel. (+371) 20268686  
kid@restaurantkid.lv

① restaurantkid.lv  
① facebook.com/restaurantKID  
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① twitter.com/RestaurantKID

Open:  
Mon.-Thu. 8:00-23:00  
Fri. 8:00-24:00  
Sat. 10:00-24:00  
Sun. 10:00-22:00

want to create a European cuisine that is elegant yet easy to grasp and not overly expensive. Visually, the dishes may look quite simple, but often they require a considerable degree of skill and knowledge to prepare," says the chef. In order to make sure that the restaurant meals remain seasonal, Sīlis changes the menu three times per year, offering the best of what is available at any given time.

*KID\** is open from 8 AM on weekday mornings and offers a large assortment of breakfast meals at affordable prices. Here one will find various kinds of porridge, salad and egg dishes, to name a few. Those who appreciate a hearty midday meal should try out the *KID\** business lunch special, which consists of a delicious three-course meal for nine euros. As a starter, Sīlis recommends trying the salmon fillet that has been slow-cooked at 42°C, while meat-eaters will appreciate the pork prepared in three different techniques. *KID\** has also made sure to take the needs of vegetarians into account with a number of dishes prepared especially for them. The kids' menu, for its part, features attractively presented children's meals. Dessert lovers are sure to be pleased by the chocolate fondant, which is reputed to be among the best in the Latvian capital.

Although Sīlis' outstanding cuisine may be the restaurant's main trump card, the pleasant interior and relaxed atmosphere at *KID\** also draw large numbers of visitors. During the summer months, the terrace provides a fine view of Old St. Gertrude's Church and the shiny cobblestones of charming Tērbatas iela. Indeed, *KID\** boasts one of the largest and most beautiful summer terraces in the city.

With summer still a few months away, it is definitely worth dropping in during the meantime for a scrumptious Sunday brunch. Regular clients liken the brunches at *KID\** to a gourmet paradise due to the large number of delectable dishes that are available, including Mediterranean seafood and cakes baked by Sīlis himself. The Sunday brunches will be sure to satisfy the taste buds of even the most discriminating gourmets, so make sure that you reserve your table in advance! Incidentally, it would be fair for us to advise you that those who have visited *KID\** once invariably want to return there again and again. **BO**





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## Restaurants, bars and cafés

Text by **AGRA LIEĢE**  
Photos by **GATIS GIERTS (F64)**

### Culinary hotspots in Riga

A guide to the best restaurants, cafés and eateries



#### NAÏVE

##### Always a safe choice

The Naïve restaurant in the heart of Riga's Old Town is a refreshing addition to the white tablecloth and themed establishments that the Latvian capital's finest area hosts in abundance. Naïve is simple and friendly, radiating a calm and unpretentious atmosphere that can only be achieved without attempting to draw visitors into a carefully crafted food philosophy or special diet before they are allowed to even lift their forks.

The interior exhibits restrained good taste and is appropriate for different moods. Somewhat more private tables sit on an elevation next to the windows that face the street on the ground floor. A more central and lively area is near the bustling bar. For those who want to see the life going on from above, the secluded second floor seating plan provides an excellent opportunity to get lost in long conversations. I'm also ready to bet that you'll not be disturbed by unnecessary refill offers. While the space is rather small, it still gives a sufficient sense of privacy and intimacy.

Live jazz music is occasionally played here, and the food is classical European. Here, simplicity and elegance are adroitly combined. No slogans and fanciness, but guaranteed good food, good cocktails and a good time.

The restaurant's location in a historical UNESCO-listed building makes up for the establishment's lack of pretentiousness. You will notice this immediately when you look up – the original ceiling beams have been preserved and are worth seeing if you're in Riga (feel free to book the upstairs table!).

The menu is clearly carnivore-friendly. You'll get grilled pork chops and BBQ ribs (EUR 9.90), duck fillet (EUR 11.50) and chicken shashlik (EUR 8.60) if you wish, as well as hearty appetisers like venison carpaccio (EUR 9.90), a beer platter (EUR 6.90) and crispy potato pancakes (about EUR 5). The soup menu is short but sweet. It includes salmon soup with white wine and spinach (EUR 5.40), and you can always go for a classical Caesar salad with prawns or chicken (about EUR 6), or feta cheese with grapefruit and vegetables (EUR 4.60).

Give a go to soothing simplicity, which, along with an intimate atmosphere minus stiffness and over-the-top presentation, is a rare bird these days.

Address: Mārstaļu iela 12, Riga

Open: Mon.-Sat.: 12:00-22:00 or last client

① naive.lv

KEY to RIGA

RESTAURANT

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!

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LIVE MUSIC DAILY



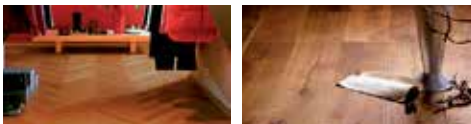


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### Outlook FOOD & DRINK



### TIIRS

#### Trendy and healthy

The *Tiirs* restaurant on the picturesque Ausekļa iela in the quiet centre of Riga deserves its name alright (the meaning of *tīrs/tiirs* in Latvian is "clean"). It is the brainchild of Dagnija Brūvere, who started her journey of eating clean and healthy products – and helping others to do the same – over 15 years ago. Her health programmes and juice detox retreats include physical activity and discussions about the principles of living healthily. From this enterprise another idea was born – healthy meals were delivered to the offices of those who wanted to eat wholesome dishes outside of the home. These efforts have now come together in the more permanent form of *Tiirs*.

*Tiirs* is smallish and does not stand out very much in terms of interior and impressions. It would perhaps receive much less attention if not for the owner's previous accomplishments. That said, the place is nice enough.

So, why go there? Maybe you're already among the approximately 9,000 clients who've changed their eating habits at Brūvere's detox programmes. In that case, a visit to *Tiirs* will be a heart-warming reminder that one doesn't need

to eat meat and potatoes when going out on the town. Or perhaps you would simply like to eat a healthy and largely meat- and dairy-free lunch on a weekday? The place doesn't scream out "raw" and "vegan", and it seems to manage a fine balance between vegan fare and the owner's claim that "we don't add animal products to meals that don't require them."

The portions are smaller than one might expect and look forward to, but Brūvere is adamant that this is part of her healthy living philosophy. "I really believe that servings should not be too big," she says. For the same reason, *Tiirs* doesn't offer brunch on weekends. Brunch, as we know all too well, is a never-ending parade of overeating and would go directly against the philosophy of the restaurant. In any case, you will not starve. Among fresh juices (EUR 3.90) and green cocktails (EUR 4.90) you'll find raw cakes (EUR 4.50-5.00 per slice), while animal-protein-lovers can opt for braised trout (EUR 9.50) or slow-cooked prawns in ghee (EUR 10.50).

Address: Ausekļa iela 7, Riga

Open: Mon.-Sat.: 10:00-19:00

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

|19|FEB|

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20<sup>TH</sup> ANNIVERSARY CONCERT

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AMERICAN DINER



Welcome  
aboard  
airBaltic!

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Iceland

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2/ New flights from Tallinn and Vilnius

3/ *airBaltic* ranked the world's most punctual airline – again!

4/ Charters to holiday resorts with *Tez Tour*

5/ Fly to the Ice Hockey World Championship in Russia

## 1/ New flights to Reykjavik

*airBaltic* will launch a new route between Riga and **Reykjavik** on May 28, with direct flights to the capital of Iceland operating twice a week.

Iceland is the second largest island in Europe after Great Britain and an absolute must for nature-lovers and adventure-seekers. Being one of Europe's most exotic destinations, Iceland is famous for its dramatic landscapes with multi-coloured mountains, extensive lava flows, thermal springs, glaciers, waterfalls and clear blue lakes.

Take a swim in natural lagoons under the open skies, where the water temperature is 39°C. Explore the mind-blowing natural scenery during a hiking or horseback-riding trip or go whale-watching.

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

## 2/ New flights from Tallinn and Vilnius

*airBaltic* is a truly Baltic airline that operates direct flights not only out of Riga, but also from Vilnius and Tallinn.

On March 27 new flights will be launched between Tallinn and **Amsterdam**, which will operate daily in cooperation with *KLM Royal Dutch Airlines*.

Starting from April 18 new direct flights will link the Baltic capitals **Tallinn** and **Vilnius** 10 times per week.

Currently from Tallinn there are direct flights to **Paris, Berlin** and **Vienna**, while passengers from Vilnius can fly non-stop to **Berlin, Paris, Brussels, Amsterdam** and **Stockholm**.

Both Vilnius and Tallinn are connected to **Riga** by up to five daily flights, so passengers can also conveniently reach over 50 *airBaltic* destinations via the Latvian capital.



The Netherlands

## 3/ *airBaltic* ranked the world's most punctual airline – again!

For the second year in a row, *airBaltic* has been ranked number one in terms of punctuality among the world's airlines. Analysts at OAG tracked more 50 million flight records across the globe, and once again, *airBaltic* came out on top with a punctuality rating of 94.4%. This means that more than nine out of ten *airBaltic* aircraft arrive on time.

*airBaltic* was also the first airline in Europe to introduce on-time arrival guarantees in early 2009. This insurance allows *airBaltic* passengers to make the airline's rare delays even less inconvenient.

## 4/ Charters to holiday resorts with *Tez Tour*

*airBaltic* is continuing its longstanding cooperation with leading tour operator *Tez Tour* and is offering summer charter flights to a number of sunny holiday destinations.

This summer, new flights from Riga to **Rimini** in Italy will operate on Sundays from June until mid-September. Charters will also continue to the popular Turkish Mediterranean resort of **Antalya** (up to five times per week) and to **Heraklion** in Crete (twice a week).

Passengers on these charter flights will be offered full onboard catering in Economy Class as well as the possibility to experience the luxuries of Business Class, which include additional privileges like the use of airport business lounges; extra privacy and comfort on board; a full range of meals, snacks and drinks; and many others.

**To find out more and book a charter holiday, visit [teztour.lv](http://teztour.lv).**



© F64

All flight prices mentioned in this magazine apply for one-way tickets in Basic class from Riga, Vilnius or Tallinn, which are booked in advance at [www.airbaltic.com](http://www.airbaltic.com). Prices are subject to availability and not available for all flights or days. Transaction fee is not included in the prices. Special conditions apply.





**Ilze Strauta,**  
*airBaltic* crew  
planning manager

# Putting the big puzzle together

Text by **EGITA KRASTIŅA**  
Photo by  
**MĀRTIŅŠ ZILGALVIS** (F64)

Ilze Straute is in charge of flight deck and cabin crew rostering at *airBaltic*. This means that she works out the schedules of more than 500 *airBaltic* pilots and flight attendants from almost 30 different countries. Some might wonder how Ilze manages to cope with such a heavy work load, but her determination, optimism and positive outlook on life make her job look like a pleasant walk in the park.

## *Baltic Outlook's* traditional first question: how did you come to work at *airBaltic*?

Before joining the airline, I worked as a quality director at the *DPD* courier company. After a while, I felt the need for additional challenges and decided that it would be good if I could find employment in a large and established company in Latvia. Eventually, I saw an *airBaltic* advertisement for a vacancy in ground operations and decided to apply. However, I was unexpectedly offered the chance to submit my candidacy for a different position – that of crew planning manager. Although I felt that I wasn't entirely suitable for the job, I followed my intuition and applied anyway. Now almost eight years have passed since I began working in that position. If in one of my previous places of employment I'd felt that I had exhausted my potential for further growth after five years, then here the work is so interesting and exciting that I can't imagine doing anything else, at least not at this point in my life.

## What does your work position entail?

Planning in my department is divided into four segments: the next budget year, the next month, the current month and operational planning. My duty is to set up a strategic plan, or a plan of the

airline's necessary human resources for all of the following year. Together with the personnel department and the *airBaltic Training Centre*, we have to predict how many people might leave the airline, how many new employees we might hire, and take many different factors into account that affect the planning of our flights. For example, we need to provide career growth opportunities for our pilots and flight attendants in accordance with a transparent system that everyone understands. It's a bit easier for us to fill flight attendant vacancies, as a sufficient number of people apply for these positions right here in Latvia. However, we do have to recruit airplane pilots from outside of Latvia as well. That involves deciding how many foreign pilots we will attempt to hire and how many of our own co-pilots we will train to increase their qualifications. We use special optimisation software programmes that help us a great deal. For example, when we write out a flight plan, the programme calculates the volume of work that a single person can do in one day, which helps us to arrive at a plan and a budget for the following year.

## How do the other future planning segments work?

The next phase that my colleagues implement is the planning of a monthly work schedule. The pilots and flight attendants receive this schedule on the 20<sup>th</sup> of each month for the following month. This planning process is made more complicated by the fact that each employee can make six requests per month, be they for days off or for specific flights. Of course, it's hard to fulfil everybody's requests. Some people might have to go pick up their kids after school, others might have to get married, and still others might be going through a divorce. Fortunately, nobody has had to remain unmarried due to their flight schedules! [*Laughs.*] Once the schedule has been published, the dispatchers begin the medium-term planning. That includes last-minute changes such as the types of aircraft that will be used or staff scheduling switches that crew members have arranged amongst themselves. Dispatchers are also responsible for the final planning phase, which involves planning the flights for today and tomorrow and making sure that they are all properly staffed.

## Judging from the impression created by Hollywood films, flight crews have dream jobs: breakfast in London, a weekend in Barcelona and dinner in Paris. What is a work day really like for the pilots and flight attendants at *airBaltic*?

With few exceptions, we fly only within Europe, which is why most flight crews have one or two flights per day and return home either that same evening or the following day. This means that they usually explore other parts of the world on weekends or during their holidays. If our planes get dispatched to conduct flights elsewhere in cooperation with other airlines, then that plane's crew members stay in the city to which they have been assigned. This was the case last year for *airBaltic* planes that were sent to Beirut, Milan and Pisa.

## What is the hardest thing about your job?

The hardest thing is my ability to empathise with our employees' requests to be on particular flights, to take a day off or to begin

a holiday on a particular date. For example, a young mother might not have anybody else who can take her child home from kindergarten. Someone else might be looking forward to going on a long-planned vacation, where everything has been reserved and paid for in advance. Looking at each individual situation, I sometimes have to make some very painful decisions. On the other hand, we can't base our flight schedule only on the preferences of our staff, especially if we have requests coming from 500 different people, each with their own needs and desires. I can't favour one person over another, as that would be neither honest nor professional. I have to concentrate on the big picture and not on individual employees. It's impossible for me to make everybody entirely happy about their assigned schedules, but with 500 colleagues' work plans to draw up, I try to set up the most optimal scheme from a more distanced and overall point of view.

## Since February 1, the number of hours flown by pilots and flight attendants has been subject to completely new regulations. What changes have been introduced and why?

The new regulations are designed to reduce fatigue for all of our flight crew members. Our priority has always been safety, and

Fortunately, nobody has had to remain unmarried due to their flight schedules!

these measures are meant to decrease the risk of pilots and flight attendants being tired during flights. If a flight crew has worked during the night, for example, then it is assigned a sufficiently long rest period to ensure complete recovery. Here we also use the most advanced software programs to estimate the fatigue level of each flight crew member before every flight. In that way, we hope to ensure that our employees continue to deliver great service and that flight safety is not compromised in any way.

## What do you do to combat fatigue?

I have adapted an Oriental outlook on things, which makes my daily life and my work much easier. I am convinced that every person we meet and every situation we experience can teach us something. If we don't learn the lesson, then we will get tired because we will be fruitlessly flapping our wings like moths against a window. But if in the daily rush of things we take the time to stop and listen to our inner voice, listen to others and examine the situation at hand, then we will arrive at the right solution. God gives us that which we need and not that which we want. I recently returned from my third vacation in China. I've started to learn Chinese and to gradually understand what people tell me on the street. I can say simple phrases, but I still have to work on my pronunciation, because the locals seem to have quite a lot of problems understanding me! [*Laughs.*] I really enjoy travelling and try to go somewhere at least twice a year. My favourite places to visit are still China and Nepal. **BO**





# 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="#">airbalticmeal.com</a> or buy on board	Pre-order at <a href="#">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.

# Business Class cheesecake

*airBaltic* is particularly proud of the outstanding desserts that chef Andris Vasiļonoks of *LSG Sky Chefs* prepares for the airline's Business Class menu. Challenge your culinary skills and spoil your taste buds! Here's the recipe of the legendary two-chocolate cheesecake that Business Class passengers can enjoy.

<b>Ingredients for the base:</b>	<b>Ingredients for the cream:</b>	140 g sugar
100 g flour	100 g white chocolate	175 g sour cream
30 g sugar	20 g dark chocolate	10 g vanilla paste
60 g soft butter	400 g mascarpone cheese	7 eggs
1 egg		150 g almond flakes for garnishing

Whisk the soft butter with the sugar until the sugar has dissolved. Add one egg and flour and knead to a smooth consistency. Roll out the dough and place it into a springform cake tin (line both the bottom and the sides). Bake at 170°C for 17 minutes and cool.

Whip the mascarpone, sour cream, vanilla paste and sugar together. Add the eggs one by one and stir well. Separate the mixture into two uneven parts: 1/4 and 3/4.

Melt the white and dark chocolate separately. Add the white chocolate to 3/4 of the mixture and the dark chocolate to the remaining 1/4. Pour the white mixture onto the baked cake base in the cooled tin, and then slowly pour the dark mixture over it. Here you can be creative and make a marble or other pattern.

Bake at 110°C for 1.5 - 2 hours. Garnish with roasted almond flakes, cut and enjoy your Business Class treat!



Photo by iStock

# Order a tasty meal before your flight



If you want to have a guaranteed meal of your choice and be among the first to be served on board, then use one of our pre-order options, which offer a large variety of meals to choose from.

**Order the meal for your next flight right now, while in the air!**  
A meal choice is available on the last page of the Food & Drinks menu. For more information and assistance, consult our cabin crew.

Check out the menu and order your meal while you reserve your flight, or up to 24 hours before departure in the **Manage My Booking** section at [airbaltic.com](#). Also available by phone at (+371) 67006006 for international callers or 90001100 within Latvia.

Visit our innovative pre-order website [airbalticmeal.com](#), where you can design your own menu from over 70 different dishes, up to 24 hours before your flight.

Or pre-order your meal **while checking in** for your flight online, from 72 hours up to one hour before departure for flights from Riga.





# airBaltic frequent flyer loyalty program PINS

## About the program

PINS is the **airBaltic frequent flyer loyalty program**, which uses the loyalty currency PINS. You can collect PINS while flying with airBaltic, shopping in 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.

PINS program 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 allows also children to collect PINS.

## If you aren't a PINS program member yet

Join the program right away – just ask a flight attendant for your card. Register your card online after the flight at [register.pinsforme.com](http://register.pinsforme.com) and **get 10 bonus PINS**.



airBaltic PINS card



airBaltic PINS Executive card



airBaltic PINS VIP card



airBaltic PINS Young Pilot card



## How to collect

Collect PINS for flying with airBaltic, staying in hotels, renting cars, shopping, eating out and much more. The program also offers collecting PINS at a wide range of well-known international online shops for travel, home, sports, beauty and more.

## Collect with airBaltic:

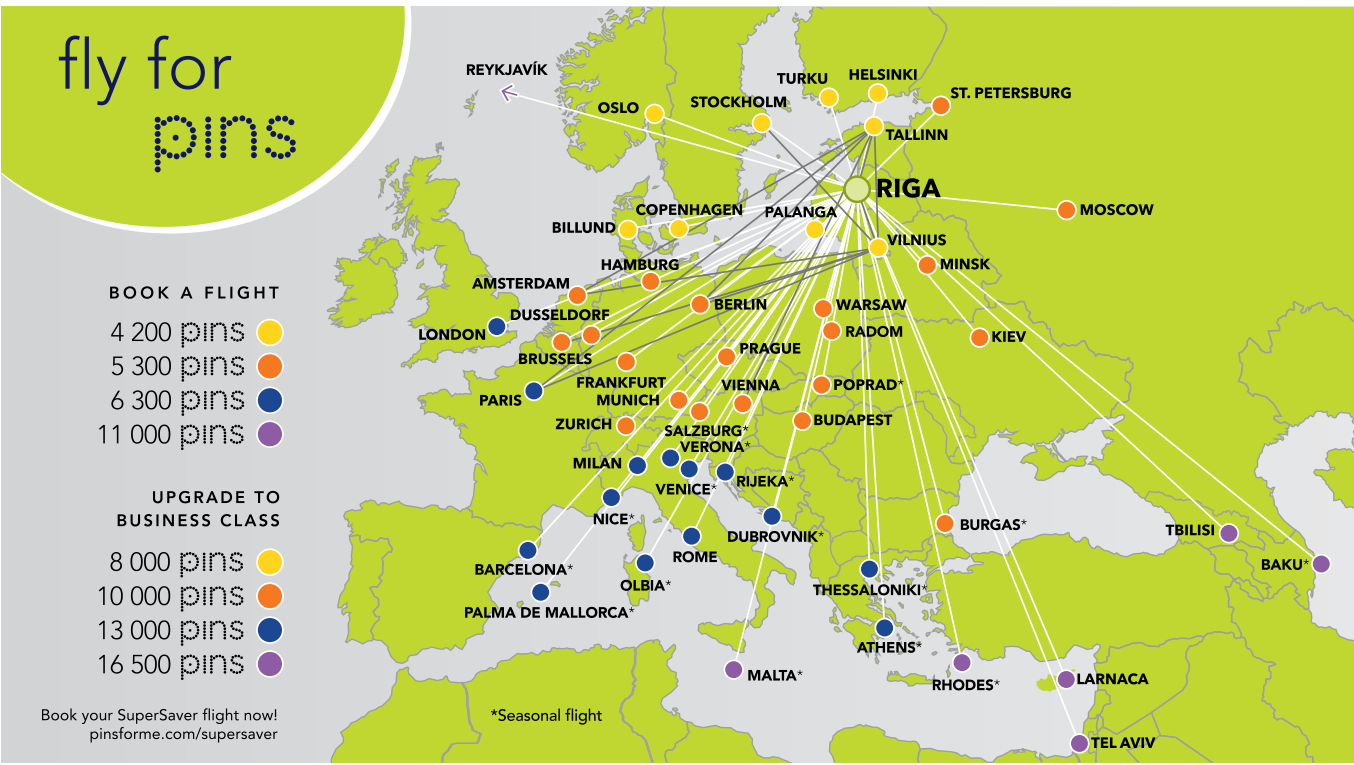
- **3 PINS** for each EUR spent on a Business Class ticket
- **2 PINS** for each EUR spent on an Economy Class ticket
- **1 PINS** for each EUR spent on a Basic Class ticket

## How to spend

Spend PINS on airBaltic flights, electronics, gift cards and other rewards from great selection of products available at the PINS Rewards Shop.

## Spend on airBaltic:

- Exchange your PINS for flights from just **4 200 PINS**.
- Upgrade your ticket to Business Class from just **8 000 PINS**.



Prices are reflected for airBaltic economy class, one-way flight tickets. Airport taxes and fees are not included, seat availability is not confirmed, restricted and subject to change. Please read full terms and conditions at [pinsforme.com](http://pinsforme.com)



Collect pins every time you travel

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Tips for spending your pins

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from 4 200 pins

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from 2 850 pins  
or 100p + 16.50€

Dinner in a Restaurant

from 1 500 pins  
or 100p + 8.40€

Cinema Tickets

from 1 020 pins  
or 100p + 5.52€

and many more at [spend.pinsforme.com](http://spend.pinsforme.com)

All prices include delivery to Latvia and are subject to change. The product range may change. Products are subject to availability.

Fly all across the world via Amsterdam



airBaltic is proud to cooperate with KLM Royal Dutch Airlines, providing passengers from Riga, Vilnius and Tallinn with convenient flights worldwide through Amsterdam.

The most popular routes among Baltic travellers are long-haul destinations like Houston, Atlanta, Rio de Janeiro and Mexico City, as well as European cities such as Aberdeen, Edinburgh, Glasgow, Geneva and Bordeaux.

Book your whole journey in one go at [airbaltic.com](http://airbaltic.com) or [klm.com](http://klm.com). Fly from Riga, Vilnius and Tallinn non-stop to Amsterdam with airBaltic and further on with KLM to any one of the Dutch airline's 138 worldwide destinations.

**Why book connecting flights together?**  
Booking connecting flights together in one ticket is the safest and most reliable way to

fly. Both airlines assume the responsibility for your connection and for taking you to your final destination. This 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; and Business Class with a full range of services and flexibility.

**Transit via Amsterdam Schiphol Airport**  
Amsterdam Schiphol is a one-terminal airport offering you all connections under one roof. The standard connecting time to

European flights is 40 minutes, while for long-haul flights it is 50 minutes. If you are travelling to or from non-Schengen countries, then you will have to go through additional security checks and customs inspections. These can extend the time that it takes to complete your transfer procedure.

KLM BASIC FACTS	
Founded	07 October, 1919
The oldest airline still operating under its original name.	
Slogan	Journeys of inspiration
Alliance	
Hub	Amsterdam Schiphol Airport
Fleet	197 aircraft
Destinations	138

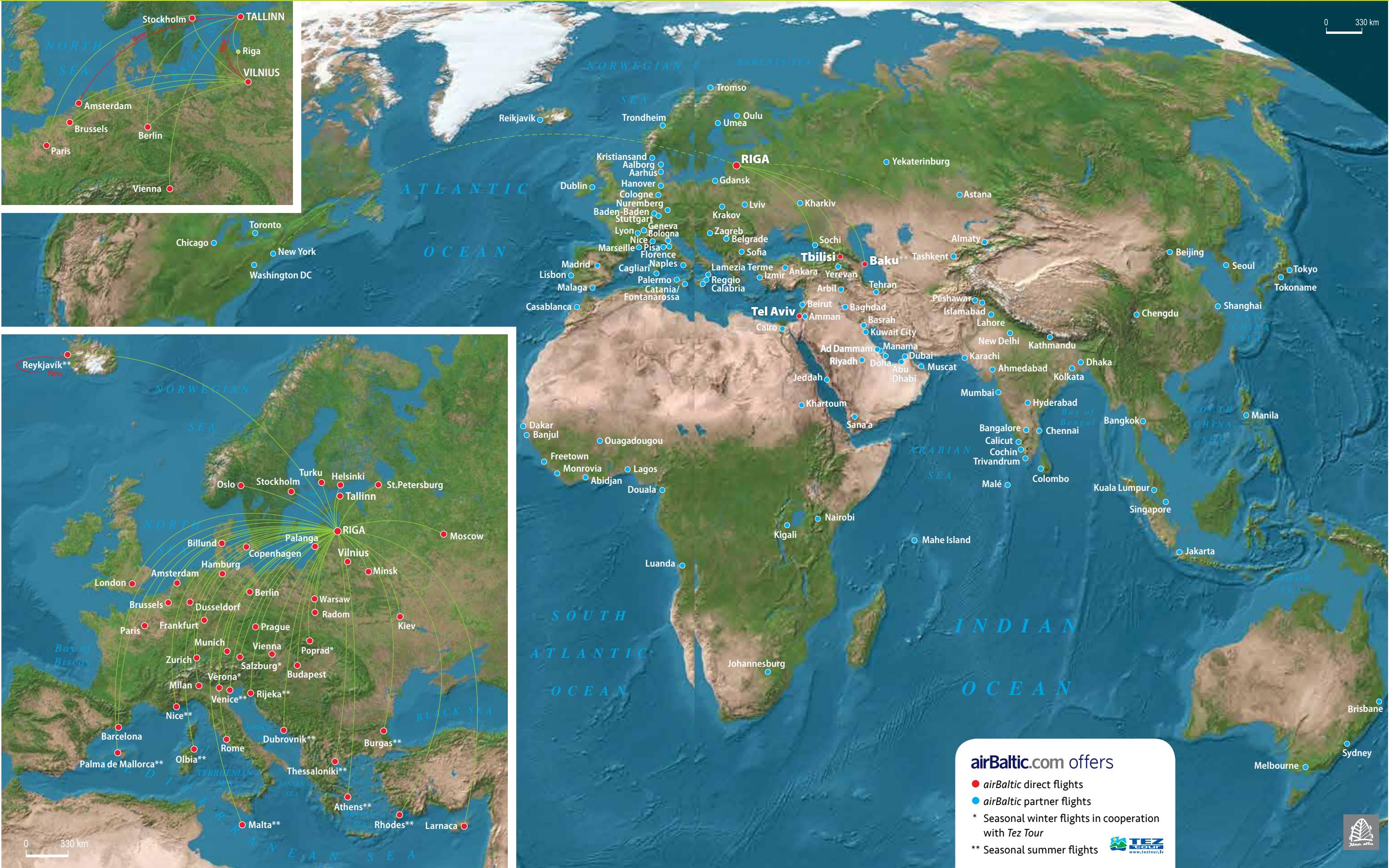
airBaltic codeshare partners



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-	7:35	09:00	BT 618	AMS	RIX	123456-	10:20	13:35
BT 619	RIX	AMS	12345-7	16:30	17:55	BT 620	AMS	RIX	12345-7	19:00	22:15
BARCELONA						BARCELONA					
BT 681	RIX	BCN	----5--	07:50	10:35	BT 682	BCN	RIX	----5--	11:15	15:55
BT 681	RIX	BCN	-----7	14:00	16:45	BT 682	BCN	RIX	-----7	17:45	22:25
BERLIN Tegel						BERLIN Tegel					
BT 211	RIX	TXL	1234567	08:15	09:10	BT 212	TXL	RIX	1234567	09:50	12:40
BT 213	RIX	TXL	12345-7	18:20	19:15	BT 214	TXL	RIX	12345-7	19:45	22:35
BILLUND						BILLUND					
BT 147	RIX	BLL	1-3-5-7	12:20	13:20	BT 148	BLL	RIX	1-3-5-7	14:40	17:30
BRUSSELS						BRUSSELS					
BT 601	RIX	BRU	12345--	07:05	09:00	BT 602	BRU	RIX	12345--	09:55	13:40
BT 607	RIX	BRU	-----6-	11:50	13:45	BT 608	BRU	RIX	-----6-	14:15	18:00
BT 603	RIX	BRU	12345-7	16:35	18:30	BT 604	BRU	RIX	12345-7	19:05	22:50
BUDAPEST						BUDAPEST					
BT 491	RIX	BUD	1--5--	12:25	13:50	BT 492	BUD	RIX	1--5--	14:20	17:35
COPENHAGEN						COPENHAGEN					
BT 133	RIX	CPH	1-3----	06:05	06:45	BT 134	CPH	RIX	1-3----	07:20	10:00
BT 131	RIX	CPH	1234567	07:50	08:30	BT 132	CPH	RIX	1234567	09:05	11:45
BT 139	RIX	CPH	1234567	18:30	19:10	BT 140	CPH	RIX	1234567	19:45	22:25
DUSSELDORF						DUSSELDORF					
BT 235	RIX	DUS	1-3-5--	12:10	13:50	BT 236	DUS	RIX	1-3-5--	14:20	17:50
FRANKFURT						FRANKFURT					
BT 241	RIX	FRA	1--45-7	12:10	13:55	BT 242	FRA	RIX	1--45-7	14:25	18:00
HAMBURG						HAMBURG					
BT 251	RIX	HAM	-2-4---	07:20	08:25	BT 252	HAM	RIX	-2-4---	08:55	11:50
BT 253	RIX	HAM	--3-5-7	18:05	19:10	BT 254	HAM	RIX	--3-5-7	19:45	22:40
HELSINKI						HELSINKI					
BT 301	RIX	HEL	123456-	07:50	08:55	BT 326	HEL	RIX	123456-	05:50	06:50
BT 303	RIX	HEL	1234567	13:35	14:40	BT 302	HEL	RIX	1234567	10:25	11:25
BT 307	RIX	HEL	1234567	18:30	19:35	BT 304	HEL	RIX	1234567	15:05	16:05
BT 325	RIX	HEL	12345-7	23:15	00:20+1	BT 308	HEL	RIX	12345-7	21:25	22:25
KIEV						KIEV					
BT 400	RIX	KBP	123456-	07:30	09:20	BT 401	KBP	RIX	123456-	09:50	11:45
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-	12:45	16:35	BT 658	LCA	RIX	-----7	11:40	15:40
LONDON Gatwick						LONDON Gatwick					
BT 651	RIX	LGW	1-4---	09:20	10:10	BT 652	LGW	RIX	1-4---	11:05	15:50
BT 653	RIX	LGW	--3-5-7	15:55	16:45	BT 654	LGW	RIX	--3-5-7	17:30	22:15
MILAN Malpensa						MILAN Malpensa					
BT 629	RIX	MXP	--3--6-	07:55	09:40	BT 630	MXP	RIX	--3--6-	12:15	15:55
BT 629	RIX	MXP	1--5--	13:55	15:40	BT 630	MXP	RIX	1--5--	18:35	22:15
MINSK						MINSK					
BT 412	RIX	MSQ	1-3---7	12:45	14:55	BT 413	MSQ	RIX	1-3---7	15:50	16:00
MOSCOW Sheremetyevo						MOSCOW Sheremetyevo					
BT 424	RIX	SVO	123456-	07:35	10:15	BT 427	SVO	RIX	123456-	06:00	6:45
BT 422	RIX	SVO	1234567	18:30	21:10	BT 425	SVO	RIX	123456-	11:00	11:45
BT 426	RIX	SVO	12345-7	23:25	02:05+1	BT 425	SVO	RIX	1234567	22:00	22:45
MUNICH						MUNICH					
BT 221	RIX	MUC	12--5--	07:20	09:00	BT 222	MUC	RIX	12--5--	09:40	13:10
BT 225	RIX	MUC	-----6-	12:10	13:50	BT 226	MUC	RIX	-----6-	14:30	18:00
BT 223	RIX	MUC	--345-7	16:35	18:15	BT 224	MUC	RIX	--345-7	18:45	22:15
OSLO						OSLO					
BT 151	RIX	OSL	123456-	08:05	09:00	BT 152	OSL	RIX	123456-	09:30	12:20
BT 153	RIX	OSL	12345-7	18:15	19:10	BT 154	OSL	RIX	12345-7	19:45	22:35
PALANGA						PALANGA					
BT 033	RIX	PLQ	1-3-5-7	23:15	23:59	BT 032	PLQ	RIX	12-4-6-	06:00	6:45
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--5-7	15:30	17:25	BT 694	CDG	RIX	1--5-7	18:30	22:15
POPRAD						POPRAD					
BT 485	RIX	TAT	-----6-	12:20	13:00	BT 486	TAT	RIX	-----6-	15:05	17:50
BT 1487	RIX	TAT	-2-----	15:15	17:15	BT 1488	TAT	RIX	-2-----	18:10	22:10

Flights from Riga						Flights to Riga					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
PRAGUE						PRAGUE					
BT 481	RIX	PRG	1-345-7	12:50	14:00	BT 482	PRG	RIX	1-345-7	14:35	17:40
ROME Leonardo da Vinci Fiumicino						ROME Leonardo da Vinci Fiumicino					
BT 631	RIX	FCO	----5--	07:40	09:45	BT 632	FCO	RIX	----5--	10:30	14:40
BT 633	RIX	FCO	1-----7	15:15	17:20	BT 634	FCO	RIX	1-----7	18:15	22:25
SALZBURG						SALZBURG					
BT 437	RIX	SZG	-----6-	12:25	13:35	BT 438	SZG	RIX	-----6-	14:25	17:30
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 101	RIX	ARN	123456-	07:30	07:45	BT 104	ARN	RIX	12-----	06:40	08:55
BT 105	RIX	ARN	1-4567	12:20	12:35	BT 102	ARN	RIX	123456-	08:40	10:55
BT 119	RIX	ARN	1-4----	18:05	18:20	BT 118	ARN	RIX	-2--5--	09:30	11:45
BT 109	RIX	ARN	1234567	19:30	19:45	BT 106	ARN	RIX	1-4567	15:15	17:30
BT 103	RIX	ARN	1-----7	23:15	23:30	BT 110	ARN	RIX	1234567	20:15	22:30
ST-PETERSBURG						ST-PETERSBURG					
BT 442	RIX	LED	1-3456-	07:45	10:05	BT 447	LED	RIX	12-4-6-	06:25	06:45
BT 444	RIX	LED	12-4567	18:40	21:00	BT 443	LED	RIX	1-3456-	11:00	11:20
BT 446	RIX	LED	1-3-5-7	23:25	01:45+1	BT 445	LED	RIX	12-4567	22:00	22:20
TALLINN						TALLINN					
BT 311	RIX	TLL	123456-	07:50	08:40	BT 362	TLL	RIX	123456-	05:50	06:40
BT 313	RIX	TLL	1234567	14:00	14:50	BT 312	TLL	RIX	1234567	10:35	11:25
BT 317	RIX	TLL	1234567	18:30	19:20	BT 314	TLL	RIX	1234567	15:15	16:05
BT 361	RIX	TLL	1234567	23:15	23:59	BT 318	TLL	RIX	12345-7	21:40	22:30
						BT 1364	TLL	RIX	---5--	22:00	22:50
TBILISI						TBILISI					
BT 722	RIX	TBS	---5--	23:05	04:35+1	BT 723	TBS	RIX	-----6-	05:20	06:55
TEL AVIV						TEL AVIV					
BT 771	RIX	TLV	-----6-	13:00	17:20	BT 772	TLV	RIX	-----7	11:20	15:50
TURKU						TURKU					
BT 359	RIX	TKU	--3-5-7	23:15	00:25+1	BT 360	TKU	RIX	1-4-6-	05:45	06:50
VIENNA						VIENNA					
BT 431	RIX	VIE	1-456-	07:15	08:35	BT 432	VIE	RIX	1-456-	09:45	13:05
BT 433	RIX	VIE	12345-7	16:30	17:55	BT 434	VIE	RIX	12345-7	19:00	22:20
VILNIUS						VILNIUS					
BT 341	RIX	VNO	1-456-	07:50	08:40	BT 350	VNO	RIX	123456-	05:50	06:40
BT 343	RIX	VNO	1234567	12:45	13:35	BT 1354	VNO	RIX	--3----	06:20	07:10
BT 347	RIX	VNO	1234567	18:30	19:20	BT 342	VNO	RIX	1-4567	10:35	11:25
BT 1353	RIX	VNO	--3----	22:55	23:45	BT 346	VNO	RIX	1234567	16:40	17:30
BT 349	RIX	VNO	12345-7	23:15	23:59	BT 348	VNO	RIX	12345-7	21:40	22:30
VERONA						VERONA					
BT 625	RIX	VRN	-----6-	12:15	13:50	BT 626	VRN	RIX	-----6-	14:30	18:00
WARSAW						WARSAW					
BT 461	RIX	WAW	1-3-56-	07:40	08:10	BT 462	WAW	RIX	1-3-56-	09:00	11:25
BT 1487	RIX	WAW	-2-----	15:15	15:35	BT 1488	WAW	RIX	-2-----	19:50	22:10
BT 467	RIX	WAW	---4-7	18:40	19:10	BT 468	WAW	RIX	---4-7	19:55	22:20
ZURICH						ZURICH					
BT 641	RIX	ZRH	1-3-567	12:10	13:40	BT 642	ZRH	RIX	1-3-567	14:15	17:45
Flights from Tallinn						Flights to Tallinn					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
PARIS Charles de Gaulles						PARIS Charles de Gaulles					
BT 689	TLL	CDG	-2-4-7	07:20	09:20	BT 690	CDG	TLL	-2-4-7	10:05	14:00
VIENNA						VIENNA					
BT 205	TLL	VIE	1--5--	06:35	08:30	BT 206	VIE	TLL	1--5--	09:45	13:35
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	---4-67	08:55	10:55	BT 610	AMS	VNO	---4-67	11:45	15:30
BT 609	VNO	AMS	1-----	14:00	16:00	BT 610	AMS	VNO	1-----	16:50	20:35
BERLIN Tegel						BERLIN Tegel					
BT 215	VNO	TXL	-2--5-7	16:10	17:10	BT 216	TXL	VNO	-2--5-7	18:05	20:50
BRUSSELS						BRUSSELS					
BT 605	VNO	BRU	12-----	05:50	07:55	BT 606	BRU	VNO	12-----	09:00	12:50
BT 605	VNO	BRU	---4---	17:00	19:05	BT 606	BRU	VNO	---4---	19:35	23:25
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 111	VNO	ARN	-2-5--	08:20	09:00	BT 114	ARN	VNO	1-4---	18:50	21:30



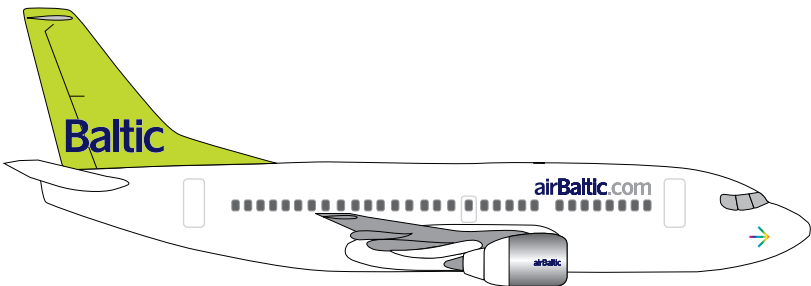






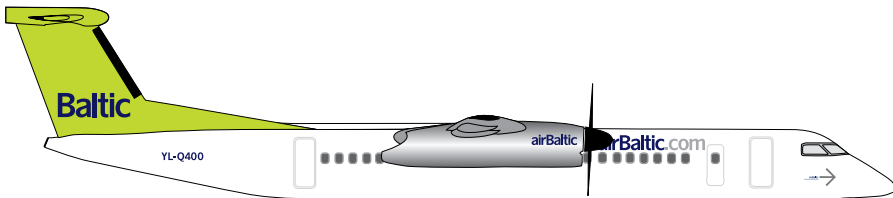
### Boeing 737-300

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

JUNG

## Subtle shade of champagne

The modern Acreation design creates a setting in any room. The range impresses with its clear shape and also with the choice of materials. In the plastic material option, duroplastic captivates attention in white, black, aluminum, champagne and mocha, or breakproof thermoplastic in matt anthracite and high-gloss white.

The other option is made of coloured glass frames in white, red, black, silver, blue-grey, soft white, champagne and mocha. The range of Acreation perfectly covers all areas of modern electrical installation.







CHOPARD BOUTIQUE RIGA :  
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HAPPY SPORT  
*Chopard*