

# baltic<sup>outlook</sup>

OCTOBER 2016

airBaltic  
inflight magazine

**TEL AVIV**

vibrations

**SPECIAL  
FOOD ISSUE:**

DINING SCENE IN PRAGUE

BEST CHEFS IN RIGA

FEASTS OUT IN NATURE

COPENHAGEN'S FAVOURITE FOOD

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## "ELIZABETH"

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"Elizabeth" is an Art Nouveau pearl, and one of the significant architectural monuments, in the quiet centre of Riga. A few apartments of different sizes and layouts are available for sale, including 2-level apartments with roof terraces, as well as fully furnished office premises. The building is located in one of the best parts of the city, surrounded by garden squares and parks.

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Площадь квартир: от 31 м<sup>2</sup> до 460 м<sup>2</sup>  
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"Elizabeth" - жемчужина югендстиля, один из значимых памятников архитектуры, расположенный в тихом центре Риги. В продаже имеются несколько квартир разных площадей и планировок, в том числе – 2-уровневые квартиры с террасами на крыше, а также офисные помещения с полной отделкой. Здание находится в лучшей части города, в окружении скверов и парков, в непосредственной близости сосредоточены главные рижские достопримечательности.



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



## Apartment in Old Riga Апартаменты в Старой Риге

Latvia, Riga, Pils Street 18-7  
Латвия, Рига, улица Пилс 18-7  
Apartment area / Общая площадь: 108,9 m<sup>2</sup>  
4th floor, 3 rooms / 4-ый этаж, 3 комнаты  
Price / Цена: 420 000,00 EUR

An apartment for sale in the building, which was built in 1876 and designed by architect Friedrich Wilhelm Hess. A spacious apartment with two separate bedrooms, a separate bathroom and a toilet, a guest room, an entrance hall and a kitchen with integrated appliances. The price of the apartment includes designer furniture.

Продаются апартаменты в доме, который был построен в 1876 году по проекту архитектора Фридриха Вильгельма Гесса. Просторные апартаменты с 2 отдельными спальнями, отдельным сан узлом., гостевой, входным холлом, кухней со встроенной техникой В стоимость апартаментов входит дизайнерская мебель.



## Apartment in Riga – "Jaunā Teika" Апартаменты в Риге – "Jaunā Teika"

Latvia, Riga, Ropazu Street – "Jaunā Teika"  
Латвия, Рига, улица Ропажу – "Jaunā Teika"  
Apartment area / Общая площадь: 141,9 m<sup>2</sup>  
1st floor, 3 rooms / 1-ый этаж, 3 комнаты  
Price / Цена: 175 000,00 EUR

A two-bedroom apartment with a terrace and a balcony for sale in the new project "Jaunā Teika". The apartment has an open layout floor plan, two separate bedrooms, a large living room with dining area and kitchen, a bathroom and a wardrobe. The apartment is fully furnished with all the necessary appliances.

Продается трехкомнатная квартира с террасой и балконом в новом проекте "Jaunā Teika". В квартире открытая планировка, 2 изолированные спальни, большая гостиная с обеденной зоной и кухней, ванная комната и гардеробная. Квартира полностью меблирована и оборудована всей необходимой бытовой техникой.



## Apartment in Old Riga Апартаменты в Старой Риге

Latvia, Riga, Vecpilsētas Street  
Латвия, Рига, улица Вецпилсетас  
Apartment area / Общая площадь: 171,9 m<sup>2</sup>  
4th floor, 5 rooms / 4-ый этаж, 5 комнат  
Price / Цена: 360 000,00 EUR

Two bedrooms (one is an en suite), a toilet, a spacious lounge with kitchen area, a study, a guest room and a conservatory with access to the balcony. Furniture is available at an additional cost.

Продаются апартаменты в Старом Городе. Две спальни, одна из которых соединена с ванной комнатой, санузел, просторный холл с кухонной зоной, кабинет, гостевая комната и зимний сад с выходом на балкон. Мебель предлагается за дополнительную плату.



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MARTIN ALEXANDER GAUSS  
Chief Executive Officer *airBaltic*

Dear Customer,

As travellers start enjoying *airBaltic's* autumn and winter destinations, we are already making plans for the next summer season.

We are frequently asked who selects the new destinations for *airBaltic*. The answer is: a competent group of extremely important people – our customers. We have teams of professionals who scrutinise traveller preferences and suggest new destinations across Europe, the Middle East and the CIS, but it is our passengers who determine whether we have made the right choices. We are delighted that next summer *airBaltic* will be flying to a diverse range of cities that are definitely worth a visit, including Geneva, Aberdeen, Tampere, Stavanger, Gothenburg and Catania.

In addition, we will further improve our service on existing routes by gradually phasing in our all-new Canadian-built *Bombardier CS300* jets. These will become a distinguishing feature of our airline, which is set to become the world's first operator of this state-of-the-art aircraft.

That is especially good news for *airBaltic* passengers, who will be treated to a truly enhanced travel experience. You will immediately notice more space in the cabin, more natural light coming in due to larger windows, larger overhead bins for storing your hand luggage, wider middle seats and additional ambient lighting to make your flight all the more pleasant. The *Bombardier CS300* jets consume up to 20% less fuel than similar aircraft, which means that *airBaltic* will be able to lower its ticket prices on existing routes and introduce new destinations. We hope that the new aircraft's unmatched fuel economy, small ecological footprint and added passenger comfort will attract additional fans of the *CS300* jets as they enter into service later this year.

Did you know that 10% more travellers chose to fly *airBaltic* in the first half of 2016 compared to the same period last year? This is the fastest growth rate among the largest carriers operating in Latvia, Estonia and Lithuania.

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

Yours,  
Martin Alexander Gauss







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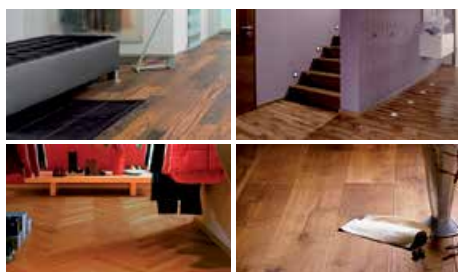
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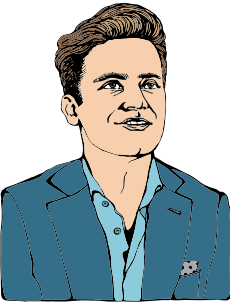
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### The Art of Tailoring

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## Without borders

One day, I decided that I was living not in Riga, but in Europe. That is, I did not decide to emigrate, but simply to consider Europe as my domestic territory while continuing to live and work in Riga. That decision did not result from a geopolitical revelation or my inner European federalist coming out. Instead, it was for a very simple reason. I realised that my wide-ranging interests are best pursued Europe-wide.

I'm very interested, for example, in modern and sustainable city development, symphony concerts and contemporary art exhibitions (as well as restaurants, planetariums and aquariums, to name a few). European cities have quite a lot to offer in this regard. There are more than 100 cities in Europe with a population of over

300,000 people. Nearly all of them strive to draw visitors with enticing art, sports, entertainment, science and business events. If one includes happenings in smaller European cities, then the opportunities for pursuing one's interests grow spectacularly.

I have found that switching to a pan-European outlook has increased my willingness to work and live in my own city, Riga. I have started to appreciate more the advantages of the Latvian capital, like convenient distances and a good standard of living. I have also realised what we can learn from other cities. One obvious lesson is that no ideal city exists. Each urban centre has its unique charms and issues. If one attempted to merge Copenhagen, Berlin, Krakow, Riga, Florence, Prague, Amsterdam and Reykjavik into

one, then the result would be a hodgepodge of questionable integrity. The point is to appreciate each city on its own merits and treat every visit as an opportunity to acquire a new perspective. A city's planning and development reflects the aspirations and skills of its people, both past and present.

My friends who live in large cities like Paris or London usually travel less than those who live in smaller cities. Parisians and especially Londoners tend to think that they are already in the epicentre of things, so they try not to miss out on the events in their own home turf. But people with multiple interests from smaller cities – like myself – are quite willing to attend events in other cities and discover how people live elsewhere. So, my advice for life is: live in a smaller city and travel often! **BO**

Text by **MĀRTIŅŠ VANAGS**  
Illustration by **INGA BRIEDE**

**Mārtiņš Vanags** is the managing director of the Skanste Development Agency in Riga. He has served as an advisor to Latvian ministers of the economy, foreign affairs and culture, and as a consultant to leading Latvian companies. He holds a Bachelor's degree in philosophy from the University of Latvia and a Master's degree in social and political thought from the University of Chicago.



  
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**SPOTLIGHT ON  
THE AUTUMN**

**Five things that you should do in  
Latvia in October**

- 1/ Spend a day or two at a lakeside guest house
- 2/ Have a round of golf at the scenic *Ozo Golf Club*
- 3/ Try out restaurant foods with red bilberry or cranberry sauce
- 4/ Take a nature walk along a marshland trail
- 5/ Enjoy a flight in a hot-air balloon

**ON THIS MONTH’S MENU**

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



**Travel** Although social media like WhatsApp are letting travellers immediately post impressions of the places that they are visiting, good old classic postcards seem in no danger of disappearing any time soon. Postcards remain a popular means for sending warm and personal messages to friends and loved ones from abroad.



**Food** If Instagram posts are any indication of the latest food fads, then matcha lattes seem to be in vogue. One of the most popular places in Riga for enjoying this healthy Japanese alternative to coffee is the recently opened and cosy *Zvaigzne Cafe*. It’s located in the well-known *Zvaigzne* bookstore on Kr. Valdemāra iela 6.

**THE TREND:**



**Music** Latvian accordion virtuoso Ksenija Sidorova is considered to be a leading ambassador for this box-shaped instrument and October’s dark and cool evenings are an ideal time to get to know the accordion better through her third album, *Carmen*. The sensual and vivacious sounds in this recording mark Sidorova’s debut on major label *Deutsche Grammophon*.

**TIME TO WATCH SOME  
GREAT MOVIES**

The Riga International Film Festival is taking place for the third time with an extensive programme that includes some of the best entries from top European film festivals. Most of the movies will be screened at the ornate *Splendid Palace* movie theatre, while smaller venues will host lectures, discussions, soirees and family events. The 11-day event is taking place this year from October 13-23.  
① rigaiff.lv

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

**READING  
LIST**



**Kenzaburo Oe. *Death by Water***  
This eloquent tale begins with protagonist Kogito Choko experiencing a bout of writer’s

block while planning a book on his turbulent relationship with his father. Choko also feels guilty for being absent the night that his father drowned in a storm-swollen river. But how can one write about someone one has never really known? Filled with references to art, music, theory, TS Eliot and Edward Said, this is classic Oe, who won the Nobel Prize for literature in 1994.



**Daniel Young. *Where to Eat Pizza***  
This book is the insider’s guide to the quest for the perfect slice of

pizza. Holding quotes and reviews from a thousand chefs, critics and industry experts, it divulges secret ingredients, special sauces and methods for making the perfect crust. Features more than 1,700 pizza joints around the world and tells you exactly what you should order there.



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

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**Ermenegildo Zegna**



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



## ROMEO AND JULIET BALLET

**Lithuanian National Opera and Ballet Theatre, Vilnius**  
**October 28, 29**

The work of two geniuses – writer William Shakespeare and composer Sergei Prokofiev – spawned one of the most loved ballets of all time. First performed in 1935, the ballet is being presented in a new version this month in the Lithuanian capital.

“This story is universal. Everyone – from brooding teenagers to bored housewives – can relate to it,” says Polish choreographer Krzysztof Pastor in referring to his modern take on the classic ballet.

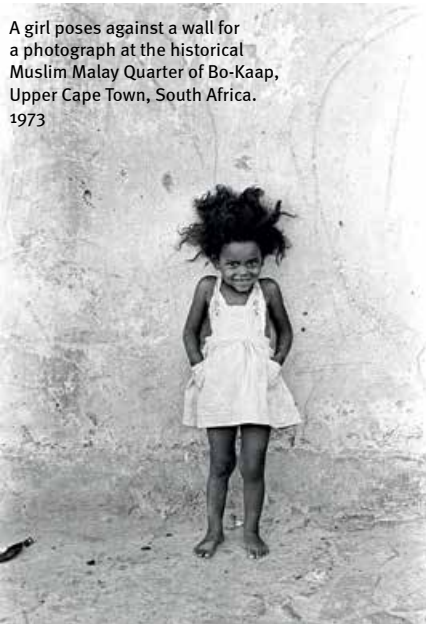
Tickets at the door and online  
① opera.lt  
A. Vienuolio gatvė 1

## THE MEASURE OF HUMANITY.

*45 Years of Documentary Photography in South Africa*  
**EXHIBITION BY JAAN KUUS**

**Adamson-Eric Museum, Tallinn**  
**Until January 15**

A girl poses against a wall for a photograph at the historical Muslim Malay Quarter of Bo-Kaap, Upper Cape Town, South Africa. 1973



Juhan Kuus (1953–2015) was an internationally renowned photographer of Estonian descent. He was born in South Africa and developed into one of that country's most influential and radical photographers during a career that lasted 45 years. His photographs were shown in the world's leading newspapers, journals, exhibitions and photo festivals.

① adamson-eric.ekm.ee  
Lūhike jalg 3

OCTOBER 2016

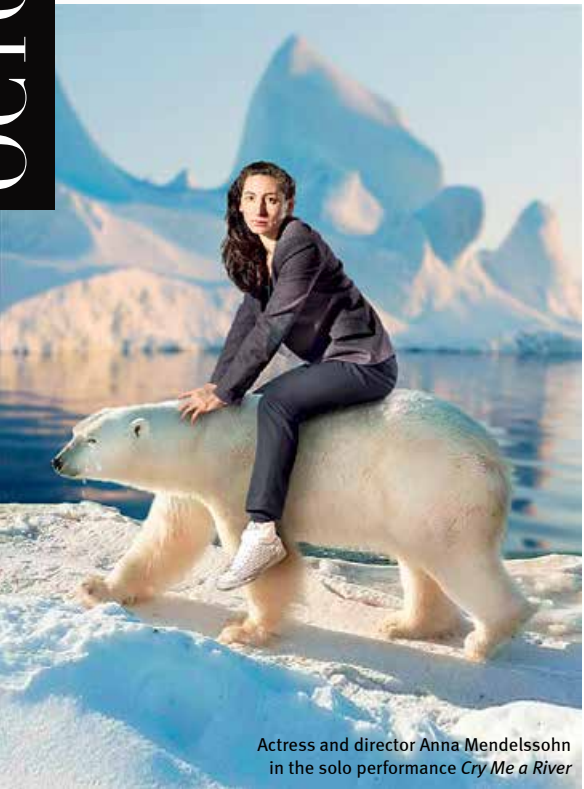


## BIFFY CLYRO CONCERT

**Saku Suurhall, Tallinn, October 27**

Scottish rock band *Biffy Clyro* is returning to the Baltics! Hits such as *Many of Horror*, *Bubbles* and *Mountains* are well-known by rock fans, and the band's newer singles have also received positive feedback. Before beginning a world tour to promote its latest album *Ellipsis*, the band headlined the Reading and Leeds festivals in the UK.

Tickets at piletilevi.ee  
Paldiski maantee 104B



Actress and director Anna Mendelssohn in the solo performance *Cry Me a River*

## HOMO NOVUS INTERNATIONAL FESTIVAL of contemporary theatre

**Gertrude Street Theatre (Ģertrūdes ielas teātris), Riga**  
**October 1, 2, 4, 5, 21, 22**

This year's *Homo Novus* programme is highlighting the work of three Austrian performers: Anna Mendelssohn, Simon Mayer and Philipp Gehmacher, who are known for presenting deeply personal

performances on life in all of its beauty and ugliness. British writer Ant Hampton will also present a new work, in which the audience will be given a crucial role.

Tickets at bilesuparadize.lv  
① homonovus.lv  
Ģertrūdes iela 101a



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## THE RITE OF SPRING Dance Performance

Menų spaustuvė (Arts Printing House), Vilnius  
October 14

The Lithuanian urban dance company *Low Air* is lifting street culture to a new level and this October it is celebrating five years on the big stage. The company's exciting interpretation of *The Rite of Spring* – a ballet and orchestral concert work by Russian composer Igor Stravinsky – incorporates modern ballet and various urban dance styles.

Tickets at [tiketa.lt](http://tiketa.lt)  
① [menuspaustuve.lt](http://menuspaustuve.lt)  
Šiltadaržio gatvė 6



LATVIAN  
NATIONAL  
FOOTBALL TEAM  
QUALIFICATION  
MATCHES

Skonto stadium, Riga  
October 7 and 10

The qualification matches for the 2018 FIFA World Cup in football have begun, and this month Latvia's national team is facing the Faroe Islands (October 7) and Hungary on its own home turf. Although the Latvian team has never made it past the qualifying round since returning to international competition in 1991, its players are in good spirits and hope to perform well this fall.

Tickets at [bilesuserviss.lv](http://bilesuserviss.lv)  
E. Melngaila iela 1a

## PASSENGER CONCERT

Palladium concert hall, Riga  
October 9

The smash single *Let Her Go* by Passenger (Michael Rosenberg) can count over one billion views on *YouTube*. The well-known English singer and songwriter has just embarked on a world tour with five musicians and one of his stops will be in Riga. Fans can expect songs from the new album, along with cult classics in fresh versions.

Tickets at [bilesuserviss.lv](http://bilesuserviss.lv)  
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Michael Rosenberg,  
aka *Passenger*

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Text by **LIENE PĀLĒNA**  
Photos by  
**EDMUNDS BRENCIS**  
(Picture Agency)



# Flower power

Riga's legendary flower market is a riot of colours

**T**ērbatas iela by the Vērmāne Garden is definitely one of the most colourful places in Riga. Right where the street starts, not far from the Freedom Monument, stands the historical Sakta flower market, which has been a fixture of the Latvian capital for several decades.

The flower market came into being after the Second World War and was given the name of the nearby *Sakta* (Brooch)

department store, which was a popular location for shoppers from all over the Soviet Union. Although the store no longer exists, the flower market remains as busy as ever. Regardless of the season, fresh flowers can be bought there from early in the

Some flower stands are even open all night long

morning until late in the evening. Some flower stands are even open all night long. Vendors say that during the late evening hours, the greatest demand is for roses, which are bought by romantically minded suitors, while during the daytime, classic

autumn flowers like chrysanthemums and asters are sought. Five years ago, the Sakta flower market underwent a sweeping reconstruction. As a result, flower sellers now have access to heated and air-conditioned glass-walled vending stalls, as well as electricity, running water and drains. Previously, the sellers displayed their flowers in cloth vending tents that offered little protection from the elements. Today, the future of the colourful market looks as promising as ever, because Latvians present flowers as gifts not only on special occasions like birthdays and weddings, but also when visiting friends and for other more everyday events. Thus, the Sakta market looks like a spring garden all year round. **BO**

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# Copenhagen's favourite food

Text by ILZE VĪTOLA  
Publicity photos

Like *crêpes* in Paris and *Currywurst* in Berlin, hot dogs are a staple food in Copenhagen. Stands selling this fast food (named *pølsevogn*) can be seen at street corners all across the city.

SPECIAL  
FOOD ISSUE



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The first hot dog stands appeared on the streets of the Danish capital nearly a century ago, during the early 1920s. Because bread and sausages are not expensive foods, hot dogs became very popular among blue collar workers, coming close to outselling even the classic Danish *smørrebrød* sandwich as a lunchtime meal. In order to provide additional employment opportunities to the disadvantaged during the Second World War, the government entrusted the management of *pølsevogn* to handicapped individuals. The tradition of employing people with physical disabilities to run bread and fruit stands continues to this day.

Although new types of international fast foods are regularly appearing on the streets, hot dogs remain a widely popular snack. How so? It turns out that new

variations periodically come onto the scene. Among the most favoured is the *Ristet hot dog* – a fried sausage in a bun and garnished with pickles, ketchup and mayonnaise. One of the most convenient variations is the *Fransk hotdog*, in which the sausage and garnishes are packed into a French baguette, thus preventing the sauces from dripping out. Another classic is the *Rød pølse med brød*, a do-it-yourself version with a boiled red sausage placed on a plate beside the bun and the sauces.

In 2010, the Danish *Politiken* newspaper asked its readers to name their favourite eatery. The winner was the *Den Økologiske Pølsemand (DØP)* hot dog stand. *DØP* (meaning “The Organic Hotdog Man”) is a place where all of the ingredients, including the sauces and fried onions, are made of organically grown products. There is even a cheese dog version for vegetarians.

For something more traditional, visit *Harry's Place*, which counts two former prime ministers among its loyal clients. Its most famous hot dog, the *Børge*, is named after a truck driver who used to eat up to three such hot dogs every day. Those with more refined tastes will appreciate *Pølse Kompagniet's* gourmet hot dogs, which present this dish in previously unseen variations.

And remember: in order to enjoy your hot dog Copenhagen style, order a chocolate milk with your meal. Who knows, perhaps this combination is one of the reasons why the Danes are among the happiest people in the world. **BO**

#### POPULAR HOT DOG STANDS:

- DØP: Købmagergade 52 (near the Round Tower) and on Strøget pedestrian street by the Church of the Holy Ghost
- Harry's place: Nordre Fasanvej 269
- Pølse Kompagniet: Gothersgade 154

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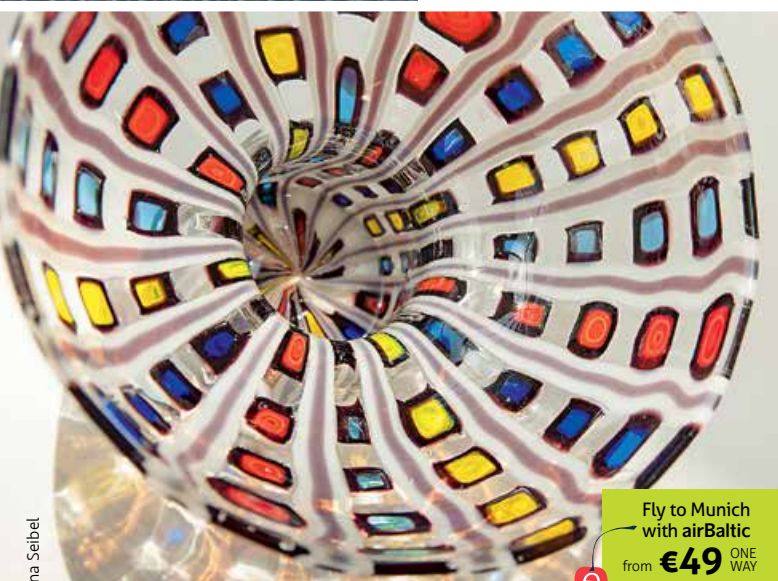
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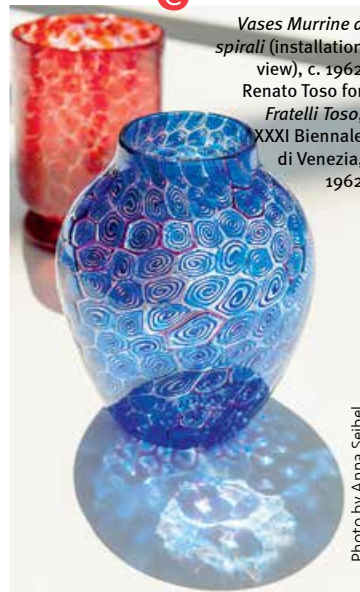
The Herzog Bar & Restaurant

# Munich



Vase Diamantato (installation view), c. 1968  
Ercole Barovier for Barovier & Toso  
XXXIV Biennale di Venezia, 1968

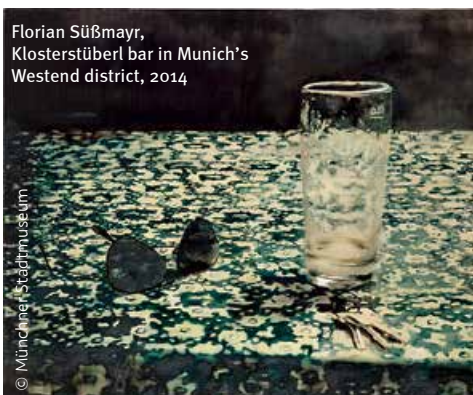
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Vases Murrine a spirali (installation view), c. 1962  
Renato Toso for Fratelli Toso,  
XXXI Biennale di Venezia,  
1962

Photo by Anna Seibel

Text by **UNA MEISTERE**,  
anothertravelguide.com  
Publicity photos



Florian Süßmayr,  
Klosterstüberl bar in Munich's  
Westend district, 2014

© Münchner Stadtmuseum

The Bavarian capital is marking the 500<sup>th</sup> anniversary of the legendary Reinheitsgebot, the German Beer Purity Law, with an array of special events. Bavarian duke Wilhelm IV decreed in 1516 that brewers could use only water, barley and hops when making beer, and a modified version of this law still applies to Germany as a whole. The Münchner Stadtmuseum is currently showcasing **BIER.MACHT.MÜNCHEN** (Munich – Powered by Beer; Sankt-Jakobs-Platz 1; until January 8; muenchner-stadtmuseum.de), an exhibition devoted to the relationship between Munich and beer over the centuries. The 700+ artefacts will give you a good look at the traditions for which Munich is famous, from the production to the sale and drinking of beer, including some curiosities. You will likely want to visit one of the city's famous beer gardens afterwards!

Those who are interested in classic design shouldn't miss the exhibition devoted to Murano glass, **Murano. Milano. Venezia. Glass** at the Pinakothek der Moderne (Barer Straße 40; until November 20; pinakothek.de). This is a unique opportunity to see one of the largest private collections of Murano glass in the world – the Holz Collection. There are more than 200 objects on display, including classics of design like a spiral vase that was displayed at the very first Venice Biennale in 1895 and more recent creations. The exhibit pieces are displayed in the Pinakothek's rotunda, where the changing daylight falling from the glass dome plays artfully upon them.

The **Herzog Bar & Restaurant** (Maxburgstraße 4; herzog.bar), Munich's latest bar, can also be considered a gem of contemporary design. It's located in one of the city's rare examples of Modernist architecture – a building designed by Sep Ruf and Theo Pabst on the site of the Maxburg Palace, which was destroyed during the Second World War. Brass "veins" run through the bar's interior, making both the floors and the walls a Modernist work of art. The luxurious interior also recalls the history of the former palace, which once belonged to Duke Wilhelm V.



Photo by Martin Falbisoner

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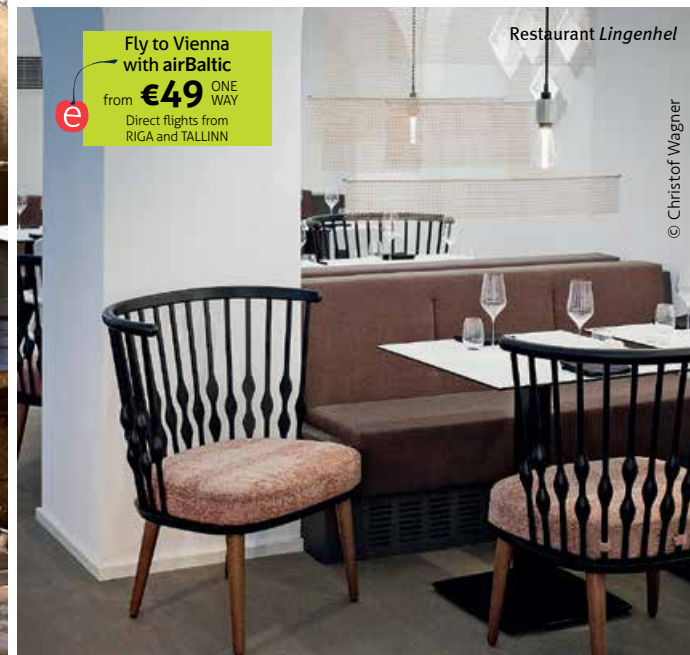


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# Vienna



Seeing the exhibition **Hats! A Social History of the Covered Head** at the Vienna Museum (Karlsplatz 8, wienmuseum.at, until October 30) is a fantastic way to prepare for the beginning of the hat season. The museum boasts one of the largest collections of hats in the world, and the exhibit covers Viennese headgear from the 19<sup>th</sup> century to the present. Aside from being functional and protecting the head from the elements, hats say much about their wearers' aesthetic and other values. You can't underestimate the message that's sitting on your head!

The Bank Austria Kunstforum Wien (Freyung 8), meanwhile, is devoting its autumn exhibition space to one of the craziest artists ever – **Martin Kippenberger** (1953-1997). The painter, actor, musician, traveller and bon vivant is now legendary, although he achieved stardom only after his death. In fact, he even managed to create a scandal from beyond the grave. In a work exhibited at the Museion in Bolzano in 2008, Kippenberger had depicted a crucified frog with a beer stein in one paw and an egg in the other. The work dismayed Pope Benedict XVI, who called it an assault on the feelings of Christians. The museum then explained that the work was merely a self-portrait of the artist in a period of crisis and not intended to be an attack on religion. You can view the piece at the retrospective in Vienna until November 27.

A wild spirit also prevails at Vienna's newest spot for gourmet dining, **Lingenhel** (Landstraßer Hauptstraße 74; lingenhel.com), which could easily bear the motto "cheese lovers of the world, unite!" It's located in a cheese factory, encompassing a tasting room, a restaurant and a gourmet shop. The interior by *Destilat Architecture + Design*, is minimalist, its warm white wood forming a backdrop for the wheels of brie and Camembert and the balls of mozzarella. You can watch the cheese being made through a glass wall and experience a fine meal in the small, intimate restaurant run by Daniel Hoffmeister, a chef with two *Michelin* stars.



Martin Kippenberger, Feet First, 1990



**MONT  
BLANC**



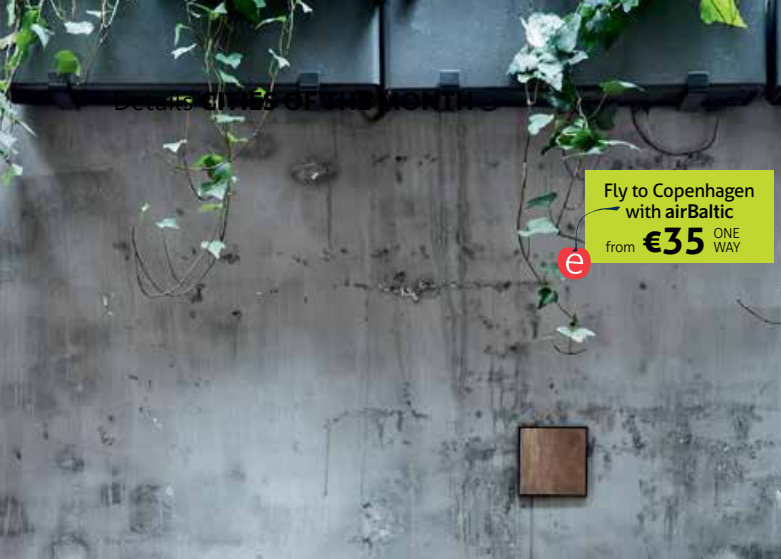
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The 1858 collection is inspired by the heritage of Minerva, one of Switzerland's most revered timekeeping specialists. With this collection, Montblanc revives the spirit of the legendary watches Minerva has been creating since 1858 and gives them a new, contemporary vintage expression. On the historical side, a fluted crown is reminiscent of early crowns while the elegant dial is also typical of the period with its large white luminescent Arabic numerals and a railway track. The small seconds at 6 o'clock, the retro Montblanc emblem and the large "cathedral" hands with their cloisonné design filled with white Super-LumiNova® also stay faithful to the original design. Taking the timepiece into the present day, Montblanc has chosen a large 44 mm stainless steel case, deep blue dial and matching blue alligator strap that brings this vintage look a modern dimension

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# Copenhagen



Photo by Chris Tønnesen

Restaurant Vækst



Ragnar Kjartansson,  
Scenes from Western  
Culture, Dog and  
Clock, 2015



Louise Bourgeois exhibition at the Louisiana Museum

A new art space has recently opened as a pilot project in the Danish capital – **Copenhagen Contemporary** (Trangravsvej 10–12, 1436 København K; cphco.org). Its ambitious goal is to gather internationally significant and technically complex art projects under one roof – the kind of art that facilitates a dialogue with its beholder through a fully physical experience. Copenhagen Contemporary takes up four huge structures in the Papirøen complex and will be there until December of next year.

The opening exhibitions feature well-known luminaries: American cult figure Bruce Nauman (until December 12), famous Nordic performance artist Ragnar Kjartansson (until February 5) and Yoko Ono (until December 31, 2017). Kjartansson, who is known for music-based performances and humorous video installations that deal with everyday life, has created two video projects. One is a nine-screen installation called *Scenes from Western Culture* (2015), cinematically depicting common episodes in the ordinary lives of people in the West.

Yoko Ono is also offering a poetic meditation on urban life. *Wish Tree Garden* stands at the water's edge by the Copenhagen Contemporary building. It's composed of trees planted in concrete flower pots. Visitors can write their wishes on strips of paper and tie them onto the tree branches.

Another legend of contemporary art can be encountered at the **Louisiana Museum**, not far from Copenhagen. This autumn, the museum has dedicated its space to the work of Louise Bourgeois. During her long life – she died in 2010 at the age of 98 – Bourgeois explored her subconscious to an uncommon degree. *Structures of Existence: The Cells* (Gl. Strandvej 13, October 13–February 26; louisiana.dk) features 25 works that investigate the many meanings of “the cell”.

The latest destination for gourmets in Copenhagen is **Vækst** (Sankt Peders Stræde 34, hostvakst.dk). It's in a wing of the *Hotel SP34* and is actually located in a hothouse. The surrounding greenery and garden atmosphere blends well with the items on the menu, as the restaurant's Nordic cuisine emphasises freshness and all kinds of vegetables. The interior by the Danish firm *Genbyg Design* makes use of recycled materials that accentuate the restaurant's cosy and authentic ambience. **BO**



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# Bleisure travel

Text by **AGRA LIEČE**  
Photo by *Alamy*

The leisure side of business



“Bleisure travel” refers to the combination of business trips with quality off-duty time, effectively mixing work and pleasure. It appears that bleisure travel is not the buzzword of the day for nothing. According to a *BridgeStreet Global Hospitality* report, 60% of travellers have taken bleisure trips, with nearly one third of those who have adding a couple of days to the length of their voyage to enjoy non-work activities.

The hospitality industry is taking this trend seriously, but how do such trips benefit the companies that the travellers represent? From the reports of bleisure travellers themselves, it appears that business trips with added leisure time allow employees to work more efficiently and remain more relaxed while away from home. Business travellers are also taking bleisure trips together with their significant others, reducing the strain of being apart on couples, especially if one person in the couple must travel on a regular basis.

Bringing a spouse or other family members along can make bleisure trips more enjoyable. The top three bleisure activities include local cultural experiences, sightseeing and dining. Hotels that previously focussed on business travellers now hire staff members who can serve as experts and advisors in various fields. Well-placed suggestions on what to do in a city can really make a difference to bleisure travellers and their family members.

According to recent statistics, bleisure travellers are almost evenly split between women and men. The majority fall into the 45 to 54-year-old age group, followed closely by 25 to 35-year-olds. Those who are accustomed to a fast-paced and digital lifestyle sometimes even combine business and leisure, turning evening dinners into networking opportunities.

Why not add a day or two to an upcoming business trip? Temporarily ridding your mind of work matters (or discussing them in a less formal atmosphere) might make your homecoming and return to work easier and less stressful than otherwise. **BO**



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Text by **LĪVA OLIŅA**  
Photos courtesy of *Purvu bridēji*  
and **INGA PLŪME**

## Marshlands in all their glory

During the autumn months, Latvia's swamps break out in a sea of colour

Over the past few years, photographers from Latvia have been surprising the world with fantastic autumn photos of the country's marshlands. They have captured sunrises over dew-covered moss carpets that extend out to the horizon, glittering hundred-year-old pines in the morning fog and magical rides on stand-up paddle boards in small marsh ponds. Swamps are among the most beautiful natural environments in Latvia, particularly in the fall.

Although swamps, marshes and bogs cover only 5% of Latvia's territory, that is a high proportion compared to other European countries, where most marshlands have been drained off. And forget the stereotype of swamps as dreary and inaccessible places! They are actually rich in wildlife and often harbour rare plant and bird species. In Latvia, special trails have been set up so that people can get up close to some of these spectacular natural environments.

The Great Ķemeri Bog (Lielais Ķemeru tīrelis) and the Cena Bog (Cenas tīrelis) are easily accessible from Riga and are popular tourist sites, due to the convenient wooden boardwalk trails that have been set up through these territories. Wooden watchtowers have also been erected in places, making for convenient picnic spots. Marshlands can be found all across the country and local guides are often available to guide visitors through bogs where footpaths have not been set up.



The Swamp Waders association of marshland researchers and enthusiasts offers educational hikes with special snowshoes

### Marshlands can be found all across the country

The Swamp Waders (*Purvu bridēji*, [purvubrideji.lv](http://purvubrideji.lv)) association of marshland researchers and enthusiasts offers educational hikes with special snowshoes through pristine natural bogs. One can go on guided individual hikes with a group of friends, or join other organised hikes that are announced on the association's website.

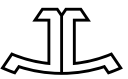
Those who come prepared with warm clothing and sleeping bags can watch the sun set over a swamp from inside a wooden watchtower, then spend a clear night under a brilliant canopy of stars and wake up the following morning in an envelope of white fog. Marshlands are great places for clearing the mind – a mental and emotional detox of sorts. That's probably why many of those who enthusiastically publish the photographs that they have taken of Latvia's marshlands use the hashtag *meditation*. **BO**

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**JAEGER-LECOULTRE**



TV tower and  
world clock at  
Alexanderplatz, Berlin

The talent of men's fashion designer Julian Zigerli, a graduate of the Berlin University of the Arts, has been appreciated by Giorgio Armani himself, who invited Zigerli to present a collection at the Armani Teatro during Milan Fashion Week in 2013.

Berlin's fashion and design districts – Kreuzberg and Neukölln – are often compared with London's Shoreditch. Stores and studios by fashion designers can be found there, along with creative types dressed in normcore, grunge and relaxed street style clothing – the dominating colours being black and white. **BO**

In order to find this unusual fashion store, whose exterior reminds one of a deserted office, one has to open a nondescript door and walk down a dark, winding staircase to the basement. This underground bunker is a real avant-garde fashion mecca for both men and women, with splendid items like shiny *Rick Owens* leather jackets and *Chanel* vintage handbags from the 1980s up for grabs.

Memhardstraße 8  
① apartment.berlin.de

A great place to get acquainted with the latest clothing and accessories by respected Berlin fashion designers and brands like

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Rosenthaler Straße 40/41  
① [berlinfashionnetwork.com](http://berlinfashionnetwork.com)

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Red knapsack by *Picard*, EUR 229, *Picard*  
Brown wallet with strap by *Picard*, EUR 129, *Picard*  
Purple knapsack with pattern by *Ecco*, EUR 179.90, *Ecco*

Blue suitcase by *Parfois*, EUR 69.99, *Parfois*  
Blue bag with flower pattern by *Parfois*, EUR 59.99, *Parfois*  
Cream-coloured suitcase by *Rimowa*, EUR 749, *Begis*  
Dark-coloured beauty case by *Rimowa*, EUR 410, *Begis*

Store addresses in Riga: **Picard:** Galleria Riga shopping centre, Dzirnau iela 67; **Parfois** and **Ecco:** Galerija Centrs shopping centre, Audēju iela 16; **Begis:** Mols shopping centre, Krasta iela 46

Style by **ANNA KUSTIKOVA**  
Photo by **LAURIS VĪKSNE**  
(Picture Agency)

# colour your stay

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Park Inn by Radisson Riga Valdemara is located on the western bank of the Daugava River near the city centre. The hotel is just a 12-minute drive from Riga International Airport (RIX). The Old Town, the city's Art Nouveau district, and the Latvian National Opera are only a few minutes away. Rest well in one of our 178 rooms and enjoy panoramic views of Riga. The hotel offers a fitness centre and parking space.

Park Inn by Radisson Residence Riga Barona is located in the bustling commercial city centre. This Riga hotel and residence provides easy access to businesses, transport options and attractions. Guests can admire picturesque buildings and Art Nouveau architecture in the city centre. Especially convenient for extended stays, each of the 78 apartments includes amenities like a kitchen, a coffee maker, cable television and in-room movies.

## Dining experience

Park Inn by Radisson Riga Valdemara has the only Bocca Buona brand restaurant in Latvia, with an open terrace and relaxing lounge bar, offering exceptional Italian and Mediterranean dishes is the perfect spot to relax with a flavourful meal and a glass of wine. For meetings, the hotel provides the exceptional SMART meeting-food concept, which provides healthy, brain-refreshing meals.

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Text by **KRISTĪNE BUDŽE**, *Pastaiga*  
Photos courtesy of the Latvian National  
Museum of Art

## Porcelain in silver

A new silver five-euro collectible coin is paying tribute to a short but significant period in Latvian applied arts – the work of the *Baltars* porcelain painting workshop.

### WHAT IS IT?

Named *Baltars*. *Porcelain*, the coin has been issued by the Bank of Latvia in a limited edition of only 5,000 exemplars. Its reverse side depicts a reproduction of a porcelain plate titled *Dance*, which famous Latvian artist Romans Suta (1896-1944) created at the *Baltars* workshop in 1927. The centre of the sterling silver coin is slightly indented to reproduce the shape of a porcelain plate. The numismatic masterpiece was designed by prominent Latvian contemporary artist Frančeska Kirke, who has also created the visual design for other Latvian coins and stamps.

The Bank of Latvia is renowned for the high quality and visual appeal of its collectible coins, which have received several awards, including at competitions run by the US-based *World Coin News*.

### WHY IS IT SPECIAL?

Although the *Baltars* porcelain and faience painting workshop operated for only three years, from 1925-1928, the plates and vases that it produced continue to be held in high regard by collectors from all over

Original *Dance* porcelain plate by Romana Suta. 1927.



Reverse side of the silver five-euro *Baltars* coin featuring a reproduction of the *Dance* porcelain plate by Romans Suta



Obverse side of the Bank of Latvia's new *Baltars* coin

the world. The workshop was founded in 1925 by three young Latvian artists: Romans Suta, his wife Aleksandra Beļcova and Sigismunds Vidbergs. They sought to combine the artistic trends of the 1920s with Latvian elements in the production of porcelain objects.

Suta and Beļcova were inspired by the artistic views of Amédée Ozenfant and Charles-Édouard Jeanneret-Gris (who later became known as Le Corbusier), the editors of the *L'Esprit nouveau* arts magazine, whom the Latvian couple met during a trip to Paris in the early 1920s. This French influence can be detected in a number of *Baltars* porcelain works. The workshop made its international debut at the International Exhibition of Modern Decorative and Industrial Arts in Paris in 1925, a seminal event that marked the official debut of what came to be known as the Art Deco style. Although the activities of the *Baltars* workshop began on a successful note, its founders were not successful in their entrepreneurial activities and shut down the workshop in 1928.

### HOW DOES IT FIT INTO INTERIORS?

*Baltars* porcelain plates and vases are displayed as works of art in the homes of private collectors and in museum exhibitions. The collectible coins by the Bank of Latvia, for their part, including the new *Baltars* five-euro silver coin, are usually presented as gifts to friends and family at celebrations marking significant life events. **BO**

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Text by **ILZE POLE**  
Photos courtesy of  
**MIHKEL KORELA**

## This is your captain speaking

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

**MIHKEL KORELA (29),**

from  
**Estonia,**  
captain of  
**Dash8 Q400**  
aircraft  
Hours flown:  
**3,500**

### FAVOURITE RESTAURANT

I fell in love with Italian food when I was in Hawaii 10 years ago and worked in a restaurant named *Arancino di Mare*. Since then, I have always enjoyed eating Italian-style meals. I'd love to go back there and have a blue crab pasta.

### FAVOURITE RUNWAY

Tartu Airport Runway No. 26, because that is where it all started for me. I'm looking forward to touching down there when *airBaltic* starts to fly there again!

### HOBBIES

I really enjoy rallycross. During my studies at pilot school, I was also making auto body parts for rally cars. Since then, I have been hooked on fast cars and especially rallycross. In Estonia, I help to run the rallycross championships.

### THREE THINGS THAT I NEVER LEAVE HOME WITHOUT

My phone, my wallet and my keys.

### HOW IT ALL BEGAN

I was in 9<sup>th</sup> grade and started to think about what I would like to become when I grow up. Because I'm a realistic person, I was interested in something that would have potential in the long run. We have a family friend who was working at the Estonian Aviation Academy, and he suggested that I train to become an airline pilot. That caught my attention and I looked more into it. Later in high school, I worked very hard and even practiced with special tests so that I would do well in my final exams. In Estonia the competition is very tough to get into flight school. When I applied, there were 16 candidates per vacancy, but I managed to get a spot! I graduated four years later, and 10 months after that I piloted my first commercial flight from Riga to Vilnius. I have now been flying as an airline pilot for six years.

### SNAPSHOT TO SHARE

This was taken last year on departure from Ålesund. I think that the Norwegian coastline is one of the most mystical things. You just can't get enough of it.

### BEST THING ABOUT BEING A PILOT

You realise how small the world is. You can jump onto an airplane and three hours later you will be in Rome, 12 hours later in Bangkok, and 20 hours later in New Zealand. I'm still impressed at how many different countries you can visit in one day.

### FAVOURITE BOOK

I have two favourite books that have impacted me the most. One is *Secrets of the Millionaire Mind* by T. Harv Eker and the other is *The Gold Mine Effect* by Rasmus Ankersen.

### LAST DESTINATION FLOWN TO AS A PASSENGER

Stockholm at the beginning of July with good friends. We attended a very interesting conference for three days.

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

They are surprised at how small the cabin is and how many buttons there are. We like to joke that pilots have the office with the best view in the world. Even when it's cloudy below, we can see the sun shining from our office.

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Text by **ROGER NORUM**  
Publicity photos



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EUR 83 | [olloclip.com](http://olloclip.com)

## Expose yourself

Five great gadgets to help you shoot better pictures

### ONABAGS STREET CAMERA AND LAPTOP BAG



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Deter thieves with a slick-looking camera bag that masquerades as an everyday carrier case. Made from waxed canvas with naturally-milled Italian leather and brass tuck-clasp closures, the bag sports a heavily padded interior with plenty of space for a photographer's essentials, including a DSLR, up to four lenses, a flash and even a 15-inch laptop. The zippered front organiser pocket has pouches for hard drives, memory cards and mobile devices. About as stylish as you can get carrying a few grand of kit. Comes in smoke grey, ranger tan and black.  
EUR 248 | [onabags.com](http://onabags.com)

### DJI OSMO

#### Drone in your hand

This cutting-edge 4K stabilised camera lets you capture silky-smooth, cinema-quality footage with no wobble. The spherical camera (1/2.3-inch sensor at f/2.8) can shoot 4K video at 24, 30 or 60 fps, slow-motion footage at 120 fps, time lapses, automated panoramas and even 12-MP RAW stills. The 3-axis, stabiliser gimbal is powered by brushless motors, while the "monitor" sitting on top of the joystick is actually your mobile device's screen. Stores around 60 minutes of 4K recording on a micro SD card, with six hours of standby on a single battery charge. Weighs 201 grams. Think of it as an expensive selfie stick that lets you shoot feature-length HD films.

EUR 570 | [dji.com](http://dji.com)



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This multi-function device is perfect for on-the-go photographers, bloggers and content producers. Two functions make it stand out from the crowd. First, the device charges smartphones and tablets fast – the 5,400 mAh battery gives up to two full charges. Then, it lets you wirelessly access 64 GB of built-in storage (extendable via USB drives and SD cards), enabling backup copies of photos, videos and other files. Works with all mobile devices. Indispensable for shutter button-happy snappers.

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Flashes? Ugh, they're SO yesterday. Bursts of light mean that you've no idea what your photos are going to look like until after you shoot them. Nor do flashes work for video. Now, the image experts at *Manfrotto* have come up with a portable, energy-efficient "continuous lighting" device: 8 LED lamps that are perfect for indoor and close-range photography, giving you access to different lighting angles and effects. Powered by a rechargeable, lithium-ion battery, it offers a dimmer control as well as colour temperature and diffusion filters.

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## Perfect for the fall

Autumn vegetable soups are especially delicious when you include warming spices to counterbalance the cool weather outside.

### Spice of the month

Turmeric is a healthy spice that has been used since ancient times. Many are drawn by its bright yellow colour and particular taste. The spice's active component, curcumin, is said to be an antioxidant that helps to fight infection and strengthens the immune system. Add some turmeric to fresh fall vegetables like pumpkins, carrots and garlic for a super tasty meal.

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

#### Ingredients

1 kg pumpkin  
3 large carrots  
1 head of garlic  
1 onion  
1/2 stem lemongrass  
1 tsp. turmeric powder  
2/3 cup coconut milk  
3 cups water  
1/2 tsp. Himalayan salt  
1 small pinch freshly ground  
nutmeg  
1 small pinch freshly ground pepper  
Olive oil for sprinkling  
Vegetable oil for baking  
Various seeds for sprinkling  
(pumpkin, roasted sunflower and  
sesame seeds)

#### Preparation

Slice the pumpkin into segments, remove the seeds and place with the skin side down onto a baking pan that has been covered with baking paper. Peel the carrots, cut them into disks and add to the pumpkin. Slice the head of garlic in half horizontally and place the sliced sides upward onto the baking pan. Sprinkle some olive oil and salt on the vegetables and grate the nutmeg over the pumpkin. Bake in the oven at 190°C for about 30 minutes until the carrots are soft.

Peel and finely chop the onion. Cut the dry part off the lemongrass stem and finely chop the rest. Heat some oil in a deep pan and fry the onion together with the lemongrass until the onion becomes soft. Add the water, a pinch of salt and the freshly ground pepper. Boil at low heat for 5 minutes.

Remove the skin from the baked pumpkin and put its flesh into a blender. Add the baked carrots, garlic cloves (with their skin removed) and turmeric. Then pour in the coconut milk and lemongrass-onion broth. Blend all of the ingredients to a uniform consistency.

Sprinkle the seeds over the soup before serving. **BO**

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## Feasts out in nature

An increasing number of people are putting on their hiking boots and heading off to the countryside to enjoy tasty meals in the great outdoors.

**G**astronomic adventures under the open sky have become a popular food trend in many countries. Elite chefs put their creativity to the test by opening one-day restaurants in unusual settings like forests, meadows and parks. Apart from the fact that overstressed office workers are eager to experience something new and different from classical three-course meals, adventurous chefs themselves (whose profession is quite stressful by definition) also welcome the chance to hone their skills in outdoor environments.

During the past year, Gundega Skudriņa has enjoyed considerable success by presenting dinner meals in rural Latvian settings accompanied by artistic performances. Her company *Skudras Metropole* has served guests at the edge of a scenic frozen lake in the winter, amid the blooming flowers of a botanical garden in the spring, on a sandy seaside beach in the summer, and on the green lawn of a manor park in the fall.

Rural surroundings aside, the main requirement for a fantastic



Contemporary chefs won't prepare chocolate in the traditional manner, but might instead use the latest technologies

countryside meal is a skilled chef, who must make optimal use of seasonal ingredients such as fall berries and mushrooms and display innovative preparation methods to surprise the guests.

"In untamed cuisine, contemporary chefs won't prepare wood sorrel in the traditional manner, but might instead use the latest technologies, such as *Thermomix* kitchen appliances and liquid nitrogen," says Skudriņa.

Naturally, such fancy attributes are not a prerequisite for a great outdoor meal. During the month of October, when autumn's colours shine forth in their full glory, one can easily take a hiking trip with family members and friends to enjoy a homemade picnic at a picturesque location. Add some tasteful porcelain tableware, cloth napkins, blankets, candles and other mood-enhancing items to your knapsack and a festive mood will be guaranteed.

While picnic meals can be prepared at home beforehand, it's hard to beat the taste of a healthy lunch that has been cooked on a portable gas range under the open sky. **BO**

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# A perfect balance

Text by **AGRA LIEGE**  
Publicity photos



Copenhagen is an easygoing, modern and charming metropolis. *Baltic Outlook* takes a tour inside a cosy apartment in the Danish capital that incorporates all three of these attributes.



Line Øhlenschläger and her daughter Bjørk

## The 120 m<sup>2</sup> four-room apartment is inhabited

by Line Øhlenschläger, her husband Lasse and their daughter Bjørk, with a baby son to join them soon. As the art director at the renowned Swedish design company *Vipp*, Line has succeeded in creating a light-filled and cosy interior.

The family's fourth-floor flat can be found on Amager Island, approximately two kilometres from the city centre. Formerly a farming and working-class area, the island is now an up-and-coming location for students and young families. The building in which the Øhlenschläger family lives is called a *Hollænderhuset*, or a Dutch house. This name stems from the island's history – in the early 1500s, Danish King Christian II invited around 200 Dutch citizens to farm crops for the royal family, promising them free housing in return.

When Line and Lasse started looking for a home, they wanted a child-friendly courtyard where their daughter Bjørk could play, and they wanted to be close to the city centre.

"The view of the Church of Our Saviour in Christianshavn and the fireworks from the Tivoli Gardens are added bonuses," Line says with a smile.

Initially, the apartment was in poor condition.

"It was very plain. The floors were worn down and the kitchen was outdated," Lina remembers. The family brought the original pine wood floors back to life, installed a new kitchen and added a soft colour palette to the walls.

"We wanted to respect the classic elements that were already there, such as the high stucco ceilings and large windows, so we added tall wall panels that give an air of Old Copenhagen," Line states.



A dusty colour palette in the dining room and living room is complemented with a mix of furniture and objects made of natural materials.



▲ Line likes to surround herself with things from her work and from special past events, as well as family heirlooms. Her home is also a place where new ideas are constantly being tested.

"A big part of my job at *Vipp* is to find out how the products can be presented in a home setting, so I often bring new products home to play around with them in a real setting. Some of them end up staying here," she says with a laugh.





◀ Line and Lasse put a great deal of thought into choosing the right kitchen décor for their home. As in the majority of apartments in Copenhagen, the kitchen is not that big, so the family had to be creative. A classic solution would have been a kitchen countertop in white, but Line and Lasse went in the opposite direction and chose one in black powder-coated steel to add contrast to the space.

▼ “Choosing a *Vipp* kitchen counter for our home was a pretty obvious decision,” Line says. “I’ve had the chance to experience the benefits of it through my work. It is sturdy and raised on legs, so it is easy to clean underneath. The stainless steel worktop is easy to wipe down with a cloth. But most importantly, the modular concept allowed us to get a kitchen counter that fitted the limited space exactly.”



▲ Line and Lasse have filled their home with a mix of both modern items and old classics.

► Although 120 m<sup>2</sup> is considered to be large for a Copenhagen apartment, Line and Lasse had to make the most of the smaller quarters, such as the bedroom, kitchen and their daughter's room. Bjørk's room is located next to the kitchen and was originally a maid's room.

“The room is quite long and narrow. We wanted to avoid a tunnel-like feel and make the space playful for Bjørk,” says Line. The solution was decorating the room with wallpaper, adding shelves for the toys and lots of colourful details.



▲ The master bedroom is quite spacious but didn't have a closet, so Line and Lasse installed a dividing wall for a small walk-in to store the family's clothes.





# TEL AVIV VIBRATIONS

Text by **UNA MEISTERE**,  
[anothertravelguide.com](http://anothertravelguide.com)  
Photos by **AINĀRS ĒRGLIS**

Bad luck, somebody has already taken the Anothertravelguide brochure about Tel Aviv. But don't worry, all the information is also available at [ANOTHERTRAVELGUIDE.COM](http://ANOTHERTRAVELGUIDE.COM) in cooperation with *airBaltic*.

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As we drive from Tel Aviv's airport to the centre of the city at four in the morning, it feels like it could be about ten in the evening. Rothschild Boulevard is not asleep, the lights are on in the cafés, and they are full of people. Tel Aviv's nightlife is going full swing. I notice that the small shop next to the *Maxim Hotel*, where I'm staying, is also open. The hotel is small, but it's located near the beach, and the first thing that I see out my window when it gets light is the Mediterranean Sea. The water and sky are almost the same bright shade of blue. At ten in the morning, the sun is almost at its zenith, and every now and then some loosely dressed holidaymakers or children with swim rings around their waists cross the street separating the city from the sea. Along the promenade, a group of people jog towards a healthier lifestyle, while others lazily relax on the beach's sands. In early September, the water temperature is about 28°C.

But something in the atmosphere here, which otherwise resembles a typical postcard vacation spot, differs from beach scenes elsewhere in the world. Next to the sun umbrellas in the sand, one finds small stands full of artwork. This year, in collaboration with the Tel Aviv Museum of Art, the city's beach has been turned into an art gallery that is displaying masterpieces dedicated to the theme of summer. There one can admire works by well-known Israeli artists as well as a few international legends, such as Pablo Picasso, Wassily Kandinsky, Henri Matisse and Nachum Gutman. Granted, these are merely reproductions of famous original paintings that can be seen nearby at the Tel Aviv Museum of Art.

Art plays quite a symbolic role in Tel Aviv's history. On May 14, 1948, Israel signed its declaration of independence at the Dizengoff House. The building now houses a museum dedicated to that historic event, but at the time (1932–1971) it was a private residence that served as the Tel Aviv Museum of Art. Meir Dizengoff (1861–1936) was the first mayor of Tel Aviv (1911–1922) and a passionate art collector. After the death of his wife in 1930, he donated his house to the city on the condition that the space be used to open a museum. Indeed, the entire first floor of the house became a museum, while Dizengoff himself continued to live on the second floor. The museum's collection symbolically began with *Jew with Torah* (1925), a painting by Jewish-Russian-French





Tel Aviv Museum of Art

artist Marc Chagall that Dizengoff had received from Chagall and that had inspired him to start a museum. The painting still bears the inventory “No. 1” in the museum collection’s register of artwork. *Jew with Torah*, whose style is quite atypical compared to other paintings by Chagall, can be seen in the museum’s permanent exhibition.

As the museum’s collection grew, it needed more space. Thus, the Helena Rubinstein Pavilion for Contemporary Art was built in 1959. It is still considered to be one of the most beautiful exhibition spaces in the city. However, the museum moved again in 1971 to its current home on King Saul Avenue. This concrete building is a classic example of 1970s Brutalist architecture. Its vestibule is dominated by a gigantic mural by Roy Lichtenstein, the American icon of pop art. Lichtenstein, who was 66 years old at the time, made the work of art right there, on the floor of the museum. His donation to the museum consists of two parts, one of which is abstract, while the other contains unmistakable references to works of art in the museum’s collection (Picasso, Chagall, Oskar Schlemmer and others) as well as Lichtenstein’s own artwork.

The zigzag line in one half of the mural reflects the zigzag-shaped staircase directly across from it and also quotes Schlemmer’s 1932 painting *Bauhaus Stairway*, thereby serving as a reminder of the influence that the Bauhaus school of architecture has had on the appearance of Tel Aviv. Also referred to as the White City, Tel Aviv is known as the city with the highest concentration of Bauhaus-style architecture. With the Nazi Party’s rise to power in Germany in the 1930s, at least 17 Jewish students of the prestigious Bauhaus School emigrated to the British Mandate of Palestine and began actively working in Tel Aviv’s urban housing sector. More than 4,000 Bauhaus-style buildings were built in the city, and the popularity of this architectural style in Israel at that time is explained as corresponding to the Socialist-



Elma Arts Complex Luxury Hotel

Zionist movement’s desire to create a new world. In 2003, UNESCO added Tel Aviv’s White City to its list of world cultural heritage sites, describing it as “an outstanding example of new town planning and architecture in the early 20<sup>th</sup> century”.

However, due to Tel Aviv’s hot summers, the Bauhaus style was adapted to local conditions. For example, most buildings were painted white in order to reflect the sunlight. The large glazed surfaces typical of the European Bauhaus style were replaced in Tel Aviv with small windows that prevented rooms from becoming overheated. And the strategically placed balconies served as spaces for sea breezes to blow through. The extremes of the city’s Mediterranean and desert climate have ravaged the buildings quite quickly, which is why many are in the process of being renovated, while others still await their turn to be revitalised.

Interestingly, one of the most vivid pieces of recent architecture in the city, the new addition to the Tel Aviv Museum of Art that opened in 2011, also hints considerably at the Bauhaus style. Designed by American architect Preston Scott Cohen, the outer shell of the building is made of 430 polished, rectangular cement panels. A light-filled atrium called the Lightfall forms the central interior element and acts as a separate exhibition space that is regularly devoted to site-specific works of art.

A spiral-shaped staircase winds around the museum’s atrium, taking visitors on an exciting voyage through the galleries spread out on the five floors of the museum’s new addition. Each of the galleries is in a different shape, and all are twisted around the central atrium.

According to Anna Mihailova Adamsky, the director of international relations and development at the Tel Aviv Museum of Art, “The new museum building was acutely necessary, because, as the collection grew, there was no more space to



View of Tel Aviv from the Jaffa Port

adequately display Israeli art. An international competition was organised, and the task for the architects was quite challenging, considering the limited space available for the new construction. Not only is the site triangular, but it also has a number of restrictions. For example, the new building could not be very high due to the residential district behind it and the military base across the street.”

The patrons of the project are Herta and Paul Amir, art collectors who live in Los Angeles. In fact, private donations and support have always played a major role in the history of the Tel Aviv Museum of Art. Much of its collection was built as the result of acquiring private collections or receiving donations of individual works of art from their owners. Many of the donating families still retain close links with the museum.



Dome of the Rock in Jerusalem

“Some of the works have to be hung in specific settings, based on the wishes of the people who donated them. Thus, every collection carries a personal touch,” says Adamsky.

In an effort to support the local art scene, the museum worked together with the Givon Gallery, one of Tel Aviv’s most respectable art galleries, to establish the annual Shmuel Givon Prize for young artists in 2001.

### Culture and quality of life

The Givon Gallery’s exhibition space – the Givon Art Forum – is located in Neve Tzedek, one of the oldest and most charming neighbourhoods of Tel Aviv. But Neve Tzedek is also one of the city’s most bohemian and youthful neighbourhoods. Resembling a small village dropped in among the surrounding high-rise



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buildings, its mix of narrow streets, old buildings with reminiscences of Art Nouveau and Bauhaus, small cafés, design shops and galleries makes it one of the most inspiring places for a stroll in the city.

The history of Neve Tzedek stretches back to the late 19<sup>th</sup> century, when it became the first Jewish district outside the walls of crowded Jaffa. Translated into English, the neighbourhood's name means "Oasis of Justice". Officially, the neighbourhood is said to have been born in 1887, more than 20 years before Tel Aviv was established as a city. Neve Tzedek has since experienced periods of neglect and abandonment, with the latest revival beginning at the end of the 20<sup>th</sup> century. Because of its interesting and dynamic atmosphere, it has always attracted artists, writers and other creative types and remains just such an oasis for them today as well.

The Givon Art Forum is located in a late-19<sup>th</sup>-century building, and when I ring the doorbell, Noemi Givon herself invites me inside. She is the owner of the gallery and one of the most prominent people on Tel Aviv's art scene. Her father, art collector Sam Givon, began the Givon Gallery in 1974.

"My parents moved to Israel in the 1930s from Germany," explains Givon. "They began collecting in the 1950s, when they received restitution money from Germany. They decided to collect art with this, because I think that at the time they felt a very great need for culture. When the State of Israel was established, people were concentrating on consolidating the country's existence. There was an ideology, but a proper, modern culture was just beginning. For example, in 1948, when Israel gained its independence, it was invited to the Venice Biennale and the government didn't even know what to do with the invitation. It invited a well-known Israeli artist, Yossef Zartitsky, to assemble a group that would represent Israel at the biennial. This group began a new art movement called New Horizons, which later became known for "lyrical abstractionism". This group formed the basis of Israeli art from then until now. It is about universalism. They believed that if you make universal art, local things will creep into the art anyway.

"Most of these artists came here from Europe," Givon continues, "and they came with culture already. We are all immigrants here, because we have a bag on our shoulder. Our parents came here with nothing, but they made a new life. And they wanted to create a new quality of life. So they were looking to make, to find and to participate in culture. If we want to live here, one of the things that helps us to keep our quality of life is art. And to enhance it, we need to support it."

A visit to the **Israel Museum** is a must. Located in Jerusalem, it is not only the largest cultural institution in the country, but also one of the most impressive museums of art and archaeology in the world. Founded in 1965, the museum houses works dating from prehistory to the present day and is home to the world's most extensive holding of biblical and other objects from the Holy Land – more than 500,000 artefacts. An extensive reconstruction project begun in 2010 enlarged the museum and modernised its spaces.

The museum's white, temple-like Shrine of the Book building holds one of the most unique archaeological finds of the 20<sup>th</sup> century, the Dead Sea Scrolls. These contain the third oldest surviving manuscripts of Hebrew Bible texts.

The museum's sculpture garden is also special. The Billy Rose Art Garden, which was designed by Japanese-American sculptor Isamu Noguchi, is one of the most superb open-air sculpture parks in the world. On view are works by modern masters, including Jacques Lipchitz, Henry Moore, Claes Oldenburg, Pablo Picasso, Auguste Rodin and David Smith, together with more recent site-specific commissions by such artists as Magdalena Abakanowicz, Mark Dion, James Turrell and Micha Ullman.

Israelis have a habit of placing **books** that they no longer need outside on the street by the door of their houses, thereby letting them be found by others and given a new home. Such book "exchange spots" can be found throughout the city.

For those who are interested in fashion design, it's worth noting the name of **Aviva**

Amos Schocken, the publisher of *Haaretz*, Israel's oldest and most liberal newspaper, is another active supporter of the local art scene. *Haaretz* was established in 1918 and is published in both Hebrew and English versions (the latest is sold together with the *International New York Times*). The grey concrete industrial structure in which it is published is located in the up-and-coming southern part of Tel Aviv to which – in part due to its low rent prices – many artists are moving their studios. Prestigious art galleries are opening up branches there as well. The area has a harsh, industrial aura with no trace of Bauhaus. The former factories are now covered with graffiti.

Schocken recently opened his own art space across from the publishing house in order to make at least part of his large collection available to the public. Art is also displayed in the *Haaretz* offices. Schocken chooses the pieces for the public spaces, while employees may choose works for their own offices. Schocken is 70 years old, tall and slender, and he communicates in an intellectually aristocratic manner. When asked why he feels a need to be around art, he replies:

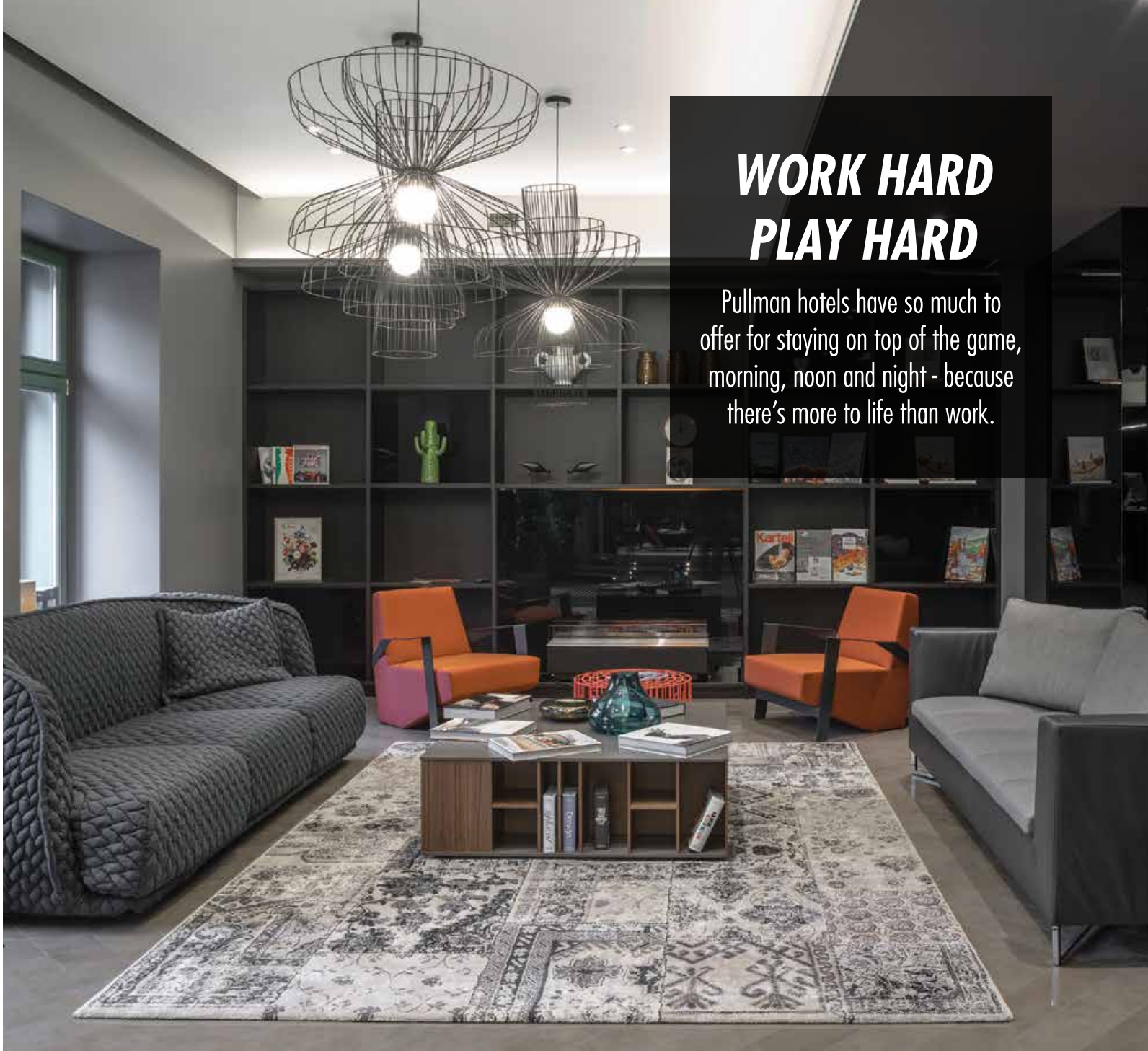
"First of all, it's interesting. It's interesting to see the works, to meet the artists, to talk with them about their projects. I don't think that I'm professional in the way that some people in the art world are. Maybe my approach is more intuitive. Over the years, I think I developed the ability to identify what is good and what is not so good, according to my own eye. Also, I'm interested in the relationship between art and society, which also has something to do with working with the newspaper. There are a lot of political elements in contemporary art, about what people are doing in Israel. We have a lot of art that deals with political situations. The relationship between Jews and Arabs. Issues between different communities, because there are differences, there are tensions. Gender issues, sexuality. All of these issues also come up in a newspaper, but they also have an expression in art. So, I find this interesting."

### A home for music and art

About an hour-and-a-half's drive north of Tel Aviv, on the Mediterranean coast and at the foot of Mount Carmel, is the small town of Zikhron Ya'akov. It was founded in 1882 by Baron Edmond de Rothschild, a Jewish philanthropist and member of the legendary Rothschild family, who created and financially supported several *moshav*s (rural settlements) in what is now Israel. In Hebrew, the word *zikhron* means "memory". Historically, the main source of income in this area has been winemaking, with the first winery opening already

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Western Wall in Jerusalem



Israel Museum in Jerusalem

in 1889 (it now belongs to *Carmel Mizrahi Wineries*). During the British Mandate (1917-1948) the town became a favourite holiday destination and remains so to this day.

But Zikhron Ya'akov also figures prominently in Israel's architectural history. One of the finest examples of Brutalist architecture in the country was built there in the late 1960s – the Mivtachim Sanatorium. Its designer Yaakov Rechter (1924–2001) received the prestigious Israel Prize for architecture in 1972, and the building also gained significant international publicity. From the outside, the edifice looks like a white, concrete accordion frozen in one of its loudest chords, unable to fold back together again. The 7,750-square-metre modular structure stretches along the mountain slope, gracing it like a crown, literally swimming in the landscape between the earth and the sky, creating a monumental and surreal impression. The sanatorium initially operated under the wing of the Histadrut Israeli labour organisation and served as a retreat. However, as

**Zilberman** (23 Meltchet St.), a young and dynamic Tel Aviv fashion designer. Her clothing collections combine feminine elegance with masculine strength

If you want to get acquainted with Tel Aviv's contemporary art scene, there's no better guide than **Sarah Peguine**. Having studied art history at the Courtauld Institute of Art in London, she returned to Israel in 2008 and created the *Oh-So-Arty* blog ([ohsoarty.com](http://ohsoarty.com)), which provides information about current exhibitions and the best art galleries in Tel Aviv. If you arrange for Peguine to take you on an art tour, you'll be able to visit artists' studios and meet with gallery owners.

the influence of the Labour Party waned, it was gradually forgotten and finally closed in 2004.

Eventually, the local government decided to sell the building at auction, and one of the potential buyers intended to demolish the former sanatorium to make room for residential housing. That's what might have happened if the art collector and philanthropist Lily Elstein had not arrived in Zikhron Ya'akov by chance. She had sentimental feelings for the town, because her great-grandparents had been among its founders and at least 60 of her cousins still live there. The locals joke that the number might be significantly higher. Elstein's husband, now deceased, was the son of the founder of *Teva Pharmaceuticals*, Israel's largest pharmaceutical company.

"Those were the very last days before the sale was to go through. I made my decision in a matter of hours and thereby saved the building. When I arrived, I immediately knew it would be a home for art and artists," says Elstein when I meet her at what

is now known as the Elma Arts Complex Luxury Hotel and Culture Centre. She bought the former sanatorium for 20 million US dollars, which was twice the original price, and the reconstruction lasted ten years, only opening to the public in January of last year. Initially, the project's priority was art and music; the idea of a hotel developed later.

Today, it's hard to find another project of the same scope and creative vision as the Elma Arts Complex Luxury Hotel and Culture Centre. About 750 square metres of the building are devoted to art, serving as a backdrop to Elstein's own collection and providing space for the art galleries with which she collaborates. The centre also has two concert halls, one of which is called the Cube and is more suitable for cabaret-style performances. The second concert hall seats 450 and was designed by the internationally known New York-based architecture firm *Arup/Artec*. The hall prides itself in having the best acoustics and the only pipe organ in the country. The organ is generally not associated with Jewish culture, but, as Elstein's assistant explains, several 16<sup>th</sup>-century synagogues did have organs, and there are also organists of Jewish heritage.

Elstein is now 86 years old. She is a petite woman with fine facial features, wears only minimal make-up and is elegantly dressed. Her gaze is sharp and she notices the smallest details. With considerate thoughtfulness, several times during our conversation, she moves my chair so that my back does not get too hot in the southern sunlight pouring in through the large window. She tells me that the Elma Arts Complex Luxury Hotel and Culture Centre is her dream come true. But she also does not hide the fact that she has another dream – that of establishing a biennial so that local and foreign artists can meet and give birth to new ideas. Elstein has studied art history and is active in the Tel Aviv Museum of Art. She is also on the board of several other Israeli cultural institutions.

The original façade of the sanatorium was preserved during reconstruction, although the actual structure was adapted to the demands and standards of the 21<sup>st</sup> century. In addition, the original architect's son, who is also an architect, oversaw the reconstruction. All of the hotel's windows face the Mediterranean Sea. The complex also has several terraces and even its own amphitheatre. The basic construction of the building is made of concrete with wood imprints, a texture that resembles a work of art in and of itself. The hallway stretching like a snake from one end of the building to the other also serves as an art gallery and does not have a single straight wall. The windows are situated along the hallway in such a way as to create a surreal mirror effect.

Despite the complex's multifunctional character, it has only one entrance, and the central element is a 26-tonne marble sculpture by internationally known Israeli artist Sigalit Landau. Incidentally, it is her first work in marble.

"I have a very personal relationship with it," says Elstein. "The two of us went to Italy together to choose the marble. That's what I like the best, being together with an artist during the making of a work of art. Of course, they always need money in order to realise their projects. And it's happened so that I've spent very much. For this sculpture, too. We were in Italy several times, and on the way to Carrara we stopped in Florence to see Michelangelo's David



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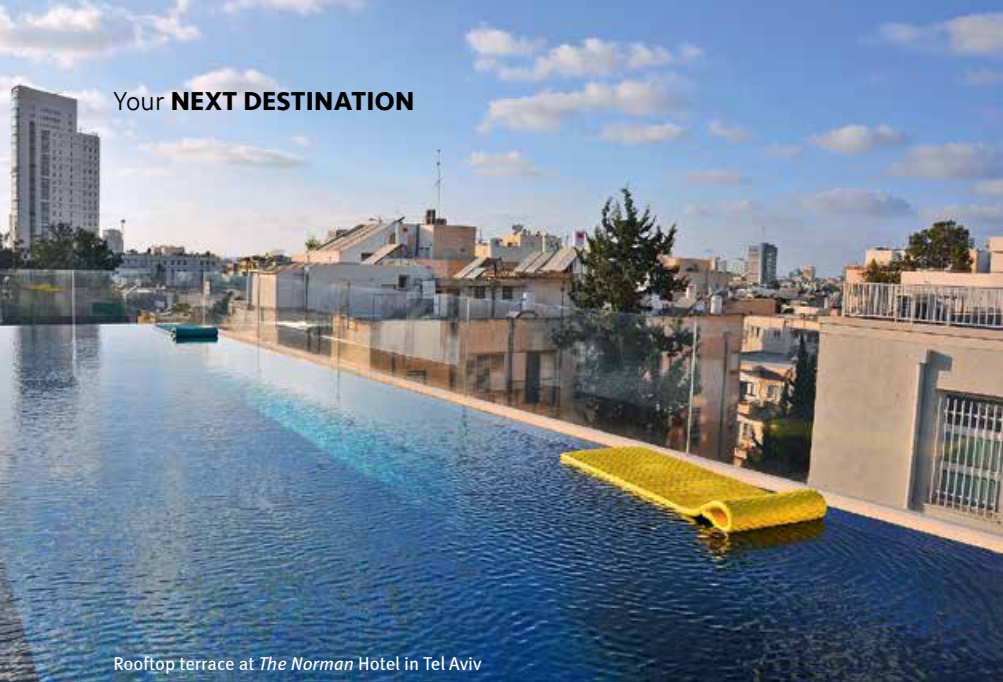
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Rooftop terrace at *The Norman* Hotel in Tel Aviv

one more time in person. I thought it was important to go there before we chose the marble for this work. In our case, it wasn't even so important that our material be marble and specifically from Carrara, and, in the end, what we eventually found was actually from Portugal. Michelangelo's David is made of white rock, but Landau wanted something coloured. We did not find a piece as big as Landau wanted, so the sculpture is made of two separate pieces. And they're different colours, too—pinkish and amber."

Elstein has worked with Landau for 16 years, and she has also supported Landau's newest project, *Salt Bride*, which could be seen this summer at the Marlborough Contemporary in London. For this project, Landau plunged a black, early-20<sup>th</sup>-century dress into the waters of the Dead Sea for two months, photo documenting the formation of salt crystals on the fabric. The gown is a replica of the costume worn by the female character Leah in the canonical Yiddish play *The Dybbuk*, as portrayed by legendary actress Hanna Rovina. Written by S. Ansky between 1913 and 1916, *The Dybbuk* tells the story of a young bride possessed by an evil spirit and subsequently exorcised.

Through the process of crystallisation, the black mourning garment in Landau's project turned into a white wedding dress. The resulting series of eight photographs is currently a part of Elstein's art collection and can be seen in one of the galleries at the Elma Arts Complex.

"When the dress was pulled from the Dead Sea, it looked like a sculpture. I hope that one day we'll be able to place it next to these photographs," says Elstein.

When asked what she sees as an art collector's greatest responsibility, Elstein answers: "To know the artists when they are young and hope to be well known. If I can help them fulfil this dream by buying their art and supporting its creation,

I am happy." Elstein began collecting art when she was 25 years old, and she currently has more than 500 works of art in her collection.

"I would like for the majority of them to be on public view," she adds. Elstein continues to add to her collection, acquiring a new work of art almost every month. "Buying art is my passion, and when I do so, I always say that I'm contributing to the artist. Behind every work of art is an artist, and therefore I support that artist and his or her future creative process." The Elma Arts Luxury Hotel and Culture Centre also contains six artists' residences.

Each city and each place has its own special feel, an imprint that it leaves on a person, an essence that remains in memory. On my way from the Elma Arts Luxury Hotel back to Tel Aviv, I wonder about the imprint that Israel will leave on my mind. It's my first time there, and I've come for an inexcusably short time – only three days. I realise that the special feeling comes from the country's people and hospitality. The imprint that they have left is such that I definitely hope to return.

*A special thank you to Noemi Givon for her hospitality and support in the creation of this article. Heartfelt thanks also to the Israeli Ministry of Tourism and Ami Allon personally for providing accommodation during this trip.*

Insider's view



**What do you like most about living in Tel Aviv?**

Tel Aviv is a very welcoming place, no matter who you are and where you come from. It is also very laid-back, for better or worse, but I like it. The weather is great most of the time, people are good-looking and everyone has a dog. Add amazing food, beautiful beaches, creative energy and chatty taxi drivers to the mix. What's not to like?

**What should one definitely do to catch the vibe of Tel Aviv in all of its diversity?**

It's so hard to identify a single thing, so here are a few: stroll through Levinsky Market on a Friday morning and savour its flavours, scents and stories. Stop for coffee at one of the historic kiosks in the centre of Rothschild Boulevard. Check out the small boutiques in Neve Tzedek, one of Tel Aviv's oldest districts, and go to the beach!

**What is your favourite neighbourhood in Tel Aviv and why?**

I gravitate towards the southern part of the city and like spending time in areas like Florentin, Noga and Jaffa Flea Market. Gentrification notwithstanding, these areas have still kept their character and authenticity, where bohemian and creative types mix with the working class and where people of different ethnic and cultural backgrounds contribute their stories to the rich urban canvas. It's best to enjoy these areas when you are not in a rush.

**What are your favourite architectural landmarks in Tel Aviv?**

Tel Aviv is well known for its White City architecture and has the largest number of buildings in the International style of any city in the world. You will notice either spectacularly renovated or gracefully dilapidated exemplars throughout the city. My favourite architectural landmark, though, is Asia House, a unique curvilinear structure from the late 1970s that stands out from the Brutalist style, which was popular back then.

**Can you name your five favourite restaurants and cafés in Tel Aviv? Why are they your favourites?**

The first one, hands down, would be *Cafelix* – an unassuming coffee house and roastery that serves the best coffee in Tel Aviv. The baristas are as excellent as the coffee they make. An

# Tel Aviv is a city that never sleeps

*Anna Mihailova Adamsky was born in Riga, educated in Europe and the USA, and now calls Tel Aviv her second home. After a diverse and extensive career of practicing law in the EU, America and Israel, she became drawn to contemporary art and museums. Adamsky is currently the director of international relations and development at the Tel Aviv Museum of Art, Israel's foremost modern and contemporary art museum.*

energy boost and great mood for the day are guaranteed.

I also have to mention *Abu Hassan/Alì Karavan*, which has the most amazing hummus. It goes without saying that one cannot visit Israel without trying this dish. Hummus is not just food, it's a matter of culture. *Abu Hassan* is the kind of place where you are not given a menu and there is always a line. The place started in 1959 near the Jaffa port and now has three branches, all of them in Jaffa.

Another one of my favourites is *Casino San Remo*, a local bar and café in the Noga district of Tel Aviv. It's great for breakfasts, long talks, burgers, people-watching, late-night drinks and pretty much everything, depending on what you're in the mood for. I once had friends visiting from Canada and we ended up there for breakfast, lunch and dinner on a single day.

For a more upscale dining experience, I would recommend the *Pastel Brasserie and Bar* at the Tel Aviv Museum of Art. *Pastel* offers an inventive twist on classic French cuisine with seasonal produce and local flavours. It is a perfect spot for those who love art and appreciate good food and good design. Go there during the day for a power lunch, and in the evening for a romantic dinner.

*Jaffa-Tel Aviv* is the restaurant of Israel's celebrity chef Haim Cohen, and it will require you to venture beyond the confines of your typical tourist route. It is an embodiment (at the higher end) of what Israeli cuisine really is, blending seamlessly the best of Eastern and Western culinary traditions.

**Where do you recommend your friends stay in Tel Aviv?**

My close friends can count on a spare couch at my place. I actually recommend spending less on accommodation when visiting Tel Aviv, because you will likely not use your hotel room very much. There are so many things to do outside, day and night! A good number of recently opened boutique hotels may appeal to design aficionados. If you go for this option and your budget allows it, consider *The Norman*, the epitome of urban chic and understated elegance.

**What is the biggest stereotype about Tel Aviv and is it true?**

They say that Tel Aviv is a non-stop city that never sleeps, and this is indeed true. **BO**

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# WHAT'S ON YOUR PLATE?

Next year, Riga and the Gauja River Valley (which includes the central Latvian cities of Sigulda, Cēsis and Valmiera) will officially become a European Region of Gastronomy (ERG), together with central Denmark and the Danish city of Aarhus as well as the Lombardy region of Italy. Each year, the gastronomic traditions of three different European regions are highlighted in order to promote gastronomic tourism and maintain established regional cooking traditions.

*Baltic Outlook* author Ainārs Ērglis invited four well-known Latvian chefs to engage in a discussion about the challenges that they face, about regional cuisine and about the latest restaurant cooking trends. They are just four of many skilled chefs who combine Latvian cuisine with French, Italian and other influences. Latvians have long been eating foods that can be found in the forests, meadows and gardens next to their homes, as well as in their country's rivers and lakes. This concept could be called Nature on a Plate and will be emphasised by Latvia at next year's ERG events.

*Baltic Outlook* invited four well-known Latvian chefs to engage in a discussion about the challenges that they face, about regional cuisine and about the latest restaurant cooking trends

Text by **AINĀRS ĒRGLIS**  
Photos from publicity materials  
and by **GATIS GIERTS** and  
**ĢIRTS OZOLIŅŠ** (Picture Agency)  
Project assistant: **ILZE VĪTOLA**

Mārtiņš Rītiņš opened the *Vincents* restaurant in Riga 22 years ago and remains its head chef. He is considered to be the pioneer of haute cuisine in Latvia and has served the likes of US President George W. Bush, Elton John and Queen Elizabeth II, to name only a few famous personalities. He also founded the Slow Food movement in Latvia and passionately supports the use of local and seasonal foods.

Also taking part in the discussions is one of Rītiņš' former disciples, Kaspars Jansons, who is now the head chef at the *Muus* restaurant in the Latvian capital. Before that, Jansons worked at *Bergs* in Riga, which is considered to be one of the best restaurants in Europe, and interned at *Noma* in Copenhagen, which has been ranked the best restaurant in the world four times by *Restaurant* magazine. As a fine dining virtuoso, Jansons specialises in Nordic cuisine with a modern twist.

The youngest chef to take part in the discussion is Māris Astičs, who began his career as a chef under the guidance of Jansons. He is the chef and co-owner of the recently opened *Ferma* (Farm) restaurant in Riga and heads the city's Restaurant Service School. His mission is to provide

high-quality food in accordance with the wishes of his customers.

The fourth participant in the discussion is chef Dzintars Kristovskis, a European Region of Gastronomy 2017 ambassador. He began his career as a chef at a kebab eatery more than 10 years ago and says that his experience has taught him much about what not to do in the restaurant business. He heads the *Valmiermuižas vēstniecība Rīgā* (Embassy of Valmiermuiža in Riga), a restaurant that serves beer by the Valmiera-based *Valmiermuiža* microbrewery, along with Nordic-style meals made from local products.

**I'd like to start off by asking whether you consider Latvian cuisine to be an impediment that hinders your creativity, or instead a stimulating challenge?**

Dzintars Kristovskis: At first, I definitely saw it as an impediment, but now Latvian cuisine stimulates me to think up new recipes. One colleague of mine recently said that nowadays chefs don't want to think too hard. They just want to take three ingredients and put them together on a plate. I think that it's the opposite. When you have a limited number of ingredients,



## MĀRTIŅŠ RĪTIŅŠ, founder and head chef at Vincents

In order to be the best restaurant, you have to give your customers the best that there is to offer at a given place and time, because second best is not good enough. My restaurant works with traditionally grown and seasonal products. For example, the wild duck hunting season starts on the second Saturday of August. From then on for the next few months of the hunting season, *Vincents* will include wild duck on its menu. That's part of the Slow Food philosophy, which places emphasis on local, seasonal and traditional foods. *Vincents* has been around for 22 years and has been abiding by that philosophy from the day that it opened its doors.

### Signature dish

#### Wild duck



then you have to think more intensely about how to prepare each ingredient perfectly. You grow potatoes in your garden, you gather mushrooms in the forest for a sauce, and your neighbour gives you a piece of pork. Those are only three ingredients, but you need to put in a great deal of effort to prepare them properly.

The greatest challenge for me is thinking about what to do during the winter season. How should I prepare the beets? What should I do with the potatoes? I'm trying not to overstep the borders that would make my experiments too avant-garde.

Mārtiņš Rītiņš: When I started to work in Latvia, I had to do everything myself. [*Rītiņš was born in England and is the son of Latvian World War II refugees. He returned to the country after it regained its independence in 1991. – Ed.*] I spent four or five hours a day looking for the products that I needed. Now we have established a good cooperation network with farmers from all over the country. Unfortunately, some of them live pretty far away from Riga, so it isn't possible for them to supply us with fresh products every day. That's not good for my business, so I've had to look for alternatives. I buy lamb's meat from France, because I want to receive the best products whenever I need them, not just once a week. In that sense, sticking to only local and seasonal foods can be an impediment.

Māris Astičs: It's hard for me to say if Latvian cuisine is an impediment. I think that a great deal of satisfactory products are

produced in this country, but it certainly would be very difficult to fill a restaurant menu with only local foods. We take the best of what Latvia has to offer and get everything else that we need from other parts of the world.

**It isn't possible for farmers to supply us with fresh products every day. That's not good for my business, so, I've had to look for alternatives**

Kaspars Jansons: We could probably put six *à la carte* dishes with seasonal products on our menu, but no more than that. For example, we only make penny bun carpaccios during the time that these mushrooms grow in our forests. Once the mushrooms are no longer available, we take penny bun carpaccio off the menu.

**Would you agree with my presumption that Latvia's strawberries are as sweet as they are and that Latvia's tomatoes taste so good because we have four distinct seasons?**

Mārtiņš Rītiņš: I definitely agree that we have the best-tasting strawberries. Our customers also say so. Climate is an important factor. I was recently in the Faroe Islands and had the best





### Signature dish

Venison tartare with penny bun aioli, marinated chanterelles and onions marinated in sherry vinegar



**KASPARS JANSONS**, head chef at *Muusu* We established *Muusu* because we thought that Old Riga needed a restaurant with creatively cooked high-quality meals. We also thought that it would be pointless to set up yet another tourist-centred restaurant, so we concentrated on creating a place with a Latvian identity and geared to local patrons.

Our philosophy is to prepare simple and understandable food, with the emphasis being on fresh and high-quality products. If we write the word “steak” in the menu, then we will serve a genuine piece of meat, not something that has been pressed out through

three pastry bags and that will leave customers wondering what they are actually eating.

We also change our menu with the seasons. During the current fall season, for example, we are serving wild game. We are fermenting, marinating and conducting other fall activities. The ingredients that we use add a local character to *Muusu* because every dish has at least one product from Latvia. For example, our New Zealand steak is complemented with locally sourced zucchini. The visual presentation of a dish is important and gives it added value. It's also a way for restaurants to advertise their distinctive character.

rutabaga that I have ever tasted. You wouldn't be able to grow a rutabaga like that in Latvia because the climate is different.

**Will you continue to use local and seasonal foods as much as possible?**

Mārtiņš Rītiņš: Definitely!

Dzintars Kristovskis: In my case, using local and seasonal foods has nothing to do with patriotism, unlike what some people might think. The fact that I am Latvian doesn't mean that I will use cucumbers that have been produced in Latvia simply because they

**The food industry is accommodating. We use our knowledge and skills to fulfill each client's wish**

come from my country. I will use Latvian cucumbers only if they have been grown naturally and only during the appropriate season.

**Kaspars Jansons:** People go to restaurants for different reasons. Some go to eat seasonal foods, and we can offer them a few seasonal dishes. But others might want to eat foods that are not in season, such as pumpkin soup during the summer. I won't be able to get a local pumpkin in the summertime, so I'll find one from somewhere else and make the soup. The food industry is accommodating. We use our knowledge and skills to fulfil each client's wish.

Māris Astičs: Only small restaurants can survive if they serve products that come exclusively from Latvia. If we want to establish a sustainable and growing business, then we have to look for alternatives.

**Speaking of seasonality, would you ever serve your customers asparagus during the wintertime?**

Mārtiņš Rītiņš: No!

Māris Astičs: Serving asparagus in the wintertime is better than serving wild venison in the summer, because that would be against the law. I think it's more important to abide by environmental regulations and to protect Nature than to use only seasonal foods.

**Is there such a thing as Latvian traditional cuisine and, if so, what dishes characterise it?**

Māris Astičs: I think that we have inherited quite a few good dishes, but if we prepared them in accordance with their original recipes, then I'm afraid that a lot of our customers would probably not be too happy. Our ancestors engaged in heavy physical labour and they needed filling foods to keep them on their feet. Now things are different, and we have to modify the traditional recipes to make lighter meals. Regarding the pillars of our national cuisine, I would mention rye bread, *bukstiņputra* [barley and potato porridge with cream, onions and lard – Ed.], and fish from our internal waters.

**Kaspars Jansons:** Sorrel, meat prepared in pork fat and everything that's made of curds.

Mārtiņš Rītiņš: Guntis Ulmanis [*the president of Latvia from 1993-1999 – Ed.*] once said that his favourite Latvian meal is curds, potatoes and herring. How does it come that herring, which can't be found in our waters, has become a staple on Latvian menus? On the other hand, lampreys are indeed a unique Latvian food. I've never seen lampreys eaten the way that we prepare them anywhere else.

Dzintars Kristovskis: I don't know who originally made the *sklandrausis* [a sweet pie of rye dough, filled with potato and carrot paste and topped with caraway seeds – Ed.], but as far as I know, it is unique to us Latvians, and our foreign customers are always surprised by it. I would mention *skābputra* [sour porridge made with curdled milk and barley – Ed.] – the summer version of *bukstiņputra* – as a second national dish. And smoked foods. I don't think that anybody else uses alder wood as much as we do in the smoking process!

**Are peas with lard also a traditional Latvian dish?**

Mārtiņš Rītiņš: Yes, but they're a holiday food. Just like *speķa rauši* [ham rolls – Ed.].

**Should chefs be seen as artists, or is their main role simply to feed hungry customers? What should a chef's mission be?**

Mārtiņš Rītiņš: That would be like comparing opera singers to street musicians. The world needs different kinds of chefs: both feeders and artists.

Kaspars Jansons: My grandfather said that new doctors, police officers and chefs are born every day. Everything is balanced in nature. There are creative restaurant chefs, there are pastry chefs and there are butchers. I see myself as a chef whose main mission is to understand his clients' wishes and to fulfil them.

Māris Astičs: You need chefs who are artists and you also need chefs who serve simple meals. People need to be able to choose. In my opinion, the high arts are not so important. Of course, sometimes it's great to enjoy a truly awesome dish, but generally, restaurants serve as places for people to recharge their batteries.

Dzintars Kristovskis: I think it's good that there are different kinds of eating establishments. If all chefs were alike, then things wouldn't be so interesting. Speaking of art, that ends once you start repeating something and mass-producing it. In that case, art turns into an exact science, where the main goal is to consistently produce a dish of uniform quality.

**How important is the visual presentation of a dish?**

Māris Astičs: Extremely important! Lately, our customers have come to really appreciate the aesthetics of a nicely presented meal. But one shouldn't get too carried away, either. There's no point in spending a lot of time to make a dish look special if it doesn't taste like anything.

**Kaspars Jansons:** Art involves not only the food, but also the dishes on which it is served and the interior design of the restaurant. Everything – starting from the chef and ending with the décor – should be in sync. The chef has to know what it's like to be in the role of the person who's enjoying the contents of the plate.

Dzintars Kristovskis: Because *Valmiermuižas vēstniecība Rīgā* also has a bar, our food is presented accordingly and in a straightforward manner. In contrast, the dishes on our tasting menu are more conceptual and the way that they are presented is very important. I try to ensure that the customers obtain the bouquet of tastes that I want to give them in every bite that they take.

**What about taste? Should a food taste as one expects it to, or should there also be an element of surprise?**

Mārtiņš Rītiņš: A food should taste the way that it was originally meant to taste. You have to know what you're sinking your teeth into.

Māris Astičs: I'm for pure tastes only. Where I work, a fish will look and taste exactly like a fish.

Dzintars Kristovskis: I create taste combinations with surprise elements. Everything tastes as it should, but the combinations are unusual.

Kaspars Jansons: That depends on the food. Lately, it's become trendy to present parsnips as a dessert food. When you eat parsnips that have been braised in caramel sauce, you're probably not going to look at them as vegetables. On the other hand, there

**Speaking of art, that ends once you start repeating something and mass-producing it. In that case, art turns into an exact science**

are things that you shouldn't tamper with, such as steak. If you marinate a steak, then it will no longer be a steak. And you should never add beets to onion soup. Things are different with signature dishes, where the chef conveys his philosophy and tries to present an element of surprise.

**Many years ago, world famous French chef Alain Ducasse released his first cookbook on French cuisine, where filling and fatty foods like butter and *foie gras* featured prominently. Then, not too long ago, he came out with a radically different cookbook on healthy eating. He also completely changed the concept of the restaurant that he runs at the *Plaza Athénée* in Paris following the hotel's reconstruction. The world is on a health craze. More and more people are becoming vegetarians and vegans. How are you adjusting to this trend?**

Kaspars Jansons: If you're paying money for a meal at a restaurant, then you should obviously be eating healthy food. However, I think that one should enjoy different textures during a dinner meal, including that of meat.

Mārtiņš Rītiņš: It's possible to create a menu that's purely vegetable-based. You can practice the finest art of cooking with vegetables and that gourmards will appreciate. I have a greenhouse at home and, every day I bring along some vegetables to use at the restaurant.

Māris Astičs: There are all kinds of trends. Some are healthy, while others go a bit overboard. For example, when one chef





Mackerel roulade with cauliflower that has been fermented in feta cheese whey, together with pine needle oil.  
Tartare of beef yearling heart wrapped in an onion that has been slowly cooked in pork fat, together with celery that has been marinated in cider vinegar, and accompanied by a cream of black currant juice and elderberry. This is served together with a cider and burnt onion broth.

**DZINTARS KRISTOVSKIS,**  
head chef at *Valmiermuižas vēstniecība Rīgā*

Having worked at other restaurants for 11 years, I learned what should be avoided when cooking up a meal. I used this experience to do something radically different at *Valmiermuižas vēstniecība Rīgā*, which I would classify as neither a restaurant nor a bar, but as a kitchen.

Our concept is to make every dish solely with products that can be obtained here in northern Europe. We don't have any balsamico vinegar, soya sauce or other products on our shelves that have nothing to do with Latvian cuisine. Instead, we use local alternatives that can be found at our northern latitudes. We also strictly

abide by the principle of seasonality and offer that which is locally available at any given time. This means that our menu changes approximately 30 times a year! It may not be easy, but on Valentine's Day we won't be serving any desserts with berries, because berries don't grow in Latvia at that time of year. I can't write "Latvian cuisine" on the sign by the entrance of my establishment if I order berries from the Netherlands. We survive the winter like our ancestors did, by using the supplies that we have stocked up on during the growing season. Our drinks also have a local character to them. Latvia isn't widely known as a wine-growing country, but we do have long-established beer-brewing traditions, so beer is what we put on the table.

Signature dish



starts to use tree shoots, others will follow him and stuff their dishes full of tree shoots. Whenever a chef starts something new, others rush headlong to join in the trend.

Dzintars Kristovskis: First of all, if a food product is natural and grown with care by a conscientious producer, it is healthy by definition. To me, the word "trend" sounds like a swear word,

My *à la carte* menu section has at least four meat dishes, because people usually go to a restaurant to enjoy a hearty meal

like something artificially hyped up. Vegetables and fermentation aren't trends. I would say instead that we are going back to our roots and doing what our ancestors did for ages.

However, some chefs are bucking that trend. Take Tim Raue, the well-known chef from Berlin, and Catalanian chef Albert Adrià, who is now perhaps even more famous than his older brother Ferran [the founder of the legendary but now defunct

elBulli restaurant – Ed.]. Albert Adrià says that if you are dining in a restaurant, then you should simply enjoy the food, not count your calories. What do you think?

Everyone in unison: Enjoy the food!

Mārtiņš Rītiņš: Some customers are happy if you make something that isn't on the menu. They don't care what it is, but they want to feel that you have prepared something especially for them.

Dzintars Kristovskis: I don't count the calories in the meals that I make. My *à la carte* menu section has at least four meat dishes, because people usually go to a restaurant to enjoy a hearty meal. However, during the warmer months, only one of the items on our tasting menu is a meat dish. That's based on my own personal experience. When the weather is hot, I don't feel like indulging in a fatty piece of meat.

Customers' expectations regarding the service, the interior and the tableware have changed over time. How would you describe the situation now?

Mārtiņš Rītiņš: Fortunately, white tablecloths are no longer a must. Our laundry cleaning bills used to be huge! Now we use white tablecloths only on special occasions, such as birthday

celebrations. But if you don't use tablecloths, then you need to have good tables.

Māris Astičs: I once I asked my teacher why he doesn't change the plates at his restaurant once they've become worn. "I want to show that my restaurant is a busy place," he said. I think that plates are important, but not as important as the food that's placed upon them. A slightly scratched dinner plate is OK, in my opinion.

Kaspars Jansons: I want every food to have its own plate, each with a different texture and shape. Nowadays, the food that you serve determines the shape of the plate, and I think this is quite interesting.

Dzintars Kristovskis: In my restaurant, I try to ensure that both the food and the tableware are of local origin. Our clay and porcelain tableware was made here in Latvia. Ceramist Ingrīda Žagata once told me something that I thought was insightful: "The Chinese don't know what kind of tableware we need in Latvia." I think that she's right.

In an interview with *Baltic Outlook* a few years ago, Albert Adrià – who has now established a whole network of restaurants in Barcelona – said that he no longer wants to hear anything about *Michelin* stars, because the main thing for him is positive reviews in *TripAdvisor* and *Facebook*. Ironically, Adrià's own *Tickets* restaurant was awarded a *Michelin* star a couple of months later. What's more important for you: earning a *Michelin* star and joining the list of the world's top restaurants, or getting positive customer reviews on social media?

Mārtiņš Rītiņš: I think that *Michelin* endorsements are still very important and would be very pleased if at least one restaurant in Latvia received a *Michelin* star. That would provide a positive impetus to other restaurants in the country.

Kaspars Jansons: The lists of top restaurants are continually changing. The fact that you achieved something yesterday might not mean anything tomorrow. Nevertheless, if someone in Latvia or at least in the Baltic States received a *Michelin* star, then that would stimulate others to try to get one as well.

Dzintars Kristovskis: Also, if at least one restaurant in Latvia joined the list of the world's top restaurants, that would raise the level of the region as a whole.

**Do you offer wine pairing with meals?**

Mārtiņš Rītiņš: Of course! The seventh best sommelier in the world happens to work at *Vincent*s.

Māris Astičs: Not yet, because we opened our restaurant fairly recently. But we plan to do so in the near future.

Dzintars Kristovskis: Since my restaurant is an offshoot of the *Valmiermuiža* brewery, we pair our meals with *Valmiermuiža* beer. It's a tasty local product, and I pair the meals with the beer myself.

Kaspars Jansons: Speaking of beer, previously restaurants only offered one or two brands on their menus because it was considered almost uncivilised to drink beer in a restaurant. Now restaurants are offering beers made by local microbreweries. Right now my restaurant offers five brands of beer, but next year we plan to double that number to ten.

OCTOBER 2016

01, 02	○	FAUST	
05	B	ROMEO AND JULIET	
06	○	LA TRAVIATA	
07	B	RAYMONDA	
08	○	MACBETH	
09	B	THE SLEEPING BEAUTY	
12	B	SCHEHERAZADE AND HER TALES	
13	○	THE IMMURED	
14	B	COPPÉLIA	
15	○	MADAMA BUTTERFLY	
16	○	THE BIRDS' OPERA	
22	C	ON INFINITY	
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30	○	DIE FLEDERMAUS	

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**MĀRIS ASTIČS,**  
head chef and co-owner  
of *Ferma*

Having worked at several restaurants over the years, I have decided that I don't want to strive for a *Michelin* star. I want to develop a place where people can satisfy their basic needs and enjoy good food. Our philosophy is "food for the people", because we put our customers and their wishes above everything else. Many chefs might

refuse to serve Caesar salad, but if a customer orders such a salad from me, then I'll make one for him!

We use the best local products that we can find, including wild venison and catfish from the Daugava River. We're also reviving long-forgotten Latvian dishes and products like *bukstiņputra*, buckwheat and chokeberries. But if we can't find a high-quality product in Latvia, then we'll look for it somewhere else.

#### Signature dish

Starter –  
lightly blanched  
Latvian-raised shrimp  
Main course –  
sturgeon smoked in  
alder shavings  
Dessert –  
blueberry cheesecake



Lately, people have become obsessed with taking pictures of their restaurant meals and immediately posting them on social media, without paying much attention to what they have ordered. What do you think about customers who are constantly pushing buttons on their smartphones? Should restaurant patrons be asked to switch off their phones, just like they do at the opera?

Mārtiņš Rītiņš: I always feel flattered when someone takes a picture of one of my dishes and posts it online. That's free

**I have no objections when someone takes a picture of a meal that I have made**

publicity for my restaurant. But I do find it odd when people spend most of the evening pressing buttons on their smartphones.

Māris Astičs: I may or may not like all of that button-pushing, but I can't confiscate the phones of my guests, either. I do agree that things have gone too far when two people sit across from each other at a table and barely speak, because each of them is texting a message or doing something else on their phone. But I have no objections when someone takes a picture of a meal that I have made.

Dzintars Kristovskis: If people take a picture of a meal from your restaurant, then they're paying you a compliment. And like Mārtiņš just said, that's good publicity. But we can't influence what people choose to do at the dinner table. People often come to our restaurant and work on their laptops, or they hold small work meetings.

Kaspars Jansons: As long as nobody else is disturbed or distracted, everything is OK.

Nowadays, customers are impatient and often in a hurry. How do you deal with that? Are classic gourmards who enjoy spending hours at the dinner table a dying species?  
Māris Astičs: Some guests would like to receive their three- or four-course meals within an hour's time. That's impossible! Others might have to leave in an hour to catch a flight, but they order the dish that takes the longest time to make. If you go out to a restaurant, then you should be prepared to spend at least three hours there.

Dzintars Kristovskis: We always tell our guests how long they should expect to wait for their meal.

Mārtiņš Rītiņš: The gourmets haven't disappeared, but some customers might tell us that they're in a hurry and can't spend more than an hour and a half at the restaurant. In such cases, we tell them what dishes they can order in that time. Of course, this places additional stress on the chef. **BO**



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# FOUR EPICENTRES OF CITY LIFE

## BERLIN, HELSINKI, MILAN, TALLINN

Every city is like a living organism in constant flux. Although the Old Towns of many urban centres are considered to be their hearts, sometimes other city districts are just as lively. Lately, trendy urban areas have popped up in the outlying areas of many European capitals. Thanks to their rebellious spirit, these vibrant neighbourhoods are ensuring that the cities in which they are located retain a youthful atmosphere.

Text by **UNA MEISTERE**  
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by **UNA MEISTERE, JOE HUNT**,  
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The huge, original C-47 Allied plane above the German Museum of Technology is an unofficial symbol of Kreuzberg

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KREUZBERG, Berlin

If any neighbourhood fits the definition of a patchwork, then Berlin's Kreuzberg does. Its character is as diverse as the graffiti on its walls. The name Kreuzberg means Cross Hill and derives from a hill in the district with a large cross on its summit. The area is also sometimes called Little Istanbul because of the large number of Turks living there.

During the postwar period when the city was still divided, Kreuzberg was one of the poorest sections at the edge of West Berlin. The neighbourhood came into being during a period of

industrialisation at the end of the 19<sup>th</sup> century, but most of the original buildings were destroyed by bombing in 1945. After the war, municipal restrictions kept rents in the area comparatively low, and thus the district attracted immigrants, who were followed in the late 1960s by artists, students and diverse creative types.

Kreuzberg's real renaissance came after the fall of the Berlin Wall. During the last two decades, its population has doubled. The district is now the most densely populated



The Motto bookstore full of unique finds

### Its character is as diverse as the graffiti on its walls

in Berlin, with more than 400,000 inhabitants. Kreuzberg is a Babel of sorts, with kebab shops, designer lofts, ad agencies, galleries, second-hand shops, tattoo parlours and nightclubs all vying for space. The district's Carnival of Cultures is a neighbourhood tradition, with the participants as colourful as the name implies.

Kreuzberg also has one of Berlin's few remaining historic market halls, the **Markthalle 9** (Eisenbahnstraße 42/43, Pücklerstraße 34). It's called "9" because Berlin had 14 such markets at the end of the 19<sup>th</sup> century. Some were destroyed during the Second World War, while others were transformed into common department stores. Markthalle 9 was restored a few years ago and became an oasis for gourmets and hipsters. It hosts stands by local farmers and numerous affordable dining spots.

The outwardly unassuming **Five Elephant** café (Reichenberger Straße 101) has also achieved

cult status. Its Philadelphia cheesecake, created in accordance with a recipe by the proprietor's grandmother, is unofficially the best that you will find anywhere in Berlin.

The **Voo** concept store (Oranienstraße 24) is another legendary establishment in Kreuzberg. It was the first designer store in the then alternative area when it opened six years ago. The 300-m<sup>2</sup> store offers products by familiar, newer and alternative brands. It is also an art and design venue for interdisciplinary projects and exhibitions.

The **Turkish Market** shouldn't be missed, either. Along with fruit, vegetables, kebabs, dolmas and baklavas, you'll find canvases for painters and all kinds of other things.

The **Motto** bookshop (Skalitzerstraße 68) has found a solid niche in Kreuzberg. It's located in what was once a factory that crafted exclusive gold frames. The interior has been left essentially unchanged, but the shelves are now crammed with books and magazines, including alternative publications that would be hard to find anywhere else. Time flies in this establishment and you'll realise yet again that physical books with their textures, aroma and dust can never be replaced by a monitor or computer screen.

The **Künstlerhaus Bethanien** (Mariannenplatz) is another destination in the district. It's a hospital-turned-contemporary art space, and its transformation was quite stormy. Commissioned in the mid-19<sup>th</sup> century by Friedrich Wilhelm IV of Prussia, it was a hospital until the 1970s. Plans called for its demolition, with residential towers to rise in its place, but squatters got there first. Thanks to them, the former hospital complex remains practically intact. The Künstlerhaus Bethanien is now run by a group of artists and houses several cultural institutions that offer a rich programme of events. Inside, the *3 Schwestern* restaurant provides great German food in a beautiful setting.



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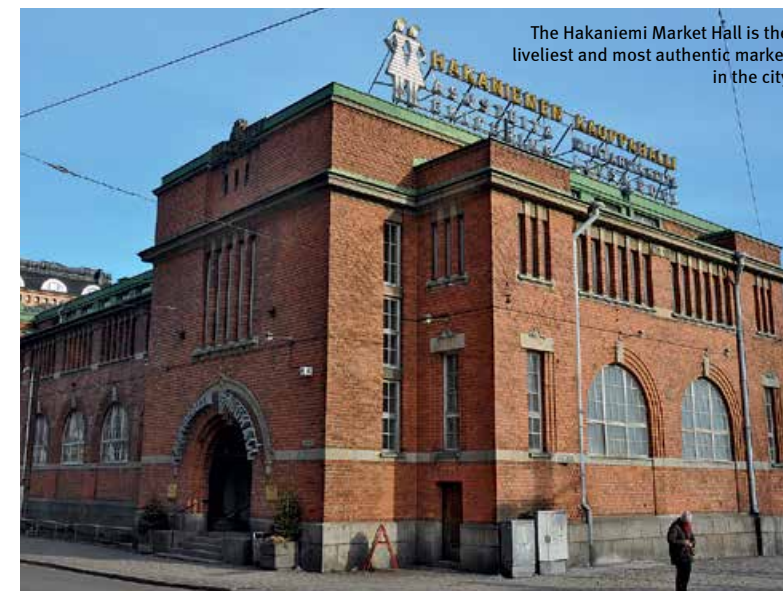
At a crossroads further in the distance, you will see one of the district's most impressive structures, the grey granite **Kallio Church** (Itäinen Papinkatu 2). Dating from 1912, it was designed by Lars Sonck, the foremost architect of Finnish houses of worship at the time. In creating the façade, he drew inspiration from the descriptions of Solomon's temple in the Old Testament. The Kallio Church is one of the finest examples of the National Romantic style in Finland. Its acoustics are also impressive, which is why the building often hosts concerts. The church bells play a Sibelius tune at noon and 6 PM.

Another legendary resident of Kallio is a gigantic bear of red granite. He found a home in **Karhupuisto**, or "bear park", in 1931. The park itself, surrounded by Art Nouveau buildings, is a favourite gathering place for the locals. One of the park's two popular lunch stands is wooden and operates only during the summer, while the other is open year-round.

Every neighbourhood in a Finnish city deserves a public sauna, and Kallio's arrived in 2012. The opening of **Kulttuurisauna**, or the "culture sauna" (Hakaniemenranta 17), took place during the year when Helsinki was a World Capital of Design. The sauna was the first establishment of its type to appear in the Finnish capital in 15 years. It's located by the sea and was designed by Tuomas Toivonen and Nene Tsuboi of the *Now Office* architectural firm.

Kallio is also at the heart of Helsinki's coffee culture. A must-visit address is **Good Life Coffee** (Kolmas Linja 17,

goodlifecoffee.fi). The café and shop is owned by a man who won the Finnish barista championship in 2011. It's as small as a closet, and its interior is the height of simplicity. The locals who regularly visit the place are quite welcoming of tourists who have found their way there. The coffees on offer come from three Finnish roasteries: the *Kaffa Roastery*, *Turun Kahvipaahimo* and the *Helsinki Coffee Roastery*. Two different roasts appear



The Hakaniemi Market Hall is the liveliest and most authentic market in the city

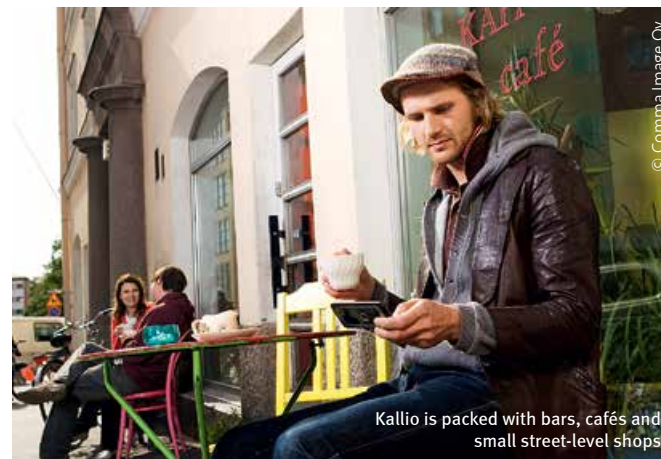
on the menu each day, encouraging visitors to return again and again to try the different coffees and discuss their virtues. There are also fantastic sweets for those with a sweet tooth. The wall bears a map of the neighbourhood, and the menu is scrawled on skateboards. The building also houses **Sandro** (17 Kolmas Linja), a place for pasta aficionados and that occasionally hosts live music events.

Another destination in Kallio is **Oma Maa**, a small restaurant offering meals made of only organic food grown at the family

## Kallio district is now the bohemian heart of the Finnish capital

farm 30 kilometres from Helsinki. Twice a week, customers can also purchase "grocery baskets" that are tailored to their individual needs and based on what's in season. The restaurant name means "My Own Land" and is named after Silbelius' 1918 cantata.

Like many other bohemian neighbourhoods, Kallio is a paradise for those seeking vintage and second-hand clothing. The most enticing shops are concentrated on Fleminginkatu, Helsinginkatu, Vaasankatu and Torkkelinmäki streets. Especially worth visiting are Ansa (Agricolankatu 5), which specialises in 1950s and 1960s dresses, **Kauppahuone Keko** (the "Heap Shop", Harjutori 8) and **Olo-huone** (Liisankatu 6, olo-huone.fi). Wander around at a slow pace and let your instincts guide you. You're sure to find a good catch!



Kallio is packed with bars, cafés and small street-level shops



The Good Life Coffee bar and shop serves premium coffee

## KALLIO, Helsinki

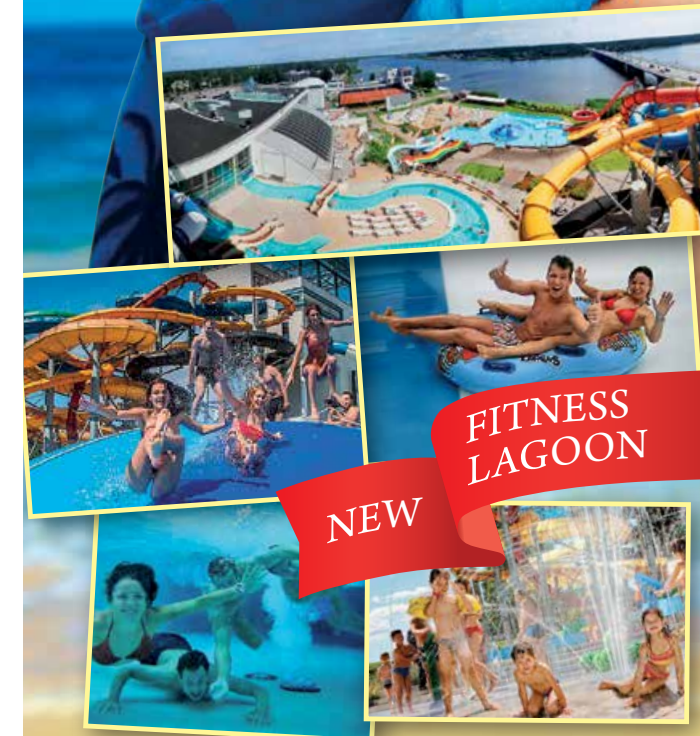
Once a working class neighbourhood, Helsinki's Kallio district, or "the cliff", is now the bohemian heart of the Finnish capital, where most of the city's alternative cafés and shops are concentrated.

One can get there by crossing Pitkäsilta, the bridge that once symbolically marked the boundary between Helsinki's affluent centre and its proletarian quarters. These days, Kallio is mostly populated by young people, students and artists, thanks to its comparatively low rents. The district's new residents now set the tone, giving the area an unpolished and individualistic vibe with a touch of the hipster spirit.

Heading northward into Kallio from the centre, you'll first see the Hakaniemi Market, which is dominated by a red brick market hall built in 1914. As at any good market, you can find almost anything there and eat a fine lunch. The locals sing the praises of **Soppakeittiö**, or "the soup kitchen" – a small market stall that serves a truly remarkable bouillabaisse. The portions are large and the quantity of fish and other marine wonders is plentiful, while the price of a bowl is quite reasonable.

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Bronze sculpture by Polish artist Igor Mitoraj (1944-2014)

## BRERA, Milan

In many European cities, creative clusters have established themselves on the outskirts of town or served to rejuvenate formerly industrial areas. Milan's bohemian heart, for its part, has been beating in the Brera district for many years. Brera is practically in the very centre of the city, between the 15<sup>th</sup>-century Sforza Castle and the world famous Milan Cathedral, or Duomo. All kinds of creative souls – including artists, musicians and writers – gather in the district's cafés and give birth to fresh ideas.

Brera is also the home of one of the oldest scientific institutions in Europe, the Brera Astronomical Observatory (**Osservatorio Astronomico di Brera**, Via Brera 28), where the orbit of Uranus was calculated in 1764. On the roof you will still find the telescope through which the surface of Mars was first investigated. And you should in no case omit the adjacent **Pinacoteca di Brera** (Via Brera 28), one of the most prestigious art museums in Europe, right in the heart of the district.

The Pinacoteca is housed in a former 16<sup>th</sup>-century Jesuit residence. The renowned academy of fine arts (Accademia di Belle Arti) is also located there and is where famous sculptor and painter Lucio Fontana studied. Around the corner is **Cesare Crespi** (Via Brera 28/A), a shop that artists love. It's crammed with every kind of paper, pencil, canvas, paint and tool that an artist might need and has been around since 1880, being run by the same family for four generations.

Another place that you simply must visit is **N'Ombra de Vin** (Via San Marco 2). The wine bar is located in a former refectory of

the Augustinian Order and is a popular place to take an aperitivo among the locals. Then there's the **Bar Jamaica** (Via Brera 32), a classic haunt in Brera since 1921. Like many places interwoven with local mythology ("I came, I drank, I talked"), it doesn't lack for tourists, but art students still visit it for coffee and cocktails.

On the third Sunday of every month, the Via Fiori Chiari, Via Madonna and Via Formentini are transformed into an open-air antiques market.

The best way to savour this is to walk into any café or boutique that strikes your fancy. Each has its own story and unique charm,



Those who love original design by unique and small brands should visit the **Milaura** concept shop



© Joe Hunt/istock

Brera is known for its beauty and for its artsy atmosphere

d'Oro, or Rectangle of Gold, Brera is a place for those who love original design by unique and small brands. If you're trying to complete your seasonal wardrobe, for example, it's worth visiting the **Milaura** concept shop (Corso Garibaldi 35), where you will find the essence of the latest styles. Not only does the proprietor know the latest trends, she is always at least one step ahead of them.

Brera is home to the most venerable of concept stores – **10 Corso Como** (10 Corso Como). It has existed for a quarter of a century in what was once the courtyard of an auto parts store and has not lost its appeal. The shop belongs to art gallery manager and promoter Carla Sozzani and provides a good sense of what is really going on in the jungle of prevailing and conflicting trends. Don't forget to check out the bookstore on the top floor. It has one of the best selections of books on design and fashion in all of Europe. Next to the bookstore is the **10 Corso Como Gallery**, which has displayed the works of some of the world's most famous fashion photographers. An exhibition by David Seidner, a prominent fashion photographer from the 1980s and 1990s, is currently on view until November 1.



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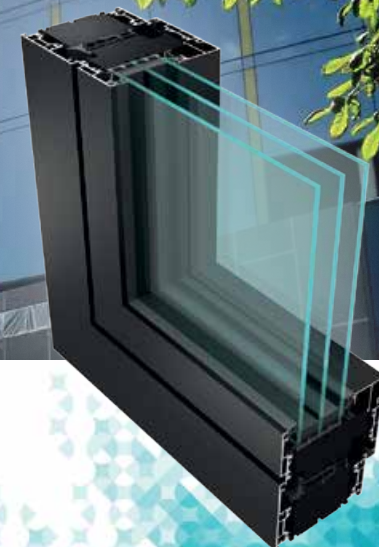
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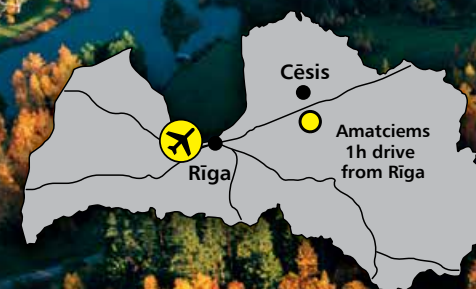
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## KALAMAJA, Tallinn

The current epicentre of Tallinn's creative life, Kalamaja, has an interesting history. Those who settled in this seaside district during the 17<sup>th</sup> century were not allowed to raise cattle or other farm animals, so many of them turned to fishing to make a living. That is reflected in the name Kalamaja, which means "fish house" in Estonian.

Walking among the district's narrow cobbled streets and old wooden buildings, one gets the sense of entering a romantic bohemian village. Kalamaja also has an industrial heritage that dates from the end of the 19<sup>th</sup> century, when trains on the Tallinn–St. Petersburg line began to steam through the neighbourhood. The oldest of the historic *Baltic Railway* factory buildings date to that period. In 1940, the industrial complex was renamed the Tallinn Electrical Engineering Factory and dedicated to communist hero Mikhail Kalinin. These days, the industrial ensemble has become a creative cluster called the **Telliskivi Creative City** (Telliskivi 60A, telliskivi.eu). It is a magnet for the alternative crowd and the main reason why Kalamaja is now popularly referred to as "Hipsterville".

One part of the factory complex houses design, fashion and vintage shops, while another serves as a centre for concerts and theatre performances. Cafés serving foods from all over the world also abound. Surrounded by now silent railroad tracks, Telliskivi resembles a small self-sufficient city-state or a surreal movie set. It's quite a large cluster; without a map, you might get lost in it.

The **F-Hoone** (Telliskivi 60A) already seems to have achieved grandfather status among Kalamaja's many cafés and is reputed to be the place where the neighbourhood's revival began. Its Soviet industrial interior is packed with a fascinating clientele and, although the space is unbelievably vast, you should make a reservation, because the café is very popular.

The Telliskivi Creative City is also home to the **Vaba Lava** theatre studio (Telliskivi 60A, vabalava.ee). Located in a former metalworking shop, it doubles as an open stage that independent music or theatre collectives without permanent homes can rent at comparatively low rates. Contemporary dance, drama and other shows take place there almost every night.



This old factory complex has become the heart of all things hip



F-Hoone is definitely one of the most unique cafés in the city

In the B Building opposite the Vaba Lava Theatre is **Frenchy**, a conceptually French restaurant down to the finest detail. Its foods are personally selected in France by the co-owner and chef, including the cheese, the meat, the delicacies and the wines.

Definitely step into the **Coffee Angels Coffee Shop** (A2 Building, 1<sup>st</sup> floor; coffee-angels.ee), where you'll be served organically grown coffee and can choose from a vast array of snacks.

The new **Fabrik** restaurant (Vabriku 6, fabrik.ee), for its part, has quickly become a popular destination in its own right. Its menu is based on Nordic cuisine, and nearly everything is made from local, seasonal ingredients. The prices are friendly, and the interior's vibrant colours make it warm and playful. The desserts are another specialty, but be warned that *Fabrik's* cakes can be addictive.

The Telliskivi Creative City gets going at 10 in the morning and is often still lively after 10 in the evening. **BO**

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# CZECH FOOD REVOLUTION

There’s a new Velvet Revolution going on in Prague, and this time, it’s aiming at your palate instead of the President’s Palace.

Text by **FLORIAN MAAß**  
Photos by *Alamy* and courtesy of  
Faye Pynaert (fayepynaert.be)

The demonstrations have taken place for five years already, at locations like Jiřího z Poděbrad Square (called JZP) and the Vltava riverfront on Nplavka. They seem to be getting bigger and bigger from week to week. Participants call them farmers’ markets. The revolutionaries often wear long beards and tattoos, and they even seem to have gotten a hold of the town hall. The official Prague website says: “It’s hard to imagine the Dark Ages, before farmers’ markets were readily available.”

## Fresh generation of chefs

Prague has always been a beauty. She also used to be famous for her cuisine and was once seen as the mother of all Central European cooking. But

The new middle class’ growing demand for better and healthier food, a changing clientele of visitors and a new generation of chefs – who have worked abroad and come back with lots of good ideas – has led to the renaissance of Bohemian cuisine. Six years ago, the first farmers’ markets sprung up. Inspired by Nordic cuisine, young chefs started to make the best of what they could find just outside of their windows.

Nowadays, both *Michelin*-starred gourmet temples and simple taverns are offering honest food inspired by old Bohemian recipes. The dishes are prepared without any flavour enhancers or other additives, and they are made from local and seasonal products purchased directly from the farms. The hipster coffee and craft beer culture has been another driving force, with a strong emphasis on sustainability, fair trade and product quality.



*La Degustation Bohême Bourgeoise* gourmet temple

communism, with its neglect of product quality and elimination of small farms, along with the tourism gold rush after the reestablishment of democracy – when low prices and quantity were the key concepts – ruined the reputation of Czech cuisine.

“There is a large amount of great producers, but nowhere near enough. We bring this delicious food directly from the farmers to the table,” says Tomas Karpisek, one of the food revolution’s leaders. The former chef is the head of the *Ambiente* group, which runs some of Prague’s best new restaurants.





Meat guru František Kšána Jr.

“To cook ordinary and local ingredients as well as we can” is the celebrity chef’s simple credo. “We use every technique that helps us to find great tastes, but mostly basic pans or open fires,” says Sahajdák, who works closely with farmers, fishermen and mushroom collectors.

“Basically, we put whatever they offer us onto the menu,” explains the chef.

Sahajdák is fond of traditional Bohemian home cooking. He recommends trying *tlačěnka* (cold-pressed pork meat), *dršťková polévka* (tripe soup), *svíčková* (beef in sweet-and-sour sauce), *buchty* (sweet bun), *švestkové knedlíky* (plum dumplings) and recommends “visiting someone at home or going to an ordinary pub” to taste these dishes.

Radek Kasperek, his counterpart at another *Michelin*-starred restaurant named *FIELD*, wants “to go with a taste on the edge and to provoke people a little” with fermentation, drying and smoking techniques, while using everything during the cooking process and leaving no waste. He says that overall, “Czech gastronomy is heading in the right direction.”



De luxe Czech cuisine at *La Degustation Bohême Bourgeoise*



Dry-aged burger at *Naše Maso*



Homemade meatloaf at *Naše Maso*

**I would only offer sausages or meat to my clients that I also offer to my children**

“I guess the new generation of chefs just doesn’t want to sell garbage,” Oldřich Sahajdák, another leader of the velvet food uprising, explains laconically. His restaurant *La Degustation Bohême Bourgeoise* (co-owned by *Ambiente*) is a top-notch refined version of contemporary Czech cuisine. Many of the courses are real taste explosions, playing with acidity, fruitiness, spices and textures. The six-course menu is inspired by 19<sup>th</sup>-century recipes, and the *Michelin* guide praises the restaurant’s innovative and flavourful cuisine.

**It’s all about meat, baby**

Prague’s chefs rely on good producers, and meat is crucial in Bohemian cuisine.

“I would only offer sausages or meat to my clients that I also offer to my children – and I love my children,” says friendly butcher František Kšána Jr. His *Naše Maso* butcher shop and bistro is one of the best examples of the improvement in food quality that Prague has lately seen. The concept is as simple as it is striking. In three contiguous halls, you can see the whole butchered pig or beef arriving, maturing, being cut and finally ending up in superior quality sausages and ham.

All of the meat is matured and much of it aged. Some cuts with bones are dry-aged for 40-60 days, while other boneless cuts such as steaks are vacuum-packed and wet-aged for two to four weeks. The beef is from a herd of the old Czech Fleckvieh cattle variety



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Hipster girl at *La Bohème Café*



Prague's best breakfast at the *Café Savoy*

*La Bohème Café*, a coffee-lover's paradise

and exclusively raised for *Naše Maso*. Kšána cuts it in all possible ways with not a single piece being thrown away. The *Přeštice* pork is also from a very old breed, and Kšána makes the best Prague ham from it. He founded the butcher shop in 2014 together with like-minded Tomas Karpisek. Every night at 7 PM, a table is let down from the ceiling for a "dinner at the butcher's". A must for real meat-lovers.

The restaurant's dry-aged beef burger is hard to top and the Prague ham is likely the city's best, being tender, juicy and delicious. Kšána pickles it in brine, lets it mature and cooks it, then smokes the ham for several days. It's a real treat, while the meat loaf, sausages and ham are prepared according to old recipes from Austro-Hungarian times.

### Bohemian aristocracy

The famous cafés that literary talents once frequented also date back to the imperial era. Some of the legendary old literates' coffee houses – like the *Imperial* and the *Café Louvre* – are nice to see, but have a museum-like feel and offer less tasty coffee than the newer places.

To get a sense of the grandeur of the imperial Austro-Hungarian times and enjoy a great meal,

you should head to the Neo-renaissance style *Café Savoy*. It's the city's most popular breakfast spot, where students, couples, businessmen and elderly women enjoy Prague ham, cheese and marmalade. During the afternoon, the establishment's legendary Bohemian pastries sell like hotcakes. The *vetrnik*, a vanilla cream-filled choux-pastry, may not be revolutionary, but it's extremely yummy. Other dangerous sweets to try include the *strudel* and the opulent Savoy cake with dark chocolate, cherries and marzipan. The Schnitzel, for its part, is just perfect.

To meet today's creative souls and get the best coffee, you have to leave the Old Town and visit more residential areas. Prague has one of Europe's best coffee culture scenes. At the nice *Café La Bohème* roastery in Vihorady, the hip clientele is drawing, writing or typing on *iPads*. The roastery buys its gourmet coffee beans directly from the farmers. Milos, the manager, is preparing cold-drip coffee, a procedure that takes cold water, very good light-roasted beans, three glass bulbs and a lot of time. The result is a fruity, mild-tasting yet strong coffee.

"The food and drink culture is getting constantly better here in Prague. New, chic and interesting places are popping up everywhere,

### WORTH A TRY

TEN GREAT SPOTS TO FILL YOUR STOMACH AND WARM YOUR HART

*La Degustation Bohême Bourgeoise*, Haštalská 18, [ladegustation.cz](http://ladegustation.cz)

*Lokál Dlouhá*, Dlouhá 33, [lokal-dlouha.ambi.cz](http://lokal-dlouha.ambi.cz)

*Café Savoy*, Vítězná 5, [cafesavoy.ambi.cz](http://cafesavoy.ambi.cz)

*Vihnoradský Pivovar*, Korunni 106, [vihnoradskypivovar.cz](http://vihnoradskypivovar.cz)

*Café Jen*, Kodaňská 37, [cafejen.cz](http://cafejen.cz)

*Coffee Room*, Korunni 74, [coffeeroom.cz](http://coffeeroom.cz)

*La Bohème Café*, Sázavská 32, [labohemecafe.cz](http://labohemecafe.cz)

*Café Letka*, Letohradská 44, [cafeletka.cz](http://cafeletka.cz)

*Plevel*, Krymská 2, [restauraceplevel.cz](http://restauraceplevel.cz), *U vystřelenýho oka*, U Božích bojovníků 3, [uvoka.cz](http://uvoka.cz)



Vršovice's hip *Plevel* veggie pub



*Cosy Café Letka*

### WHERE TO SLEEP

There's no better way to explore Prague than staying with locals at their flats. Airbnb.com offers a very good selection of Prague apartments. If you're interested in the new food scene, then stay with Jan and Zuzi, founders of *Taste of Prague*, at their super stylish apartment, or visit the home of a film director, where Oliver Stone was a guest for several months.

① [Airbnb.com](http://Airbnb.com)



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# Outlook TRAVEL

but especially in Vinohrady, Vršovice, Karlín and Letná. I really love it here,” says Dominika, who together with her best friend, Hanna, runs the cosy and trendy *Café Jen* in Vršovice. Originally from Brno, they decided to start their own business four years ago. Their carrot cake is great and so is the espresso coffee. All products (apart from the coffee) are organic and local. Dominika likes the relaxed village feeling in Vršovice.

“Everybody here has small children and a dog,” she says smiling.

Dominika admits that traditional Bohemian cuisine isn't her favourite type of food, as she prefers lighter meals. But whenever she feels like it or is entertaining foreign friends, she heads to *Lokál* (German for tavern) on Dlouhá Street, a gastronomical hub. The beer hall-style tavern serves Czech dishes prepared on the basis of traditional recipes with products from local farmers. Plus, it's a great place to drink beer. The Pilsner comes directly and unfiltered from a huge tank under the bar. You can order the beer with different proportions of creamy foam. *Čochtan* has the smallest amount of foam, *hladinka* and *šnyt* come with a bit more, while a *mlíko* serving is nearly half full of foam.

## Beer and politics

In Prague, beer has always been more than just a drink. Some of Prague's best writers had a personal link to brewing. Writer Bohumil Hrabal's father, author Franz Kafka's grandfather and former Czech president Václav Havel (1936-2011) worked at breweries in their time.

Today, it's still easy to find the special combination of beer and philosophy that many writers described. To Hrabal (1914-1997), beer halls and taverns were places where “tales that pierce the soul were told, while over our heads floated the big question mark about the human condition, about the absurd and about the wonderful in human life.”

Jan Korselt is a like-minded beer-lover and, like Hrabal, was previously a journalist. Then he followed his dream and, together with nine friends, opened the *Vinohrady Brewery*, or *Vinohradský pivovar*, one of the smallest and nicest of Prague's 30 breweries.



Brewery director Jan Korselt



The art of beer-brewing at the Vinohrady Brewery



Tradition meets style at Lokál on Dlouhá Street

It's also a restaurant, pub and live music hall. The love of beer united the owners, who initially had no real clue about how to brew beer or run a pub.

“Running a pub is the much more difficult part,” Korselt has learned in the meantime.

“We Czechs are a democratic people. We don't have a class system or any social prejudices,” explains Korselt regarding the typical social mix in Prague's beer restaurants. While similar establishments have opened up to a larger variety of beer or brewing

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styles, adding cherry or chili flavours, the *Vihnorady Brewery* concentrates on Pilsner-style lager. Its amber-coloured *Jantar 13* was the best beer that I tried in Prague, with a nice grassy and caramel malt taste.

In the tradition of Hrabal and his fellow writer Jaroslav Hašek (1883-1923), the former *Reuters* correspondent recounts a nice beer-meets-politics anecdote. In support of an initiative for the construction of an American radar base in the country, he organised fun activities like *Eat for Radar*. One day, US Secretary of State Condoleezza Rice popped up during an official visit to Prague at one of the initiative's meetings in the small *Kavárna Mlýnská* café, asking if she could be of any help, then sharing a beer and a good laugh with the group before leaving – promising to play jazz piano there if the initiative succeeds.



Friendly vendor at the Jiřík farmers' market

#### GO LOCAL

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Jiřího z Poděbrad (Jiříák), [farmarsketrziste.cz](http://farmarsketrziste.cz)  
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Kulaták, Vítězné náměstí 12, [farmarske-trhy.cz](http://farmarske-trhy.cz)  
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Tylovo náměstí, [trhytylak.cz](http://trhytylak.cz)  
Holešovice Market (probably the best market hall), Bubenské nábř. 13, [holesovickytrh.cz](http://holesovickytrh.cz)



Local savoir-vivre at the Grébovka vineyard



You can watch the chefs prepare your meal while eating at ESKA



Discovering local delicacies at the Jiřík farmers' market

has assumed that punky, dynamic vibe, while Krymska corso, a small triangle of pubs, cafés and restaurants, is now the *in* place for many locals.

Nearby is a charming park with a grotto, fountains and hills. On Friday afternoons, you can visit the lovely Grébovka vineyard, sit among grape vines and taste decent wine. It's the remainder of a much larger vineyard, as the neighbouring district's name Vinohrady (Vineyard) indicates.

Vinohrady is arguably Prague's most beautiful residential area, with impressive Art Deco façades, tree-lined streets, inviting squares, street cafés and another great park, the Riegrovy Sady, which is home to Prague's biggest beer garden and provides some spectacular views of the Old Town.

Letná is the quarter that has improved most in the last years, and ESKA is its new culinary hotspot. The restaurant, coffee roastery and bakery are like a foodie's paradise, featuring gastronomy at its best. The unfinished industrial look, with light colours, concrete walls and metal elements combined with wood, is both stylish and cosy. People laugh and talk freely in the relaxed atmosphere.

Autumn, with its soft hazy sunshine, is the perfect time to visit the golden city and take advantage of its newly improved culinary scene. The great rush of summer tourists is over, but the weather is still warm enough to sit outside in a street café, park or restaurant. **BO**

#### Prague's coolest quarters

Žižkov has an edgy look, being known as a hangout for students and foreign partygoers. During the late 1990s, it hosted a budding alternative scene. Today, the neighbouring district of Vršovice

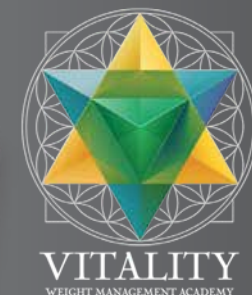
“ Now I realize that anything is possible! ”

Astra Dreimane / entrepreneur and singer



“ Теперь понимаю, что все возможно! ”

Астра Дреймане / предприниматель и певица



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# Namibian desert vs. the new *Toyota Hilux*

The new *Toyota Hilux* is said to be more comfortable, refined and sophisticated than ever. Enough to lure buyers from their SUVs? We unravel the answer in the sand dunes of Namibia.

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

Ah, Namibia. This southern African country has the second lowest population density on Earth (after Mongolia, fact fans). As such, it is home to some extreme and isolated driving locations. You can go for days without using all of your fingers and toes in counting the number of fellow gravel road users, and you will barely get past your thumb if you count the number of houses that you pass. Conveniently, Namibia is our venue for seeing if the new *Toyota Hilux* has remained as durable as ever, and whether it has become usable enough to tempt you out of the industry's three favourite letters at the moment: S, U and V. Namibia is one of the 172 countries in which the *Hilux* is sold and one of the 110 countries that chief engineer Hiroki Nakajima has visited to find out how the model's 18 million buyers have evaluated it over the past five decades or so. Usability is indeed the key, as buyers are realising that they can combine their work vehicle with one for personal use.

In recent years, we've seen many sophisticated pick-ups come onto the market, such as the *Nissan Navara*, *Mitsubishi L200*, *Ford Ranger* and *Volkswagen Amarok*. *Renault*, *Mercedes-Benz* and the *PSA Group* are also keen to get in on the pick-up act, with new models due in the coming months.

The new ladder chassis that underpins the latest *Hilux* is said to be 20% stiffer than on the previous model. In addition, the new car's stronger body has almost twice as many spot welds as before to improve body control and steering. The suspension – double wishbones up front and leaf springs at the rear – has been overhauled for 20% greater wheel travel, which is said to boost ride comfort and off-road performance.

Other pick-up essentials have also been addressed, including a larger, reinforced cargo deck to carry up to 1055 kg, the ability to tow up to 3.2 tonnes (rising to 3.5 tonnes by the end of the year) and plenty of different lockable covers to keep your cargo safe from prying eyes.

A 148-bhp 2.4-litre diesel engine is replacing the 2.5 and 3.0 diesels found in the outgoing *Hilux*. It has more torque than the old 3.0 and better economy than either of the previous engines. There's a choice of six-speed manual or automatic gearboxes and the ability to switch between two- and four-wheel drive, depending on the conditions, with a low-range mode in both.

The engine makes the first impression as our journey starts in the small coastal city of Swakopmund. This diesel unit sounds quite noisy at startup, and although it is responsive – particularly in the mid-range, thanks to a healthy spread of torque – it lacks the hushed

smoothness that you'll find in most large modern diesel vehicles. The engine is good, but not quite as convincing as in an SUV alternative, despite the improved suppression of unwanted noise, vibration and harshness.

As for driving in the city, the *Hilux* doesn't feel like an overly big vehicle, not least because of a high driving position and good visibility, aided by chunky mirrors. The controls are nicely weighted and the clutch pedal is light and easy to use. The paved urban streets of Swakopmund soon give way to gravel roads, which prompt a turn of the dial next to the steering wheel from rear-wheel drive to four-wheel drive.

Soon the adventure really starts with a trip across some sand dunes. Clearly, this is not something that most *Hilux* buyers will ever do, but after some positive first impressions of how the new model performs in town, this is the first chance to see if the new *Hilux* is as tough as ever.

Before driving onto the dunes, we release some air from each of the all-weather tyres for around 75 seconds to increase their surface area and make it easier to drive in the sand. Next, we turn that dial once more to the right to switch the transmission from high-range four-wheel drive to low-range four-wheel drive. Initially, it looks like it will be easy to conquer the first steep ascent up the dunes, but as we slide back down the hill for the third time, we realise that we will have to change tactics.

A workman should not blame his tools. What this car needs is a run-up and some momentum to conquer any steep sand dune ascent. You set off in second gear and then switch quickly into third before giving it plenty of revs to get up to the top. Even if you can see only the sky as you reach the crest, don't panic and slam onto the brakes; you'll only end up losing the momentum to conquer the climb. Instead, ease off the throttle but keep the momentum so that you crest the summit calmly enough to shift into first gear and start your steep downward trajectory, using the *Hilux*'s hill descent control if you don't trust your right foot on the brake pedal.

What fun, and what an impressive display from the *Hilux*! We tackled the dunes in a Double Cab model with the standard six-speed manual gearbox, which offers a slick, precise gear change that is not van-like. Between the dunes and our overnight stay inland in Namibgrens, there is a 200-mile drive through the barren Namib-Naukluft National Park and a crossing of the Tropic of Capricorn. The roads are all gravel and sometimes quite rutted.

The cabin can still be enjoyed in these conditions. It's a neat compromise of workmanlike functionality and everyday usability. The leather seats are comfy and offer good support. Certainly, you don't feel like you're sitting in a van. The interior features pleasingly tactile controls and an infotainment system that wouldn't look out of place in any mainstream family *Toyota*, while the harder-wearing plastics on the dashboard and the door skins remind you that this is still a working vehicle.

We put the *Hilux* to work again the next morning in an extreme off-road course, switching to an automatic model, which makes life even easier than with the manual on the dunes. The *Hilux* is easy to control off-road and inspires confidence. The increased wheel travel allows for greater dips and lopsided pathways to be tackled, and with calm control of the pedals, the electronic gizmos can bring out the explorer in you. You also feel yourself rocking around less in the cabin due to the impressive body control.



Our journey revealed the *Hilux* to be the best in its class to drive, both on- and off-road

Another 150 miles or so of gravel roads follow as we work our way to the Namibian capital, Windhoek. Finally, we hit a decent run of asphalt roads, where we get the best chance to feel how car-like the ride is. Although the ride is bumpy at lower speeds, it's smooth and composed at higher speeds. The car is not the last word in sophistication, but it certainly doesn't feel like a commercial vehicle. The steering also has plenty of weight, even with its artificial feel – almost enough to make you feel like you're not in a pick-up.

We don't get much of a chance to see how the car handles because the roads are almost universally straight, but the *Hilux* seems to turn in keenly enough on corners with gravel. If you fancy a giggle with nothing loaded over the rear axle, then there's a chance of a wiggle from the tail.

Destination reached in one piece, our journey has revealed the *Hilux* to be the best model in its class to drive, both on- and off-road. However, whether you'd ever swap your SUV for this pickup is another matter. **BO**

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## eCom21 – navigating the digital transformation



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eCom21 CEO Ilya Shevchenko

For the fifth consecutive year, the biggest e-commerce forum in the Baltic States is being held in Riga.

Supported by *Rietumu banka* and *DECTA*, eCom21 will gather around 600 delegates from all areas of the e-commerce industry and provide extensive networking opportunities in the heart of Riga on November 17-18.

The conference's chief executive officer, Ilya Shevchenko, notes that the format of the event has changed this year in order to make it maximally attractive both for experienced e-commerce market makers, and for those keen to gain knowledge about starting their own online business

or simply to learn more about recent achievements in the industry.

"This year, we will continue to uphold the most thrilling part of the event – live discussions – involving professional experts and delegates alike. Our guests and speakers value this opportunity of live interaction and sharing of ideas, so we are glad to provide it," says Shevchenko.

Among the various themes to be addressed at eCom21 are marketplaces, cryptocurrencies, the OECD Common Reporting Standard and cyber security.

"The participation of renowned experts in the field and leaders of global e-commerce enterprises will help to ensure that this conference is like a department store of sorts. Participants will be able to get the information that they need about various aspects of e-commerce, such as how to start up, operate and develop their business online. They will also learn about the challenges that they can expect to face during the next few years," Shevchenko continues.

Among the well-known companies that will be represented at this conference are *AliPay*, *Bitcoin Foundation*, *eBay*, *Ernst & Young*, *Facebook* and *PayPal*.

Other topics that will be discussed include data innovation, changes in global tax regimes and the possible effects of Britain's exit from the European Union on e-commerce, with experts from the UK on hand to provide a British perspective on this issue.

Aside from e-commerce company representatives and knowledgeable experts, the conference will be attended by high-level politicians and representatives of leading financial institutions from both Eastern and Western countries, along with IT specialists, lawyers, market researchers and other professionals from e-commerce-related industries. Delegate registration is still open, and the easiest way to apply is online at [ecom21.com](http://ecom21.com). **BO**



### ECOM21 CONFERENCE TIME AND PLACE:

November 17 and 18, conference hall of the *Radisson Blu Hotel* (Elizabetes iela 55, Riga)

More info: [ecom21.com](http://ecom21.com) and [info@ecom21.com](mailto:info@ecom21.com)

5-й  
международный  
форум по электронной  
коммерции eCom21

# ЭКОСИСТЕМА e-коммерции

новые грани,  
перспективы,  
направления

РИГА | 17 и 18 ноября

RIETUMU  
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Army Economic Store,  
February 1943. View from  
Valņu iela

III  
**GALERIJA CENTRS**  
FASHION SHOPPING CENTRE  
SINCE 1938

Audēju iela 16, Old Riga  
Opening hours: 10:00-21:00  
① galerijacentrs.lv

The site where the *GALERIJA CENTRS* is located has historically hosted active trade. From the 13<sup>th</sup> to the 16<sup>th</sup> century, a commercial port was located there on the banks of the Rīdzene River, which is now covered by the cobblestones of the Old Town. The shopping centre's own origins date back to the autumn of 1919, when the *Army Economic Store* was established to supply goods to Latvia's soldiers, who were still fighting to consolidate the country's newly won independence. Another goal was to help combat rampant speculation.

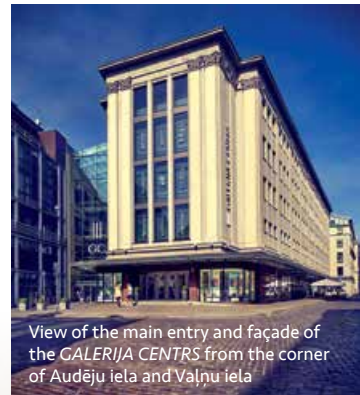
Following the cessation of hostilities in 1920, the store's popularity soared. Its turnover increased rapidly, and eventually it

# GALERIJA CENTRS – a shopping palace

The *GALERIJA CENTRS* is the only shopping centre in Riga that boasts a tradition-rich history and a location in the very heart of the Latvian capital – the Old Town. For almost a century, this has been a place to indulge in the elegance and charm of the latest fashions. The *GALERIJA CENTRS* regularly hosts exhibitions and also houses a permanent photo display on its history.



Historic  
grand  
staircase



View of the main entry and façade of  
the *GALERIJA CENTRS* from the corner  
of Audēju iela and Valņu iela

outgrew its premises. Thus, in 1936, construction commenced on a new and larger building. Since that store's opening in 1938, the *GALERIJA CENTRS* – which has borne various other names over the past decades – has not just been frequented by residents of Riga, but has also become a shopping mecca for visitors from all over Latvia and other countries.

LITTLE OLD TOWN MARKET  
  
**RĪDZENES  
TIRDZIŅŠ**  
OCTOBER  
13 and 14  
NOVEMBER  
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Open: 10:00-21:00

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TOWN MARKET**  
Wholesome foods  
from the Latvian  
countryside along  
with masterful  
creations by artists  
and craftsmen.  
Latvian culture  
and traditions  
from antiquity  
to the present  
day. All visitors  
are welcome!

## Most modern store in the Baltics

By 1940, the building housed the most extensive and modern department store in the Baltic States, with the first escalator in Riga, climate control, heated floors and many other innovations. In terms of contemporary architecture and fittings, the store ranked among the best in Europe. Even back then, visitors could avail themselves of beauty treatments in addition to everyday goods, and the upscale *Astoria* restaurant occupied the top floor. The store employed more than 800 people, for whose convenience a canteen, a dispensary, a sick bay and even a dental clinic had been set up. The store was so ahead of its time that even in the 1950s, a Czech trade delegation, seeking an appropriate socialist equivalent to the main department store in Prague, travelled throughout the European part of the Soviet Union without finding anything better.

## Shortages and queues

During the postwar Soviet era (1945-1991), large numbers of people from other parts of the USSR flowed into Latvia and Riga became an economic tourism destination. This situation led to discontent among the local population, which faced a shortage of goods that were being bought by visitors. Queues formed at the store's entrance early in the morning and lists of customers were even drawn up. Struggles to obtain coveted products almost descended into brawls. Even though people had money, there were not enough goods to go around. There were also restrictions – the cheapest products were sold in limited numbers, while more expensive items gathered dust on the shelves.

## Development for the future

In 1997, *Linstow Centre Management* took over as operator and developer of the store. In 2006, after extensive reconstruction



Portal of a former building  
on Rīdzenes iela 15/17,  
dating from 1902



Riga Central Department  
Store. Women's hats and  
perfume department, 1972



A view of Rīdzenes iela from the  
third-floor passage, 2016



Pilaster capital with a caduceus, symbol  
of Hermes, protector of merchants

works, Rīdzenes iela became the unifying axis of both new and historic buildings, and the *GALERIJA CENTRS* became the first shopping gallery in the Baltics with a glass roof.

A unique photo exhibition that presents events over a period of more than 75 years can be seen on the four flights of the original building's historic stairs. The exhibition features photographs from both private and public archives, starting from the laying of the building's foundation stone to the present day. The exhibition devotes particular attention to the building's architectural and interior elements. This gem of Riga's retail trade sector remains a significant historical landmark, and the fact that it is still open continues to delight numerous customers. **BO**

## SHOPPING CENTRE TIMELINE

1919

The *Army Economy Store* (AES) – now known as the *Galerija Centrs* shopping centre – is founded by the Latvian army to supply goods to its soldiers.

1928

The AES is opened to the public.

1936

The conversion of the AES to a modern five-storey department store is initiated. Latvian president Kārlis Ulmanis attends the foundation-laying ceremony in September.

1938

Reconstruction works are completed. For a long time, the building houses the largest and most modern store in the Baltics.

1940

The AES is renamed the *Riga Central Department Store*.

1944-91

The *Riga Central Department Store* operates during the Soviet era, with restrictions on the sale of goods and shortages inherent to that period.

1997

Renovations. The lower two floors open their doors to the public in December, while the top three floors open in May of 1998.

2006

The building undergoes another large-scale reconstruction and extension. An annex is built, and Rīdzenes iela is turned into a glass-covered arcade. The complex also gets a new name – the *Galerija Centrs* shopping centre.

2008

The *Galerija Centrs* is recognised as the second-best shopping centre in Europe. It is the first time that a Latvian shopping centre receives a European Shopping Centre Award from the International Council of Shopping Centres.





Denis Gorshkov,  
Diatom Enterprises CEO

## Diatom Enterprises: globally renowned experts in software development

*Diatom Enterprises* is a reputable Latvian company that excels in the development of custom software. It has been offering the highest quality products and services to large clients in the USA, Canada, Western Europe, Australia and elsewhere since 2004.

The company was founded and is still run by three friends – Denis Gorshkov, Jevgēnijs Lemasovs and Vjačeslavs Dubovickis – all with strong IT backgrounds. *Diatom Enterprises* has grown to a team of 50 people in Latvia, with 20 associates in Ukraine. This is due in part to the growth of the IT sector in the Baltics, the advancement of technologies and the increasingly qualified workforce in the region.

“Latvia really can pride itself with great IT achievements, and that is not surprising,” states CTO Vjačeslavs Dubovickis. “There are a number of advantages here, such as a strong export market, good knowledge of foreign languages among IT professionals, a work culture that is up to Western standards, a highly developed logistics and telecommunications infrastructure and more.”

“*Diatom Enterprises* has been in the global market for 12 years, and some of our clients have been with us throughout those 12 years,” says Denis Gorshkov, CEO of the company. “Twelve years of experience and dozens of satisfied customers have shown that our services are internationally competitive.”

“We don’t just create custom software for companies,” adds Dubovickis. “Once you develop a successful system for a large company, it needs constant maintenance and upgrading, which is an equally important aspect of our work. Our emphasis is on stability, quality and improving our products even further. This includes liquidating any bugs that might arise.”

“The results of our efforts have also been globally recognised in the form of various certifications,” explains COO Jevgēnijs Lemasovs. “Among these are permanent membership in the US and Swedish chambers of commerce in Latvia, the Microsoft Gold Partnership, ISO 9001 certification and more. In acquiring ISO certification, we wanted to show that we are committed to complying with global quality management software solutions.”

“People are our greatest asset. When our people grow and develop, our company develops as well. The Latvian IT community is skilful and vibrant, and we are happy to be a part of it,” says Gorshkov, who has an interesting story to tell about himself as well. His fascination with computers started in 1987, when he was 16 years old and his parents introduced him to after-school computer courses for teenagers. Two years later, he enrolled in Riga Technical University’s faculty of computer science.

“Several talented students in my class shared the same affection for programming. We bonded quickly and spent long hours at the university’s computer facilities, often pulling all-nighters and enjoying a happy student life,” Gorshkov continues.

During his studies, Gorshkov fantasised about moving to the West, starting his own software development company and inviting his university buddies to work with him there. In 1995, he moved to Vancouver, Canada, to pursue his dream and quickly landed a job as a junior software developer.

“I was learning not only about commercial software development, but also about the principles of accounting and business. I liked it very much and felt that I had finally become a real grownup with a job and a stack of business cards,” he says.

Gorshkov and his best friend got lucky in 1998, when they won a sub-contract to lead the development of a custom ERP system.

“We were 28 years old and doing a job that we loved. A year later, we were renting our own office space in

the centre of Vancouver. Our company grew in size to 15 people. The requests for our services were falling from the sky. We closed the year 2000 with just a bit less than 1 million dollars in revenue, which seemed like an astronomical number to us, so we celebrated the new millennium with fancy cars, luxurious apartments and gourmet restaurant meals,” says Gorshkov.

Then in 2001, the dot com bubble burst and Gorshkov’s company lost 80% of its revenue.

“We had to let our employees go and vacate our office space. Our egos and our wallets took a beating. My partner and I decided to split and to move along separately. Thanks to luck or to perseverance and maybe to both, I did manage to land a couple of jobs that supported me and two employees who were now working from their homes,” the entrepreneur reveals.

Gorshkov’s business slowly grew again, but not nearly as quickly as in the roaring late 1990s. In 2003, he visited Riga for the first time in 13 years and realised how much he missed his home country.

The young businessman took a leap of faith in 2004 at the age of 33. He rented an office in Riga and continued to provide custom software development services for his North American clients. Suddenly, things started to go really well.

“It was the combination of several factors. The first was that I had been able to offer lower rates to my clients. The second was offering my employees a Silicon Valley-style work environment. The biggest factor was getting my university buddies from the RTU – Dubovickis and Lemasovs – to join me. They came on board in 2004 and we have been working together ever since.

“Now our company is celebrating its 12<sup>th</sup> anniversary and we have a team of 70 people. Some are young and fresh out of school, like I once was. I look at all of these young people and see that the cycle of life is repeating itself.

“Of course, the business presents constant challenges. We still have to pull all-nighters from time to time. Nevertheless, I’m happy that the dreams of my youth have come true. I have a job that I love and am blessed to be working with people who are very dear to my heart,” says Gorshkov. **BO**



① diatomenterprises.com  
Tel. +371 2776 7366  
info@diatomenterprises.com





# Galleria Riga – a shopping centre that inspires

Galleria Riga shopping centre  
Dzirnavu iela 67  
Entrances from Dzirnavu iela 67 and Blaumaņa iela 10 (between Brīvības bulvāris and Tērbatas iela)  
Tel. (+371) 67307000  
info@galleriariga.lv  
① galleriariga.lv/en  
facebook.com/GalleriaRiga  
instagram.com/galleriariga  
twitter.com/GalleriaRiga  
pinterest.com/galleriariga



## The

Galleria Riga shopping centre has been operating at Dzirnavu iela 67 in downtown Riga since 2010. It is home to more than 85 stores, restaurants and cafés that take up 23,300 square metres of retail space. The main part of the shopping centre spreads across seven floors, not counting the two-floor heated underground parking garage. During the spring and summer months, the 8<sup>th</sup> floor is the site of the largest rooftop terrace in the Baltic countries. There, several fine restaurants offer great food and drinks, along with a fantastic 360° panoramic view of the Latvian capital.

The first-rate stores and restaurants at the Galleria Riga – along with a wide array of services, a personal approach and a special atmosphere – inspire visitors to develop their personalities and enjoy life.

One will find practically everything that one needs at the Galleria Riga, including clothing, shoes and accessories, books, children's items and household goods. Each store in the shopping centre is special,

allowing buyers to follow the latest fashion trends and express themselves in various creative ways.

The Galleria Riga is home to such internationally renowned fashion brands as Lloyd, Ivo Nikkolo, Monton, Baltman, MAX&Co, Marella, Mango, Ecco, Cortefiel, Mohito and many more. Smart concept stores like 8 Rooms, which sells clothing by Latvian fashion designers, create a special ambience. Furthermore, a stylist is on hand at the Galleria Riga to ensure an exciting and valuable shopping experience.

One new arrival that fashion and style aficionados will appreciate is the internationally known brand COS. Its first shop in the Baltics was opened in the Galleria Riga last month. The store showcases the brand's modern, functional designs for women, men and children, splendidly complementing the current lifestyle offer at the Galleria Riga.

The Galleria Riga is a place where one can quickly and easily meet various everyday needs, with a bank branch, a post office, a sewing atelier and a dry cleaner's conveniently accessible on the premises.

The Zino Riga scientific centre, for its part, provides wonderful recreation and entertainment opportunities for families with children, while grownups can relax and replenish themselves at a beauty salon, hairdresser's and solarium, and yoga studio. One can hardly think of something more invigorating than a yoga session out in the fresh air on the summer terrace.

A wide array of cosy cafés, restaurants and bars can be found on all eight floors of the Galleria Riga, including Can Bei City, Il Cibo del Papa, The Trinity Bar, Oyster Bar Medusa, Coffee Inn and a branch of the legendary Lido Kirsons restaurant chain, which serves Latvian-style dishes made with local food products. Hence, the Galleria Riga is perfect for enjoying a satisfying lunch with business partners, drinking a refreshing afternoon coffee, and going out for dinner together with friends.

Inspiring shopping, delicious meals and a pleasant meeting location right in the city centre make the Galleria Riga an ideal place for spending quality time. Consequently, it should come as no surprise that the Galleria Riga's slogan is *Life gives you wings!* **BO**

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COS  
EUR 125

MONTON  
EUR 55.95

DANIJA  
EUR 99.99

COS, GALLERIA RIGA, 1<sup>st</sup> and 2<sup>nd</sup> floors

## GRAND ENTRY

A military style, leopard patterns, bold accents of colour and sporty elements are this autumn's fashion buzzwords



# Steiku Haoss.

## The best steak restaurants in Riga

Publicity photos and  
by **GIRTS OZOLIŅŠ**  
(Picture Agency)



Meat is only meat and nothing more if one prepares it simply. However, if it is cooked up by true masters, then it becomes a culinary work of art. When it comes to preparing outstanding steak, one doesn't have to look far in Riga. The kitchens at three *Steiku Haoss* restaurants are run by talented young chefs who don't look at food as a mere means to satisfy one's hunger. Their meals are made to be enjoyed with relish.

Riga's *Steiku Haoss* restaurants are part of a noteworthy restaurant empire that also includes the *KID\**, *Muusu* and *Ribs&Rock* establishments, each with its own specialty and message to deliver. The *Steiku Haoss* chain is the oldest of the four, and the oldest *Steiku Haoss* restaurant on Meistaru iela is already 13 years old. Aside from serving outstanding steaks, the *Steiku Haoss* establishments in Riga also stand out with pleasing interiors that could come straight out of classic Western movies.

At Riga's *Steiku Haoss* restaurants, guests will be treated to a wide selection



of exceptional dishes to choose from, thanks to three skilled local chefs. Having perfected their trade alongside the world's finest culinary masters, these chefs have a firm grasp of the potential in each product, be it a tender piece of beef or venison, a tangy chunk of cheese or an intensely flavoured seasonal root vegetable.

Kristaps Jauja is the head chef at the *Steiku Haoss* restaurant on Audēju iela. His colleague Andrejs Bojarčenko runs the kitchen at the *Steiku Haoss* on Tērbatas iela. And starting this month, the *Steiku Haoss* establishment on Meistaru iela is being headed by the talented Jānis Šablovskis, who until now was a sous-chef at *Muusu*, the third best restaurant in Latvia.

Last month, the *Steiku Haoss* restaurant on Audēju iela opened a new annex with large windows that provide a wonderful view of St. Peter's Church. As is customary at *Steiku Haoss* establishments, the annex's interior is decorated in a Western film style. The expansion also means that this Old Riga establishment can serve up to 250 people at a time – a necessity for such a popular restaurant chain.

All three restaurants offer 12 types of steak in portions of various sizes and origins. This concept permits customers to try out more than one variety of steak during a meal. Incidentally, most of the steaks served at *Steiku Haoss* are not marinated, but aged for 28-45 days, which is why the chefs recommend complementing them with herb butter, bone marrow and garlic pesto for an even greater variety of tastes.

Lately, the three chefs have been placing increased emphasis on fresh and seasonal products, with one of the latest additions on all three restaurant menus being a rack of veal from the Netherlands. The T-bone steak from Denmark remains a popular favourite, and the tasty local venison backstrap is also worth trying.

Chef Kristaps Jauja of the *Steiku Haoss* on Audēju iela says that "while we are primarily a meat restaurant, we also prepare tasty seafood dishes, including fresh fish from the local market. Our dessert menu has some new additions as well."

The *Steiku Haoss* on Meistaru iela is offering a lunchtime special from 12:00 to 17:00. For only 12 euros, one can indulge in a juicy burger together with a side dish and accompanying sauce. A separate burger menu features such tasty dishes as the Lazy Piglet burger, which contains shredded pork leg, melted cheese, beetroot in maple syrup, fresh apples and horseradish sauce. Vegetarians will appreciate the Black Forest burger with portobello mushrooms, garlic butter, feta cheese, grilled aubergine, fresh tomatoes and arugula pesto.

Those who are not into meat or fish will also be pleased, as according to quite a few die-hard vegetarians, the *Steiku Haoss* restaurants also offer some of the tastiest meatless dishes in the city.

One recent addition is the wine list at all three *Steiku Haoss* establishments. If you aren't sure which wine will suit your meal, then don't be afraid to ask the professional waiters for advice. Some of them have been working at *Steiku Haoss* for nearly ten years, and all of them regularly update their oenological knowledge at special wine courses.

With the start of the fall season, live music evenings have resumed at all three *Steiku Haoss* restaurants. Local acts now perform on Fridays and Saturdays at the Meistaru iela and Audēju iela establishments in the Old Town, which serve late-night meals until 1 AM. The restaurant on Tērbatas iela, for its part, hosts live music performers on Wednesday and Thursday evenings. **BO**



Meistaru iela 25, Riga | (+371) 67222419  
Tērbatas iela 41/43, Riga | (+371) 67272707  
Audēju iela 2, Riga | (+371) 67225699  
① steikuhaoss.lv  
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① 3pavari.lv



Chef Artūrs Trinkuns



## 3 Chefs Restaurant

Culinary hooligans from a restaurant where the chefs call the shots

The well-known *3 Chefs Restaurant* (*3 pavāru restorāns*) in Riga's Old Town celebrated its 5<sup>th</sup> birthday this September by giving itself a makeover.

"More like a little freshening-up," laughs one of the restaurant's three chefs, Ēriks Dreibants. "We slightly changed our tonality and have become a bit more grown up. Not too much, though!"

Not too much indeed, as the fresh thinking and culinary "hooliganism" of the establishment's creators is still alive and well.

Dreibants and his two skilled colleagues had worked long enough at restaurants owned by others, serving guests of high standing, yet hidden away in kitchens obscured from the view of the diners.

"This is above all a chefs' restaurant," Dreibants emphasises. "The kitchen is not hidden away. It is our altar and it takes up even more space than the tables for our guests." That's not to say that the establishment's customers are not important. They are! At the *3 Chefs Restaurant*, diners get the chance to meet the chefs personally, see their meals being

made and even get involved in the cooking process itself. The restaurant offers wonderful Cooking Together events on the bright and spacious second floor, where from 5 to 80 guests can come together and cook with the celebrated chefs –

**We serve classical  
European cuisine,  
but each dish has an  
element of surprise in it**

and have lots of fun while doing so. The atmosphere is always informal.

"This is definitely not a white tablecloth establishment," says Dreibants. "Customers from both the creative professions and from business circles embrace our vibe, because everyone needs to let go sometimes!"

And how could you not let go? Your starter or *tapa* is likely to be served on a silky sheet of paper and made in the likeness of a painting from various sauces and pastes to complement the fresh bread.

"We love to play with the elements," Dreibants continues. "There's the cold – think liquid nitrogen – and there is the hot. We like to use fire in presenting our dishes and it's really fun for the guests as well. We stimulate all five senses while representing the element of the wind in our work. The wind manifests itself through our movements. We're visible, we're quick, and we're accessible to our visitors at all times."

While it might seem that nothing new can come forth in the dining world anymore, these three chefs will show their hooligan side when least expected. The restaurant primarily serves classical European cuisine, but each dish has an element of surprise in it. For the last two years, the young and renowned Artūrs Trinkuns has been a key player at the *3 Chefs Restaurant*, fulfilling the duties of the main hooligan on site. He will be responsible for the majority of your seasonal and largely organic dishes, be it a business lunch on workdays (from 12 noon to 4 PM), a delicious brunch on Sundays (from 11 AM to 4 PM) or an à la carte meal (from 12 noon to 11 PM). Come and dine with these true masters of their trade! **BO**



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## Restaurants, bars and cafés

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

Text by **LIINA KARO**  
Photos by **ULLA MÄNNI** and  
from publicity materials



### LINNUKÜLA RESTO

#### For true food lovers

The *Linnuküla* (or Bird Village) Resto was set up by a young couple who wanted to create a cosy place for enjoying good food and spending time with friends, while also making money by serving paying guests. The concept certainly worked out well. The service is friendly and the interior makes you feel like you are visiting a good friend who really knows how to cook!

The venison tartare (EUR 6.50) is delicious as a starter and filling enough if you are not too hungry. I chose the duck (EUR 14.00) for the

main course and absolutely loved it. The meat was crispy on the outside and soft on the inside – just as it's supposed to be – and complemented by scorzonera, dewberry and kale. I didn't think I could eat any more, but the dessert menu looked so good that I couldn't resist. The sticky toffee cake (EUR 5.00) sounded like a must-try and was super sweet – maybe a bit too sweet for my taste – but the black currant sauce with its sour taste balanced the dish nicely. I enjoyed the time that I spent at the restaurant and will definitely go back.

While there are many fast food places in the area,

*Linnuküla Resto* is a great addition in Tallinn's Kristiine district for true food lovers and for those who fancy a tasty meal at the end of the work day – or on a slow weekend morning. On warm autumn days, visitors can eat outside on the terrace and see the fruits and vegetables growing in the garden. Some of these might end up on your plate the next time that you visit this lovely place!

**Address:** Nõmme tee 20  
**Open:**  
**Tue.-Thu.:** 12:00-21:00  
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Riga

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## PEATUS

### Extraordinary dining experience

When talking about Tallinn's new restaurants, one has to mention the Telliskivi Creative Centre. *Peatus* is definitely one of the most exciting restaurants there, consisting of two train cars with a lively atmosphere both inside and out by the entrance. One of the train cars is an old restaurant wagon from the Tallinn-Moscow line. Interior designer Maris Tammel has done a good job of capturing the vibe of those times. As you savour your meal in the unusual surroundings, it's easy to imagine yourself on a train journey to a new and exciting destination.

The other railway car serves more as a party wagon, complete with a bar and pretty colourful lights inside. Divided by a terrace, *Peatus* offers a nice place to hang out with friends, enjoy a good meal and be amazed by the extraordinary design of the establishment, courtesy of Siim Poomann and Põvvat Kama.

The menu offers some surprises as well. There is something for everyone, including nostalgists, vegetarians and meat-lovers. I have never been a fan of beetroot, but the sorrel borscht (EUR 5) has made me seriously reconsider my tastes. The pita with

Asian-style pulled pork (EUR 7.50) was juicy and tasty but probably the most boring-looking dish from the menu, also served in a bowl that made it difficult to approach. Instead, if you are into meat, I would suggest trying the braised beef cheek (EUR 9.50). The honey cake (EUR 4.50) as a dessert is a nice way to end a meal.

*Peatus* is definitely worth checking out when in Tallinn!

Address: Telliskivi 62

Open:

Mon.-Tue.: 12:00-22:00

Wed.-Thu.: 12:00-23:00

Fri.-Sat.: 12:00-02:00

Sun.: 12:00-22:00

① facebook.com/PeatusTelliskivi

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## 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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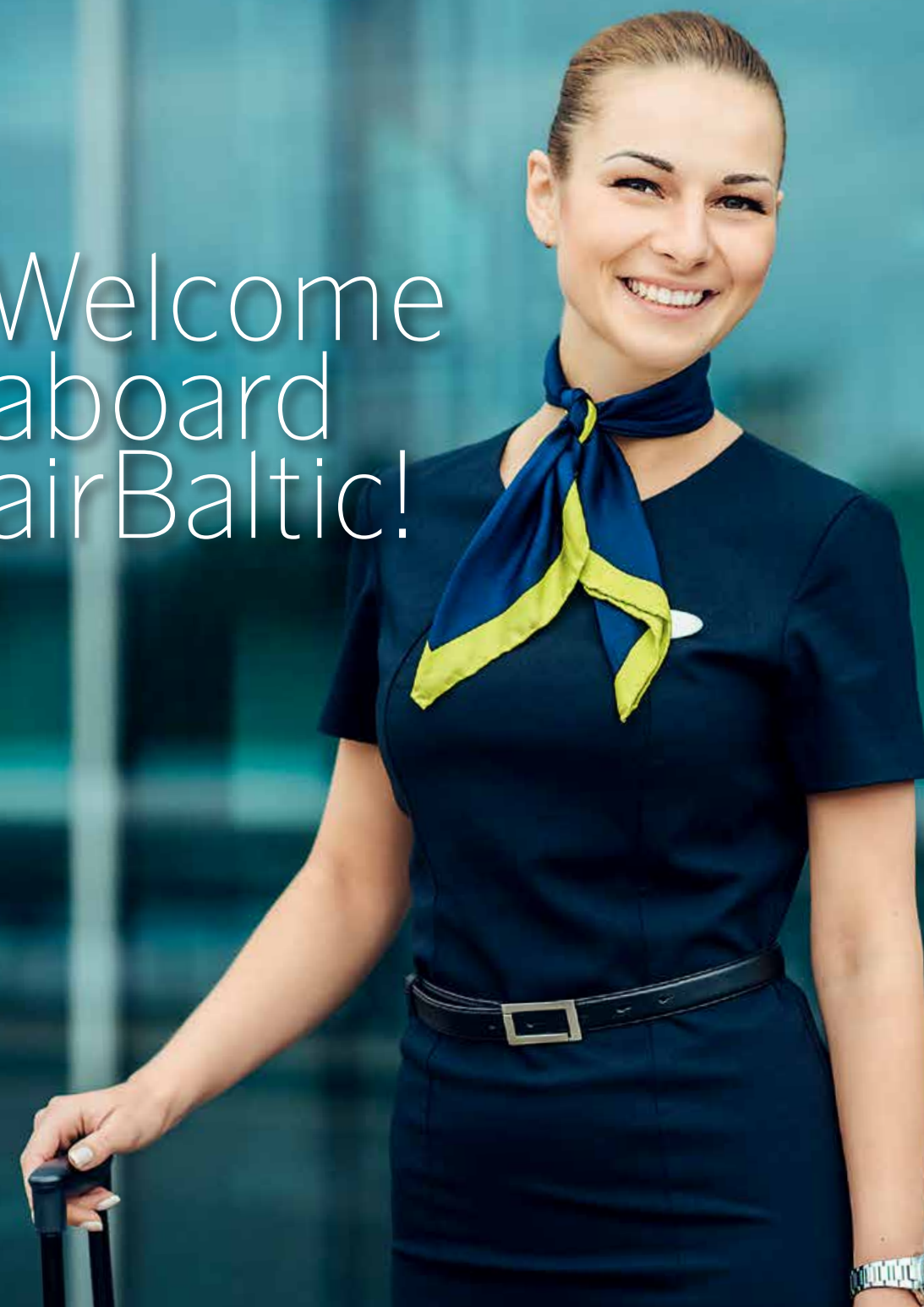
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airBaltic

# Welcome aboard airBaltic!



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Salzburg

## Start planning your skiing holidays

This winter, *airBaltic* is offering flights to lots of popular skiing destinations.

If you prefer the classic skiing resorts of the Alps, then there are up to two flights per day from Riga to **Munich** and **Vienna**, six flights per week to **Zurich** and five flights per week to **Milan**. As of December 24, flights will also begin to **Verona** and **Salzburg**. One-way ticket prices to these destinations start at EUR 35.

Those looking for something more unconventional might want to visit the Gudauri ski resort in the Caucasus Mountains of Georgia. Flights from Riga to **Tbilisi** operate twice per week, and ticket prices start at EUR 99 one way.

The High Tatra Mountains are a great value-for-money option, with Saturday flights to **Poprad** in Slovakia resuming on December 17 from as low as EUR 39 one way.

**Take along your own ski equipment. Add it to your luggage while booking at [airbaltic.com](http://airbaltic.com) for EUR 34.99 and avoid the higher costs of onsite equipment rentals.**

## Escape the winter to the beaches of Cyprus and Israel

There are places in and near Europe where you can still swim in the Mediterranean and Red Sea when it's already winter up north.

*airBaltic* offers direct flights all year round to **Tel Aviv** in Israel (three times per week) and to **Larnaca** on the island of Cyprus (once per week).

**Book your ticket through [airbaltic.com](http://airbaltic.com). One-way ticket prices to Tel Aviv start at EUR 75 and to Larnaca at EUR 125.**

## Sign up and enjoy our Business Class

Ever wonder what it's like to fly in Business Class? It's high time you tried it out! Every month, 20 *airBaltic* newsletter subscribers get a free upgrade to Business Class.

**You could be one of them – just sign up for the *airBaltic* newsletter on [www.airbaltic.com/en/newsletter](http://www.airbaltic.com/en/newsletter).**

## More flights from Tallinn and Vilnius

On October 30, *airBaltic* is switching to its winter flight schedule. Compared with the previous winter, there will be more flights and seats available on the most popular routes from Tallinn and Vilnius.

Flights between Vilnius and **Amsterdam** will now operate daily, and flights between Vilnius and **Stockholm** will increase to six flights per week.

Three flights per week will now operate from Tallinn to **Berlin**, with bigger *Boeing 737* aircraft instead of last year's smaller *DashQ400*. Flights to **Vienna** will also be operated with bigger jet aircraft.

The recently launched Tallinn-Vilnius and Tallinn-Amsterdam routes will continue into the winter.

**In total, *airBaltic* now offers six direct routes from Tallinn and four from Vilnius.**



Amsterdam

## Pay for your *airBaltic* flight with *PayPal*



Do you know what *airBaltic* and *PayPal* have in common? Both try to make your life more pleasant and comfortable!

The main benefit of paying with *PayPal* is the convenience. Signing up to *PayPal* requires only your personal email address and a password from your *PayPal* account, and there is no need to take the credit card out of the wallet while making a payment.

Apart from convenience, *PayPal* provides every user – travelling or not – with safety, as payments are covered by *PayPal* Buyer Protection.

**You can choose *PayPal* as a payment method when buying tickets at [airBaltic.com](http://airbaltic.com).**

All flight prices mentioned in this magazine apply for one-way Basic tickets from Riga, Vilnius or Tallinn that 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. A transaction fee in the amount of up to EUR 5.99 may be applied to the booking depending on the selected method of payment. Special conditions apply. The published prices are valid only if round trip flights are booked.

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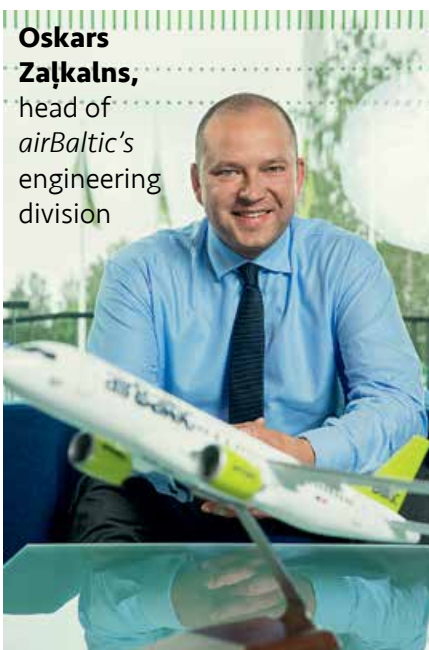


## airBaltic's engineers prepare for the arrival of the new CS300

By **EGITA KRASTINA**  
Photo by **GATIS GIERTS**  
(Picture Agency)



**Oskars  
Zaļkalns,**  
head of  
airBaltic's  
engineering  
division



**W**ithin a matter of months, airBaltic will introduce the brand-new *Bombardier CS300* aircraft into service.

In the weeks leading up to this momentous event, the airline's engineers are actively working behind the scenes to ensure the smooth introduction of these state-of-the-art airplanes. *Baltic Outlook* caught up with Oskars Zaļkalns, airBaltic's chief engineer, to see how the transition is proceeding.

**airBaltic will be the first airline in the world to make commercial flights with CS300 aircraft. What's it like to be among the first engineers and ground crew members to service these brand-new airplanes?**

In one sense, nothing is changing that radically. All airplanes have wings, noses,

tails and engines. But in another sense, we are dealing with the most modern commercial aircraft available. The *CS300* is equipped with all kinds of new technologies that we have not worked with before. We have gone through extensive training and have various web-based manufacturers' manuals at our disposal to help us apply our new knowledge in practice.

**How is *Bombardier* giving you the information that you need to conduct your duties?**

Regarding airBaltic's technical department, *Bombardier* is sending two field service employees to Riga. They are being joined by two *Pratt & Whitney* engine specialists and by four technicians who serviced the new *CS300* planes while they were still

being tested. Representatives of companies responsible for the supply of spare parts are also arriving to help us maintain the interiors, chassis, braking, avionics and other plane systems. In addition, *Bombardier* is sending other competent and experienced advisors, who will be in Riga from the first day that we begin commercial flights with the new aircraft. Some of them will stay here for only a couple of weeks, others will stay for a few months, and a few will even remain in Riga for a number of years. That will make the servicing and maintenance of our new aircraft much easier, because the right people will always be on hand to give us advice whenever we need it.

**How did the training of airBaltic's employees take place?**

We gave various courses to our specialists. One training programme was for mechanics, the second was for avionics and the third was a general familiarisation training course. Many airlines provide general training to their employees, but we chose to segment our training into different fields. We prefer to have more people with detailed knowledge about specific aspects of the aircraft, rather than fewer people with an overall knowledge of how things work. That's because nobody can know absolutely everything that there is to know about the operations of an airplane. Some of the courses were given here in Riga, while others were presented abroad. For example, two courses about the workings of the engines were given in the USA, while practical training for aircraft maintenance was conducted in Canada. On top of that, each supplier also provides courses about specific spare parts. In addition, we have learned a lot on our own during the working process and while cooperating with *Bombardier*. Our technicians and engineers have received both theoretical and practical training, including simulated service requests to the manufacturer. This is giving them the hands-on knowledge that they will need once the new airplanes are put into operation.

**One of the CS300's greatest assets is its *Pratt & Whitney PurePower PW1500G* engine, which is quieter, more fuel-efficient and more environmentally friendly than similar airplane engines. Can you tell us more about it?**

The *Pratt and Whitney* engine is the most advanced to date in the field of civil aviation. The secret to its success lies in its gearbox transmission. The engine doesn't drive the fan shaft straight from the turbine, but through the gearbox, which reduces the fan rotation speed. The fan blades can thus be larger, increasing the engine's bypass ratio and permitting more air to flow through them. The lower fan rotation speed makes the engines quieter and more fuel-

efficient. The manufacture of fan blades is a very complicated process, involving the use of different metal alloys and composite materials to increase their durability. If one compares engine types, then turbo propellers are more fuel-efficient than jets. In the *CS300*'s new engines, it's as if the propellers have been placed into contours. That results in a golden mean between loud, vibrating turbo propellers and fuel-guzzling jet engines. A flight should be enjoyed, and one shouldn't have to put on earplugs because the engines are too loud!

**The CS300 can fly further than the *Boeing 737 Classic* and uses 18% less fuel. What other features does it have?**

The *CS300* flies at an altitude of around 41,000 feet, while the maximum altitude for *Boeing 737s* is 37,000 feet. The *CS300* thus encounters less air resistance, which leads to greater fuel economy. The plane also has a real-time monitoring system to make sure that it is operating properly. This means that while the plane is up in the air, technicians on the ground can spot any problems that might arise in the engines, landing gear and other equipment. A *Boeing* aircraft has hydraulic brakes, while the brakes on the *CS300* are operated by electric motor actuators. A *Boeing* is operated through a unified mechanical system, where pilots apply manual pressure on the yoke (steering wheel) and press with their feet on the rudder pedals. In the *CS300*, the pilots use a sidestick, which is similar to a computer joystick. The *CS300* systems are not as heavy as in a *Boeing 737* (in part due to the fact that the wings are made of composite materials) and are easier to maintain. The *CS300* is also safer due to its fuel tank inerting system. When fuel is consumed during a flight, the amount of fuel in the tank gradually decreases. The used fuel is replaced by air, whose volume in the tank increases accordingly. Air contains oxygen, which is flammable and can present a safety risk. However, under *Bombardier's* new system, nitrogen is added to the fuel tank, ensuring that the proportion of oxygen in the tank does not surpass 12 percent. Furthermore, the *CS300* is equipped with an advanced navigation system. The result of all of these features is a plane that uses less fuel, emits fewer pollutants, makes less noise, flies faster (thus reducing flight times) and lands more precisely.

**And finally, where would you like to fly on your first trip in a CS300 plane?**

Straight to the Canary Islands! [Laughs.] That would not be possible with the *Boeing 737 Classic* aircraft that we are currently using. *C-Series* planes have a greater flight range, so we will soon be able fly to even more distant destinations from Riga. **BO**



## airBaltic.com – a one-stop shop for all your travel needs

A bit of planning ahead of time makes a huge difference. Booking extras along with your ticket allows you to save big and have more cash for your trip!

### Should I take my snowboard with me?

Take along your own sports equipment – it's definitely cheaper than renting on site. Use that extra money for your apres-ski each night!

EUR 34.99



### Will I carry baggage?

Decide early on your baggage for major savings! Adding checked baggage at the moment of booking your flight will save up to 50% of the baggage price you may pay at the airport.

from EUR 29.99



### What's on the menu?

We all know that having a bite makes time fly and the flight seem shorter. Get more for your money by pre-ordering your meal on [airbalticmeal.com](http://airbalticmeal.com). Choose from a wider menu of over 70 meals that may not be available for in-flight purchase.

from EUR 8

### It's important to me where I sit on the plane!

Reserve your favourite seat on the aircraft, whether it's a seat by the window, one with more legroom, or near the front for an easy exit.

from EUR 1.99



### Should I bring my pet with me?

Man's best friend doesn't have to stay at home! You can bring a small pet in the cabin if it fits under the front seat or a larger pet in the cargo hold with an animal-friendly container. Book your pet's ticket through our Ticket Office or Call Centre.



## Add some extra flavour to your autumn flights



Getting to your destination faster is not the only privilege of flying. Treat yourself to a tasty *airBaltic* meal and enhance your trip!

Our **Business Class** passengers can take advantage of the special gourmet menu that combines different cuisines from all over the world. Subtle appetisers, healthy main courses and delicious desserts are all made with fresh, local ingredients and can be complemented with specially selected wines or other beverages from the drinks menu.

The autumn menu for **Economy Class** passengers offers many popular treats. Whether you desire a hot, wholesome meal, a healthy sandwich or just a quick snack with coffee, you will find something to suit your taste.

### Roast beef salad

We are especially proud of our fresh products that *LSG Sky Chefs* prepares at its airport kitchen and delivers directly to our flights. This month, chef Andris Vasiljonoks shares one of his favourite recipes – the roast beef salad that you can taste on our flights and now also prepare at home!

**Ingredients** (for 4 persons)  
260 g baby potatoes  
60 g celery stalks  
1 tablespoon olive oil  
120 g beef chop  
40 g rocket salad  
40 g hard cheese  
160 g mayonnaise  
40 g horseradish  
Dill, garlic, rosemary, thyme, salt and pepper to taste

**Preparation**  
Take the beef chop and marinate it with garlic, rosemary, thyme, salt and pepper. Bake at 72°C for 1.5-2.5 hours, depending on the size of the piece (a faster option is to bake the meat at 180°C for about 1 hour). The meat has to be pink in the middle.  
Boil the potatoes, but don't overdo it so that they remain firm. Cut them into medium thick slices. Wash the celery stalks and cut into thin slices. Chop the dill. Mix these ingredients

together. Add olive oil, pepper and salt.

For the horseradish sauce, put the mayonnaise and horseradish into a bowl. Chop a small bunch of dill and mix the three ingredients together to an even consistency.

Serve on a plate in layers. First come the potatoes with celery, then the sliced roast beef, followed by the horseradish sauce. Decorate with rocket salad and finely sliced hard cheese.

Enjoy!







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

The PINS 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 two, are issued with a special *airBaltic* PINS Young Pilot card, which also allows 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](#) and **get 10 bonus PINS**.



airBaltic PINS card



airBaltic PINS Executive card



airBaltic PINS VIP card



airBaltic PINS Young Pilot card

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

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

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

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

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

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

\* Exception: at Copenhagen, Helsinki, Oslo and Stockholm airports access to the SAS Business Lounge is granted to the VIP member and one guest only.





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Fly to the United Arab Emirates and beyond with *airBaltic* and *Etihad Airways*

*airBaltic* has the honour of cooperating with *Etihad Airways*, the national airline of the United Arab Emirates.



**About Etihad Airways**  
*Etihad Airways* reflects the best of Arabian hospitality through a cultured, considerate, warm and generous approach that challenges the conventions of traditional airline travel.

The airline’s fleet of customised *Airbus* and *Boeing* aircraft have been designed to “reimagine flying”, creating a truly outstanding travel experience.

Among the onboard crew are chefs from fine-dining and *Michelin*-starred restaurants; Norland College-trained Flying Nannies to help entertain the children; and, for those passengers travelling in The Residence – the only three-room suite on a commercial airline – there are onboard butlers trained by the famed *Savoy Hotel* in London.

Furthermore, with Abu Dhabi fast developing as a global business and cultural hub, *Etihad Airways* plays an important role in connecting both people and businesses from both the East and West.

Thanks to the cooperation between *airBaltic* and *Etihad Airways*, guests can now reach Abu Dhabi easily from the Baltic capitals. Guests can fly with *airBaltic* to Amsterdam, Brussels, Rome, Munich,

Frankfurt, Paris, Zurich or Minsk, and from there onwards to Abu Dhabi with *Etihad Airways*.

**About Abu Dhabi**  
The UAE’s capital city boasts a great variety of things to do for visiting guests.

Whether it’s a thrilling trip to Ferrari World or to the Yas Marina Circuit (home to the *Etihad Airways* Formula 1 Grand Prix) or to experience the grandeur of the Sheikh Zayed Grand Mosque and Emirates Palace, there is something on offer for everyone.

What’s more, with the Louvre Abu Dhabi and Guggenheim Abu Dhabi both in construction, the city is set to become a centre for both art and design, as well as entertainment and culture.

**The Travel**  
Travel from Abu Dhabi to other emirates or other regional countries is easy. For example, Dubai is reachable by taxi or bus, while Saudi Arabia, Qatar, Oman, Kuwait and Bahrain are all just a short flight away.

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

ETIHAD AIRWAYS ABU DHABI BASIC FACTS	
Founded	2003
Alliance	Etihad Airways Partners This unique partnership of airlines offers travellers more choice and operates to over 400 destinations across six continents
Slogan	Flying Reimagined
Hub	Abu Dhabi
Fleet	122 Airbus and Boeing aircraft, with 204 aircraft on firm order
Destinations	From its Abu Dhabi base, <i>Etihad Airways</i> flies to 117 passenger and cargo destinations in the Middle East, Africa, Europe, Asia, Australia and the Americas.

Both airlines assume the responsibility for connections and to ensure guests arrive safely at their final destination. This means that guests don’t have to worry about delays or missed flight connections, and the airlines also handle transferring your luggage from one flight to the other.

Guests can book in one go at [airBaltic.com](http://airBaltic.com) or [etihad.com](http://etihad.com) and can choose between two ticket types (Premium Economy and Business Class).






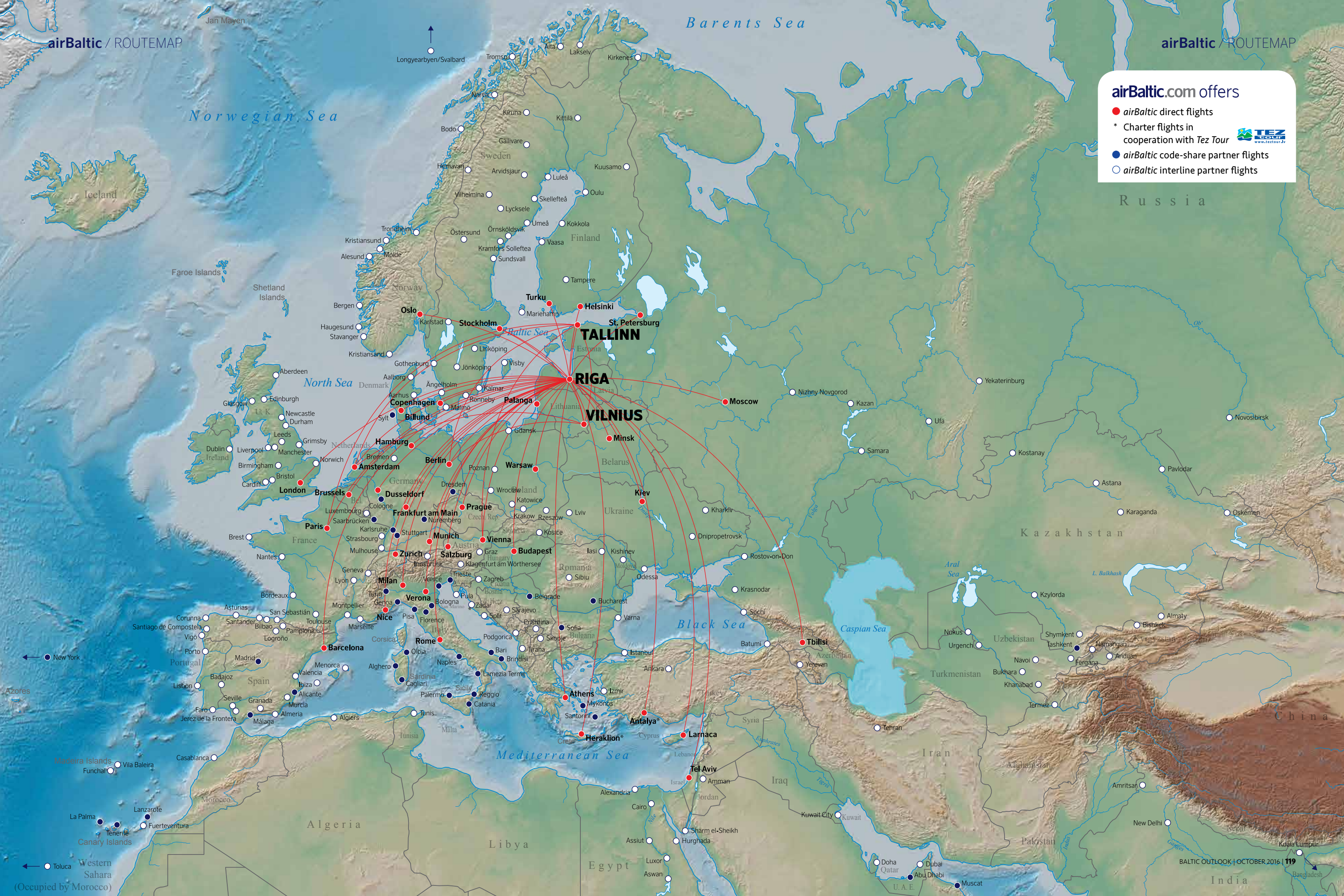
Flights from RIGA						Flights to RIGA					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
<b>AMSTERDAM</b>						<b>AMSTERDAM</b>					
BT 617	RIX	AMS	123456-	07:40	09:05	BT 618	AMS	RIX	123456-	10:20	13:35
BT 619	RIX	AMS	12345-7	16:25	17:50	BT 620	AMS	RIX	12345-7	18:55	22:10
<b>ATHENS</b>						<b>ATHENS</b>					
BT 611	RIX	ATH	1---5--	23:15	02:35+1	BT 612	ATH	RIX	-2---6-	03:15	06:35
<b>BARCELONA</b>						<b>BARCELONA</b>					
BT 681	RIX	BCN	-----7	06:10	09:00	BT 682	BCN	RIX	-----7	09:35	14:15
BT 683	RIX	BCN	-2-4-6-	12:45	15:30	BT 684	BCN	RIX	-2-4-6-	17:20	22:00
<b>BERLIN Tegel</b>						<b>BERLIN Tegel</b>					
BT 211	RIX	TXL	123456-	07:40	08:35	BT 212	TXL	RIX	123456-	09:40	12:30
BT 213	RIX	TXL	12345-7	18:05	19:00	BT 214	TXL	RIX	12345-7	19:35	22:25
<b>BILLUND</b>						<b>BILLUND</b>					
BT 147	RIX	BLL	12345-7	12:20	13:20	BT 148	BLL	RIX	12345-7	14:40	17:30
<b>BRUSSELS</b>						<b>BRUSSELS</b>					
BT 601	RIX	BRU	12345--	06:25	8:20	BT 602	BRU	RIX	12345--	09:05	12:50
BT 607	RIX	BRU	-----6-	12:10	14:05	BT 608	BRU	RIX	-----6-	14:35	18:20
BT 603	RIX	BRU	12345-7	16:25	18:20	BT 604	BRU	RIX	12345-7	18:50	22:35
<b>BUDAPEST</b>						<b>BUDAPEST</b>					
BT 491	RIX	BUD	12-45-7	12:20	13:45	BT 492	BUD	RIX	12-45-7	14:15	17:30
<b>COPENHAGEN</b>						<b>COPENHAGEN</b>					
BT 131	RIX	CPH	123456-	07:30	8:10	BT 132	CPH	RIX	123456-	08:50	11:25
BT 135	RIX	CPH	1234567	12:30	13:10	BT 136	CPH	RIX	1234567	14:55	17:30
BT 135	RIX	CPH	-----6-	12:40	13:20	BT 140	CPH	RIX	12345-7	19:40	22:15
BT 139	RIX	CPH	12345-7	18:25	19:05	BT 138	CPH	RIX	1----- Oct 3	23:00	01:35+1
BT 137	RIX	CPH	1----- Oct 3	21:40	22:20						
<b>DUSSELDORF</b>						<b>DUSSELDORF</b>					
BT 233	RIX	DUS	-----7	12:00	13:40	BT 234	DUS	RIX	-----7	14:10	17:40
BT 233	RIX	DUS	12345--	15:10	16:50	BT 234	DUS	RIX	12345--	17:25	20:55
<b>FRANKFURT</b>						<b>FRANKFURT</b>					
BT 243	RIX	FRA	-----6-	08:00	09:25	BT 246	FRA	RIX	1234567	18:45	22:20
BT 245	RIX	FRA	12345-7	16:25	18:10						
<b>HAMBURG</b>						<b>HAMBURG</b>					
BT 251	RIX	HAM	12345--	07:15	08:20	BT 252	HAM	RIX	12345--	08:50	11:45
BT 255	RIX	HAM	-----6-	12:20	13:25	BT 256	HAM	RIX	-----6-	14:25	17:20
BT 253	RIX	HAM	12345-7	18:05	19:10	BT 254	HAM	RIX	12345-7	19:40	22:35
<b>HELSINKI</b>						<b>HELSINKI</b>					
BT 301	RIX	HEL	123456-	07:40	08:45	BT 326	HEL	RIX	123456-	05:40	06:40
BT 303	RIX	HEL	12345-7	14:55	16:00	BT 302	HEL	RIX	1234567	10:20	11:20
BT 307	RIX	HEL	1234567	18:20	19:25	BT 304	HEL	RIX	12345-7	16:30	17:30
BT 325	RIX	HEL	1234567	23:05	00:10+1	BT 308	HEL	RIX	1234567	21:10	22:10
<b>KIEV</b>						<b>KIEV</b>					
BT 400	RIX	KBP	12345--	07:20	09:10	BT 401	KBP	RIX	12345--	09:40	11:35
BT 402	RIX	KBP	-----6-	12:30	14:20	BT 403	KBP	RIX	-----6-	15:15	17:10
BT 404	RIX	KBP	12345-7	18:15	20:05	BT 405	KBP	RIX	12345-7	20:35	22:30
<b>LARNACA</b>						<b>LARNACA</b>					
BT 657	RIX	LCA	-----6-	23:55	03:45+1	BT 658	LCA	RIX	-----7	05:15	09:15
<b>LONDON Gatwick</b>						<b>LONDON Gatwick</b>					
BT 651	RIX	LGW	--3----	06:30	07:20	BT 652	LGW	RIX	--34-6-	09:30	14:15
BT 651	RIX	LGW	---4-6-	07:55	08:45	BT 652	LGW	RIX	12--5--	10:10	14:55
BT 651	RIX	LGW	12--5--	08:35	09:25	BT 654	LGW	RIX	12345-7	17:30	22:15
BT 653	RIX	LGW	12345-7	15:55	16:45						
<b>MILAN Malpensa</b>						<b>MILAN Malpensa</b>					
BT 629	RIX	MXP	1234-6-	07:30	09:15	BT 630	MXP	RIX	1234-6-	10:05	13:45
<b>MINSK</b>						<b>MINSK</b>					
BT 412	RIX	MSQ	1-3---7	12:50	14:00	BT 413	MSQ	RIX	1-3---7	14:35	15:45
<b>MOSCOW Sheremetyevo</b>						<b>MOSCOW Sheremetyevo</b>					
BT 424	RIX	SVO	123456-	07:25	09:05	BT 427	SVO	RIX	123456-	04:50	06:35
BT 428	RIX	SVO	12345-7	13:00	14:40	BT 425	SVO	RIX	123456-	09:50	11:35
BT 422	RIX	SVO	12345-7	18:20	19:55	BT 429	SVO	RIX	12345-7	15:35	17:20
BT 426	RIX	SVO	12345-7	23:15	00:55+1	BT 423	SVO	RIX	12345-7	20:40	22:25
<b>MUNICH</b>						<b>MUNICH</b>					
BT 221	RIX	MUC	123456-	07:45	09:25	BT 222	MUC	RIX	12345--	10:10	13:40
BT 225	RIX	MUC	-----6-	12:15	13:55	BT 226	MUC	RIX	-----6-	14:45	18:15
BT 223	RIX	MUC	12345-7	17:35	18:50	BT 224	MUC	RIX	12345-7	19:30	22:35
<b>NICE</b>						<b>NICE</b>					
BT 695	RIX	NCE	-2---6- Oct 1-15	15:45	17:50	BT 696	NCE	RIX	-2---6- Oct 1-15	18:25	22:25
BT 695	RIX	NCE	-2-4-6- Oct 18-29	15:45	17:50	BT 696	NCE	RIX	-2-4-6- Oct 18-29	18:25	22:25
<b>OSLO</b>						<b>OSLO</b>					
BT 151	RIX	OSL	123456-	08:05	09:00	BT 152	OSL	RIX	123456-	09:25	12:15
BT 159	RIX	OSL	1234567	12:30	13:25	BT 160	OSL	RIX	1234567	14:30	17:20
BT 153	RIX	OSL	12345-7	18:05	19:00	BT 154	OSL	RIX	12345-7	19:25	22:15
<b>PALANGA</b>						<b>PALANGA</b>					
BT 035	RIX	PLQ	1-3-5--	12:20	13:05	BT 032	PLQ	RIX	123456-	05:55	06:40
BT 033	RIX	PLQ	12345-7	23:05	23:50	BT 036	PLQ	RIX	1-3-5--	13:35	14:20
<b>PARIS Charles de Gaulles</b>						<b>PARIS Charles de Gaulles</b>					
BT 691	RIX	CDG	123456-	07:30	09:25	BT 692	CDG	RIX	123456-	10:10	13:55
BT 693	RIX	CDG	1-3-5-7	16:00	17:55	BT 694	CDG	RIX	1-3-5-7	18:40	22:25
<b>PRAGUE</b>						<b>PRAGUE</b>					
BT 481	RIX	PRG	1234567	12:30	13:40	BT 482	PRG	RIX	1234567	14:30	17:35
<b>ROME Leonardo da Vinci Fiumicino</b>						<b>ROME Leonardo da Vinci Fiumicino</b>					
BT 633	RIX	FCO	1-----	13:00	15:05	BT 634	FCO	RIX	1-3-5--	17:50	22:00
BT 633	RIX	FCO	--3-5--	13:35	15:40						

Flights from Riga						Flights to Riga					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 101	RIX	ARN	123456-	07:10	07:25	BT 102	ARN	RIX	123456-	08:00	10:15
BT 119	RIX	ARN	-----6- Oct 1	09:00	09:15	BT 120	ARN	RIX	-----6- Oct 1	09:40	11:55
BT 105	RIX	ARN	12345--	12:05	12:20	BT 106	ARN	RIX	12345--	12:50	15:00
BT 119	RIX	ARN	1----- Oct 3	14:10	14:25	BT 120	ARN	RIX	1----- Oct 3	14:50	17:05
BT 107	RIX	ARN	1234567	14:50	15:05	BT 108	ARN	RIX	1234567	15:35	17:45
BT 109	RIX	ARN	12345-7	19:00	19:15	BT 110	ARN	RIX	12345-7	19:45	22:00
ST-PETERSBURG						ST-PETERSBURG					
BT 442	RIX	LED	123456-	07:50	09:10	BT 447	LED	RIX	123456-	05:15	06:35
BT 448	RIX	LED	-234--7	12:10	13:30	BT 443	LED	RIX	123456-	09:55	11:15
BT 444	RIX	LED	12-45-7	18:30	19:50	BT 449	LED	RIX	-234--7	14:00	15:20
BT 446	RIX	LED	12345-7	23:15	00:35+1	BT 445	LED	RIX	12-45-7	20:40	22:00
TALLINN						TALLINN					
BT 311	RIX	TLL	123456-	07:30	08:20	BT 362	TLL	RIX	123456-	06:00	06:45
BT 313	RIX	TLL	12345--	12:15	13:05	BT 312	TLL	RIX	1234567	10:40	11:30
BT 315	RIX	TLL	-----7	13:50	14:40	BT 314	TLL	RIX	12345--	13:30	14:20
BT 315	RIX	TLL	-----6-	14:25	15:15	BT 316	TLL	RIX	-----7	15:05	15:55
BT 315	RIX	TLL	12345--	15:30	16:20	BT 316	TLL	RIX	123456-	16:45	17:35
BT 317	RIX	TLL	-----7	18:05	18:55	BT 318	TLL	RIX	-----7	19:20	20:10
BT 317	RIX	TLL	12345--	18:20	19:10	BT 318	TLL	RIX	123456-	21:30	22:20
BT 317	RIX	TLL	-----6-	18:50	19:40						
BT 361	RIX	TLL	1234567	23:05	23:55						
TBILISI						TBILISI					
BT 724	RIX	TBS	--3-5-7	22:55	03:25+1	BT 725	TBS	RIX	1--4-6-	04:10	06:45
TEL AVIV						TEL AVIV					
BT 771	RIX	TLV	-2-4-6-	23:30	03:50+1	BT 772	TLV	RIX	--3----	05:40	10:10
						BT 772	TLV	RIX	--3--7	07:50	12:20
						BT 772	TLV	RIX	----5--	08:20	12:50
TURKU						TURKU					
BT 359	RIX	TKU	12345-7	23:05	00:15+1	BT 360	TKU	RIX	123456-	05:35	06:40
VIENNA						VIENNA					
BT 431	RIX	VIE	123456-	07:20	08:40	BT 432	VIE	RIX	123456-	09:35	12:55
BT 433	RIX	VIE	12345-7	16:50	18:15	BT 434	VIE	RIX	12345-7	18:50	22:10
VILNIUS						VILNIUS					
BT 341	RIX	VNO	123456-	07:30	08:20	BT 350	VNO	RIX	123456-	05:50	06:40
BT 343	RIX	VNO	12345--	12:15	13:05	BT 342	VNO	RIX	1234567	10:40	11:30
BT 345	RIX	VNO	-----7	13:50	14:40	BT 344	VNO	RIX	12345--	13:30	14:20
BT 345	RIX	VNO	-----6-	14:25	15:15	BT 346	VNO	RIX	-----7	15:05	15:55
BT 345	RIX	VNO	12345--	15:30	16:20	BT 346	VNO	RIX	123456-	16:45	17:35
BT 347	RIX	VNO	12345--	18:20	19:10	BT 348	VNO	RIX	123456-	21:25	22:15
BT 347	RIX	VNO	-----6-	18:50	19:40	BT 348	VNO	RIX	-----7	21:50	22:40
BT 347	RIX	VNO	-----7	20:35	21:25						
BT 349	RIX	VNO	1234567	23:05	23:55						
WARSAW						WARSAW					
BT 461	RIX	WAW	123456-	07:40	08:10	BT 462	WAW	RIX	123456-	08:55	11:20
ZURICH						ZURICH					
BT 641	RIX	ZRH	-----6-	07:50	09:50	BT 642	ZRH	RIX	12345-7	14:15	17:45
BT 641	RIX	ZRH	12345-7	12:10	13:40	BT 642	ZRH	RIX	-----6-	18:15	22:05
Flights from Tallinn						Flights to Tallinn					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
AMSTERDAM						AMSTERDAM					
BT 621	TLL	AMS	1234567	07:30	09:00	BT 622	AMS	TLL	1234567	10:10	13:20
BERLIN Tegel						BERLIN Tegel					
BT 201	TLL	TXL	-2-4--7	13:55	14:50	BT 202	TXL	TLL	-2-4--7	15:20	18:10
PARIS Charles de Gaulles						PARIS Charles de Gaulles					
BT 689	TLL	CDG	1-3-5--	15:55	17:55	BT 690	CDG	TLL	1-3-5--	18:40	22:35
VIENNA						VIENNA					
BT 207	TLL	VIE	--4--7	18:45	20:05	BT 208	VIE	TLL	--4--7	20:40	23:55
VILNIUS						VILNIUS					
BT 332	TLL	VNO	12345--	08:50	10:10	BT 331	VNO	TLL	12345--	08:45	10:10
BT 336	TLL	VNO	12345--	19:40	21:00	BT 335	VNO	TLL	12345--	19:40	21:05
Flights from Vilnius						Flights to Vilnius					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
AMSTERDAM						AMSTERDAM					
BT 609	VNO	AMS	--3----	07:35	09:35	BT 610	AMS	VNO	--3----	10:15	14:00
BT 609	VNO	AMS	12-4567	07:40	09:40	BT 610	AMS	VNO	12-4567	10:20	14:05
BERLIN Tegel						BERLIN Tegel					
BT 215	VNO	TXL	1-3-5-7	14:35	15:35	BT 216	TXL	VNO	1-3-5-7	16:05	18:50
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 113	VNO	ARN	12345-7	19:15	19:55	BT 114	ARN	VNO	12345-7	20:20	23:00
TALLINN						TALLINN					
BT 331	VNO	TLL	12345--	08:45	10:10	BT 332	TLL	VNO	12345--	08:50	10:10
BT 335	VNO	TLL	12345--	19:40	21:05	BT 336	TLL	VNO	12345--	19:40	21:00
Flights from Heringsdorf						Flights to Heringsdorf					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
DORTMUND						DORTMUND					
BT 272	HDF	DTM	-----6-	12:55	14:20	BT 273	DTM	HDF	-----6-	15:05	16:25
FRANKFURT						FRANKFURT					
BT 274	HDF	FRA	-----6-	16:55	18:30	BT 271	FRA	HDF	-----6-	10:30	12:05
ZURICH						ZURICH					
BT 276	HDF	ZRH	-----6-	14:35	16:30	BT 275	ZRH	HDF	-----6-	11:25	13:20



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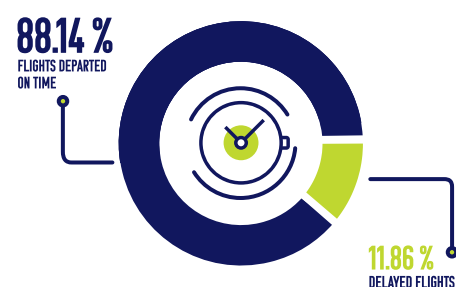
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