



SEPTEMBER 2016

baltic^{outlook}

airBaltic
inflight magazine

Stories from

PRAGUE

Plus:

EXCLUSIVE: OPERA STAR KRISTĚNE OPOLAIS

A TRIP TO BURGUNDY

FILM-INSPIRED HOLIDAYS

YOUR FREE COPY + FREE ANOTHERTRAVELGUIDE.COM INSIDE



"PARK RESIDENCES"

Юрмала, Проспект Дзинтару 28
Площадь квартир от 115 м² до 178 м²
Цена по запросу

Park Residences – жилой комплекс из четырех 4-этажных зданий в престижном районе Юрмалы – Дзинтари – рядом с природным парком и побережьем. Особенность комплекса – использование современных экологических материалов для конструктивных решений и отделки.

Dzintaru prospect 28, Jurmala
Apartments areas: from 115 m² to 178 m²
Price upon request

Park Residences is a residential compound, which consists of four 4-storey buildings constructed using modern eco-friendly materials. The residential compound is located in the prestigious area of Jurmala – Dzintari – close to a nature park and the coast.



www.park28.lv



"DAMMES LIEPAS"

Рига, Улица Слокас 130А
Количество этажей 8
Площадь квартир: от 57 м² до 86 м²
Цена: от 86 100 EUR

Dammes Liepas – это новый многоквартирный проект в Имманте, гарантирующий качество по разумной цене и особенно привлекательный для молодых семей. Здесь можно наслаждаться тишиной и покоем вдали от суеты большого города, находясь всего в 15 минутах езды от центра Риги или Юрмалы. Одно из главных преимуществ проекта Dammes Liepas – развитая инфраструктура: поблизости имеются школы, детские сады, магазины, велодорожки и остановки общественного транспорта.

Slokas Street 130A, Riga
Floors: 8
Apartments areas: from 57 m² to 86 m²
Price: from 86 100 EUR

Dammes Liepas – a new residential project in Imanta – guarantees quality for a reasonable price. This project offers excellent housing for young families. Residents can enjoy the pleasant tranquility of the area, away from the bustle of the city, whilst remaining only 15-minutes' drive away from the centre of the capital and Jurmala resort. One of the main benefits of the Dammes Liepas project is the well-planned infrastructure: nearby there are schools, nurseries, shops, public transport stops, and cycle paths.



www.dammesliepas.lv



Недвижимость в Риге и Юрмале
Real Estate in Riga and Jurmala

www.ordoag.com

Main office in Latvia:
K.Ulmana gatve 119, Marupe
Office in Jurmala city:
Jomas street 86, Jurmala
+371 67 099 099
info@ordogroup.lv



INTRODUCING SIGNATURE TOUCH

The evolution of an icon. Our latest high-performance smartphone is a masterpiece of engineering, with unprecedented photo and video quality, our largest ever 130 carat sapphire crystal screen and perfectly tuned sound quality. Complete with dedicated Concierge with 24-hour remote assistance.

Discover more at vertu.com

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

VERTU

HANDMADE IN ENGLAND

Welcome aboard



MARTIN ALEXANDER GAUSS
Chief Executive Officer *airBaltic*

Dear Customer,

We thank you for choosing to fly with *airBaltic* during the busiest travel season. As a result, we have achieved the fastest growth across all of the Baltic markets and now outpace the largest carriers operating in Latvia, Estonia and Lithuania.

We will amply reward your preference for *airBaltic* in the coming months. Firstly, we will continue to offer consistently lower average fares. You will notice these in our frequent sales campaigns, which feature a variety of travel opportunities for this and early next year.

Secondly, we will keep improving our excellent network of flights for both business and leisure travellers. With over 40,000 *airBaltic* flights every year into and out of the Baltic Sea region, our customers have by far the greatest choice compared to any other airline. This means convenient flights for business trips to such cities as London, Moscow

and Stockholm, and for leisurely escapes to Milan, Munich, Paris and many other destinations – 60 in all.

Thirdly, we are taking a great leap in technological advancement. Our customers will be the first in the world to enjoy our state-of-the-art *Bombardier CS300* jets. These brand-new aircraft will revolutionise the passenger experience with wider seats, larger windows, high-capacity overhead bins, better lavatories, ambient lighting and other enhancements that you can explore further in this magazine.

Did you know that the first *Bombardier CS300* aircraft will touch down in Riga this month? Painted in *Bombardier* livery, it is arriving before the new *airBaltic CS300* jets to test various aspects of operation and pave the way for the new fleet’s smooth entry into service.

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

Yours,
Martin Alexander Gauss





Dior *Christian Louboutin*
CÉLINE **FENDI**
GUCCI DOLCE & GABBANA
LANVIN E T A O
BALENCIAGA **TOM FORD**
PARIS BRUNELLO CUCINELLI
SAINT LAURENT BOTTEGA VENETA
PARIS 3 ILLIONAIRE
VALENTINO italian couture
ZILLI *Brioni*
Kiton *Loro Piana*

PLAZA

KUNGU IELA 25, RIGA 11.00 - 20.00
Tel. (+371) 67 35 09 71 12.00 - 18.00
[instagram.com/plaza_fashionstore](https://www.instagram.com/plaza_fashionstore)



DUBAI
MEXICO CITY
MADRID
MOSCOW
PARIS
SHANGHAI

So stylish. So comfortable.
(and yet, so affordable)

BEDROOMS | KIDS ROOMS | MODERN AND CLASSIC KITCHENS | LIVING ROOMS | OFFICES | CONTRACTS | MINI-APARTMENTS

Colombini Casa is Italian design at an accessible price, the ideal choice for home furnishing. Quality, versatility and originality are the essential characteristics of our modular system. Unlimited combination possibilities that will answer your every need for space and style. Colombini Casa chooses innovative materials and colors, a variety of decorative elements that make your living space a unique one. Design and transport guaranteed and professional assembly.

COME TO OUR SHOWROOM
FOR A FREE CONSULTATION
OR DISCOVER OUR COLLECTIONS
ON WWW.COLOMBINICASA.COM

Colombini Casa - Riga
Jaunmoku iela 26, Riga, LV-1046
Tel +371 67619268
email: info@colombinicasa.lv
www.colombinicasa.lv

 **COLOMBINI CASA**
ITALIAN DESIGN, DESIGNED FOR YOU

High quality
printing services:

NEWSPAPERS
CATALOGUES
MAGAZINES



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

Contents **SEPTEMBER**



TRAVEL BURGUNDY:
ENJOYING LIFE TO THE FULLEST
/page 66

- 10 **Expert voice** Business trip –
a luxury or a job requirement?
- 12 **Agenda** September 2016
- 18 **Riga closeup** Railway Bridge over
the Daugava
- 20 **City icons** Tate Modern
- 22 **Cities of the month**
Nice, Amsterdam, Barcelona



- 28 **Trend** Film-inspired holidays
- 30 **Thing of the month**
Vegan goodies all around
- 34 **Style** Barcelona's mosaic
- 36 **Design** For that beautiful coffee
moment
- 38 **Crew** Captain Antonius Linden

- 40 **Gadgets** Work it!
- 42 **Food** September lunch box
- 44 **Food trend** New restaurant rules
- 46 **Living** Chic Italian home
- 50 **Your next destination**
Stories from Prague



- 60 **Interview** Opera star
Kristīne Opolais
- 66 **Travel** Burgundy. Enjoying life to
the fullest
- 76 **Travel** Teamwowing in Sigulda
- 100 **Food & drink** Latest in Riga
- 105 **airBaltic** news

baltic Outlook

Editorial Staff

Chief Editor: Ilze Pole / e: ilze@frankshouse.lv
Deputy editor: Zane Nikodemusa /
e: zane.nikodemusa@frankshouse.lv
Copy editor: Kārlis Roberts Freibergs
Design: Marika Kossatz
Layout: Inta Kraukle
Cover: Courtesy of Prague City Tourism/
www.prague.eu

f Check out *Baltic Outlook's* profile on Facebook

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

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

All rights reserved. No part of this magazine may be reproduced in any form without the written permission of the publisher.
Printed at Poligrāfijas grupa Mūkusalas, Latvia, phone (+371) 67063187

Frank's House

Baltic Outlook is published by SIA Frank's House

Stabu 17, Rīga, LV 1011, Latvia / ph: (+371) 67293970
/ w: frankshouse.lv / e: franks@frankshouse.lv

Director: Eva Dandzberga / e: eva@frankshouse.lv

Advertising managers:

Indra Indraše / e: indra@frankshouse.lv / m: (+371) 29496966
Ieva Birzniece / e: ieva.birzniece@frankshouse.lv / m: (+371) 26416866
Advertising manager in Lithuania:
Renata Olisova / e: renata@frankshouse.lv / m: (+370) 60623762



**MONT
BLANC**

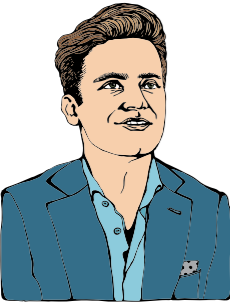


Montblanc 1858 Watches Collection

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, a deep blue dial and a Milanese steel bracelet that brings this vintage look a modern dimension.

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

www.montblanc.com



Business trips – a luxury or a job requirement?

People generally like to travel, yet many still consider this activity to be a luxury. Some say that business trips to conferences or other events abroad are a waste of time and an excuse to shirk one’s duties for a few days, while claiming corporate expenses for what is really a sight-seeing pleasure trip.

One might indeed get suspicious about a “fact-finding” mission to the Bahamas in November or an “industry trend” seminar on the island of Bali just before Christmas. While some business trips may indeed amount to an unwarranted luxury, the excesses may blind us to the vital merits of travel for one’s professional growth.

Almost any profession today requires constant keeping up with the developments in the field. If dentists are not familiar with the latest dental care technology or products, they may well lose their patients. If financiers do not know

what’s going on in the field of fintech or digital currency, they may become professionally obsolete. Professionals normally read articles, books and watch online videos to keep themselves up to date.

However, there is no real substitute for being present at a live event, hearing industry leaders speak and networking with your professional peers. The very act of travelling to an international event makes your heart beat faster and puts you in a different mind-set. It may actually sharpen your professional acumen and hopefully make you open to meeting new people, learning new ideas and gaining unanticipated insights.

This is reflected in statistics. The international meetings sector has seen more and more events taking place that offer active participation and learning opportunities. In contrast, consumption-related events like trade shows that showcase products are seeing their

attendance going down, because more people are buying and comparing stuff on the internet. Some people say that they consider international business trips to be an unnecessary luxury because they do not feel that they have reached a sufficient professional level to attend such events, or they fear that their English is not up to snuff. Obviously, if you are not able to communicate with your international colleagues in a professional setting, you might be tempted to engage in leisure tourism.

I think that frequent international exposure and professional networking should become a job requirement in many companies and in the government, and that employees and specialists should also be judged by the results of their trips abroad whenever their professional performance is evaluated. **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.



FISH RESTAURANT LE DOME — A TRUE GEM FOR SEAFOOD LOVERS IN OLD RIGA
MIESNIEKU IELA 4 | OLD RIGA | +371 67559884 | WWW.LEDOME.LV



ИНТЕРЬЕРЫ ПОД КЛЮЧ

РИГА – МОСКВА – ЛОНДОН



Рига, ул. Дунтес, 11
Тел. +371 67781400, www.krassky.lv

Москва, ул. Тимура Фрунзе, д. 11/1
Тел. +7 (495) 181-53-00, www.krassky.ru

SPOTLIGHT ON THE INDIAN SUMMER

Five things that you should do in Latvia in September

ON THIS MONTH'S MENU

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



Inga Meldere. *An Act*. Acrylic and oil on canvas. 2016

THE TREND:

Food Many gourmet restaurants across the world place great value upon wild-harvested mushrooms. It is currently mushroom season in the forests of the Baltic countries, and now is the time to enjoy them in a variety of recipes at local restaurants. One of the best places in Riga to enjoy forest-based foods is *Restorāns 3*.
① restaurant3.lv



Hot spot The *kim?* Contemporary Art Centre is opening a new venue in Riga's up-and-coming Skanste district on September 2. Internationally recognized Latvian artists Daiga Grantiņa, Edgars Gluhovs and Inga Meldere will be the first to display their works in the new quarters' five spacious exhibition halls. A cool spot to explore.
① kim.lv

Jewellery The Indian summer is all about accessories, and the necklaces and bracelets by the Latvian Yayoi brand fit in well with the bright colours of autumn. These tasteful items are made with decorative strings, tassels, gilded, silver-plated and bronze details, as well as coral, natural crystals and other semi-precious stones.
① yayoi.eu

FAST AND FURIOUS



On October 1 and 2, Latvia will host a round of the FIA World Rallycross Championship (World RX). The *Neste World RX* race is set to take place in Riga's legendary Bīķernieki Sports Complex. Rallycross involves racing cars on a short course with sharp curves in a stadium-type venue. Among the top race drivers will be gymkhana star Ken Block, rally legend Peter Solberg and nine-time world rally champion Sébastien Loeb. These global stars will be joined on the starting line by emerging Latvian sports talents Reinis Nitišs and Jānis Baumanis. The pilots' 600-hp race cars will permit them to reach very high speeds on the track. Tickets at bilesuserviss.lv

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

READING LIST



Janice Y. K. Lee.
The Expatriates

In her second novel, Hong Kong native Lee looks at the uprooted lives of the city's foreign-born residents, focusing on three women's isolated and privileged expat lives. The author deals deftly with issues of privilege, race and class, and with the joys and tribulations that come from creating a new life elsewhere.



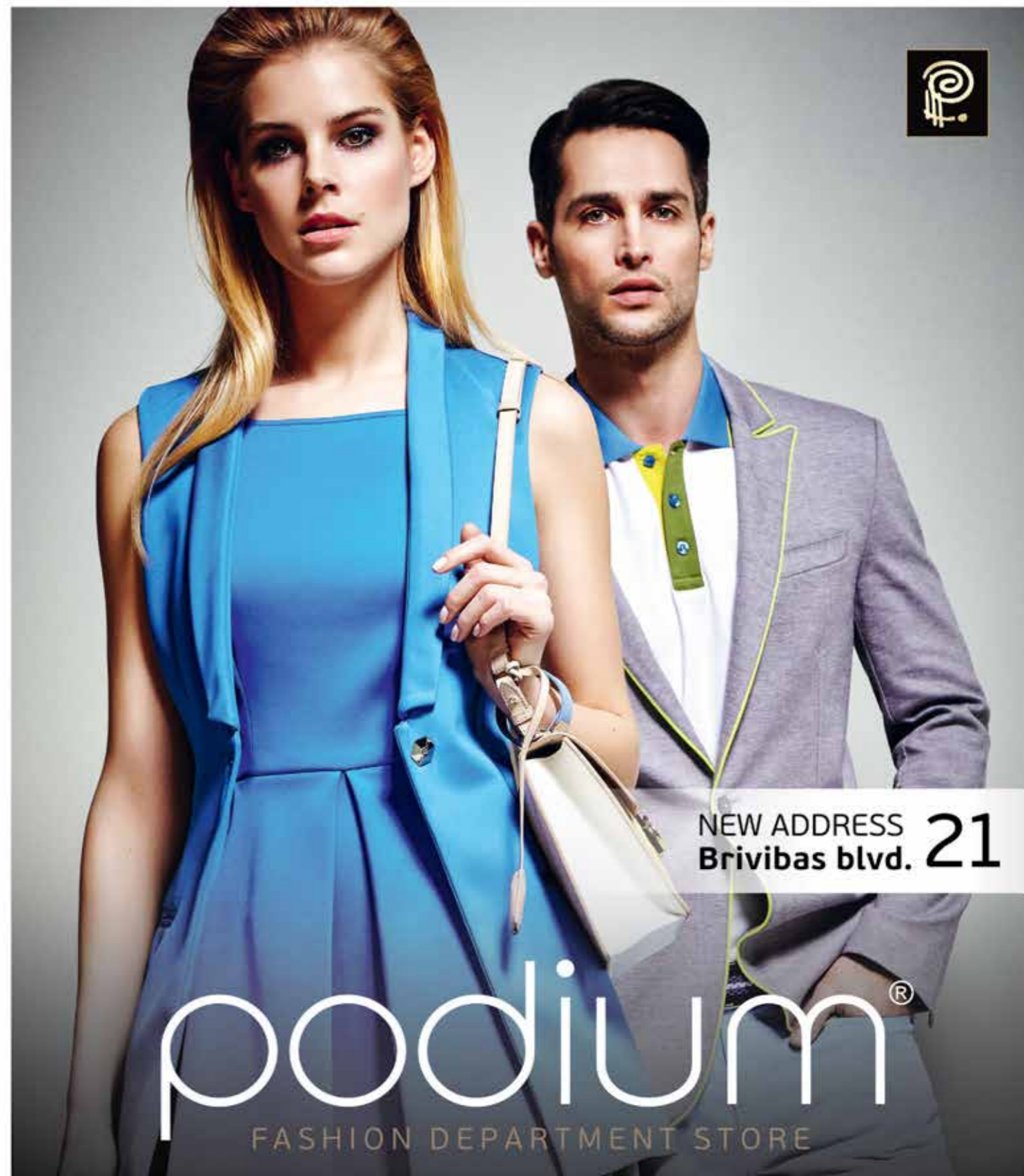
Nigel Slater. *A Year of Good Eating: The Kitchen Diaries III*

Containing over 250 recipes and kitchen stories for quick, weeknight meals, this book considers the pleasures of eating well all year round. Highlights include roasted vegetables with sausages; quick baked eggs and greens; salmon pie with herb butter sauce; and a divine asparagus and blue cheese tart. It is 560 pages of pure epicurean ecstasy.

INSTAFASHION



INCH2
① [instagram.com/inch2](https://www.instagram.com/inch2)



ARMANI
COLLEZIONI
DOLCE & GABBANA

CORTIGIANI
MONCLER

TOD'S
Salvatore Ferragamo

PHILIPP PLEIN
Baldinini

BURBERRY
BRIT
CORNELIANI



Janis Rozentāls. *Under the Rowan Tree*. 1905. Oil on cardboard

JANIS ROZENTĀLS (1866–1916). ART AND TECHNIQUE EXHIBITION

Latvian National Museum of Art, Riga

Until October 30

A large retrospective of 142 paintings by one of Latvia's most renowned artists is on display at the Latvian National Museum of Art until the end of October. The exhibition is being held to mark the 150th anniversary of the birth of Janis Rozentāls (1866–1916), whose birthday is included in UNESCO's list of anniversaries of eminent personalities to be celebrated in 2016. Another exhibition devoted to Rozentāls and his work will be inaugurated at the UNESCO headquarters in Paris on November 28.

① Inmm.lv

K. Valdemāra iela 10

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



Solid Spin Lamp collection
by Estonian designer
Johanna Tammsalu

TALLINN DESIGN NIGHT FESTIVAL

Various venues in Tallinn

September 12-18

This year, the main theme of the renowned Estonian design festival is "redefining design". The programme includes a PechaKucha Night, a design auction, workshops, flash talks, film screenings and fashion performances. The festival will culminate with a gala event for the Estonian Design Awards.

① tallinndesignfestival.com

SEPTEMBER 2016



MAX RAABE & PALAST ORCHESTER
CONCERT

Nordea Concert Hall, Tallinn
September 13

A Night In Berlin will take you back in time to the German capital, helping you to forget your everyday worries and bring a smile to your face, as Max Raabe and his orchestra perform original songs and cover versions of well-known pop melodies in their particular 1920s style. The ironic sense of humour that Raabe demonstrates on stage is always a pleasant bonus.

The artist and his orchestra will then perform the following night in Riga (September 14), followed by a concert in Vilnius on September 15.

Tickets at piletilevi.ee
Estonia puistee 9



Sandra Krastiņa. *Is it the Wind?*
1999. Oil on canvas

CIVILIANS SOLO EXHIBITION OF PAINTINGS BY SANDRA KRASTIŅA

Arsenāls exhibition hall, Riga
September 9 - October 30

Sandra Krastiņa (b. 1957) is a well-known artist who – together with her contemporaries – radically changed prevailing perceptions about Latvian figural painting during the 1980s. She is known for her skilful use of colour to express emotions, and she has also used ashes and sand to add texture to her works.

① Inmm.lv

Torņa iela 1



THE ETERNAL MOVEMENT

Ulysse Nardin, from the movement of the sea to the perpetual innovation of Haute Horlogerie. For over 170 years, the powerful movement of the ocean has inspired Ulysse Nardin in its singular quest: to push back the limits of mechanical watchmaking, time and time again.

ULYSSE NARDIN
SINCE 1846 LE LOCLE - SUISSE

Hammerhead Shark
Self-winding manufacture
chronograph
Silicium technology
Limited Edition to 99 pieces

ulyссе-nardin.com

Details **LOCAL AGENDA**

NEW CIRCUS WEEKEND

CONTEMPORARY
CIRCUS FESTIVAL

**Menų spaustuvė (Arts
Printing House), Vilnius
September 6-11**

A long weekend of interdisciplinary performing arts will transform Vilnius into the Baltic capital of contemporary circus early this month. Contemporary circus performances combine traditional circus elements with theatre, dance and spoken word. The festival will bring artists from France, Sweden and Germany to the Lithuanian capital and provide an intriguing taste of this young art form.

① menuspaustuve.lt
Šiltadaržio gatvė 6



VILNIUS INTERNATIONAL THEATRE FESTIVAL SIRENOS

**Various venues in Vilnius
September 29 – October 14**

Early autumn marks the start of *Sirenos*, an international theatre festival that presents the annual opportunity to see the most exciting European theatre performances in Vilnius. This year, seven countries – Greece, Poland, Israel, Germany, Portugal, Ireland and Switzerland – will occupy Vilnius' stages for a couple of weeks and showcase their best productions. Local performances will also be held during the festival, most of them with English subtitles.

① sirenos.lt

SCHEHERAZADE AND HER TALES

**BALLET PERFORMANCE
Latvian National Opera and Ballet,
Riga
September 4**

Choreographed by Leo Mujic (Serbia), this production of *Scheherazade and Her Tales* premiered in the spring and was so well-acclaimed that tickets to the following performances sold out very quickly. At the time this magazine issue went to print, some tickets were still available for the September 4 and November 17 showings. The music is by Nikolai Rimsky-Korsakov (Russia) and Zoltán Kodály (Hungary).

① opera.lv
Aspazijas bulvāris 3

NEW YORK • LONDON • MILAN • BERLIN • MOSCOW • JŪRMALA • MONTREAL • TOKYO • DUBAI



Снижение цен
от **3000 EUR** за кв.м

Visit Malta – the Heart of the Mediterranean!



airBaltic

Ваш лакомый кусочек Юрмалы
KADO KARIM
by *Karim*

ЭКСКЛЮЗИВНЫЙ ЖИЛОЙ КОМПЛЕКС В ЮРМАЛЕ ОТ МИРОВОГО ДИЗАЙНЕРА
ВЫГОДНЫЕ УСЛОВИЯ ПРИОБРЕТЕНИЯ

Продажа апартаментов: т.: [+371] 2810 8888 | info@kado-karim.lv | www.kado-karim.lv
Адрес: Юрмала, Икшкилес 4, Латвия



Details **RIGA CLOSEUP**

Railway Bridge

Five bridges span Latvia's largest river, the Daugava, in Riga. One of these is the Railway Bridge, which has been damaged and rebuilt several times over the course of its history.

Text by **LIENE PĀLĒNA**
Photos by Picture Agency and
from the archives of the Latvian
Railway History Museum

Its predecessor, the Iron Bridge, was built in the 19th century and serviced railway traffic between Riga and Jelgava. It had a lane that pedestrians could cross for free, while horse carriages (and later cars) had to pay a toll. That bridge was bombed during both world wars and was not rebuilt after the last war.

The current Railway Bridge was inaugurated in 1914 and was one the first double-track railway bridges in the Russian Empire. Like its neighbouring Iron Bridge, the Railway Bridge was also damaged during the First World War. Retreating Nazi German forces blew it up in 1944, leaving just two stone pylons standing above the water.

It had a lane that
pedestrians could
cross for free

The current restored version of the bridge entered into service in 1955. Although it looks similar to its predecessor, it has only five arches spanning the Daugava River, instead of the original eight. During the Soviet occupation, bridges were considered to be strategic objects and photographing the Railway Bridge could get one into trouble with the authorities. Nowadays, such restrictions are no longer in force and visitors can freely take selfies with the bridge in the background.

The Railway Bridge looks particularly beautiful at night, when it is lit up by thousands of little blue lights, which are complemented by white-coloured lights on national holidays. **BO**



BASTEJA
GARDEROBE



Sizes 38 - 58

studiorundholz trippen

Boutique BASTEJA GARDEROBE

Adrese: Z.A. Meierovicas bulv. 16/1, Rīga

Tāl. 67222846,

E-mail: bastejagardrobe@inbox.lv

<https://www.facebook.com/bastejagardrobe/>

Darba laiks : pirm.-piekdiena 11-19, sestdiena 11-18.

INDIGO



Barbara Speer

OSKA

INDIGO boutique

Adrese: Brīvības un Ģērtrūdes ielas stūris, Rīga

Tāl. 67286755,

E-mail: indigoboutique@inbox.lv,

www.facebook.com/Boutique-Indigo-767797829931192/

Darba laiks: pirm.-piekdiena 10-19, sestdiena 10-18.

Tate Modern

Something timeless,
something new



Fly to London
with airBaltic
from €29 ONE WAY

Art in London has managed to do what art everywhere has been dreaming about – to break loose from the chains of venerable museum rooms visited by bored but dutiful tourists, who’ve read in advance that a certain museum must be gone to. In the UK capital, however, art has managed to seduce practically everyone – tourists and locals, young and old, students and cool kids, couples and families. Tate Modern is a monument to this victory.

Put simply, Tate Modern is the UK’s national gallery of international modern art. Located in the heart of London, it forms part of the Tate group along with Tate Britain, Tate Liverpool, Tate St. Ives and Tate Online. The museum sits on the vast open area of Bankside in the Borough of Southwark and was built in the former Bankside Power Station (which you can clearly see in the building’s unconventional layout as you move between the floors).

Tate Modern is one of the largest museums of modern and contemporary art in the world. It also holds the national collection of British art from 1900 to the present. The museum opened in 2000 and received 5.25 million visitors in the first year of its operations, far more than anticipated. Thus, plans for its expansion took root already in 2004.



Photography by Edward C. Robison III
© 2016 Georgia O’Keeffe Museum/DACS, London

MUST-SEE EXHIBITION

The first lady of American Modernism and one of the 20th century’s greatest artists, Georgia O’Keeffe (1887-1986) is best known for her paintings of magnified flowers, animal skulls and New Mexico desert landscapes. This exhibition brings together some of her most important works, including *Jimson Weed/ White Flower No. 1* (1932), the most expensive painting by a female artist ever sold at auction. Open until October 30.

Georgia O’Keeffe. *Jimson Weed/White Flower No. 1*. 1932

We’ve finally reached the next cornerstone with the opening of the new Tate Modern gallery in June of this year. The Switch House building that forms the new massive reconstruction of the museum was designed by *Herzog & de Meuron*, the architects’ bureau that also designed the original conversion of the Bankside Power Station in 2000. The new Tate Modern is said to be the most important new cultural building to open in the UK since the British Library in 1997.

Tate has now become even more international, diverse and engaging, and

the collection of modern art that it holds continues to expand through an intensive international acquisition programme. The addition of the Switch House has increased the size of the museum by 60% and offers new experiences that include subterranean concrete tanks, the first permanent museum spaces dedicated to live art, new places for learning and a magnificent panoramic viewing terrace on Level 10, which gives a whole new perspective on London. **BO**

① tate.org.uk

LAURA ASHLEY

Laura Ashley HOME

Laura Ashley is an international brand whose timeless elegance has kept the business blooming since 1953.

Laura Ashley offers a wide selection of interior decoration products from furniture, fabrics and wallpapers all the way to decorative accessories.

A high European-level of quality, durability and stylish elegance are visible in Laura Ashley furniture. All the home furnishings go together beautifully: colour palates and patterns support one another regardless of collection, so updating your decor is effortless. Laura Ashley also offers an extensive expert interior design service.

HOME assortment:

- Furniture
- Children’s
- Lighting
- Mirrors
- Cushions & Throws
- Bedding
- Wallpapers
- Rugs
- Gifts & Accessories

Laura Ashley FASHION

Laura Ashley enchants year after year with its feminine and fabulous collections that recreate classics with a modern touch. The timeless looks are known for their quality, good fit and style that stands out from the crowd. The collection also includes stunning accessories – Laura Ashley beautifies you every day of the year!





La Magnanerie de Seillans

The **Mastaba**, a massive work by Christo and his now deceased wife, Jeanne-Claude, is on display in the courtyard of the Fondation Maeght (623 chemin des Gardettes, 06570 Saint-Paul-de-Vence; foundation-maeght.com) until the end of November. Standing nine metres high, 17 metres long and nine metres wide, the installation was inspired by ancient clay dwellings of Mesopotamia, which the Ancient Egyptians later adopted as tombs. Christo and Jeanne-Claude sketched the work more than 50 years ago, but this is the first time that it was actually constructed. Made of bright blue and orange industrial barrels, the gigantic structure harmonises with the museum, the blue sky of the French Riviera, and the sun-baked pine trees that surround you. Like all of Christo's and Jeanne-Claude's work, this oeuvre is site-specific; it cannot be transported to another place and will be dismantled when the exhibition closes. Similar to a mandala, this is an aesthetic and intellectual experience meant only for a single space in time.

After a complete reconstruction, another bright spot on the French Riviera has come to life again. The Villa E-1027 (06190 Roquebrune-Cap-Martin; e1027.org), a Modernist icon, was designed as a summer home in 1929 by Eileen Gray and her lover at the time, architect Jean Badovici. Challenging the prevailing Functionalism aesthetic of that era, Gray hoped to make the building a living organism of sorts. She spent considerable time studying the sunlight and breezes at the picturesque Roquebrune-Cap-Martin cliffs, with Monaco glimmering in the distance.

All of the furniture within was designed by Gray, and the walls are decorated with frescoes by Le Corbusier. According to one story, Le Corbusier was stricken with severe jealousy when he first came there, seeing how a woman had built a house in a style he had thought all his own, and he painted the frescoes as a jarring contrast to spite her. Nearby is Le Corbusier's own cottage and the bar and restaurant that he frequented, the *Etoile de Mer*. A visit to this building, nicknamed "Cap Moderne", is something of a sacred pilgrimage to architects. The significance of the place is perhaps enhanced by the fact that Le Corbusier drowned near E-1027 in August 1965, having suffered a heart attack while swimming.

If you are seeking a place to stay that goes well with your cultural investigations, then it's worth going to the little village of Seillans. It's only an hour from Nice and ranks high on the list of the loveliest villages in France. This is where German artist Max Ernst spent the last decade of his life. There is a small museum devoted to Ernst, with about a hundred original lithographs. **La Magnanerie de Seillans** (12, Ancien Chemin de Fayence, 83440 Seillans; lamagnanerieseillans.fr) is located in a historic building immaculately restored by its owner, a Belgian designer. The small hotel has three rooms, two suites and two apartments, and the interior is a masterful blend of the historic and contemporary, with remarkable attention to every detail of the design. Each room is a work of art, and the ground floor also has an art gallery.



The Mastaba by Christo



The Villa E-1027

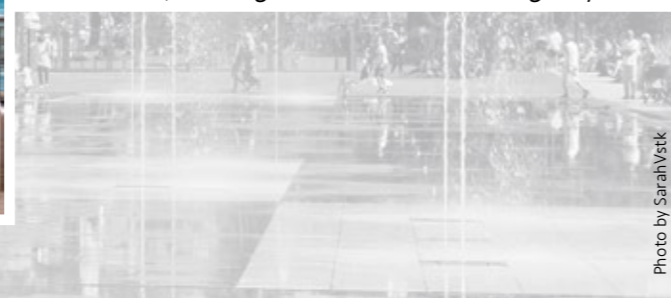


Photo by Sarah Vstok



Home is where your bed is

Nothing beats the feeling of coming home to a bed you love. That's why we build every Hästens bed completely by hand using sustainably-sourced natural materials, giving you the secret to being truly well rested. Visit your nearest retailer and experience the difference.

hastens.com

Hästens 
Since 1852

VINCENTS INSPIRA K.ULMAŅA GATVE 114/4, RĪGA, LATVIA, TEL: +371 67 500 400
INSPIRA DESIGN TARTU MAANTEE 14, 10117 TALLINN, ESTONIA, TEL: +372 610 8468
HÄSTENS VILNIUS RŪDNINKŲ G. 16, VILNIUS, LITHUANIA, TEL: +370 61 125 600



Bar Botanique

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

Amsterdam



Vincent van Gogh,
*Still life with a plate
of onions*, 1889



Vincent
van Gogh,
*Self-Portrait
as a Painter*,
1887-1888



The Cold Pressed Juicery

Amsterdam's gastronomy scene already boasts a restaurant in a palm house and another in a functioning complex of greenhouses. Now the **Bar Botanique** (Eerste van Swindenstraat 581; barbotanique.nl) is joining the small club of eating establishments that are bringing nature and woodlands into the city, so to speak. The walls, ceilings and interior of the *Bar Botanique* are covered with exotic plants, whose mass of foliage is reflected all around in a myriad of mirrors. The colours of nature are enhanced by green and rose marble tables and a bright yellow espresso machine. The appearance of the bar – designed by the Dutch firm *Studio Modijefsky* – seems to change constantly, thanks to the growth of the plants and strategically placed lighting. The *Bar Botanique* is perfect for a light lunch or an informal, bistro-style dinner.

Meanwhile, among the charming antique and vintage shops of the Nine Streets neighbourhood you'll find a juice bar with a real tree growing in the middle of it. **Cold Pressed Juicery** (Nieuwe Passeerdersstraat 12; thecoldpressedjuicery.com) specialises in cold-pressed juices made from natural and mostly local ingredients. The juicery also offers raw food snacks. The tree in the centre symbolises Nature, and the place really does feel like an oasis in the Dutch metropolis, with an interior designed by *Standard Studio*. The tree is fed and watered through a special system installed in the cellar.

Art lovers shouldn't miss **On the Verge of Insanity** at the Van Gogh Museum, (Museumplein 6; vangoghmuseum.nl). This unprecedented exhibition, which continues until September 25, is the first to focus on Van Gogh's insanity and its influence on his art. The incident in which Van Gogh cut off part of his left ear is well known. Why he did it, what state his mental health was in and what factors drove him to suicide are questions that are examined at this exhibition. Twenty-five paintings and drawings illuminate the final years of the artist's life, along with original letters that he wrote and one by his physician with drawings that show which part of the ear he cut off. During the last 18 months of his life, Van Gogh was often incapable of working, sometimes for weeks at a time. As soon as he was able, however, he turned to art with more verve than ever. Art was the substance of Van Gogh's life and his medicine. It was not a consequence of his mental illness; rather, he worked in spite of his affliction.



Photo by Dohnduhdah

There never was
a time you couldn't
make me laugh.



BOSCA



You are my gold

ALCOHOL CONSUMPTION IS HARMFUL TO ONE'S HEALTH. THE SALE,
SUPPLY AND PROCUREMENT OF ALCOHOLIC BEVERAGES TO MINORS ARE
AGAINST THE LAW.



Hotel Casa Mathilda

Fly to Barcelona
with airBaltic
from **€75** ONE
WAY

Barcelona



Hotel Room Mate Anna



Hotel Room Mate Carla

Barcelona has added a remarkable new trio of places to stay in the affordable luxury category. *Room Mate Hotels* (room-matehotels.com), a Spanish chain of cheery designer hotels, has opened two new branches – *Room Mate Carla* and *Room Mate Anna*. Both hotels bear women's names, but just as in life, each of these ladies has a very specific character. **Room Mate Carla** (Carrer de Mallorca, 288), in the Eixample district not far from Barcelona's main shopping avenue, the Passeig de Gràcia, is like an artistic aesthete. Its interior combines elements of industrial design, the colours of Catalonia, and elements inspired by Antoni Gaudí and Pop Art. It all forms an ambience that recalls an art gallery. The tone of the rooms is set by expressive wall paintings, ultramarine pillows and snow-white beds. The lobby is decorated with geometric chairs in bright blue and green. The design was additionally inspired by the legendary Catalan *trencadís* mosaic technique, which Gaudí often used.

Room Mate Anna (Carrer d'Aragó 271) is by the Plaça de Catalunya, the "golden square" of Catalan Modernism. This building once housed the Barcelona branch of the Chicago School of Business. Its interior is a clear rejection of the once popular cool and reserved northern minimalism in hotel interiors. Instead, it is a veritable riot of colours and patterns reflecting the wild palette of Catalan nature and the Mediterranean coast. Gigantic seashells or models of bright red coral hover above the beds. Breakfast at the hotel is served until noon, and there's a pleasant rooftop terrace with a swimming pool that provides a fabulous view of Gaudí's extravagant masterwork, the Casa Batlló.

The third newcomer is a charming B&B, the **Casa Mathilda** (Carrer de Roger de Llúria, 125-127; casamathilda.com). It can be found in what was once the family home of prominent textile manufacturers in the Eixample district. The *Casa Mathilda* has 14 rooms designed by the *Espacio* studio in the Post-modern style that prevails in the district. The hotel's oak floors have been restored and the fine brass doorknobs retained. There's the comforting charm of a real home, enhanced by carefully chosen vintage furniture. The colours are warm and the mattresses suit a natural eco-lifestyle. Each room differs from the others, and some have terraces. Breakfast always includes home-baked bread and freshly squeezed juices – the cook in the mornings is the proprietor himself, Assumpta Baldó. **BO**



Photo by Marrovi

LARUS
mēbeļu salons



ПОРАДУЙ СЕБЯ И СВОЙ ДОМ!

MĒBELES • САЛОН МЕБЕЛИ • FURNITURE SHOP



Text by **AGRA LIEGE**
Photo by *Alamy*

Film-inspired holidays

Movie locations are the new stars

“**T**ravelling with meaning” has become increasingly popular in recent years. We are seeing more and more experience-infused trips such as “marathon tourism”, which involves running in a marathon race and then visiting the city in which it took place. This form of travel is popular among active and athletic types, as are multi-day hikes that allow you to explore the great outdoors while looking inward. Then there are yoga and other spiritual practice retreats for truly introspective souls. Aside from body fitness and “clear your head” getaways, visits to the shooting locations of films and TV series can be extremely meaningful and exciting for serious fans.

You may have seen a movie or a show and admired the striking settings in the background. That has been reason enough for many viewers to want to visit particular film locations, and the tourism industry has noticed. In 2012, Tourism Competitive Intelligence reported that 40 million tourists chose their travel

destination primarily because they had previously seen a film shot in the country that they were visiting.

For example, despite its chilly climate, Iceland has in recent years become a hot spot for filming Hollywood blockbusters and TV series. No surprises there, really, since the small country is rich in diverse natural phenomena and extremely varied landscapes. These have been featured in episodes of *Game of Thrones* (practically everything that happened “North of the Wall” was shot in Iceland), the “Scandicrime” drama *Trapped* and the *Fortitude* murder mystery series.

Game of Thrones has spurred tourists’ interest in Croatia, where much of the epic TV series was filmed. Thanks to this wildly popular pop culture phenomenon, many people are coming to visit Dubrovnik’s historic city walls. Likewise, shooting locations of James Bond films and the *Sherlock* TV series are veritable visitor magnets. In fact, according to the British Film Commission, ten percent of the UK’s foreign tourists choose to explore that island nation because they have seen scenes of the country in one film or another. **BO**

FEEL LIKE YOU'RE IN FIRST CLASS.

TRAVEL HAPPY

atu DUTY FREE

SEPTEMBER SPECIAL OFFERS

SAVE NOW!

BUY 2 FOR
TOBLERONE
Tiny Mix Bag
272 g
~~€16,60~~
€11,90

BUY 2 FOR
M&M's
Candy Fan
Different Characters Choco
20 g
~~€12,60~~
€9,30

BUY 2 FOR
FERRERO ROCHER
375 g
~~€21,80~~
€15,90

BALLANTINE'S FINEST
40%
1L
~~€20,50~~
€15,90

ABSOLUT
40%
1L
~~€19,50~~
€15,50

BACARDI
Carta Blanca 37.5%
1L
~~€17,50~~
€13,90

BUY 2 FOR
CONCHA Y TORO
Casillero del Diablo
Cabernet Sauvignon
Valle Central, D.O. Dry, Red
0.75L
~~€13,80~~
€9,90

BUSHMILLS
Original 40%
1L
~~€20,50~~
€15,90

BRAASTAD
VSOP 40%
1L
~~€39,90~~
€31,90

ALCOHOL CONSUMPTION IS HARMFUL TO ONE'S HEALTH. THE SALE, SUPPLY AND PROCUREMENT OF ALCOHOLIC BEVERAGES TO MINORS ARE AGAINST THE LAW.

Upon arrival at RIGA International Airport, the passengers arriving from Schengen countries can shop in all airside shops upon presenting the boarding pass of the arriving flight. This also applies to transfer passengers.
Prices are valid for September 2016 in ATU Duty Free Riga stores. Due to seasonal campaigns, prices are subject to change without prior notice.
Product availability is limited with stocks. For questions and details you can contact ATU Duty Free Customer Relations: customer@atu.com.tr



Fly to Tel Aviv
with airBaltic
from €75 ONE
WAY

Vegan goodies all around

Text by **ZANE NIKODEMUSA**
Photos courtesy of
DANA FRIEDLANDER and
State of Israel

Tel Aviv hosts the world's largest vegan festival and is ranked as a top travel destination for those who eschew animal-based products in their diet.

Aside from setting trends in gastronomy, design, architecture and other fields, the lively Israeli city is a major business and high-tech centre. This means that the streets of Tel Aviv are full of smart, industrious and wealthy people.

Lately, Tel Aviv has also been known as a magnet for the health-conscious, particularly vegans and vegetarians. Blenders and green cocktails have already been popular for quite a while, and the city's inhabitants actively make use of municipal exercise areas and swimming pools. Last summer, Tel Aviv even hosted the world's first paleo market. For those who don't know, the fashionable paleo diet takes inspiration from the foods that early humans (i.e. cavemen) are assumed to have eaten – namely meat, fish, vegetables and fruit, but excluding dairy and cereal products and processed foods.

In any case, Tel Aviv's numerous vegan-friendly establishments might come as a surprise to those who know how much Israelis appreciate lamb, turkey and chicken shawarma, which is one of the country's best-selling street foods. It turns out that Israel has the largest percentage of vegans per capita in the world – nearly four percent of the population, or about 300,000 people – in addition to about 560,000 vegetarians, according to the latest statistics.

Vegetarians don't eat meat or seafood, but might still consume

eggs, dairy foods and honey, which are derived from animals. Vegans follow a stricter form of vegetarianism, consuming only plant foods and avoiding the use of animal-based products such as fur, leather, wool and silk.

Now, Israel has another vegan trophy to claim. This month, Tel Aviv will host the world's largest vegan festival for the third year in a row. *Vegan-Fest* will take place on September 24 in Yarkon Park and is expected to attract more than 15,000 visitors (vegan-fest.com). Small wonder that Tel Aviv was recently named the world's #1 destination for vegans by the influential food-focused site *Daily Meal*, being home to the highest percentage of vegan-friendly restaurants per capita in the world. **BO**

VEGGIE HEAVEN

2013 Domino's Pizza Israel becomes the first pizza chain in the world to offer a soy cheese

2014 Israel's first ever vegan congress is held in Tel Aviv

2015 Tel Aviv becomes the first city in the world to host a purely paleo market



*Four seasons of happiness
among dunes symphony*

VIVALDI
Platinum

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

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

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

VIVALDI Platinum – это синоним качества.

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

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

30 квартир жилой площадью от 50 до 180 м², одна из которых может стать Вашей. **ВСЕ КВАРТИРЫ ПРЕДЛАГАЮТСЯ С ПОЛНОЙ ОТДЕЛКОЙ**, выполненной лучшими латвийскими дизайнерами. Дом сдан и полностью готов к проживанию!

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

Ceriņu-18, Dubulti, Jūrmala, Latvija
www.vivaldiplatinum.lv

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

BARCELONA'S mosaic of colours and patterns

Cosmopolitan and bohemian Barcelona is an inspiring destination for fashionistas, offering a wide array of clothing and accessories by various Spanish fashion brands to suit the most varied tastes. Among the best-known names are *Zara*, *Mango*, *Desigual*, *Custo Barcelona* and the luxury *Loewe*.

Zara's success story began with the opening of the brand's first store in 1975. The company is owned by Spanish business magnate Amancio Ortega, whose *Inditex Group* incorporates eight brands, including the aforementioned *Zara*, *Massimo Dutti*, *Bershka* and *Pull & Bear*. *Inditex* is one of the world's largest fashion distributors, and Ortega is the second richest person on the planet after Bill Gates, according to *Forbes*.

Spain's fashion designers are renowned for their bridal wear, and the Catalanian capital has hosted *Barcelona Bridal Fashion Week* – the world's most important annual event in this fashion sector – since 1990. The largest bridal brand is *Pronovias*, which was founded more than 50 years ago in Barcelona. Its products are popular with top models and Hollywood celebrities.

Back in the 16th century, Spain dictated fashion trends in Europe and was already known at that time for the elegant products of its designers. Spanish folk dress bears Moorish influences, with intricate embroidery and gemstones used as decorative elements, along with heavy gold necklaces. Black appears prominently in both men's and women's traditional clothing, which is worn on special occasions. Female flamenco dancers, for example, often don ruffled dresses in combinations of black, red and white, with a shawl wrapped around their shoulders or hips, a red flower in their hair and a fan in one hand. **BO**



Desigual

SHOPPING IN BARCELONA

Custo Barcelona

This local cult brand is known for its lively and amusing prints on T-shirts, clothing and accessories. The brothers Custo and David Dalmau founded the company in 1980 following a tour of the world by motorcycle. The fashion house's first collection was inspired by the Californian lifestyle and surfer clothing. Plaça de les Olles 7
① custo.com

Ailanto

Founded in 1995 in Barcelona by twin brothers Iñaki and Aitor Muñoz, *Ailanto* stands out with rich combinations of colour, geometric patterns and illustrative prints on women's clothing inspired by avant-garde art. The textile patterns of the new autumn collection are based on works by Canadian painter Lawren Harris (1885-1970). The company's Barcelona boutique houses an ultramodern interior that will thrill fashion and art aficionados. Carrer Enrique Granados 46
① ailanto.com

Loewe

Bearing a history that goes back almost 170 years, *Loewe* is one of the oldest and most prestigious Spanish fashion houses. The brand specialises in the manufacture of luxury leather accessories, and its impressive 646 m² flagship store is located in the historical Casa Lleó Morera, a modernist building dating from 1864. There one will find elegant men's and women's clothing collections, the iconic *Amazona* and *Flamenco* handbag models as well as the newer *Puzzle* variant. Passeig de Gràcia 35
① loewe.com



Necklace
by *Desigual*,
EUR 45.95,
desigual.com

Dress by *Mango*,
EUR 79.99,
shop.mango.com

Bag by *Custo
Barcelona*,
EUR 75,
custo.com

Hand fan by
Tusitala Barcelona,
EUR 27.22, etsy.com



Shirt by *Zara*,
EUR 29.95,
zara.com

Boots by *Zara*,
EUR 79.95,
zara.com

Skirt by *Zara*,
EUR 29.95,
zara.com

Gaismas Maģija

TELPAS
HARMONIJA

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

GAISMAS MAGIJA

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

Autumn vibes

As the days get shorter and the nights grow longer, a new fashion season begins



Style by **ANNA KUSTIKOVA**
Photo by **GATIS GIERTS**
(Picture Agency)

Woven mat by *Halens Home* (70 cm x 250 cm),
EUR 54.95, *halens.lv*

Pouf by *Halens Home*,
EUR 44.95, *halens.lv*

Oxydo LAB sunglasses by *Clemence Seilles*, EUR 298,
Lornete

Creased leather shopping bag by *COS*, EUR 175, *COS*

Shoes with fur tops by *Tamaris*, EUR 59.95,
Euroskor

The ONE Lip Sensation matte mousse lipstick by *Oriflame*, EUR 9.90 per stick, *oriflame.lv*

Necklace by *Max&Co*,
EUR 99, *Max&Co*

White shirt by *I'm Your Shirt*, EUR 100, *8rooms*

Cotton shawl by *Mareunrol's*, EUR 55,
8rooms

Store addresses in Riga:
8rooms, *Max&Co* and *COS* –
Galleria Riga shopping centre,
Dzirnavu iela 67
Lornete – Dzirnavu iela 84
Euroskor – *Spice* shopping
centre, Lielirbes iela 29

MAXMARA.COM

MaxMara



For that beautiful coffee moment

Text by
KRISTĪNE BUDŽE, *Pastaiga*
Publicity photos



The slow and refined preparation of coffee is becoming a matter of style in many places. Various companies, including the Danish *Stelton* brand, are providing the means to turn the process itself into an aesthetic experience.

CREATED BY QUEBEC-BORN DESIGNER FRANCIS CAYOUE, THE *THEO* COFFEE MAKER IS ONE OF THE MOST APPEALING OPTIONS.

WHAT IS IT?

The *Theo* black stoneware coffee-brewing cup with filter has a matted and glazed surface. The coffee pot comes with a collar of heat-insulating silicone that provides a good grip and prevents burnt fingers, while a bamboo lid ensures that the coffee will keep warm for longer. The filter funnel has only three small holes at the bottom to increase the run-through time and make the coffee more aromatic.

WHY IS IT SPECIAL?

The *Stelton* brand goes back 50 years, when two army buddies merged their first names (Stellan and Carton) and founded a trading company. After unsuccessful forays into the sports shoes and furniture business, they bought a small factory that produced stainless steel tableware. *Stelton's* fortunes took off when Peter Holmblad – the stepson of Denmark's most famous architect and designer, Arne Jacobsen – was hired to run the company. Initially, Holmblad drew up his own sketches for new product designs and showed them to his talented stepfather, who was not impressed and who set to the drawing board himself.

Thus, the brand's most famous collection of steel vessels, *Cylinda-Line*, was born and continues to be produced to this day, creating a quality standard for other *Stelton* products to follow. Although the company was sold in 2004, its new owners have not forsaken *Stelton's* established traditions. Francis Cayouette of Canada is one of those who have been commissioned to carry the brand name on into the 21st century. Having obtained a professional education in Montreal and Paris, Cayouette moved to Copenhagen with his Danish wife, Anne Marie Raaschou-Nielsen, in 1999. The couple then founded the *Unit10* design studio, which cooperates with various renowned Scandinavian companies, including *Stelton*.

HOW DOES IT FIT INTO INTERIORS?

The *Theo* coffee maker will look just as good in the living room as in the kitchen. It holds 0.6 litres, which is perfect for one or two people. On top of that, both the coffee preparation process and the vessel itself will make for a wonderful conversation topic. **BO**

① stelton.com

NĀC DZĪVOT SALIENĀ



Ved ģimeni mājās. Mājās ir labāk: gaisa ir vairāk, jūra ir tuvāk, un vasara garāka. Ved ģimeni dzīvot uz Salienu.



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

+371 6760 0888 | saliena.eu

**ABETTER
WAYOFLIFE**



Text by **ILZE POLE**
Photos courtesy of
ANTONIUS LINDEN

This is your captain speaking

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

ANTONIUS LINDEN (50),

from the Netherlands, captain of *Dash 8 Q400* aircraft, Approved Training Organization (ATO), type rating and ground instructor for *Dash 8 Q400* airplanes
Hours flown: 10,050

HOW IT ALL **BEGAN**

It's a classic story, as airplanes fascinated me already in my childhood. When I was 15, I built my first radio-controlled model airplane, and many other models followed in the years to come.

At the age of 25, I got a private pilot's licence, and, together with two of my friends, I bought my very own VLA (Very Light Aircraft). I spent many hours flying that airplane in the area of Budel Airport (the Netherlands). The fact that I enjoyed this hobby a lot increased my will to become a professional pilot.

Three years later, I said goodbye to my job as an orthotist and started an education to fulfil my childhood dream. I first went to Texas (USA), where I got an American commercial pilot's licence and a multi-engine rating, gaining some valuable flight time in the process. Then I returned to the Netherlands and enrolled in the Dutch National Aviation School.

In 1998, I got my first pilot job with a Dutch company and spent a lot of time flying in Spain, France, Italy and Nigeria. After the company went bankrupt in 2010, I joined *airBaltic*.

HOBBIES

I spend most of my free time with my family. I also like to cycle with both road and mountain bikes, and I enjoy watching good movies.

FAVOURITE RESTAURANT

One of my favourites is 1221 in Riga's Old Town for a nice romantic dinner on the rooftop terrace. For a cup of coffee and a tasty piece of cake, I often go to the *Rigensis* pastry shop on Tirgoņu iela, also in the Old Town. But most of all, I enjoy Spanish cuisine with its seafood and tapas.

BEST THING ABOUT BEING AN INSTRUCTOR

The satisfaction of seeing my students pass their ground school and simulator exams with excellent results.

BEST THING ABOUT BEING A PILOT

Enjoying the freedom of flying high in the sky and the beautiful panoramas that one can see from time to time.

It is a dynamic job, and I'm glad that I managed to turn my hobby into my profession. Plus, the work is never boring.

FAVOURITE RUNWAY

My favourite runway is at Bilbao Airport in northern Spain. That's where I started my career as a professional pilot and where I met my girlfriend. I hope that maybe one day Bilbao will become an *airBaltic* destination as well!

THREE THINGS THAT I NEVER LEAVE HOME WITHOUT

My sunglasses, wallet and keys.

FAVOURITE BOOK

I mostly read magazines related to aviation and cars.

LAST DESTINATION FLOWN TO AS A PASSENGER

Via Amsterdam to Bilbao in northern Spain.

THINGS THAT MIGHT SURPRISE A PASSENGER WHO STEPS INTO THE COCKPIT OF A COMMERCIAL AIRCRAFT

The *Dash 8 Q400* is a propeller aircraft and might give the impression of being old-fashioned. However, those who step onto the flight deck might be surprised to see a very modern digital cockpit.

SNAPSHOT TO SHARE

A beautiful panorama close to Oslo Airport in Norway. This picture was taken on a flight from Riga to the Norwegian capital last summer.

Prefabricated Buildings Factory

Design | Production | Construction



Swedish quality at Latvian prices

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

Contact information: +371 6714 6321 | inbox@ostby.lv | www.ostby.lv

**Work it baby!
Work it!**

Text by **ROGER NORUM**
Publicity photos

BIN BIN

Slam dunk

Harmonizing form with function, this design classic has received multiple international awards. Designed by John Brauer and cast out of hard polyethylene, the seven-litre bin resembles a

crumpled piece of waste paper. It took the designer hundreds of crumplings and unfoldings to find just the right model for the job, and now the bin looks exactly like what it is designed to contain. Comes in various colours.

EUR 35 | [essey.com](#)

METAL FLOATING BOOKSHELF

Weighty topics

If you're feeling crushed by all the work that you have to do, then you're not the only one. This black metal bookshelf is quite tiny and seems to float on air while bearing the brunt of your heavy books. Weighing a mere 470 grams, it can safely hold 3.5 kg of your paperwork and other literature.

EUR 18 | [artoridesign.com](#)

MUSTARD HOT COOKIE
Hot co-worker



Stop throwing out your lukewarm coffee and stop drinking cold tea! This clever little cup-warmer, a pad made in the image of a delectable two-ply cookie, plugs straight into any USB port and promises to maintain your drink at a respectable 50°C. It might not make you work less, but with all of the steaming-hot caffeine you're sure to be ingesting, it should make you work better. On/off switch.

EUR 11.50 | [prezzybox.com](#)

PERSONALISED MOBILE PHONE RES

Give it a rest

Could there be a better way to give your overworked mobile device some down time than in its own personalized and engraved wooden crib? Handmade in Europe out of solid oak, this small piece of desk candy is perfect for ensuring that you can take a break from your phone. Comes engraved with your choice of standard alphanumeric characters or symbols. A larger version fits two phones.

EUR 22 | [makemesomethingspecial.com](#)

PUNKT MP01

Form vs. function

The Swiss have been doing their part to get us off the grid. Why not break out of the hyper-connected hamster wheel with a different kind of smartphone: one that doesn't let you work 24-7. This gorgeously designed mobile phone looks minimalist and simple – and it is! All it does is make phone calls and send texts, encouraging you to disconnect from the web and take some time to actually live life, instead of following it around online. What more could you ever want in a phone, really? The company is even running a Digital Detox Challenge to see who can disconnect the most. #punktchallenge.

EUR 295 | [punkt.ch](#)

Office for inspiration and success

Class A offices in the city centre of Vilnius



Opening in summer 2017

T. Narbuto g. 5, Vilnius, Lithuania
www.narbuto5.lt

narbuto 5
BUSINESS RESIDENCE

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

September lunchbox

Intrigue your work colleagues with this easy lunchbox recipe



BEET HUMMUS

Ingredients

3 small beets
oil for baking
3 tbsp. tahini (100 g sesame seeds + 2 tbsp. walnut oil)
1 clove garlic, pressed
1 tbsp. lemon juice
1/3 tsp. grated lemon zest
100 g Greek yogurt
salt and pepper to taste

Preparation

Wash the beets and cut each of them into four parts. Place onto a baking pan and sprinkle with oil, salt and pepper. Cover the

baking pan with aluminium foil and bake in an oven at 200°C for about 1 hour and 20 minutes. Once the beets have become soft, let them cool and remove the skins.

Prepare the tahini while the beets are baking. Lightly roast the sesame seeds on a dry frying pan (make sure not to brown the seeds). Blend the roasted sesame seeds in a blender. Then add the walnut oil and blend again.

Add the baked beets to the tahini, along with the garlic, lemon juice and zest, yogurt and salt and pepper. Blend all of the ingredients to a uniform and creamy consistency.

CHICKEN NUGGETS IN A CRUNCHY QUINOA COATING

Ingredients

2 chicken fillets
100 ml coconut milk
1/2 tsp. Himalayan salt
100 g quinoa or quinoa flakes
50 g hard cheese
2 tbsp. oil

Preparation

Cut the chicken fillets into thin strips and place into a bowl. Add the coconut milk and salt. Roll all of the fillet pieces into the coconut milk. Cover the bowl with plastic wrap and leave in the fridge for 1-2 hours.

Lightly grind the quinoa with a mortar and pestle and place into a shallow bowl or dish. Finely grate the cheese and mix it in together with the ground quinoa.

Place a sheet of baking paper onto a baking pan. One by one, roll the chicken fillet pieces into the quinoa and cheese mixture. Bread the entire surface of each chicken piece. Spread out all of the breaded chicken pieces onto the baking pan. Lightly sprinkle them with salt and a dash of oil.

Bake in the oven at 200°C for about 15 minutes until the nuggets become golden brown.

Enjoy the baked chicken together with the beet hummus. **BO**

KOLONNA DAY SPA

25 years of experience
in beauty care industry

HAIRS CARE / FACIAL TREATMENTS / MANICURE AND PEDICURE /
BODY TREATMENTS / SENSUAL ADVENTURE FOR TWO / BODY MASSAGE /
DEPILATION / SOLARIUM / PROFESSIONAL COSMETICS
GYM / GROUP CLASSES / YOGA



ONE TIME VISIT
**SPECIAL
PRICE**

5€



Use promo code:
RIGAFITNESS

S/C **GALERIJA CENTRS**
AUDĒJU IELA 16
5TH FLOOR

SPA +371 67018038
SPORTS CLUB +371 67018000

www.KOLONNA.com



New restaurant rules

How to get the most from a night out at a restaurant? Here are four trends for turning your evening dinner into an even more enjoyable experience.

Text by
ANDA KĀRKLĪNA,
andasstuff.lv
Photo by Alamy

Try out the tasting menu, because the selection within it usually showcases the best foods that the chef on hand has to offer. The portions are usually small in order to highlight the particular tastes in each dish. Aside from giving rise to new culinary discoveries, such a choice can help you to establish whether the chef's cooking style is to your liking.

Ask for a pillow or cushion. No, not because you want to take a nap. Pillows and cushions have saved me many an unpleasant moment, such as when it's hard to settle into those uncomfortable designer chairs, or when you've sunk so

deep into a soft sofa that you can barely rise to reach for the utensils on the table.

Eat pizza with your hands, as this is the way that it was really meant to be eaten, and let your fork and knife take a rest. After all, there's a good reason why pizza is cut up into slices once it has been taken out of the oven. It's also worth slowly stretching out the soft cheese from your mouth, pizza slice in hand. Put your shyness aside and enjoy a great dish!

Don't get offended if your waiter seems to act strangely. He or she might just be putting on an act. One time at

a restaurant in the quiet and tranquil Dorsoduro district of Venice, I was astounded when the waiter said: "Bread? No, not today. It's Friday! Wine? No, sorry! We're all out of wine!" His other answers went along the same lines. When he saw that I was on the verge of breaking out in tears, he let out a loud laugh and gave me a big hug. Only then did I see that his antics were part of a fantastic show, which included suddenly freezing up like a sculpture and serenading female passers-by. That restaurant visit ended up being among the most fun-filled and memorable gastronomic adventures that I have ever had. **BO**

LATVIJAS BALZAMS

VEIKALI

Latvijas Balzams stores – the drinks experts!

When visiting Riga or the resort town of Jūrmala, you're bound to come across the Latvijas Balzams specialised beverage stores, which will delight you with the widest range of quality alcohol and soft drinks, welcoming design and professional service.

The selection will not leave you disappointed. You'll find crafted drinks like the famous Riga Black Balsam or elit™ by Stolichnaya, produced by local experts Latvijas Balzams with a history going back to 1900. We sell imported and locally produced vodkas and beer, as well as other well-known global spirits and wines to suit every taste.

Looking for something local, a souvenir to take home from Latvia? Pop into a Latvijas Balzams store in Old Riga or Jūrmala. Our qualified shop assistants will gladly introduce you to our broad range of locally created beverages and tasty Latvian chocolate. Or you can take home a T-shirt as a memento of tasting the famed Riga Black in one of the city's romantic restaurants – we have it here for you!

The largest of our specialized stores in the very heart of Riga's Old Town and Jūrmala boast a cosy interior and modern shopping environment. Apart from the alcoholic and soft drinks, snacks, sweets and other products made in Latvia, you can always find an aromatic cup of coffee to take away.

We look forward to seeing you!



If you haven't tasted it, you haven't been to Riga!



Enjoy unforgettable flavours at our free tastings in Old Riga!



SMOOTH VODKA
AMBER
GOLD

Cosmopolitan
DIVA
VODKA

elit
Stoli

RIGAS
VODKA

Moskovskaya
VODKA

RIGA BLACK BALSAM
RIGAS 1752
BALZAMS


RIGA BLACK
VODKA

Laima

Grand Cavalier

VANA TALLINN
MOKA

DEGVIŅAS
NAMEJS

Follow us:  Latvijas balzams veikali

 @latvijasbalzamsveikali

 @LBveikali

Latvijas Balzams stores in **Riga**: Audēju 8, Kaļķu 2-1, Marijas 1, Šķūņu 16, Smilšu 16, Valņu 21; in **Jūrmala**: Jomas 64 and Jomas 41.

ALCOHOL CONSUMPTION IS HARMFUL TO ONE'S HEALTH. THE SALE, SUPPLY AND PROCUREMENT OF ALCOHOL BEVERAGES TO MINORS ARE AGAINST THE LAW.

Chic Italian home

Text by **AGRA LIEGE**
Publicity photos

Milan's architectural charm lies in its mix of styles. *Baltic Outlook* takes a tour inside a cosy apartment, where a minimalist spirit combines with the tastes of its maximalist owners.



Situated on the Via Solferino – one of Milan's most elegant residential streets in the Brera district – this recently renovated apartment is spacious, luminous, optimally located and stylish. Large windows brighten each room, and the warmth of the wood finishing contrasts beautifully with the use of lively colours.

Each element of the minimalistic, comfortable and chic apartment was carefully selected, including the wooden flooring, pastel wall colours, lighting fixtures, furnishings and accessories.

The building that houses the apartment dates from the early 1700s. *SGS Architetti Associati* oversaw the complete renovation of the flat, which *Brera Apartments*

purchased to provide an elegant dwelling spot for its guests. The architects' bureau researched the historical styles in the public areas of the surrounding buildings, paying attention to the use of materials and finishings. The geometrical shapes in the kitchen and other rooms reflect the refined style of the early 1900s.

The living room has many windows, offering a view of a beautiful miniature courtyard on one side, and of the lively Via Solferino on the other. A terrace covered with greenery can be enjoyed on warm summer days.

The Brera district in Milan has always been fashionable. It is known for its high-end restaurants and bars and is home to the *Pinacoteca di Brera* – the main public gallery for paintings in Milan.



BUSINESS CARD

SGS Architetti Associati employs young talents who work alongside senior partners at every stage of the company's projects, from their design to their implementation. The firm seeks to naturally fuse the contemporary with the historical, placing Italy's rich historical heritage in a modern and comfortable setting. The company has assumed various types of projects, including large environmental assignments and detailed studies of individual design objects.



The rigour of the wood in the living room contrasts with soft tones of grey, beige and pastel colours. A large number of windows ensures that natural daylight reaches every corner and that the coffee table can sit in one of the brightest areas of the apartment.



▲ Modern geometric design defines the bedroom, whose warm materials and furnishings reflect classical Italian designs, whereas the clean lines of the modern Milan-style furniture add a contemporary coolness.

▼ The interior and furniture are in a sanitary minimalist style, while the 1990s mirror reflects typically Italian designs. The light wooden floor and faint beige paint used in the bathroom contribute to the lightness of the space.



▲ The kitchen was designed in a 1990s style, providing a striking contrast to the rest of the apartment, which is focused on modern-day minimalism and pays tribute to classical values of much earlier decades. The tone-on-tone finishing goes well with the purple wall, which brightens up the space. **BO**



FEEL
LIKE AT
HOME

Discover the new interior design studio Kate

OFFICE & HOME
FURNITURE

ČIEKURKALNA
1. LĪNIJA 6/8



Kate

kate.lv

STORIES FROM PRAGUE

Text by **UNA MEISTERE**,
anothertravelguide.com
Photos by **AINĀRS ĒRGLIS** and
courtesy of Prague City Tourism/
www.prague.eu

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

ANOTHERTRAVELGUIDE.COM

Fly to Prague
with *airBaltic*
from **€39** ONE
WAY

Do you remember the last time that you reserved a table at a café for breakfast?

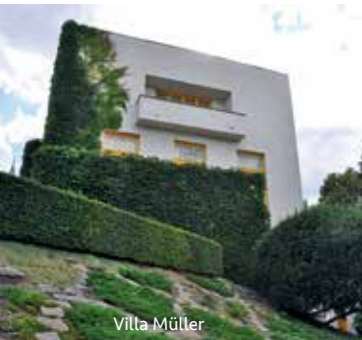
Not counting business meetings, of course. I don't remember doing such a thing. When I read in a popular Prague food blog that one should definitely reserve a table at the *Můj šálek kávy* for just such an occasion, I presumed that this was exaggerated, patriotic bluster by local bloggers. After all, one has to draw attention to oneself somehow! However, when I stopped by the café one day at around five in the afternoon and found it nearly impossible to get a seat for a cup of coffee even at that time (all of the tables in the small café and its outdoor terrace were full, plus there was a line waiting at the door), I asked the barista behind the counter whether they were really serious about reservations for breakfast. Yes, indeed!

Můj šálek kávy is one of the most popular cafés in Prague. It took part in the renaissance of the city's coffee culture and has played a role in the rebirth of an entire city neighbourhood. The café can be found in Karlín, Prague's eighth district, which is a 20-minute walk from the city centre and has now become the epicentre of the Czech Republic's hipster culture. Practically everything new that's going on in Prague can be found there. Karlín is bordered in the north by the Vltava River, and in the south by Vitkov Hill. The neighbourhood was a separate city until 1922, when it became a part of Prague. Thanks to relatively low rent prices, Karlín was long a working-class neighbourhood, complete with the entire package of less pleasant qualities associated with such districts. In fact, the Czechoslovak Communist Party was established there in 1924, in the *U Záborských* tavern.

The floods of the century in August of 2002 completely changed the Karlín neighbourhood. After almost a week of continuous rain, much of Central Europe was flooded. Karlín was one of the worst-hit areas in Prague. The waters devastated the neighbourhood and several people lost their lives. In last decade, however, Karlín has risen like a phoenix from the ashes. The streets have been cleaned up, houses have been restored (some painted only very recently), and countless cafés and enticing



Dancing House



Villa Müller



Bronze babies
by David Černý in Kampa Park



Charles Bridge

shops now line the streets. Naturally, property values have also increased.

On a Friday morning, *Můj šálek kávy* is full of stylish young people. Most have brought their laptops along, placed on the table next to a small glass carafe of filter coffee. The café uses Prague-based *Doubleshot* roasters, and the coffee at this establishment is truly tasty. Furthermore, the coffee menu is quite accurate. In addition to a light acidity, my cup of Columbian coffee really does taste of plums and sugarcane. Of course, you can also order a cappuccino, but a look around at the other tables will tell you that this is not what one does at *Můj šálek kávy*. Like the rest of Europe, Prague is currently under the spell of a filter coffee boom.

Karlín embodies a concentration of the newest lifestyle trends in all manner of things. A few doors down on the same street is *Veltlin*, one of the most popular wine bars in Prague. It offers natural wines from the former Austro-Hungarian Empire, and one of the walls in the small bar is covered with a detailed, hand-drawn, black-and-white map of the now defunct political entity. Nor is there a lack of other clever design details. For example, the glass counter showcases samples of various terroirs, from sandy to clay to genuinely rocky soils. The barman, a stylish young man with long, dark dreadlocks, is

Prague Castle is the largest medieval castle in Europe. Its 16th-century Baroque façades were built during the time of Empress Maria Theresa, who was the mother of Marie Antoinette. The castle served as the seat of Bohemian kings and princes, but since 1918 it has been used as the residence of the president of the country.

Prague is full of interesting places. One of them is the **John Lennon Wall**. Even though Lennon never set foot in Prague, the wall named after him has played a no less significant role in the city than Beatles songs. The wall was like any other until Lennon's death in 1980, when someone painted his portrait on it, turning the wall into an artists' canvas and indeed a whole movement. The wall symbolised freedom and protest against a regime

a human encyclopaedia of local wines. *Veltlin* also supplies wines to a number of restaurants in the city, and much of its stock can be tasted on site and by the glass.

Right around the corner is the *Pentahotel*, a branch of the popular European design hotel chain. It opened three years ago and has become a favourite in the area. The bar in the lobby features a pool table, candles, dark leather sofas and wooden tables, attracting a local clientele. The hotel rooms are simply designed but quite a bit larger and more affordable than rooms in the city centre. In the mornings, families with children and dogs, hipster couples and fans of *Louis Vuitton* handbags can be seen coming out of the rooms, thereby confirming the popularity of the place.

At the end of last year, Karlín also got a fine gastronomy destination of its own. The *Eska* restaurant is located in a former factory building and belongs to *Ambiente*, a well-known restaurant group on Prague's gastronomy scene and whose name has become a standard of quality. *Eska's* interior looks as if came straight out of *Wallpaper*, the bible of style, and fits in with its industrial surroundings. The kitchen, "chef's table" and small bistro are situated on the first floor of the grandiose establishment, while the actual restaurant is on the second floor.



Farmers' market in the Karlín district



National Memorial on Vitkov Hill. Ceremonial Hall



Eska restaurant



Můj šálek kávy café

Eska specialises in "new Czech cuisine," or traditional foods adapted to contemporary palates. The wines are exclusively organic, and the majority of ingredients in the dishes are grown on local farms. While the menu does include meats and fish, it focuses mainly on vegetables. You'll be offered grilled head of cauliflower in onion sauce, or beetroot that has been dried for 24 hours at 50°C and obtained the texture of plums, and so on. *Eska* is a wonderful place for gastronomic inspiration, and, considering that its chef Martin Stangl has also worked at the Michelin-starred *La Degustation Bohême Bourgeoise* in Prague, that's only to be expected.

Karlín is also full of simpler eateries of all kinds that offer great burgers, Vietnamese cuisine and even Canadian poutine (French fries, cheese curds and gravy), which is served in stylish cardboard boxes. The small *Garage* deli is the first Canadian restaurant in Prague. It opened, appropriately, on July 1, or Canada Day.

Then there's the farmer's market in Karlín, which takes place every Saturday morning in Karlínske Namesti Square, right across from Sts. Cyril and Methodius Church. Built in 1863, the impressive house of worship is one of the largest churches in the country. The market offers farm-fresh produce and various crafts, while a café with wooden tables serves late breakfasts. The market is relatively small, but it has an aura of its own and is always well-attended.

The most special destination in Karlín is the National Monument on Vitkov Hill, and the best way to get there is by foot. One of the routes leads through the Žižkov Tunnel, a 300-metre-long tunnel that runs under Vitkov Hill and links two of the city's

neighbourhoods, Karlín and Žižkov. It is said to have originally been built as a bomb shelter in case of a nuclear war, and it still has an apocalyptic feel today. You'll probably meet only a couple of other people in the tunnel at any one time, but the space is well-lit and there's no need to fear for your safety.

Still, a sense of discomfort might come over those who wander inside, as one's inner demons claustrophobically close in like shadows to the sound of one's shoe heels tapping out their constant rhythm on the floor. An airtight gate was planned for both ends of the tunnel, which could be closed in the case of a nuclear attack and provide shelter for at least 1,200 people. The gates were never built, and the tunnel serves as a more mundane and practical feature in the urban landscape.

On the other side of the tunnel, a road leads straight uphill to a gigantic bronze statue of a horse and rider standing in front of a concrete Soviet monster of a structure. The sculpture is one of the largest of its type in the world and depicts Jan Žižka, the one-eyed Hussite military leader who defeated the Crusaders on Vitkov Hill in a battle on July 14, 1420. A national hero, he lost his other eye in 1421 but never lost a single military battle, dying instead in 1424 of the plague. The statue is indeed huge – nine metres tall (22 metres including the pedestal) and weighing 16.5 tonnes. The artist, Bohumil Kafka, consulted with an entire team of historians prior to making the sculpture in an effort to depict the hero as authentically as possible. It took him ten years (1932-1942) to make a model, but Gestapo forces threatened to destroy it during the war, so it was divided into several pieces and hidden. The bronze rider was cast



A view over Prague from Vitkov Hill

and erected only in 1950, on the 530th anniversary of the Vitkov battle. Kafka, however, did not live to see the unveiling of the statue.

The no-less impressive monument right behind Žižka was built between the First and Second World Wars to commemorate Czechoslovakian legionnaires. The Communist regime later turned the memorial into a mausoleum for Klement Gottwald, the first Communist president of Czechoslovakia. Although a team of embalmers were involved in preserving Gottwald’s body, it nevertheless deteriorated to the point that the mausoleum was closed eight years after his death in 1963. Since then, it has served as a museum and site for a variety of ceremonial occasions.

A viewing platform at the top of the building can be reached through the museum and ceremony hall. It is not visible from the outside of the structure, so the shock when one enters it is even greater. In its interior, the grey concrete behemoth hides a bona fide temple to communism, complete with a giant bronze wreath that almost resembles a sacrificial altar. The lift up to the viewing platform is hidden in one corner of the hall, and, like a shadow from times gone by, visitors are accompanied by a grey-haired woman dressed in a strict, formal suit who speaks no other language besides Czech. But the view of Prague from the top of the museum is one of a kind, with Žižka’s statue and the entire city at one’s feet.

Charles IV’s anniversary year

Further back in history, grape vines planted by Emperor Charles IV grew on top of Vitkov Hill. They were completely destroyed during the Thirty Years’ War and replaced with fruit trees only in the 19th

century. Charles IV (1316-1378), who was the King of Bohemia and the Holy Roman Emperor, was one of the most influential people in the Czech Republic’s history and is also referred to as the most famous Czech of all time. This year, the 700th anniversary of his birth is being celebrated in Prague with a grandiose programme of events.

In fact, much of what makes Prague a “golden city” can be attributed to Charles IV. When he was born in Prague on May 14, 1316, the Kingdom of Bohemia still had little influence in Europe. Charles IV was well-educated, pious and a pragmatic leader. Having studied in France and Luxembourg, he spoke German, French and Italian. He chose Prague as his seat and made it into a vibrant European metropolis admired by all for its beauty. It was during his rule that the legendary Charles Bridge was built. That bridge has since become one of the city’s main symbols.

Adorned with thirty Baroque-style statues, the 14th-century structure was the only bridge across the Vltava River until 1841, serving as an important artery of commerce between Eastern and Western Europe. Charles IV wanted the bridge to be both beautiful and hardy, especially considering the frequent flooding in the city. Legend says that the builders added raw eggs to the mortar to make the structure stronger. Construction lasted for many years and was not finished during Charles IV’s lifetime. But the king and emperor’s funeral procession did cross the bridge in 1378.

Over the centuries, Prague has been home to many a famous inhabitant, and is the only Central European city to have suffered little from bombing during the Second World War. It is said that, unlike Warsaw, Dresden or Berlin, Prague was spared

that sought to crush any glimmer of Western culture. In 1988, students even clashed with security police on the nearby Charles Bridge because of the wall. The John Lennon Wall has even been called Prague’s Berlin Wall. It is still a gathering place for young people, although today the graffiti on the wall tends more towards love poetry than socio-political texts. Every time that you visit, the wall will look different.

Finding good, tasty, and comparatively inexpensive food in Prague is not a problem, even in the very centre of the city. There are cafés and bars on every corner because “going out” is very popular. Czechs are more likely to meet in a bar than visit each other at home.

The **Café Savoy** (Vitezna 5) is a legendary and historic place. Legend has it that writer Franz Kafka (1883-1924) loved to watch Jewish theatre performances there. The café opened in 1893 and has had quite a stormy history, but the latest renovation in 2001 preserved the café’s elegant Art Nouveau interior and seven-metre high Neo-Renaissance-style ceilings.

Although public transportation in Prague is a very convenient way to get from point A to point B, if you happen to need the services of a taxi cab, we recommend **AAA Taxi**. First of all, it’s trustworthy. Your driver won’t make your trip any longer than necessary. Second, the cabs are easy to get a hold of from anywhere in the city. By calling 222 333 222, you’ll be connected to a dispatcher who, in clear English, will tell you both your cab’s number and its estimated time of arrival to your location (usually 5-7 minutes).

because Hitler loved the city’s architecture and wished to make it the art capital of the Nazi Empire. Prague was bombed only once during the war, on February 14, 1945, when it was targeted by American forces, which later tried to justify their action by saying that they had confused Prague with Dresden. Approximately 1,500 civilians lost their lives in the air raid, and many buildings in the Nové Město district were destroyed. One bomb crater later became the home in the 1990s of the legendary Dancing House, which was designed by star architect Frank Gehry. Due to its extravagant form, people began calling the building Fred & Ginger, in a reference to the dancing couple Fred Astaire and Ginger Rogers from the 1930s.

Fans of modernist architecture will appreciate the Villa Müller, designed by famous modernist Adolf Loos. The villa, built between 1928 and 1930, is located in a residential part of the city. Its construction generated much discussion among neighbours, who thought that the ascetic concrete block would look unseemly and stick out like a sore thumb among the ornate façades next to it. Indeed, the white Cubist-style villa with slightly chaotically placed bright yellow windows cannot be missed. As Loos once said, “The building should be dumb outside and only reveal wealth inside.” The home was commissioned by wealthy Prague construction magnate František Müller, who wanted a family home where he could also entertain his clients.

The Villa Müller was made like a work of art, with the most impressive space being the great hall, which is combined with the dining room and its blue-green marble walls. Built-in aquariums were to be examples of “living” art. Loos also designed most of

the furniture and demanded that his instructions regarding the interior be scrupulously followed. As a result, the house contains more than a few idiosyncrasies. For example, the Müller couple had only one child, a daughter named Eva, but her room had two beds because Loos appreciated symmetry. Despite its wealth, the family tried to save money wherever possible. For instance, of the twelve Biedermeier chairs around the Loos-designed round dining room table, only one is an original, imported from London; the other eleven are locally made copies.

In fact, much of what makes Prague a “golden city” can be attributed to Charles IV

The villa has had quite a turbulent history. In 1948, when the Communists came to power, the home was confiscated and used as a warehouse as well as office space for the Institute of Marxism-Leninism. Even though Mrs. Müller was allowed to stay in the villa after her husband’s death, she had to move to a small shed-like room between the staircases and was not allowed to enter the former boudoir or great hall. She was only allowed access to her former dressing room, where her few remaining belongings were stored. Living on the verge of poverty, she was forced to sell her family’s jewellery and collection of hats, for which Loos had once even created a special cupboard. When the villa was returned to



Trebū HOME –
a new and modern residential
concept in Rīga

www.afi-europe.eu

Trebū HOME has been developed by AFI Europe, an internationally renowned property company with more than 40 successful projects that have been implemented over the past 10 years in various European countries

WAFIEUROPE



Energy-efficient buildings and flats with carefully considered layouts



Comfortable and elegant lobbies, convenient stairwells, locations for bikes and strollers



High-quality finishing of all flats, with a balcony or a terrace



Phone +371 67846525
www.trebuhome.lv



WOODEN FLOORS

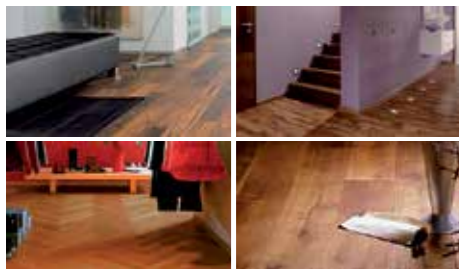
For 20 years we have been a leading partner of architects, building companies and private homeowners.

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

Our skilled specialists will gladly advise you and provide technical support throughout your project.

Visit our showrooms in:

Berlin: +49 (0) 30 6100 990
Hamburg: +49 (0) 40 6366 4632
Riga: +371 6784 3844



www.abschliff.de

Your **NEXT DESTINATION**

the family following the Velvet Revolution, Eva Müller decided to sell it to the state. Today, the Villa Müller is a museum and open to the public by prior reservation.

Mozart and Casanova

Many legends and mysticism surround Prague and its history. Previously, the city was sometimes called the capital of alchemy. There's even a museum to the ancient art – the Museum of Alchemists and Magicians of Old Prague. Rudolf II of Habsburg (1552-1612), who was King of Hungary and Bohemia as well as Holy Roman Emperor, had his seat in Prague for 29 years. He was famous for being not only a powerful leader and a patron of the arts, but also an admirer and devotee of occult practices. During his rule, alchemists, astrologists and healers from all over the world came to Prague to study the occult arts.

Prague's relationship with Wolfgang Amadeus Mozart is cloaked in a certain mystery as well. As we know, there was stiff competition between Prague and Vienna during the time of the Austro-Hungarian Empire. Both cities were centres of culture. However, unlike Vienna, which reacted somewhat frostily towards Mozart and his music, Prague greeted the composer's opera *The Marriage of Figaro* with enthusiasm. He was invited to Prague in 1787 to work on *Don Giovanni*, and, according to one version of events, Mozart even met Casanova shortly before finishing that opera. Casanova, the legendary lover and seeker of adventures (who was also a master of black magic and alchemy) is said to have influenced the content of the opera's libretto, which was written by Lorenzo da Ponte, one of Mozart's favourite librettists.

Unfortunately, shortly before the opera was finished, Da Ponte was called to Vienna, and Mozart remained alone in Prague. There was very little time left before the premiere, but Mozart could not finish the overture. The angered troupe then locked the composer in a room and promised to release him only when he had finished the opera. It was Casanova who finally persuaded the troupe to release Mozart. That very evening, the composer finished the overture, while Casanova

made some crucial corrections to the libretto. Proof of this can be found in the notes to Casanova's memoirs. Casanova was 62 years old at the time, and he was supposedly seen in the audience at the opera's premiere as well. Later, when asked by a friend whether he had seen the opera, Casanova is said to have laughed, "Seen it? I practically lived it."

Whatever the case, *Don Giovanni* is still a part of the repertoire at the Estates Theatre in Prague, the famous 18th-century theatre memorialised in Miloš Forman's film *Amadeus*.

Kafka's head

"Prague never lets you go...this dear little mother has sharp claws," existentialist author and Prague resident Franz Kafka once wrote. Today, there's even a special tourist route devoted to the author. It mostly leads through the city's Jewish Quarter, which centres around the unique old Jewish Cemetery and its ancient gravestones. Jewish customs forbade the destruction of gravestones and about 12,000 remain in the small cemetery today. The cemetery could not be enlarged, so, as the years went by, some of the dead were buried on top of each other until they lay twelve layers deep.

The house where Kafka was born is nearby, almost next to the Church of St. Nicholas. The house has, however, been reconstructed several times, and only the door remains from Kafka's day. "My whole life is confined within this small circle," he once said of the neighbourhood around the old square. His school and the university he attended were very close by as well.

In 2014, a contemporary stop was added to the Kafka tourist route, namely, a sculpture by David Černý, the *enfant terrible* of Prague's art scene. The 39-tonne, 11-metre-tall sculpture made of polished metal, titled *K on sun*, is located in the courtyard of the Quadrio shopping centre, near the building where Kafka once worked as a clerk at an insurance agency. Shaped like the author's head, the work of art is made of 42 rotating pieces that are in constant motion; Černý has called it his mental self-portrait.

"That's how I feel," he says, when I meet him at the *Kavárna Mlýnská*, the café that he

5 STAR HOTEL PULLMAN RIGA OLD TOWN

In the heart of the city -
here a new story begins.



EXCLUSIVE RESTAURANT AND BAR

Tapas and Tea Deli
Vinoteca and Cigar rooms



24 Jekaba Street, Riga, LV-1050, Latvia - T. +371 67 81 54 44 - E. H9619@accor.com - pullmanriga.lv - equus.lv

An **ACCOR HOTELS** brand

BOOK NOW ON PULLMANHOTELS.COM

masaltos.com



+7cm

VISIT www.masaltos.com

Finally it's possible get taller without anybody knowing how you did it! Thanks to the Italian Masaltos.com shoes you can secretly be 7 cm taller. Masaltos shoes are built with a 3 cm high interior, anatomically and very light designed wedge. This wedge plus the usual exterior heel will discreetly add up to 7 cm (2.75") to you height.

Our many years of experience and research allow us to say with certainty that our designs will comfortably fit your feed.

С итальянской обувью Masaltos каждый мужчина станет выше ростом на 7 см. Благодаря продуманному дизайну, обувь способна увеличить рост в считанные минуты, скрывая главный секрет увеличения от посторонних глаз. Коллекция обуви Masaltos, обладает невероятным комфортом, уникальным дизайном, высоким качеством и действительным средством увеличения роста. Лично оценить потрясающие модели мужской обуви Masaltos и разместить заказ вы можете в интернет-магазине www.masaltos.com

Promotional code



Discount code valid in 2016: **BALMA**

info@masaltos.com
Tel. (+0034) 954 564 292
C/ Feria 4 y 6
CP. 41003, Seville, Spain.

SIZE MATTERS, GET 7CM / 2,75" TALLER TODAY

Your NEXT DESTINATION

calls his "living room." The café is located in an old mill at the edge of Kampa Park and is not easily noticeable, thereby managing to preserve its underground status while being close to the city centre. Černý has his own chair at the bar, marked "reserved." This is the second time that we meet. The first time was three years ago, but it seems that nothing has changed. He's still the same slightly dishevelled man with a disarmingly penetrating smile and undisguised irony mixed with frivolity. He is famous for his sarcastic statements aimed at the political elite and its deeds. The statements are like an awl – perhaps unable to cardinaly change anything, but always prodding and churning up the socio-political waters, never letting them settle into conformity.

Since our first meeting, Černý managed to attract attention right before the 2013 presidential election by erecting, on a raft in the Vltava River in front of the president's palace, a giant purple fist holding up its middle finger. The hand stood there for three days before it was taken down. He also created a sculpture named *In Utero* – a figure of a pregnant woman, several metres tall and made of shiny metal. The figure stood in one of the city's central squares, and viewers could crawl into it, as in a uterus. However, the sharp edges and corners made the experience quite uncomfortable.

Although the sculpture can still be seen on Černý's website and other Internet pages, it no longer stands in the square. When I tried finding it, the waiter at a nearby restaurant just laughed: "You're in the right place, but at the wrong time." Since the sculpture had been erected on public property, Černý was ordered to pay a fine. The city did not want the work of art, so he took it down and sold it to an art collector. "I then bought a car," he laughs in his typical ironic manner.

Černý is an enigmatic character, with his actions considered happenings in and of themselves. The "scars" that he has left on the city are so vivid that we can hardly imagine contemporary Prague without them. Do you know of any other city in the world where the works of a living artist have become an essential ingredient of its tourist industry? The day of my meeting with Černý, I noticed several guides telling a group of clients about Černý's gigantic bronze "babies", which appear to crawl right there through Kampa Park. Černý has given the babies barcodes in the place of faces, which one of the guides interprets as a sign of the times. In other words, children today are no longer raised by parents, but by gadgets.

"I didn't organise that," says Černý, commenting on the popularity of his sculptures and the tourist route they have inspired. All nine of his current public installations are located on private property, he adds.

Černý's newest project in the city will be unveiled this autumn. The central element is set to be an enormous eye that will be in constant motion, observing anyone who comes to look at the artwork. Černý's debut in architecture is also under construction, and is also a private commission. The building looks like an upside-down spiral-shaped volcano crater. It will have a café inside and a children's playground on the roof. Showing me a visualisation of the project on his cell phone, he admits that he cannot wait for the building to be finished. Neither can I!

Unplanned meetings in cool cafés



Insider's view

Rony Plesl

Rony Plesl (b. 1965) is one of the best-known contemporary masters of Czech glass art. His limited editions of hand-blown and hand-cut sculptural glass and crystal are found in prestigious private and public collections all over the world. Plesl graduated from the Academy of Arts, Architecture and Design in Prague. He is the recipient of the Red Dot Design Award and has received the Good Design Award twice.

Since 2008, Plesl has been the head of the Studio of Glass at the Academy of Arts, Architecture and Design in Prague. His first major retrospective will be on view in the Renaissance rooms at Prague's Royal Summer Palace from September 9 to October 31. When asked by *Baltic Outlook* to describe his work as a glass artist, considering the region's long history and traditions of manufacturing glass and crystal, Plesl says:

"I like to use old décors and take inspiration from the most traditional Czech patterns. I am not an admirer of designs inspired by world-famous trends." Plesl's studio is located in Karlín, the trendiest neighbourhood in Prague, and is open to visitors by previous appointment.

What fascinates you about glass as a material?

Glass is a special material, like no other. Working with glass is a big performance. I like the way that the molten liquid flows and then hardens. I am lucky to have started doing this job when I was 15.

What do you love most about Prague?

I've travelled around the world, and the more I travel, the more I love Prague. I love the most unplanned meetings in cool cafés.

Everything is near. People meet each other and don't just ride about in cars. As John Lennon once said, "Life is what happens while you are busy making other plans."

Is there anything about Prague that bothers you?

I am trying to think of something, but nothing comes to my mind. Perhaps the mediocre modern architecture.

How would you characterise the true inhabitants of Prague?

I think that young people who have opened large numbers of fantastic cafés, restaurants and little shops make the atmosphere in Prague. Many events happen every day, and Prague is a very active city. Today's real citizen of Prague enjoys every day, whether it's at a concert or a party or just chatting and drinking a beer at the pub.

What is the most inspiring part of Prague for you as an artist?

There are many. Districts like Karlín, Vinohrady or Žižkov, where there are fewer tourists, so it means more authenticity. Also UMRUM, where I teach. Its students inspire me. There are many great exhibitions in the city. I am lucky to work among young people, who are the movers and shakers of the capital city.

What are your favourite restaurants/cafés and why?

I recommend the *Eska* restaurant and the *Můj šálek kávy* and *Proti proudu* cafés, all in the Karlín district. If you enjoy high gastronomic quality, visit the Dlouhá passage in Prague's 1st district. I also like the *Café Savoy*.

What are the best design stores for finding the essence of contemporary Czech design?

Prague Cabinet, *Cihelna Concept Store* and *Qubus+Křehký* are the best design stores for me.

What is your favourite spot for a panoramic view of Prague?

My favourite spots are from Letná or Petřín, but most of all I like the view from Žižkov on Vítkov Hill.

If you could cast Prague in glass, how do you imagine it would look?

Prague is a very nostalgic, romantic and positive city in a simple way. An image of a crystal bowl enters my head. **BO**



FLY & DRIVE

Probably the better way for traveling.
Rent a car from Avis!

Avis Airport Office

+371 67 207 353
International airport „Rīga“, Arrivals hall E
✉ rix@avis.lv

Avis Downtown Office

+371 67 225 876
Avalon hotel 13. janvara iela 19, Rīga
✉ vecriga@avis.lv

Need a car for up to 11 months?
We have an offer:

AVIS Flex

+372 6722 5876

Looking for upgrade for your car or company fleet?

We have an offer:

AVIS Lease

+372 6722 5876

follow us on facebook



www.avis.lv



AVIS

We try harder



Photo by Tatjana Vlasova

Text by **ILZE POLE**
Publicity photos

NO MUSIC!

Yes, it may be hard to believe, but world-famous Latvian opera singer Kristīne Opolais doesn't listen to any music when she's at home. This fall, she will once again perform in her native country, following a hiatus of several years. Her tour of Latvia will take her to the nation's three best concert halls – *Lielais dzintars* in Liepāja (September 30), *Gors* in Rēzekne (November 2) and the Latvian National Opera and Ballet in Riga (November 4). Opolais will also grace the stage of the Lithuanian National Opera and Ballet Theatre in Vilnius on October 7.

Her concert repertoire will feature popular Italian arias from such well-known operas as *Otello*, *La forza del destino*, *Aida*, *Manon Lescaut* and *Iris*, with talented young Italian Sesto Quatrini conducting.

Baltic Outlook's previous interview with Kristīne Opolais took place two years ago in London, between rehearsals for *Manon Lescaut*. That opera production ended up being a turning point in Opolais' career and propelled her to superstar status on the international opera scene literally overnight. She subsequently performed on the world's best opera stages, and the Metropolitan Opera in New York practically became her second home. Even the Big Apple's notoriously discriminating public and critics responded with positive reviews about every performance that she gave.

Opolais is also the holder of an unusual record, having debuted in two different roles within 18 hours at the Metropolitan. That happened at the end of the 2014 opera season. After portraying Ciccio-san in *Madama Butterfly*, she was asked to sing the main role in *La*

Bohème the following evening because her colleague had suddenly taken ill. That request came only five hours before the performance of *La Bohème* was due to take place.

I was lucky to see Opolais' rendition of *Manon Lescaut* in London, where her partner was German tenor Jonas Kaufmann. I could scarcely imagine a better combination, particularly since the performance was conducted by Antonio Pappano of Italy. That show took place shortly after my interview with her. Seeing Opolais on stage, seeing how deeply she immersed herself into her role (which included dying at the end of the performance), I knew what she meant when she said that she lives on the stage and that she isn't merely acting. I believe her when she says that she can't fall asleep until morning after putting in everything that she has at such dramatic performances. Once, after a showing of *La Bohème* in Riga, I was waiting with some other fans outside of her dressing room to congratulate her. She said: "Give me another five minutes, please. I just died and still have to resurrect myself."

My interview with Opolais for this magazine issue takes place in Riga, a bit more than a month before her concert tour of Latvia is set to begin. It is August. The sun isn't as insufferable as in July, and the lofty restaurant terrace of the Dome Hotel belongs to us alone. We are surrounded by the red-tile roofs of Old Riga's historic buildings, and the steeple of the Riga Cathedral seems so close that one can almost reach out and touch it.

Early this month, Opolais will sing in three special performances of Giacomo Puccini's *Madama Butterfly* at the Vienna Staatsoper. In March of this year, an HD broadcast of her singing the role of Ciccio-san at the Metropolitan Opera in New York was shown at movie theatres all over the world.

"I've finally cracked that role. I've found my own unique path in portraying it; I've discovered a code that nobody else can decipher. I'll try to sing it less often in the future, because I feel that I have now accomplished everything that can be done in portraying this character. To me, everything that happens on stage is for real, and therefore this role takes a great deal out of me. It is very demanding. If you sing it very cleanly and technically, without going deep under the surface, then things are different. But when you live the role..."

And you live your roles to the fullest?

I don't know how to do things any other way. I've tried to sing more simply, without getting too involved in my roles, but I can't do it. That would mean lying to myself and to the audience. It would leave me with a bitter feeling after the show. I can't live with myself after a show that I've tried to sing just technically well,

without putting my heart into it. I've had colleagues tell me: "Why are you putting yourself through so much on stage? You should take things easier, especially since a lot of the people in the audience don't know much about the opera in the first place." The public is the centre of the world for me, a unified organism to which I have to say something. I can't just scratch the surface of things. To prevent myself from burning out, I now try to sing the most demanding roles less often. They are really hard on me and I always feel half-dead after such performances.

Do you ever get the feeling that some things in life come around full circle? I got that feeling today, with us two meeting again.

No, I have a different type of feeling. I feel that I was born to convey important messages through art. That I don't belong to myself. I'm not the forger of either my fate or my career. I don't plan anything, because whenever I do, everything changes at the last minute. Whenever I try to plan a bit ahead, to plan my future



Together with German tenor Jonas Kaufmann, *Manon Lescaut*, Royal Opera House, London

opera roles like my colleagues do – which would actually be the right thing to do – I know that somebody will call me up and everything will change. I can say one thing for sure: nothing in my life repeats itself. Nothing. Nothing has come around in a circle, like you say. My life is full of surprises and constant stress. But in the midst of this stress, where others would be completely lost, I manage to find my bearings. I feel like I am being guided by someone else, and that everything in my life is taking place in accordance with someone else's will. This is why I think that it's pointless for me to think too much about the future.

What has happened in your life since your last interview with *Baltic Outlook* two years ago?

That was right at the time when *Manon Lescaut*



As Ciocio-san in *Madama Butterfly*,
Metropolitan Opera, New York

changed my status, but it hasn't changed me! The moment when you become famous and in demand is hard to forget. Now when people stare at me, I don't know if it's because they are appraising me as a beautiful woman or because they realise that they have seen me on stage. [Laughs]. In Latvia I am well known, but in New York and other big cities I don't know what to think. After the premiere of *Manon Lescaut*, my agent said: "I have to tell you something. Now, after this show, you have reached the very top. You're a superstar." I asked him: "What does that mean? Does that mean that I'll also gain some privileges?" And he answered: "Your privilege is that you can now do what you want, and you can choose not to do what you don't want to do." At first I didn't know how to perceive this new situation, but after four months of singing at the Met, I knew what it meant to do something that you want to do and to do it well – and to be able to turn down roles that you don't want to sing. That is a huge privilege.

I assume that you receive quite a lot of offers to sing?

Some of the offers no longer make it to me personally. I have agents who respond right away: "She's busy. It's not possible." Or my fee might be too high. People do try to contact me directly. For example, recently I spoke with someone from a theatre in Italy. We ended up setting a date for me to sing there. In that sense,

working with impresarios does have its drawbacks. Setting up shows is their business and they might have 50 other people to represent. Sometimes, you don't know what's going on behind your back. But like it or not, you're a participant in this game.

Because we shouldn't forget that opera singing is also a business?

Of course. What has changed? I can't say that I have become happier. Things have actually become more complicated, because there are several things that I no longer control. Experienced people in the field tell me: "You have to know your price. You have to know and understand what you've become." No, I don't think that I have to know that. Otherwise, it would be easy for me to forget my main mission.

I certainly feel a greater sense of responsibility. When I walk onto the stage, I can feel the energy that's coming from the audience. The tension is especially palpable at big theatres. The beginning of a show is almost always stressful, because I realise that all 4,000 people who are watching me want to see something special. They want be taken off their feet, because they are at the Metropolitan and because Opolais is on stage.

But I am also only human. I have to emphasise that. In any case, regardless of whether I am healthy or ill, whether I feel strong or weak, whether I want to or not, and whether I feel inspired or not, I have to give the audience something to remember. That's why I try to just be myself. I don't need to invent something new or force something out that isn't me. The main thing is to remain natural, and that's the hardest thing to do, because we tend to think that if this is art, then it has to be something artificial and played up.

They say that professional artists always know how to play a role, but I don't play. I live on the stage. For that reason, all of the advice from professionals in the field and other wise people doesn't work for me, because I am not capable of acting something out professionally. I don't even know what my profession is! [Laughs.] I am neither an actress nor a singer by education. I've done everything intuitively. I've never taken courses on how to sing Puccini, for example. I don't want to box myself into a system. Who said that Puccini has to be sung in precisely one manner and Verdi in another? No!

I'd like to go back to the time when you enjoyed listening to music by Michael Jackson and Madonna, and when you wrote your own pop songs.

I still like them! [Laughs.]

Do you still listen to their music?

I don't listen to anything. I listen to classical music if I need to for rehearsals, or when I am learning a new role. In order to fall asleep, I look for some relaxing sounds on *YouTube* such as sleep music or yoga music, which I listen to with my earphones. And it has to be without a melody. I don't want any melodies. I'm a very emotional person with a vivid imagination. Any melody immediately gives rise to fantasies. I conjure up all kinds of little scenes in my head and imagine people's fates. I find myself overcome with all kinds of emotions that don't let me sleep and relax. So, no music!

Do you go to the opera as a spectator?

Almost never. Only out of great respect for a few artists who are important to me. I saw Elīna Garanča's show at the Met and went to *Pagliacci* and *Cavalleria rusticana*, where Lithuanian soprano Violeta Urmana was singing. That was interesting for me, because in August we both sang in *Aida* with the Boston Symphony Orchestra at Tanglewood [*Massachusetts – Ed.*]. I wanted to listen to her voice some more.

But generally, I try not to go, because as I already said, any music tears at my soul. Secondly, we're all only human, so some shows turn out better than others. Most people who watch an opera performance might not even notice, but we singers, we hear everything when we are in the audience – every false note, every break in the voice, every breath taken in. Everything! I hear and see the breath being taken in. In my mind, I'm working together with the singer instead of enjoying the show! I need to rest between my own shows, so how can I go and watch someone else sing in that frame of mind? That's why I don't go.

What moves you?

Oh, everything! Life! Everything that goes on around me – both the positive and the negative, as I am very sensitive. As a mother, I react whenever I hear the sound of a child crying. I always take a look in that direction. I have received so much inspiration from my family and from my child! It's important for me to know that they are happy and healthy. That gives me an immense feeling of happiness and peace, and then I can go sing on stage. If something isn't right, if somebody is sick, even if my child only has a cold, then that can throw me off balance and it's harder for me to concentrate for a show. That's why I need to know that everything is fine in my family. Only then can I devote myself fully to my roles and my work.

Incidentally, how has your success affected your relationships with the people around you?

It's become harder and harder to maintain relationships. In our profession, friendships are difficult to keep up because we are

always on the move. We never have time to meet up and chat and listen to each other. No time at all, because we are always running off somewhere. There are shows and rehearsals, and after the rehearsals you run back to be with your child. It's impossible to maintain friendships. And, of course, the higher the level you attain, the harder it is for you to understand if someone is interested about you personally, or just wants to gain the prestige of sitting beside you for a while.

That's why I try to stick with those who have been with me since the very beginning and who believed in me from the start. One of these people is Andrejs Žagars, the former director of the Latvian National Opera and who is currently organising my concert tour in Latvia and Lithuania. He has been very important to me. He gave me the chance to prove myself and taught me a great deal. I grew and developed in Riga under his critical eye. We got along very well and we were very useful to each other – I as an actress and he as a director. The best shows were those in which he and I worked together, because we fired each other up. He believed in me right from the start, and I have remained very loyal to Andrejs for that reason.

My return to Latvia for this concert tour is also due to Andrejs' passion and zeal. He calls me up from time to time and says: "Kristīne! You have to sing in Riga!" After seeing a video broadcast of *Manon Lescaut* that was shown in Riga, he called me again. "You understand? The entire hall is packed! You understand? People are dying to see you perform here!"

What character traits has the opera strengthened or even instilled in you?

Hmm... Probably several. One of the most important things that I've learned is to go my own way, no matter what. To set a goal, stick to it and to believe in myself. The opera is constantly changing me. I'm becoming more stable. I have a better understanding of what I want and a better grasp of the true values in life, of the value of every day that I live. I'm maybe becoming more down-to-earth, which in one sense isn't so good, because then you lose the soaring feeling that you




RIIJA
LATVIAN DESIGN AND LIFESTYLE
CONCEPT STORE

DESIGN ARTICLES
PORCELAIN, POTTERY
GLASS, FURNITURE
HOME TEXTILES

ADDRESS: RIGA, TĒRBATAS IELA 6/8
WWW.RIIJA.LV



Kristīne Opolais with the legendary Spanish tenor Plácido Domingo after performing at the Metropolitan Opera

Nobody has yet put a damper on love and feelings. Everybody wants to love and be loved

get when you are happy. On the other hand, the fall to lower depths isn't so painful.

I've also learned to seek compromises and the golden mean. To find something good in any situation, to always stay calm and always go along that middle path. Life occasionally throws me into whirlpools of unexpected events. I don't even have time to think and reflect, I just leap forward and take the risks that present themselves. I trust whoever it is that is setting up all of these situations for me. If that someone wants things to go a certain way for me, then so be it!

To live without fanaticism, although in the beginning that was important to me. When you set out at the beginning of your path, you obviously need to display drive and ambition. I used to dream a lot, I dreamt about something every day, but not anymore, and I'm sorry that I don't. I think that my crazy dreams and practically insane degree of openness, and my ambitions in the good sense of the word – this combination made it easier for me to seize opportunities. But the road that I've taken has been a very long one. Success didn't come to me overnight, and in those cases when I suddenly got pushed upward, I had to pay a heavy price afterward with hard work.

Has the opera become more open and accessible to the public?

I think that is true, because everything is changing. It's logical that this is happening, but also a bit of a shame. In my opinion, the opera shouldn't be an ordinary thing and overly accessible. Even those who don't have any musical talent are somewhat unusual if they love and understand the opera, if they derive strength from it.

And nowadays the singers, too, must be like all-in-one packages. You have to look good. You have to sing. You have to play something. You have to be on *Instagram* and *Facebook* all of the time. I find it really difficult to keep my *Instagram* and other social media pages up to date, because what I really want to do is go up on stage and present my messages from there.

In the golden era of the opera, if you were a diva, then you carried an image of being unapproachable. Nowadays, we are all very easy. To popularise yourself or the opera, you have to be open and accessible. "A selfie? Oh, yes! Let's do it!" Then people think that you're so cool!

However, I'm a fan of the opera's golden age. I'll continue singing the way that I do now, and I won't change my opinion about the way that opera should be sung. I'm a proponent of old-school singing, which is genuine, when you convey real pain through your voice – not just a clean and technical execution of the role.

That's all the rage now: "Just sing the role technically and enjoy yourself!" Because now there's a generation where it's all about having fun. What fun can I have if I am suffering without end for three hours and then die at the end of the show? Yes, if it's a comedy, then you really can have some fun. But, if it's *Madama Butterfly*, then what fun can you have? I'm afraid that we risk becoming too obsessed and enraptured with ourselves, of becoming unhealthily narcissistic. That is dangerous. It can be followed by very great falls, unexpected falls.

What would you say to those people who haven't yet become opera fans, but might like to see a show?

It probably depends on the person. Some people might take an immediate liking to Wagner. Others might be moved by Mozart. But if I saw Mozart or Wagner during my first visit to the opera, I'm not sure if I would come back again a second time!

Supposing I didn't like the first performance that I saw. Would it be worth trying again?

Yes. In order to move young people – teenagers, boys and girls – who might go to a movie theatre to see a filmed version of an opera (which isn't a bad idea, by the way), you have to surprise them and address them emotionally. That's why I pour out all of that drama and sensuality, and maybe sometimes exaggerate with things. It's to provide an element of surprise, because right now the younger generation is very superficial.

The kids are caught up in their computers and smartphones. In order to catch their attention, you have to force them to look at you, to get them to empathise with you. You need to be super, super open and real. Then, maybe, they might come back to the opera a second time. They might go and see *La Bohème*, which is a beautiful love story. Nobody has yet put a damper on love and feelings. Everybody wants to love and be loved, even those who have grown up with computers and smartphones. It's hard to surprise someone with a technically well-implemented singing performance. Some people might like the timbre of my voice, others might not. That's why you have to show them something else, something real, in order to reach their souls. **BO**

LAUFEN



Komforts

santehnika • apkure

RIGA – 26 JAUNMOKU IELA (NEXT TO SHOPPING CENTRE SPICE)
44 KRASTA IELA (NEXT TO SHOPPING CENTRE MOLS)
VENTSPILS – 43 BRIVIBAS IELA | LIEPAJA – 32 ZEMNIEKU IELA
WWW.KOMFORTS.NET

 SAPHIR KERAMIK

BURGUNDY

ENJOYING
LIFE TO THE
FULLEST

Cream-coloured Charolais cows with curious eyes look up at us from the meadows that whizz past our car like colour photographs. The smells of wildflowers and freshly-mown hay simultaneously hit our nostrils. Our mouths begin to water in anticipation of crunchy baguettes, godly cheeses and glasses of fruity Burgundy wine. Indeed, the French region of Burgundy is a wonderful place to experience the vast French countryside and visit some of the world's most renowned vineyards.

Fly to Paris
with airBaltic
from **€39** ONE
WAY
Direct flights from
RIGA, VILNIUS and TALLINN

One of the most picturesque and best-known
Grand cru vineyards in Burgundy –
Chevaliers-Montrachet

Text by **ANDA KĀRKLIŅA**,
andasstuff.lv
Photos by **KRISTAPS KĀRKLIŅŠ**

Our trip to France begins at Paris' busy Charles de Gaulle Airport – a convenient starting point for renting a car (preferably a convertible) and setting off on a three-and-a-half-hour drive southeast to Burgundy. As we leave the airport, our adrenaline level picks up as we enter the thick flow of traffic, which winds around Paris in a half-circle, like a column of ants from a busy colony.

We soon feel hunger pangs coming on, but we don't want to fill our bellies with fast food. It turns out that only ten minutes from the main road, in Paris' 20th arrondissement, is a fantastic pizzeria. It can be found in the stylish *Mama Shelter* hotel (109 rue de Bagnolet), which was designed by Philippe Starck. At lunchtime, the place is brimming with activity, like a kettle of bolognese sauce. It's teeming with business people, shopping-weary housewives, creative types working on *iPads* and laptops, and charming octogenarian grandmothers, who never fail to drink a daily glass of wine together with their lunch meal. An hour-and-a-half is enough for us to recharge our batteries, and we head off to the peaceful countryside, which is dotted by small and romantic villages.

Life in a postcard

A perfect plan for getting to know Burgundy is to stay in one place for several nights in a row, and go out on planned and unplanned exploratory day trips to discover this beautiful region. We have decided to spoil ourselves and head to the luxurious Château de Villette (58170 Poil, chateaudevillette.eu), which we booked before our trip. Upon reaching the tiny village of Poil, which consists of a post office, a family restaurant and a few adjacent houses, we sense that we have nearly arrived.

The Château de Villette sits perfectly in the idyllic French countryside. A forest arcs around the manor on three sides, while to the south a majestic park reminds one of the geometrically patterned gardens of Versailles. The owners, Coen and Catherine, have good reason to say that the Château de Villette is one of the best-kept secrets in Burgundy. Seeking to realise their dream of owning a stately home in a country setting, the couple went to see countless châteaux that were up for sale before coming across this one. They immediately fell in love with the property and bought it in 2000. After celebrating their wedding there, they undertook a sweeping renovation that lasted two years.

While the château itself has only six guest rooms, there are also two cottages that can be rented on the grounds. The presence of the owners' family makes us feel like we have come to visit close friends. The park at the Château de Villette was originally designed in the 17th century by famous landscape artist André Le Nôtre, who also planned out the gardens at Versailles. The park was modified after the present owners moved in, but it still retains the French garden concepts that Le Nôtre adhered to, such as symmetrical



A Burgundy-style dinner that we prepared ourselves



Scenic park at the Château de Villette



Shady refuge in the summer heat

lines of hedges, steps that accentuate the garden's different levels, a majestic fountain, as well as lavender and rose beds. The captivating scene makes for a photograph that would fit perfectly in a shiny coffee-table book.

We choose to stay in one of the 17th-century cottages, which has been renovated just as scrupulously as the château. French country charm can be felt at every step: the massive fireplace gives off a smell of wood and wild game even in the summertime, exposed solid wood beams and charming rustic furniture create a homey feeling, while the garden beckons us to eat our breakfast outside in the company of a free-roaming rooster, whose morning "cock-a-doodle-does" are exceptionally loud. We are also amused



The garden beckons us to eat our breakfast outside in the company of a free-roaming rooster

by a female red Cocker Spaniel named Google and her retinue of hunting dogs, and by a muster of peacocks fanning their colourful tails in one corner of the garden. All of these unexpected attributes add a wonderful touch to the beginning of our vacation, during which we hope to visit some of the world's most famous vineyards near the villages of Puligny-Montrachet, Chassagne-Montrachet and Meursault and to take in the charm of other small country villages in Burgundy.

The best white wine in France

Many gourmands assert that Burgundy produces the best dry white wine in the world. The most famous and prestigious vineyard is Montrachet, whose name was appended in the 19th century to neighbouring vineyards that are almost as renowned, yet their price is much lower. Thus, aside from the iconic Montrachet, other names to look out for on wine bottles include Bâtard-Montrachet and Chevalier-Montrachet. This world-class white wine is made from Chardonnay grapes, and part of its refined taste stems from its *terroir* – a combination of climate, soil type, terrain and local winemaking traditions. The aforementioned vineyards can be found close to the small villages



Sergei Prokofiev ROMEO AND JULIET

la³telecom

LATVIJAS GAZE

Grindex

SKONTO BOVE

LEXUS

Latvenergo

LDZ CARGO

Canon

SEPTEMBER 2016

02	B	ROMEO AND JULIET	
02	O	THE BIRDS' OPERA	
04	B	SCHEHERAZADE AND HER TALES	
08	C	SEASON OPENING GALA CONCERT	
09	O	MACBETH	
10	B	GISELLE	
11	O	RIGOLETTO	
14	O	LE VILLI. GIANNI SCHICCHI	
15	B	BOLERO...	
16	O	LE NOZZE DI FIGARO	
17	B	LA BAYADÈRE	
30	O	FAUST	Premiere

O - opera | B - ballet | C - concert

TICKETS: Biļešu Paradīze trade spots, LNO box office
Aspazijas bulvāris 3, Rīga; (+371) 67073776;
boxoffice@opera.lv; www.bilesuparadize.lv; **www.opera.lv**

Džemma Skulme. Ojārs Ābols. Klīga. Presence.

10.09.2016.

23.10.2016.

Rīga Art Space, Kungu iela 3
Working hours: from Tuesday to Sunday
from 11:00 to 18:00

Information: 67026726
makslastelpa.lv
kulturasapvieniba.riga.lv

Organized by:

RĪGAS
PAŠVALDĪBAS
KULTŪRAS IESTĀŽU
APVIENĪBA

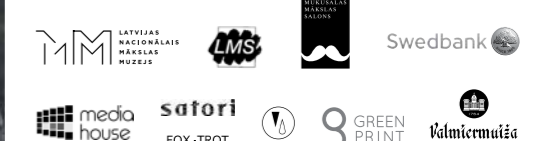
A close-up on the relationship of two Latvian painting masters, Džemma Skulme and Ojārs Ābols, in a contemporary art exhibition «Presence» together with the experimental artist collective «Klīga».

Džemma Skulme (1925) – the symbolic icon of Latvian painting and cultural life of the 20th century who can affect not only processes in art, but also guide the public opinion until this very day.

Ojārs Ābols (1922-1983) a painter who started his creative work with social realism works expanding them into abstraction and a search for form. In the 70s he turned to history and theory of art. A frequently misunderstood intellectual, the life partner of Džemma Skulme.

Artist collective «Klīga» – experimental, conceptual, contemporary. Always anonymous.

Supported by:





The grapes harvested from these vineyards will be used to make some of the world's best white wine



Burgundy's most prestigious vineyards are in the *Grand cru* category



Such tempting destinations on the road signs! Which direction should we follow?

of Puligny-Montrachet and Chassagne-Montrachet. Meursault is another prominent name to take note of.

If you fancy exclusive red wines, which are made exclusively from Pinot noir grapes in Burgundy, then Gevrey-Chambertin and Vosne-Romanée are also worth visiting. The region is covered with vineyards that look very much alike, and it is hard to establish their proprietors at first glance. Sometimes property boundaries are marked by simple wooden stakes of different colours at the end of vine rows, which shows that Burgundy's winegrowers literally work shoulder to shoulder in the vineyards, making sure that pests and diseases don't get the better of their valuable plants in the changing weather conditions.

Growing on gentle slopes and surrounded by old walls of stone, the most prestigious vineyards are in the *Grand cru* category, their names often carved into their arched stone entrances. Thus, as one wanders along the small pathways that lead past these vineyards, it's easy to be transported back in time, when most of the wine in the region was produced by monks. Burgundy is one of the oldest wine regions in France, with archaeological evidence indicating that wine was produced there as early as the 2nd century.

What better place to get better acquainted with this godly drink than at the premises of a reputable winemaker? We head off to visit master winemaker Olivier Leflaive at his winery

Burgundy is one of the oldest wine regions in France

in the village of Puligny-Montrachet (Place du Monument, 21190 Puligny-Montrachet) and whose family has been making wine there for 17 generations (18 if one includes his children). For 14 years, he co-managed the *Domaine Leflaive*, which has achieved a cult status of sorts and which makes some of the most renowned wines in Burgundy. Olivier then founded another winemaking business on the side, which he named after himself.

The friendly gentleman greets us with a smile, wearing the trademark white Panama hat that has been a part of his image for many years. He jokes that although he has reached retirement age, wine remains even more jealous of his attentions than his own wife. Olivier tells us about various aspects of winemaking, and his sparkling sense of humour bubbles over just like champagne. We find out later that this comparison is quite appropriate, as champagne is another passion of his.

The house of *Olivier Leflaive* owns 15 hectares of vineyards in Chassagne and Puligny. Although it also purchases grapes from elsewhere, Olivier makes sure that his workers pick the grapes themselves and transport them to his winery, where all of the wines – mainly whites – are made. The name *Olivier Leflaive* can be found on approximately 80 different labels of white wine from the vineyards of Meursault to Corton-Charlemagne.

Instead of taking a well-deserved retirement after setting up his own winery, the elderly winemaker decided two years ago to make champagne as well. Together with his business partner Erick de Sousa, he founded the house of *Champagne Valentin Leflaive* in the region of Champagne.



SQUARO EDGE 12 perfect aesthetics

Discover a new dimension: the distinguishing features of the unique Squaro Edge 12 are its clear lines and stylish design. The slender 12 millimetre rim is a special highlight. Squaro Edge 12 combines special bathing comfort and premium aesthetics. Quarryl®, an in-house material development, is used to achieve unusual bath design and immaculate forms.

WWW.VILLEROY-BOCH.COM

Villeroy & Boch Gustavsberg Branches:

F.R. Faehmanni 6, 10125 Tallinn, Estonia

Phone: +372 646 0312

E-mail: info@gustavsberg.ee

Krasta 68a, LV-1019 Rīga, Latvia

Phone: +371 6724 5511

E-mail: info.latvia@gustavsberg.com

Maironio 25-23, LT-01125 Vilnius, Lithuania

Phone: +370 5246 0810

E-mail: infolt@gustavsberg.com



The ever-charming Oliver Leflaive taking visitors on a tour of his winery

Gastronomy is no less important than wine for the French



Burgundy is known for its culinary diversity

“When two hedonists who love life and challenges meet up, nothing can stop them,” laughs Olivier, whose signature white Panama hat was incorporated into the brand’s logo. After a two-hour tour of his vineyards and winery, Olivier invites us to his restaurant, which he has named *La Table* (The Table).

“I like to invite people to eat at my table, which is why I gave the restaurant this name. What can be more suitable for bringing out a wine’s finest nuances than a great meal?” he asks. Sitting down together with Olivier at a lunch table, I get the feeling that I have known him for years. Jovial and good-humoured, he displays the hospitality for which Burgundians are known. Conversation flows freely and the hours pass by in a flash.

The fantastic cuisine of traditional recipes with a modern twist is accompanied by a dozen of his best wines, including a selection of Premier Cru Meursault, Puligny-Montrachet and Chassagne-Montrachet. At the end of our meal, Olivier serves us Grand Cru Bâtard-Montrachet (a favourite of serial killer Hannibal Lecter in *Hannibal*) and Corton-Charlemagne.

“Wine is a message in a bottle. Starting from the soil, continuing with the climate and harvest, and ending with the traditions and goals of its maker. You have to read the wine’s message yourselves,” says Olivier with a wry smile at the end of the meal, before putting his white hat back on and bidding us adieu.


To the market for dinner

From our home base at the venerable Chateau de Villette, it takes about one hour by car to reach Burgundy’s main wineries. I am almost sorry that our drive ends so soon, as postcard-perfect scenes present themselves to us time and time again along the way. We see Charolais cows resting in picturesque fields bathed by the afternoon sun, ploughed hillsides, and tiny villages in which the main building is the *boulangerie* (bakery). We also come upon *Michelin*-starred restaurants in the most unexpected places, as the French countryside is full of outstanding eating establishments.




After all, gastronomy is no less important than wine for the French, and visitors should try to combine the two. Local food markets are one way of doing so. About 20 kilometres from Poil is the town of Autun. Its central square bustles with activity on Saturday mornings, when a farmers’ market is held there. All kinds of local foods are on display to tempt one’s taste buds, including huge rolls of cheese, freshly baked loaves of bread, herbs, spices and mounds of vegetables, not to mention countless varieties of *foie gras* and fish.

I buy a huge piece of Comté cheese from the Saône Valley at the foot of the Alps. That’s followed by a freshly baked loaf of bread, whose crunchy and fragrant crust tempts me to break off and eat a piece right there on the spot. I also purchase a bunch of wild artichokes and some appetising vegetables. With the knowledge that my homemade dinner will be complemented with a chilled bottle of Puligny-Montrachet from the region’s best vineyards, I think: “How can one not fall in love with Burgundy?”

We let down our car roof and drive on towards the village of Meursault on a brilliant sunny day, the wind blowing in our hair. And the smells! Oh, the smells! Think haystacks, flower meadows and cattle farms. These aromas work wonders to drive off any thoughts about my work back at home.



**FIRST SHIP&RESTAURANT
IN THE BALTICS.
LIVE MUSIC.
AUTHENTIC, RENOVATED
INTERIOR.
MEDITERRANEAN CUISINE.**
BOOK: +371 22181555
info@rigasperle.lv



www.rigasperle.lv



GALLERY

A collection of items created by
Latvian artists combining
traditional craftsmanship skills
with contemporary design

ARSENALA STREET 7, RIGA (Old Town)
WWW.ETMO.LV





For Growth on the Earth

Investments & Development

INVESTMENT PORTFOLIO OF:

► Info: **FOREST**
Total area: **1544.80 ha** | ID: **4827**
Description: Totally consolidated forest property in NATURA 2000 territory. Suitable for hunting and natural heritage.

Accounting & Finance

► Info: **AGRICULTURAL LAND/FOREST**
Total area: **260.5 ha** | ID: **5060**
Description: Managed agricultural land. Currently leased out. Suitable for any type of agricultural activities/forestry. Also as a financial investment.

Law & Tax

► Info: **AGRICULTURAL LAND**
Total area: **402.13 ha** | ID: **5237**
Description: Managed agricultural land, meliorated and ready to be cultivated with grain, rape, peas. Also as a financial investment.

Agri Estate



Valmieras 20a • Cesis • Cesu novads • LV-4101 • Latvia
Phone: (+371) 641 07 185 • actusQ@actusQ.lv
► More investment opportunities at www.actusQ.lv

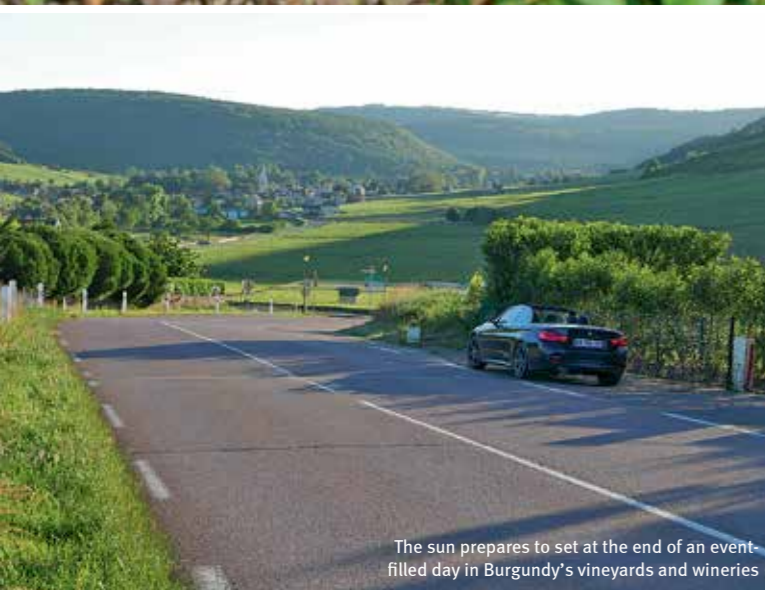




Going to the market is a real social event. You'll be talking with one person after another during your entire shopping trip



The Meursault bus stop is a welcome sight to visiting wine-lovers



The sun prepares to set at the end of an event-filled day in Burgundy's vineyards and wineries

A tranquil atmosphere reigns in Meursault, as in the nearby villages of Volnay and Pommard, inducing us to take a leisurely stroll along its small streets. Stepping out into the surrounding vineyards, we see people at work tending the grape vines. That's part of the scrupulous efforts that are invested into making one of the most renowned white wines in Burgundy. The weather hasn't been kind to Burgundy's winegrowers this year, starting with spring frosts and hail, and continuing with rainy days in May and June. The winegrowers predict that in Puligny-Montrachet and Chassagne-Montrachet they will be able to collect only 20-30% of this year's expected harvest.

A short five-minute drive from Meursault is Beaune, Burgundy's wine capital. Like a shot of espresso, the city wakes us up from our tranquil countryside state-of-mind, but doesn't overwhelm us with an exceedingly urban feel. The medieval walls of the romantic Old Town provide welcome shade, while wine bistros and cafés stand hidden in the quietest corners.

A little further out of the Old Town, but still in the city centre, is *La Dilettante* (11 rue du Faubourg Bretonnière), a wonderful wine bar whose owner, Lolo, spoils visitors with light, fresh and healthy meals (salads, meat and cheese selections) made from exclusively local produce. Even a simple snack like a green salad mix with sesame seed oil tastes fantastic. Wine lovers, for their part, should definitely take note of two outstanding wine stores: *Mon Millésime* (54 rue du Faubourg Madeleine) in the centre of Beaune and *Caveau de Chassagne* (7 rue Charles Paquelin) in the village of Chassagne-Montrachet. Both shops offer splendid selections of the finest Burgundy wines.

In order not to remain with an empty stomach, one has to take Burgundy's working hours into account. Restaurants are usually open from 12:00-14:00 for lunch. Then they open again at 19:00 for dinner, while practically all stores and bakeries shut their doors at seven in the evening.

Incidentally, it is worth renting bicycles in Beaune and going out for several hours to visit the surrounding vineyards and villages. Pedalling along at a leisurely pace, one can see much more than one would be able to appreciate by going on foot. The road signs are well-placed and easy to spot, making it hard to lose one's way, although getting lost in a Burgundian vineyard is definitely not the worst experience that one could have.

If you choose to travel by car from Beaune, then you can easily reach the picturesque Burgundian town of Dijon, which is due east. Bustling Lyon is further south, while Chablis is Burgundy's northernmost wine-making district. What better place to enjoy a glass of wine from that part of France than in a Chablis vineyard?

During the drive back to our charming accommodations, the vineyards again give way to typical country meadows and we are treated to a hypnotising sunset. The sun that helps the winegrowers to make the best wine in the world goes down behind a hill, and we can hear a chorus of grasshoppers chirping even over the din of our car engine as the night sets in. The sweltering heat lets up and the perfect time has come to practice a wonderful French tradition – going out for a hearty dinner with a glass of excellent wine. Santé! **BO**

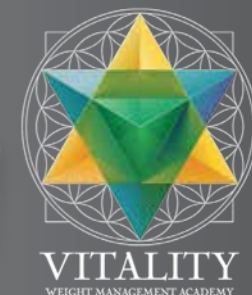
“ Now I realise that anything is possible! ”

Astra Dreimane / entrepreneur and singer



“ Теперь понимаю, что все возможно! ”

Астра Дреймане / предприниматель и певица



Start a new life!

Academy Vitality in Latvia is the only closed-campus weight management centre in the Baltics with a unique programme for losing weight and regaining energy.

Начни новую жизнь!

Академия Vitality в Латвии - это уникальная возможность терять вес и вернуть энергию в единственном в Балтии центре коррекции веса закрытого типа.

Closed area of 180 ha with a deer garden and horse stables - far away from temptations.



Закрытая территория с садом косуль и конюшней - вдалеке от соблазнов.

starting from **Eur 100** per day
All-inclusive programme under the supervision of specialists.



От 100 € в сутки - программа *All-Inclusive* под наблюдением специалистов.

diet
High-in-protein diet, physical activities, medical consultations.



Диета с высоким содержанием белка, физическая активность, консультации врача.

SPA
with swimming pool and sauna, 4-star-level accommodations.



СПА комплекс с баней и бассейном, проживание в апартаментах 4****.

TEAMWOWING IN SIGULDA

Text by
EDGARS GALZONS
Publicity photos

What would you say to this suggestion? Gentlemen! Loosen your ties, or even better, leave them at home together with your suits. Ladies! Choose comfortable shoes and your favourite sports pants, instead of your power suits and high heels. Go out together with your work colleagues on a three- or four-hour hike, away from meetings, development plans and Excel tables. Take a “flight” in a wind tunnel and feel the exhilaration of a free fall over the Gauja River. Slide down a bobsleigh track and meet former world champions. Or just enjoy the beauty of a forest or river, in peace and quiet. So?

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

Gauja River Valley near Sigulda

IN ASSOCIATION WITH
INVESTMENT AND
DEVELOPMENT AGENCY
OF LATVIA

www.latvia.travel

The hilly central Latvian town of Sigulda is known as Little Switzerland. It provides some real wow! activities for sports-lovers and adrenaline junkies at various levels of skill as well as harmonious and tranquil settings for nature-lovers. Organise your teambuilding event in Sigulda, a mere 50 kilometres from Riga, and your teambuilding will transform into some real teamwowing.

Free up your head through flying

“Mental freedom – that must have been my first feeling,” relates Laura Skrodele, the director of the Sigulda Development Agency, in recalling her experience of flying in the vertical *Aerodium* wind tunnel. A young and energetic woman, Laura introduced *Baltic Outlook* to Sigulda’s most captivating spots and activities. When you’re flying in a horizontal position, your mind doesn’t really capture everything, and it only begins to function fully after you return to a vertical position, she says.

Aerodium may be the best-known modern entertainment option developed in Sigulda that can also be enjoyed there. Sports-lovers will probably remember the “flying” white figures doing acrobatic tricks in mid-air against a background of five Olympic rings at the conclusion of the Turin Winter Olympics in 2006, their uniforms flapping in the wind tunnel’s air stream. This year, *Aerodium* completed a wind tunnel at the world’s largest Disneyland complex in Shanghai, the same city where *Aerodium* entertained World Expo visitors six years ago. As Laura tells us, after visiting the Latvian pavilion in 2010, some Chinese monks asserted that flying in the wind tunnel was the quickest way to reach a meditative state.

Sigulda’s *Aerodium* can accommodate up to 22 people per hour. In Laura’s view, groups of 100 teambuilding participants are the optimal size for visits to the city. They can be easily divided up into three or four groups, with each having its own plan to avoid line-ups at the most popular attractions. The fact that the main activities are held a short distance from each other is another positive feature about Sigulda, avoiding costly hours travelling to the next team-building spot.

Aerodium vertical wind tunnel



Aerodium’s creator Ivars Beitāns is a native of Sigulda. He also took part in the creation of another adrenaline-filled event – bungee-jumping from Sigulda’s cable car, 43 metres above the Gauja River. More than 100,000 people have jumped from the cable car since 1992, but Laura isn’t among them, although she did try once.

“I stood at the open door of the cable car and understood – nope,” she says. You can sense what she felt by imagining the view that unfolds when looking down. But look up higher and around you, not downwards, and the view will take your breath away, almost like a free fall from the cable car. Especially in the autumn. You’ll see the picturesque Gauja River Valley with the Turaida, Krimulda and Sigulda castles, and a large, more contemporary construction winding its way down the hill like a huge kilometre-long snake. That’s the Sigulda Bobsleigh and Luge Track.

Meet a champion

Sigulda is evidence of the fact that the spirit of a city’s erstwhile developer can continue to live through the ages. Grand Duke Nikolai Kropotkin may have seemed as crazy to 19th century peasants as bungee-jumpers do to most “normal” people today. But how else can you describe the person who built the foundation for the city’s later expansion (a hotel) on a site that you’d never consider a centre of progress – an isolated spot surrounded on all sides by a forest and potato fields?

The Great Northern War in the early 18th century was so destructive that it transformed Sigulda and its surroundings into a sparsely inhabited backwater. However, when Kropotkin settled there after his marriage and unveiled his new residence, the grand duke’s energy created a wave of change in the still waters of the sleepy town. For example, he made sure that the Riga-Valka railway line was built through Sigulda instead of neighbouring Allaži. Ever more holidaymakers arrived in Sigulda on the direct train line from St. Petersburg. Land in the city centre was divided into smaller plots and leased out on Kropotkin’s initiative, opening up opportunities to build residences, hotels and villas. The former splendour of these wooden buildings, though a little faded now, can still be seen in Sigulda.

The headway achieved by Kropotkin brought not just tourists, but also winter sports to the town. In the late 19th century, the grand duke constructed Sigulda’s first ice track on the grounds of his manor. It was 900 metres long and had one curve. In 1913, a Russian bobsleigh record was set in Sigulda. This was just the beginning, and some decades later, in 1986, the first section of the current bobsleigh and luge track was opened in the town.

If you visit this track in the summer, then you can get an extra adrenaline rush by swooping down with a bobsleigh on wheels. During the winter, one of the most popular amusements for visitors is a ride in a *vučko* (soft bobsleigh). The look of its large



and soft spongy exterior is deceptive, as the *vučko* can reach a speed of up to 80 kilometres per hour.

Laura emphasises that the Sigulda track is freely accessible to visitors, as is the one at Lillehammer in Norway. Elsewhere, only athletes are allowed onto bobsleigh and luge tracks. The availability of the track and a bit of good luck can provide another *wow!* – the chance to meet world and European skeleton champion Martins Dukurs or his brother Tomass, who has just as many medals. For those of you who don’t know, skeleton riders race down an ice track on a tiny sled. The participants get off

to a running start, then belly flop onto the sled face down and head first.

“The brothers aren’t snobbish or arrogant, and they are always happy to have a photo taken with people,” says Laura. She recalls a visit by journalists and a chance meeting with Martins, after which the media representatives were delighted, saying: “How did that happen? We bumped into a champion just like that?” Who knows, maybe you’ll have the opportunity to meet not only the Dukurs brothers, but also Andris and Juris Šics. They are also from Sigulda and are also brothers, international champions and Olympians in a similar sport – the luge. As opposed to the skeleton, luge racers begin the race in a seated position on their sleds. They use their hands to start moving the sled before lying down on their backs, with their feet at the front and their head at the back of the sled.



Crawl, slide and jump

After your ride down the bobsleigh track in a *vučko*, walk less than a kilometre and you’ll end up in a new, no less captivating world – the *Tarzāns* adventure park. Sigulda’s venues are indeed very close to each other, and tourists visiting the town aren’t the only ones who are full of energy. So are the people who run the tourist information bureau in the restored Sigulda railway station.

“We are a very proactive tourist centre,” says Laura, who can be seen at the bureau on weekdays. “We operate like a mini tourist company and are like a one-stop agency that can prepare a programme from your arrival until your departure.”

In early August, despite the fact that it’s a work day, *Tarzāns* is as busy as a central street in the Latvian capital at rush hour. Big and small, young and old, anyone can ride a pulley, slide, jump and crawl all over the place and in every direction. The obstacle park, catapult, mountaineering wall and various other surprises will

entertain visitors for hours. Children shout happily, as *Tarzāns* is meant specifically for them. A similar place named *Meža kaķis* (Forest Cat) is nearby, providing still more interesting activities of the same kind.

At *Tarzāns*, among other things, it’s possible to indirectly have contact with the previously mentioned sports stars. You can take a run in Martins Dukurs’ skeleton at the tracks of the adventure park, or in the Šics brothers’ luge, or race with a BMX bike that two-time Olympic champion Māris Štrombergs used when he won the gold medal at the Beijing Olympics in 2008. But it wouldn’t be an adventure park if things were that simple. At *Tarzāns*, the champions’ equipment has been adapted for use on tracks that are metres high in the air.

Those who enjoy climbing or crawling have another activity available at Sigulda – the *Vells* (Devil) Tower of Courage, which is a classic team-building venue. The tower is a specially built nine-storey construction made of Latvian wood. It’s not possible to get to the top of the tower by oneself, but only through teamwork, with one climbing, others securing and still others supporting the climber. A real challenge to beat the devil within.

Sigulda has also set up a spot for those who prefer skiing along horizontal rather than vertical surfaces.



“There’s a 1.25-kilometre-long refrigerator here under the asphalt. That grey box is the freezer,” Laura says, standing next to an average-looking sports field at the Sigulda Sports and Active Leisure Centre. During the summer season, the track is used for roller skating and roller skiing, but when the air temperature falls to -5°C, the freezer is activated and the course gets transformed into a cross-country skiing track. Sigulda got the idea from Finland, where these kinds of courses already operate in October, whereas the first skiers in Sigulda are accommodated in November. Through brains and knowhow, snow is maintained until the late spring, when people’s thoughts turn to swim suits and sunbathing.

From listening to Laura, you’d think that Sigulda has the most Olympians per capita, or per square metre. You can even meet one at the cross-country skiing track. Raivis Zīmelis, a former biathlon champion, works there as an instructor to both experts and beginners.

“Raivis once gave some basic skiing instructions to a group of journalists from southern Europe. It was a significant experience for them,” remembers Laura. On another occasion, an international company organised its own winter Olympic-style games for its employees in Sigulda. That event turned out so well that this type of event can now be booked by others as well. “You get cross-country and downhill skiing, with the bobsleigh as the culmination,” Laura recounts.



Firing an arbalest

Hitting the target

The sporting spirit awaits in places where you might not expect it. So it is at Sigulda’s medieval castle, which was built by the Livonian Order. Activities take place in a real Middle Age atmosphere – beginning with demonstrations of knights jousting, and finishing with opportunities to try one’s hand at firing an arbalest (crossbow). Blacksmith Jānis Zvērs of *John Neeman Tools* and his small crew of skilled craftsmen from Latvia have built two arbalests for this purpose. Tourist guide Uldis Paseks prepares one of them for firing within the castle ruins. He explains what has to be done – how to draw the bowstring back, how to hold the arbalest and how to shoot with it. The weapon is quite an accurate historical copy, with just the bowstring being made of modern materials.

Is firing an arbalest suited for team-building? “Basically, an individual activates it,” admits Uldis. “But the other team members can provide support, helping the shooter to concentrate and get it all together. They can provide advice on how to draw the string and how to aim, and this really is teamwork.” Laura adds that the cooperative element depends on the team itself and on the degree of competitiveness that it wants to include in its activities.

One can also try on chest armour and a helmet at the arbalest firing range – typical attire for arbalest shooters and infantrymen – and hold authentic medieval weapons in one’s hands. Uldis and his colleagues will gladly engage in discussions with visitors about that historical period.



Traditional Sigulda canes are made from buckthorn rods



Bending a cane

Anybody who lives in Latvia knows that one has to bring home a souvenir cane on returning from a visit to Sigulda. And nearly everybody who’s visited the city has a cane from Sigulda at home. Antra Plavgo, a second-generation cane-maker, claims that the history of Sigulda’s canes extends back to the 19th century – with an indirect connection to Grand Duke Kropotkin as well.

The outdoor stairs that people use in Sigulda nowadays didn’t exist when the railway line was built through the city and tourism began to develop.



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

HOUSES FOR RENT / DESIGN SPA HOTEL / HOUSES FOR SALE / anita@amatsciems.lv / +371 2919 0561 / www.amatsciems.lv

Restaurant ENTRESOL

Restaurant «Entresol» - a charismatic chef, dishes with inspiration, professional service with a smile. For your evaluation - a new concept of appetizers expressed in one word - "knapas", a term consonant with the concept of tapas. This is an opportunity to not only experience the flavours of local Latvian foods, but also to enjoy the mastery of our chefs. We always use seasonal produce, especially in our selection of hot dishes, and our sommelier has prepared an interesting wine list and drinks for every taste. The team at "Entresol" also offers catering of events with full service.



Raimonds Zommers, head chef and owner of "Entresol", has opened a restaurant where a new generation of talented chefs create really unique masterpieces. His name has become a brand associated not only with quality and modernity, but also with the popularisation of using local foods and produce. Along with the implementation of French culinary traditions, the end result is exquisitely one-of-a-kind.

OPENING HOURS: 12.00 – 23.00

📍 ELIZABETES STR. 22, RIGA
☎ +371 20122220
✉ RESTAURANT@ENTRESOL.LV

“It wasn’t as easy walking up and down the slopes,” says Antra. “Then some peasants decided that they could earn a bit of money by making canes and selling them to tourists. This business still hasn’t disappeared.” The cane masters even survived through the Soviet period, when private entrepreneurship of this kind was discouraged. While still a boy, Antra’s husband helped his father by delivering canes to him from a hideaway in the bushes, which his father then quietly sold to visiting tourists.

The Sigulda canes are made of buckthorn. The masters first cut rods from the wood, then boil them thoroughly and peel them. After that, one end is bent in a special metal cast, transforming the rod into a cane. Antra begins this process while waiting for corporate groups to arrive, boiling and peeling the buckthorn rods, then bending and burning some ornamental decorations into them – perhaps even a company name. Visitors can try out their skills at Antra’s workshop and be creative. Antra was once sceptical about bending

“If you take it with you in your bag, you’ll never end up holding your coat in your hands at a party,” explains Antra. The city is planning to further promote the innovative spirit of its inhabitants, so it’s possible that the next time you visit Sigulda, a creative quarter will have been set up in the castle garden.



Cable car over the Gauja River Valley



Gauja River

a rod into a spiral, as generally the wood won’t allow it, but she decided that nothing would be lost through trying. “This is my success story,” Antra points to an S-shaped cane. “A female student asked me if the other end of the cane could be bent as well. I told her that it can’t be done,” remembers Antra. “But she wouldn’t leave me in peace until we had tried.” As result, the Sigulda cane turned into the Sigulda hook, which can be used, for example, to hang things up in everyday situations.

Hand in hand with Nature
If you are reading these lines, but don’t fancy crawling, jumping and competing, then you will still find something to do in Sigulda. Nature will generate a different form of exhilaration with the beautiful views of its rivers, fields, forests, slopes and valleys. If people in the rest of the world, after banishing nature, are now trying to get it back into the urban environment, Sigulda is different. Sigulda isn’t a city with some nature in

it – Sigulda is a city in nature, and that’s a huge difference. “We don’t have huge spas, hotels or beaches,” says Laura. “The locals are used to our untouched natural environment, but to tourists, it’s like wow!” The serenity of Sigulda’s natural environment is among the greatest treasures that foreign visitors value when visiting the town.

This is part of the reason why Sigulda was visited by so many tourists from Germany during the first half of 2016, with increases in the number of visitors from Belgium and the Netherlands as well. “People from these countries enjoy nature hikes and go to destinations with great natural scenery.” Plus, one doesn’t have to pay to visit the Gauja National Park, where Sigulda is located. Not surprisingly, the locals like to present Sigulda to visitors as Riga’s green and active park. “Riga, the great metropolis, is over there.” Laura points in the direction of the capital city. “One can hold conferences there and enjoy the night life. That’s not our story. We are the little, charming and interesting one. We represent the wow! factor.” **BO**

Lelde Benķe, senior expert, Investment and Development Agency of Latvia
From superb local cuisine to exhilarating outdoor adventures, Latvia has all of the right ingredients for an unforgettable stay. The country is affordable and accessible, with a first-rate service industry and an advanced infrastructure.



EUROPEAN UNION
European Regional Development Fund



colour your stay

Park Inn by Radisson announces two brand-new openings in Riga

parkinn.com



Discover Riga in brand-new hotels

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.

Meetings and events

Park Inn by Radisson Riga Valdemara has a naturally lit, 350m² flexible conference room which can be transformed into 3 separate rooms; it is equipped with smart intelligence audio-visual technology and free Wi-Fi internet access. We are proud to offer an exceptional service concept emphasizing Choice, Connectivity and Community.

Why Riga?

Riga, founded in 1201, has always been the political, economic, and cultural centre of the Baltics. The historical Centre of Riga is listed by UNESCO as one of the world’s most important cultural and architectural sites. Art Nouveau and wooden buildings from the 19th century are trademarks of Riga. Riga International Airport is one of the fastest-growing travel hubs in Europe and provides connectivity with 79 destinations.

Park Inn by Radisson Residence Riga Barona
Kr. Barona iela 40A, 1048 Riga, Latvia
T: +371 63315777, F: +371 64335555
info.residence.riga@rezidorparkinn.com

Park Inn by Radisson Riga Valdemara
Krogus iela 1, 1048 Riga, Latvia
T: +371 6347 7777, F: +371 6347 7770
info.valdemara.riga@rezidorparkinn.com



An amazing journey into the history of cars at the Riga Motor Museum

A few kilometres from the centre of the Latvian capital, a treasure trove of unique automobiles awaits antique car lovers. Some of these vehicles are extremely valuable, and many of them are associated with captivating stories that will surprise those who visit the museum.

This year marks a new phase in the life of Riga's legendary Motor Museum, which recently reopened its doors after years of reconstruction. The establishment is rightly considered to be one of the most captivating museums in the Baltics, combining education with entertainment, as well as the antique and the modern. Among the newest features are dozens of interactive activities, which are equally popular among parents and children.

The Riga Motor Museum came into being nearly 30 years ago, thanks to the

enthusiasm of the members of the Antique Automobile Club of Latvia. More than 100 antique vehicles are on display, each with its own story. The cars' interesting history is displayed on all three floors of the museum, with a variety of multi-media and interactive experiences complementing the exhibit pieces themselves.

The museum's permanent exposition provides an insight into the history of car-making, both in Latvia and around the world. Among the unique exhibits is the only known exemplar of the Krastin automobile. It turns out that a Latvian

named Augusts Krastiņš founded the Krastin Automobile Company in the early 1900s in the USA. The car on display was built before the ascension of the Ford Motor Company in America, but sadly, Krastiņš' factory in Cleveland was destroyed by fire in 1904.

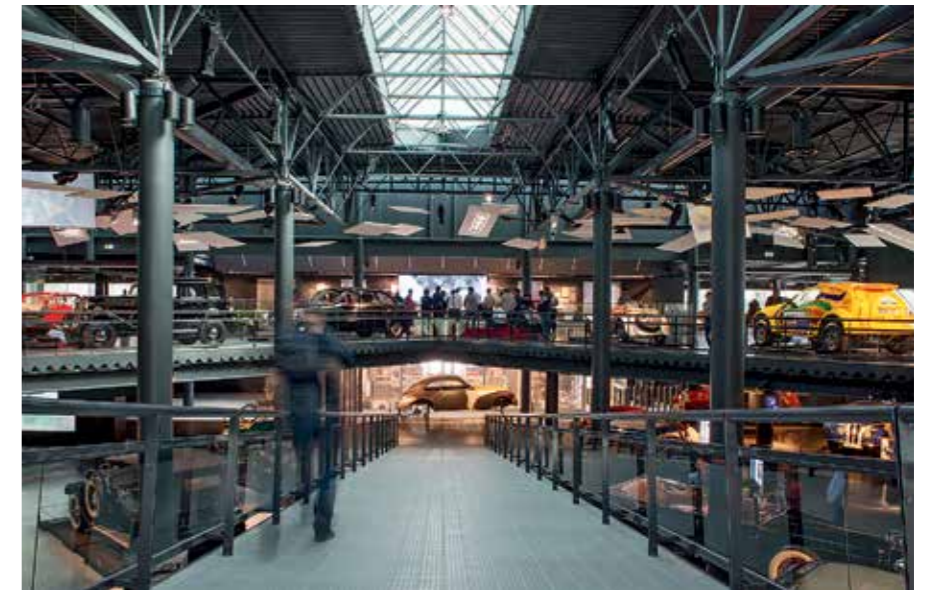
One can also see the most complex restoration project to date at the Riga Motor Museum – a 1930 Cadillac Fleetwood All-Weather Phaeton, or the twin brother of the car in which Latvia's fourth president, Kārlis Ulmanis, once drove around.

Photos by **GATIS GIERTS**
(Picture Agency)



RĪGAS
MOTORMUZEJS
S. Eizenšteina iela 6, Rīga
Tel. (+371) 67025888;
(+371) 27885202
info@motormuzejs.lv
motormuzejs.lv
Open:
Mon.-Sun. 10:00-18:00

Ticket prices:
Adults: EUR 10
Children from 7 years
of age, school children,
students and senior
citizens: EUR 5
Family and group tickets
are also available.



“The most expensive car exhibited at the museum is a world treasure and worth more than 2 million euros. It's a German mountain racing car – the Auto Union CD V16 or Silver Arrow, which had great success in car races in the 1930s. By some miracle, this car was saved about 40 years ago, just before it was to be disassembled for scrap metal.”

“The saving of that automobile eventually led to the birth of the Riga Motor Museum, and therefore that car has been given a place of honour in the exhibition hall on the second floor,” says museum director Aivars Aksenoks.

Other vehicles have also been saved from the scrap metal heap. On the museum's first floor is an early 20th-century fire engine built in Riga at the Russo-Balt coach factory. It was found dismantled in a shed in a remote part of Latvia. Of the more than 600 cars of this make which were once manufactured in Riga, only two remain, and one of them can now be seen at the Riga Motor Museum.

“Another rare museum exhibit is the 1934 Magirus fire engine. Its 30-metre-high ladder was

made in Germany specifically for Riga's fire fighters. The car was saved from being transported to Germany during the Second World War and continued to be used afterwards. It was later acquired by the Riga Motion Pictures Studio and has now been professionally restored, to the great pleasure of the museum's visitors,” says Agris Šmits, the president of the Antique Automobile Club of Latvia.

The exhibit of cars once used by former Soviet leaders is also a popular attraction. One is an armoured limousine that served the security needs of Joseph Stalin, while the other is a Rolls-Royce that Leonid Brezhnev himself damaged while driving it.

Then there is the “time machine” that visitors can climb into and discover what it was like to be a VIP in a ZIS automobile during an army parade. This unusual situation can also be captured in a photo.

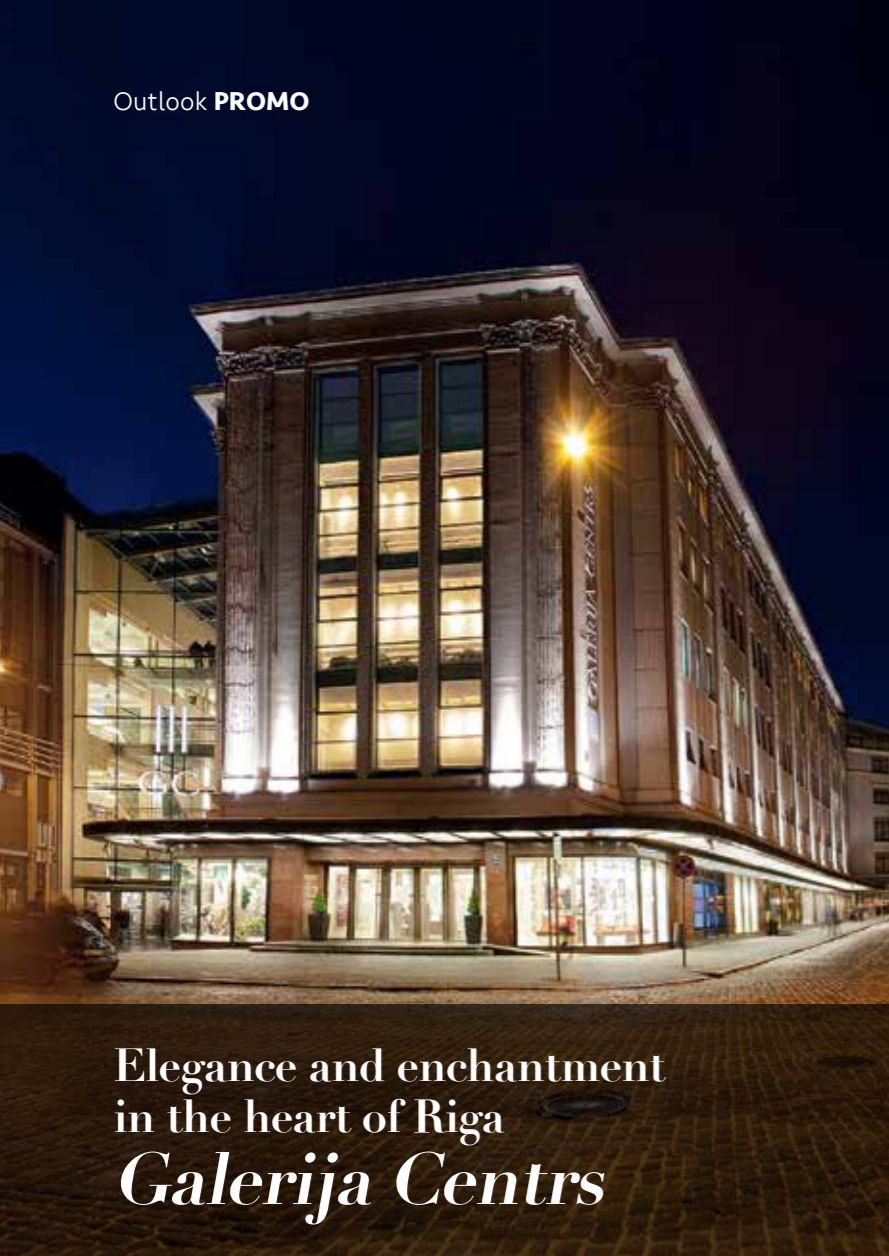
Nowadays, the term “museum” no longer has to be associated with boredom, and the Riga Motor Museum is a shining example of this fact. Visitors can find out more about Soviet-era vehicles and be

entertained while doing so. They can experience what it was like to drive to a country wedding in a PAZ bus, take a look inside a running engine, provide a television report of a car race and even paint a genuine RAF electric vehicle.

“Different generations, including grandparents, parents and children, can easily find something that will interest them at the museum and then discuss what they have seen,” says Aksenoks.

An immense amount of effort has been put in to make the Riga Motor Museum a captivating experience for every visitor and a place to gain new knowledge. Children and young adults can learn about the rules of the road, the history of car and bicycle construction and more about how cars are made. Adults, including car experts, will value the changing exhibits in the exhibition halls, the modern and spacious conference rooms that are available for private hire, and the proximity of the Bīķernieki Sports Track, where all sorts of high-level vehicle sports events are held regularly. **BO**





Elegance and enchantment in the heart of Riga *Galerija Centrs*

III

GALERIJA CENTRS

FASHION SHOPPING CENTRE
SINCE 1938



OLD RIGA, AUDEJU STREET 16
OPENING HOURS: 10.00-21.00
WWW.GALERIJACENTRS.LV

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.

Publicity photos

In tribute to the store building's eventful past, the grand staircase of the *GALERIJA CENTRS* features a fascinating exhibition of more than 60 photographs. Both privately owned and taken from public archives, the photos cover nearly eight decades of history, from the laying of the building's foundation stone to the present day.



Today, Rīdzenes iela has become a popular public open space for various cultural activities, including exhibitions. Photo by Dmitrijs Mokejevs



Main staircase. Interior designer Kārlis Plūksne. Photo by J. Brūveris, taken from his private collection



Pilaster capital with ornament depicting Hermes' staff, a symbol of commerce. Architect A. Galindoms

LITTLE OLD TOWN MARKET



RĪDZENES
TIRDZIŅŠ

SEPTEMBER
8 AND 9

Open: 10:00-21:00

LITTLE OLD 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!

The exhibition places particular emphasis on the edifice's architecture and interior details, some of which are unique in Europe.

The exhibition also reveals extracts from 13th-century chronicles about the historical significance of the store's location. Up until the 16th century, the current site of the *GALERIJA CENTRS* was a commercial port on the banks of the Rīdzene River, which was quite wide and navigable by sizeable ships. The well-preserved wreck of one of these water craft was uncovered during archaeological excavations in 1939 and is now on display at the Museum of the History of Riga and Navigation. Fragments of clothing, jewellery, coins, package seals and game paraphernalia were also uncovered in the diggings, and photographs of these artefacts are part of the exhibition.

Since 1936, when Latvian president Kārlis Ulmanis and the building's architect, Artūrs Galindoms, laid the foundation stone, this location has seen many changes. Initially known as the *Army Economy Store* during Latvia's first period of independence, it was later renamed *Riga Central Department Store* and is now known as the *GALERIJA CENTRS*. This background has made the centre a continual nexus of Riga shopping to the present day. The most recent renovation and expansion of the *GALERIJA CENTRS* has been acknowledged as an outstanding design accomplishment, both in Europe and globally.

Linstow Center Management took over the operation of the department store in 1997. Following extensive reconstruction works in 2006, Rīdzenes iela became an axis that highlighted the building's history, while incorporating modern-day attributes. Today, the *GALERIJA CENTRS* is a popular shopping location with 110 shops, cafés, restaurants and other service providers. **BO**



Drapery department, Riga Central Department Store. Photo by J. Brūveris, taken from his private collection



Army Economy Store, view across the ground floor. Interior designer Kārlis Plūksne. Unknown photographer, Latvian Museum of Architecture



View of the shop windows from Vaļņu iela. The *GALERIJA CENTRS* proudly continues the tradition of making works of art out of window displays

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 offered the highest quality products and services to large clients in the USA, Canada, Western Europe and elsewhere in the world 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.

Looking back on Latvia's development from a historical perspective, CEO Denis Gorshkov says: "Almost a hundred years ago, thanks to its unique geographical location, Latvia was able to overcome the Great Depression relatively quickly by focusing

on agriculture, hydroelectric energy and timber. However, the country's main resource was its people, with the world's highest enrolment rate in universities per capita."¹

Gorshkov adds that "the development of high-tech products such as VEF radios and MINOX cameras allowed Latvia to compete with Europe and the USA. These products were exported to both the West and the East. This tradition of innovation continues to this day. The IT sector of Latvia started to develop in the late 1950s, when significant educational bodies were established, and the latest data show that the sector accounts for around 4.8% of the country's GDP."²

"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."

"Research done in 2005 by Brainbench, a company specializing in IT certifications and web-based technical skills-testing, showed that Latvia ranked highest among the Eastern European countries in received certifications per population. At that time, together with other Eastern European countries, Latvia was mentioned to have great potential in the IT world,"³ adds COO Jevgēnijs Lemasovs. "Our daily

¹ latvia.eu/ru/economy/economic-history#node-3290

² liaa.gov.lv/en/information-technology-and-global-business-services-including-ssc-bpo-and-data-centres

³ brainbench.com/globalskills2005/Brainbench_GlobalSkillsReport2005.pdf

experience tells us that not much has changed since then." According to CEO Denis Gorshkov, "The IT education level in Latvia is among the highest in Europe, which explains why that country is also home to a lot of startups and new entrepreneurship ideas."

Latvia's IT sector encompasses three types of businesses: IT services for local customers (government, the public sector and local industry), off-site IT departments (foreign companies that organise their offices in Latvia and hire local IT specialists) and outsourcing companies that provide a full array of software services for clients all over the world. Diatom Enterprises falls in the third category. Founded by software developers who have worked in the field since they set foot out of high school, the company provides custom software development services both locally and all over the world.



"Latvian IT companies are great partners to enterprises in Europe and North America," Gorshkov explains. "Foreign clients like working with Latvian partners because we have a similar mentality, work ethic and a top-level education in IT."

"However, many new businesses have been created in the IT sector, which is indeed becoming more competitive", adds Lemasovs.

The IT field is changing dramatically. Custom software development companies operate in an environment of fierce competition. The only way to stay afloat is to continue innovating and to offer reliable services.

"Diatom Enterprises has been in the global market for 12 years, and some of our clients have been with us throughout those 12 years," Gorshkov says. "We provide services in North America, Europe and Australia. 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," says 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. The main criteria of success in custom software development are stability, quality, continuous efforts to improve all parameters of production, constant daily training and work on liquidating any bugs that might arise. Companies focused on long-term development are putting most of their efforts into these factors."

"The results of our efforts have also been globally recognised in the form of various certifications," adds 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 standards, and to demonstrate that our services are high-quality, secure and reliable."

But what exactly do custom software developers produce? "Every business has a system that helps it to maintain its operations," Gorshkov explains. "This system captures data and processes it. For example, when you go to a supermarket, you will see a cashier sitting at the till, pressing buttons and scanning products. Data on all purchased products are fed to the company's headquarters, where reports are run for each store. This is a simple example, but all major businesses have systems like that. The systems are usually very complex. Our job is to

write up these systems and maintain them. Of course, more and more pre-made products have become available on the market, but large businesses, which are our main customers, have very specific processes going on, and they require highly customised systems."

"Technologies are changing rapidly and what we do changes accordingly," says Lemasovs. "For example, 10 years ago, most companies had their own server or servers, whereas nowadays, everything is being moved to large server clusters, known as clouds. This requires changes to company systems, which is part of our work."

"There are also other tendencies. Companies are modernising their products, which calls for new software solutions. This is what we call 'IT fashion'," laughs Dubovickis. "In addition, 15 to 20 years ago, practically every company wanted to have its own web page. Web pages were the best marketing option, whereas now all companies want to have mobile applications."

"We face challenges every day, because our work is highly time-bound," Gorshkov concludes. "However, we can trust our team members fully. They are not just our colleagues, but also our friends. 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 all happy to be a part of it." **BO**

① diatomenterprises.com





Rīga Stradiņš University – a place of study for medical students from around the world



Professor Jānis Gardovskis
Rector, RSU

A group of young people in white lab coats discuss spinal structure in English; a tall young man in a grey hoodie – with RSU emblazoned on its front – speaks to someone on his cellular phone in German; and by the front doorway, there's an almost never-ending exchange of "Ciao!" and "Bye!" This scene, as well as others much like it, takes place in the foyer of Rīga Stradiņš University (RSU) on a daily basis.

Although Europe has no lack of good medical universities, hundreds of students from Germany, Sweden and other countries specifically choose to get their medical education at RSU. Of the approximately 8,000 students at the university, more than 20 percent are international.

Some students use their studies at RSU as a stepping stone for continuing their education in their home countries. Most students, however, choose to continue their studies right here at RSU, earning a diploma that permits them to embark on a career in any of Europe's medical institutions.

Latest technologies and established traditions

"International students provide the university with the incentive to raise the bar even higher," says Jānis Gardovskis, the rector of the university.

In 2013, RSU opened its Medical Education Technology Centre, where every student has access to high-tech learning tools such as simulators and 3-D anatomy tables. These facilitate the learning process and make it more interesting. Dentistry students can also practice their skills on dental surgery simulators in the university's pre-clinic.

"Once students have acquired the basics on simulation equipment, the curriculum moves towards more practical work experience and clinical work with actual patients. Students get a real feel for the hospital environment, since several university departments are located in Riga's largest hospitals," says Gardovskis. In addition, RSU is one of the few



medical universities to have its own Institute of Anatomy and Anthropology, or anatomical theatre. The historical 19th-century building is tucked away in a corner of Kronvalds Park.

The word that best describes the educational process at RSU is "individuality". Studies take place in small groups of about ten people, so that each student can receive the undivided attention of the instructor. Over the last few years, mixed groups of both local and international students have become increasingly popular. While the studies in these groups take place in English, the mixed groups are a great way for foreign students to improve their knowledge of the Latvian language. This skill is necessary not only in clinical coursework, where one must communicate with patients, but also for the final examinations, which must be taken in Latvian. In this way, RSU students enrich themselves with the knowledge of another language – one that, with only two million speakers worldwide, is rather exclusive.

"It's amazing how multicultural the RSU programmes in medicine and dentistry are, and from how many nations students come. Everyone is kind and open. You can learn from each other and get to know lots of different people. It's like forming a big new family," says Lukas Beckers, a medical student from Germany.

A university close by

Although the university's main building dates from 1986 and is not that old, it has been completely renovated over the years. The university's library was recently expanded, and it now boasts the largest collection of medical materials in Latvia.

It is not surprising that people often joke about how RSU students live at the university. The university's campus has been designed to accommodate practically all of the students' needs. The hallways have convenient study tables, and almost every corner has a soft sofa where one can lie down for a quick nap between lectures. Students also have access to the RSU Hostel on Mārupes iela – just a five-minute walk from Pauls Stradiņš Clinical University Hospital, or a few bus stops from the university's main building.

"In a couple of years, students will be able to live just a few steps away from the university. This autumn, construction will start on a new on-campus student dormitory," the rector adds. Today, the university is already easily accessible. Numerous forms of transport connect the campus to the rest of Riga, including trams, buses, trolleybuses and even a specially maintained bike path.

Riga – a place for students

Another good reason to study at RSU is the city of Riga, which seems as if it was made for students. Practically every corner has a coffee house where one can catch up on homework while absorbing some much-needed caffeine. A great place for more serious studying is the new National Library of Latvia, which also offers one of the best views of the city's skyline. In addition, Riga has many sports and fitness clubs/gyms as well as several movie theatres. And the Old Town's bars and nightclubs are fantastic places to celebrate the end of exams, or just to hang out with one's classmates for a fun night on the town.

Having been a European Capital of Culture in 2014, Riga also has much to offer in terms of culture and entertainment. Every year, the city hosts several film festivals and art forums, as well as concerts and performances by world-class musicians and entertainers.

The RSU International Students' Association also plans several activities every year, such as thematic evenings and parties. In order to ease the acclimatisation of new students, the university holds special orientation weeks each autumn and winter, during which new students are introduced to both the university and their new city. A mentor programme pairs up international students with friendly local students to help get them started. And on the last Friday of each month, RSU holds Open Days in English for prospective students and their families.

Finally, if a student happens to get hit with a light case of homesickness, then don't worry – Riga International Airport has daily flights to many of Europe's largest cities. **BO**



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 8th 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 will open in the *Galleria Riga* this month. The store will showcase 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 in the premises.

The *Zinoo 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 *Gan Bei City*, *Il Cibo del Papa*, *The Trinity Bar*, *Oyster Bar Medusa*, *Coffee Inn* and a branch of the legendary *Lido Ķirsons* 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*

Gourmet spots

Places to enjoy life and the sun on the 8th floor of the *Galleria Riga*



Terrace Riga

Opened in 2011, *Terrace Riga* immediately became a "must visit" spot for both locals and tourists. The trendy restaurant boasts the largest terrace in the Baltic States, from which visitors are treated to a 360-degree panorama of the city. *Terrace Riga* can be found on the 8th floor of the *Galleria Riga* shopping arcade, right in the centre of the Latvian capital and a mere ten- minute walk from the Old Town. The splendid outdoor setting coupled with delicious cuisine (take particular note of the oyster and sushi menus) are bound to make you fall in love with this top-notch dining spot, which can seat 450 and which has three bars (*Martini*, *Bacardi*, *Stoli*). Smokers have the option of enjoying a relaxing after-meal water pipe, while during warm summer evenings, music and dance events take place on a regular basis.

① terraceriga.com



D'arte Terrace Lounge

Stop in for an Italian cappuccino and a quick bite to eat or for a leisurely meal with friends and family at the *D'arte Terrace Lounge*, which offers great panoramic views of Riga in a warm and friendly atmosphere. The establishment serves fine Italian cuisine with a modern twist and delicious fresh sushi. It is also known for its extensive drink list. In addition, hookah pipes are available to those with a penchant for the exotic.



Photo by Vēlens Kalācis



Kalēju iela 3, Rīga
Phone
(+371) 26660060
① restaurant3.lv
@restaurant_3

Photos courtesy of
Restaurant 3

Restaurant 3

WILD&ORGANIC FOOD

In case you didn't know, the well-known founders of Riga's 3 Chefs restaurant have been mixing well-established traditions with new ideas for over a year at their latest spot – *Restaurant 3* on Kalēju iela 3 in the Old Town. Chef and co-owner Ēriks Dreibants and Executive Chef Juris Dukaļskis combine non-pretentiousness with striking presentations of every single item that leaves their kitchen, and leave you feeling well-cared for.

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

The majority of the menu consists of "Nature's gifts", or foods of the wild that have grown untouched by human hands and industrialisation. However, while using what Nature has to offer, the two chefs keep the quantities of these products in check to maintain the environment's biodiversity. Furthermore, many of the products that they use are certified organic, and this proportion is growing continually.

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

For example, how much energy and resources would it take to grow a tomato inside a Latvian greenhouse during the winter season? Wouldn't it make more sense to import healthy sun-grown vegetables from more southern climes while Northern Europe's autumn landscapes prepare to set into their annual winter dormant state? This would also leave a smaller carbon footprint than growing these foods on the spot. "Local" fruits



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

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

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

And don't miss out on the chance to dine on the restaurant's inviting terrace, which will be open all the way through the month of September, which is usually pleasant and warm in Latvia. **BO**

Restaurant 3 has two floors: Earth (downstairs) and Sky (upstairs), with 50 seats on each floor, while the terrace can seat up to 30. On the Earth floor you may order à la carte all day, while on the Sky floor, five- to seven-course dinners are served (including a full vegetarian dinner) from Tuesday to Saturday. A business lunch is offered every day, and a themed brunch is available every Saturday and Sunday between 11 AM and 4 PM.



VIP Service of Riga International Airport offers tailor-made services in a particularly comfortable environment, regardless of the airline you fly with. Enjoy the exclusive advantages of VIP Service when travelling either for business or pleasure.

Exclusively for you

vip@riga-airport.com

Starptautiskā lidosta **RĪGA** International Airport
RIX



Photos by **GATIS GIERTS**
(Picture Agency)

Ribs that really rock

Preparing excellent ribs is laborious, and that's one good reason to leave it to the experts. At *Ribs & Rock* in the heart of Riga, the staff treats ribs at a state-of-the-art level.



Chef Juris Latišenoks

Being the only restaurant in Latvia to specialise in lamb, beef and pork ribs, *Ribs & Rock* knows how to make its customers' mouths water right from the start. Sometimes the aroma emanating into the dining hall is so irresistible that it's easy to overestimate one's hunger when choosing from an order of either 400 or 800 grams of ribs. For those who fancy something else, the menu also offers appetisers, soups, salads, pastas and fish as well as wide range of steaks.

Although *Ribs & Rock* belongs to the same people who founded three other popular Riga restaurant chains – *Steiku Haoss*, *KID** and *MUUSU* – it carries a different message than its kin, being an American-style establishment with a Latvian heart and staff. Before *Ribs & Rock* opened to the public, its chefs transformed the kitchen into a laboratory, seeking new

methods of achieving tender and juicy meat – and the outcome is remarkable.

The restaurant's special place on Riga's gourmet map is the work of its head chef, Juris Latišenoks. Highly talented and already gaining renown, Latišenoks was famed chef Kaspars Jansons' right hand man and has worked at some of Riga's finest restaurants. Latišenoks is only 23 years old and still full of the unbridled enthusiasm and creativity of youth. That's reflected in the menu as well. The young chef is not afraid to experiment, and the reaction so far suggests that his boldness is being appreciated.

With Latišenoks' arrival in the restaurant's kitchen, *Ribs & Rock* has become *the* place to go in the Latvian capital for a barbecue meal. This is reflected in the new autumn menu, which has been modified to reflect the bounty of the season.



Ribs & Rock

Kaļķu iela 8, Rīga
Tel. (+371) 28650450

Open:
Mon.-Wed. 12:00-23:00
Thu.-Sat. 12:00-24:00
Sun. 12:00-23:00

① ribsrestaurant.lv
① facebook.com/ribsandrock
① twitter.com/ribsandrock
① instagram.com/ribsandrock

"My goal is to ensure that *Ribs & Rock* becomes the undisputed barbecue and grill restaurant king in Riga. The new menu reflects several cultures, featuring American barbecue-style pork ribs as well as Thai-style barbecue beef," says the chef.

Latišenoks recommends trying the autumn menu's *Black Sabbath* black-coloured burger, which consists of a juicy pork rib, black bread, black currant barbecue sauce and seared fries. The restaurant also has a wide choice of appetisers that go very well together with beer, including chicken legs, pork skins, homemade onion rings and traditional Latvian garlic croutons. In the dessert section, the chef is particularly proud of his cacao egg with beet powder, which is presented in a very creative manner.

The typical diner at *Ribs & Rock* is someone who values not only great food, but also classic rock. At *Ribs & Rock* you will hear old-school favourites like Jimi Hendrix and Led Zeppelin as well as newer classics by REM and U2, for example. On weekend nights, the restaurant provides live music by local bands.

"We are particularly happy when our guests tell us that they appreciate the harmonious mix of excellent food, a pleasant interior and great music," says Latišenoks, who can be seen personally serving meals to the restaurant's guests on Fridays and Saturdays.

Those who are looking for a tasty midday meal will love the lunch specials at *Ribs & Rock* – 7.90 euros will get you two delicious dishes. Aside from a diverse range of classic meat and fish plates, there are also vegetarian soups and salads to choose from.

While enjoying a nice afternoon or evening meal this autumn at *Ribs & Rock*, be sure to pair a wine with your main course. Believe us, *Ribs & Rock* is one of the best places in town for coupling wine with pork and other meats. Appetisingly filled plates, relaxed patrons sipping refreshing drinks and listening to live music by Latvian rock groups while enjoying each other's company – all this makes for a tempting combination that is hard to beat! **BO**

Riga's *Bergs* restaurant – an oasis of refinement and excellence



Chef Jānis Zvirbulis

Publicity photos and by **LAURIS VĪKSNE** (Picture Agency)



Originally built in the 1880s as Latvia's first shopping arcade, the historic Bergs Bazaar (*Berga bazārs*) is one of the most tastefully renovated quarters in the Latvian capital. It is also the home of the five-star *Hotel Bergs*, which provides an unparalleled experience in every regard, including the food and drink at the *Bergs* restaurant.

The renowned eating establishment has served gourmets from around the world in a serene and tranquil atmosphere for 13 years, and now its new executive chef, Jānis Zvirbulis, is presenting a revised menu of tasty dishes, while retaining the character and soul of this long-standing Riga institution. Drawing inspiration from Europe's classic dining traditions, Zvirbulis' bold culinary creations will delight guests in a refined setting.

The quality of the restaurant has been praised by the prestigious *Small Luxury Hotels of the World* alliance, which is an association of the world's most elegant boutique hotels. The *Hotel*

Bergs is the only hotel in Latvia to be invited into the alliance. The restaurant's exceptional nature is reflected in many spheres, from the quality of the service to the subtle interior design – not to mention Jānis Zvirbulis' outstanding new menu.

An executive chef with considerable experience, Zvirbulis studied at one of the most exclusive culinary institutes in the world, the Institut Paul Bocuse in Lyon, France. He has worked with great French chefs like Franck Ferigutti (MOF 2000) and Florent Biovin (MOF 2011).

"The *Hotel Bergs* and *Small Luxury Hotels of the World* share an independent-minded approach to things. Here at the *Bergs* restaurant we are creating exquisite tastes, which we complement with carefully selected wines from different parts of the world to give our guests an unforgettable culinary experience," says Zvirbulis, who recommends the Wellington venison steak with local wild mushrooms and port wine sauce from the restaurant's autumn menu.



Photo by Ansis Starks



HOTEL BERGS, Bergs Bazaar,
Elizabetes iela 83/85, Riga, Latvia
www.hotelbergs.lv
+371 677 70 957
restaurant@hotelbergs.lv

Mon.-Sun. 07:30-11:00
À la carte breakfast
Mon.-Sat. 12:00-23:00
Seasonal menu
Sun. 12:00-16:00 Brunch

Zvirbulis' artistry and breadth of experience in the finest kitchens in France can also be experienced at the *Hotel Bergs*' private countryside residence, the Rūmene Manor. Located in a quiet and rural part of Kurzeme in western Latvia about an hour's drive from Riga, the breathtakingly restored five-star manor hosts private and corporate retreats. In addition to fine dining options in the main manor house, both manor guests and passers-by can enjoy Zvirbulis' creations in the more casual atmosphere of the *Café Rūmene* in the restored carriage house. Incidentally, some of the fine foods grown in the manor's vegetable garden are also served on the tables of the *Bergs* restaurant in Riga.



The secluded Rūmene Manor and the *Bergs* restaurant in the Latvian capital share an intimate atmosphere that customers value highly. The establishments' peaceful settings are enhanced by refined interiors that tastefully combine the modern with the historic. The Riga restaurant's interior highlights the proprietors' collection of African art and design objects, acquired during trips abroad, as well as works by renowned Latvian artist Ilmārs Blumbergs.

Blumbergs also created the playful fountain that has become a symbol of the Bergs Bazaar. Located in the courtyard, the fountain can be seen from the restaurant's glassed-in veranda and from its summer terrace. The fountain recalls the site of Riga's first petrol pump in the 1930s. Indeed, the old and the modern intertwine throughout the hotel and restaurant, with the latest contemporary touch arriving in the form of designer furniture and illuminated stained glass. Seated in the comfort of custom-designed chairs upholstered in green velvet, guests can enter a culinary paradise while listening to live piano music on Fridays and Saturdays. **BO**

RESTAURANT • SPORTS BAR

Friends

PUB

NIGHT CLUB

Friends

BAR-KARAOKE

NIGHT CLUB

KARAOKE

With live band

34 HD SCREENS

& Good Food

OPEN EVERY NIGHT

DRESSCODE: SMART CASUAL

Welcome!

Radisson Blu Hotel Latvia

Elizabetes 55, Riga

Reservations +371 2929 9444

www.clubfriends.lv | fb.com/clubfriendsriga

FRIENDS IN YOUR PHONE:

Available on the App Store

Get it on Google play

Outlook **FOOD & DRINK**

Restaurants, bars and cafés

Text by **AGRA LIEĢE**
Photos by Picture Agency and from publicity materials

Culinary hotspots in Riga

A guide to the best restaurants, cafés and eateries



LA FOLIE CHEF'S KITCHEN

Always a safe choice

La Folie Chef's Kitchen, or simply *La Folie*, is the cherished project of chef Eduards van den Bergs. His passion for cooking dates back to his early childhood. He landed his first job at a restaurant when he was just 14, and a restaurant kitchen has been his workplace ever since.

Although the chef has gained quite a bit of know-how at many a fancy white-tablecloth restaurant, *La Folie* is the most simple-looking place ever. The large hall on the basement floor of an unassuming building on Hospitāļu iela will remind locals of Soviet-era banquet venues, where ice cream cocktails were presented with plum juice in robust drinking glasses.

However, don't let the appearances fool you. This is no small-town tavern serving meat and potatoes in thick white gravy. I had read some reviews and seen a few photos of the place, but nothing prepared me for its low-key simplicity. Genuineness can work wonders, and Bergs is totally transparent. Along with his business

partner and wife, he invested around three thousand euros into the business and knows what he's doing in the kitchen.

At *La Folie*, Bergs bypasses all of the fancy shmancy molecular gastronomies and latest trends, giving his creativity full freedom. The result might go under such common names as "chicken club sandwich" (a huge and great-tasting portion for a mere EUR 4.60) or "classical Caesar salad" (EUR 4.00).

There are also less common tastes, as in the starter of salted cheesecake with sundried tomatoes (EUR 3.00), and the main course of pork fillet and black pudding with yellow carrot mash and cranberry sauce (EUR 9.00).

The one thing that *La Folie* has in common with the average countryside diner is that the prices are good, while the portion sizes are much larger. How they do it, I don't know, but perhaps that's not so important. Just go and take advantage of a great opportunity!

Address: Hospitāļu iela 2

Open:

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

① facebook.com/LaFolieChefsKitchen



KEY to RIGA

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

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

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

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

www.keytoriga.lv

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

+371 28370747 • +371 67225190 • info@keytoriga.lv

LIVE MUSIC DAILY





MAGNOLICA
www.magnolica-shop.com
Quality knitted woman's clothing
Made in Latvia

Stores

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

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

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

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



www.magnolica-shop.com
www.magnolica.eu

Outlook **FOOD & DRINK**



MOONSHINE

Bikes, beats and burgers

It was time for a late and lazy breakfast. I sat at a table in *Moonshine* and sipped my coffee. In walked some American visitors, displaying typically touristy confusion on their faces as they entered the establishment in the search for a good breakfast. Upon taking in the surroundings, their confusion melted into recognition and gratitude, as their eyes feasted on treasures of their own culture. They had found a safe haven that reminded them of home.

Moonshine is so completely and intentionally tacky that you cannot help but burst into a smile as soon as you enter. It is a place of motor bikes and music, and you can see that the owners are completely crazy about both. They have a *Harley Davidson* fashion store on the first floor, along with their own cute souvenir shop, which sports Elvis Presley, Marilyn Monroe and other memorabilia, its walls covered in pin-up girls. The first floor also has a garage bar with an energetic vibe that will appeal to everyone with an active mood and a nostalgia for the United States of the 1950s.

The second floor is more sophisticated and chic, though still very much in line with the overall 50s style. It is also the home of the main attraction: the stage. *Moonshine* started off hosting music events every night of the week. Although live music every night is great, the owners have now decided to go for quality over quantity. Upcoming events are meant to be rich in added value. They might celebrate the formation of a new duet, for example, or welcome relatively well-known foreign stars. This is not just a tourist spot to visit once and move on, but a musical location of some standing that serves very good food.

The menu has seven kinds of burgers with various juicy meats, as well as vegetarian

burgers. These are served on home-baked buns with the chef's specialty sauces, salads and greens. The result is a good mix of sweet, sour and lightly bitter flavours (around EUR 16 per burger). The burgers come with fries, too, of course!

Another specialty is the classic New York bean soup, where the serving is no less special than the taste. The soup plate is decorated with seasonal goods and served as a piece of art, which is then filled with the hearty soup in front of the diner (EUR 8). Enjoy the music, the food, the bikes and the tribute to mid-20th-century America!

Address: Kaļķu iela 12

Open:

Mon.-Sun.: 11:00 to the last guest

📞 moonshineriga.lv



 FB.ME/FIRSTRIGA | WWW.FIRSTDACHA.COM
ANDREJOSTAS STREET 2K - 3 | TEL. 26540555



ENJOY THE REAL TASTE OF LATVIA AT LIDO!



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

- » Enjoy **tasty Latvian meals** made from natural, fresh, high-quality ingredients, served quickly at an affordable price.
- » Spend a day at the **LIDO Leisure Centre** - one of the largest and most beautiful log buildings in Europe.
- » Welcome at the Family Garden, the biggest amusement park in Riga with **30 different attractions**, including the biggest inflatable maze in the Baltics.



WELCOME TO LIDO!

LIDO Leisure Centre
Krasta street 76, Riga
+371 67700000

LIDO Spice
Spice Shopping Centre,
Lielirbes street 29, Riga

LIDO Alus sēta
Tirgoņu street 6,
Riga

LIDO Vērmanītis
Elizabetes street 65,
Riga

For other locations refer to www.lido.lv

WELCOME ABOARD **airBaltic**



Go further, faster

*Built for speed, designed for comfort, **our new Bombardier CS300**. More space for each passenger and larger windows offer a more enjoyable experience, while faster flights take you to the destinations you've been longing to see. Take a ride in your new favorite airplane starting in 2016.*

106 *airBaltic* news / **108** Behind the scenes / **110** Extra services / **111** Meals / **112** PINS
115 Partners / **116** Schedule / **117** Fleet / **118** Routemap / **120** *airBaltic* in numbers

Follow us on:





Tropical Islands, Germany

- 1/ Fly with your kids to an autumn getaway
- 2/ Escape the winter to the beaches of Cyprus and Israel
- 3/ Start planning your skiing holidays
- 4/ Enjoy more convenient travel with Premium tickets
- 5/ We guarantee the lowest prices at airbaltic.com

1/ Fly with your kids to an autumn getaway

School has just started, but it's already time to plan what to do with the kids during the autumn school holidays. We have some great destinations where the whole family can have fun together.

Berlin is unbeatable for holidays with kids. Visit the famous Berlin Zoo, the Computer Games Museum or go to the enormous Tropical Islands water amazement park, which is 60 km from the German capital. Nonstop flights to Berlin operate from all

three Baltic capitals, with one-way ticket prices starting at EUR 29.

Another popular destination is **Paris*** Disneyland, with daily direct flights to the French capital operating from Riga and Tallinn. One-way tickets start at EUR 39.

If your kids like playing with *Lego* blocks, then you should go to **Billund**, home of the Legoland amusement park. Flights from Riga to Billund take place four times per week, with one-way ticket prices starting at EUR 39.

Children aged 2 to 11 can travel with a 25% discount on airBaltic flights. Infants (up to 2 years) get a 90% discount. To make your children's flying adventure even more special, order from the special kids' menu at airbalticmeal.com before the flight.

2/ 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. One-way ticket prices to Tel Aviv start at EUR 75 and to Larnaca at EUR 125.



Cyprus



© Chris Thomas

Skiing in Austria

3/ 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 29.

Take along your own ski equipment. Add it to your luggage while booking at airbaltic.com for EUR 34.99 and avoid the higher costs of onsite equipment rentals.

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.

4/ Enjoy more convenient travel with Premium tickets

airBaltic offers travellers a choice between three ticket types: Basic, Premium and Business.

Premium tickets are especially handy for those who prefer convenient and worry-free travel with all of the most essential services included in one ticket price.

You can check in your baggage, glide through fast-track security control at the airport in Riga and choose your preferred seat on the aircraft at no additional charge.

When booking your next flight at airbaltic.com, check out the Premium tickets displayed in the middle column of the flight booking engine.

5/ We guarantee the lowest prices at airbaltic.com

When buying airBaltic flight tickets, always check first at airbaltic.com. Buying directly through us, with no intermediaries involved, means that you will always get the lowest possible price for airBaltic flights.

Our low-fare calendar will help you to compare flight prices to your desired destinations within a one-week period, or even check the yearly calendar to see in which months the prices are the lowest.

The very best deals with the lowest possible prices are always marked with a cherry symbol at airbaltic.com.



Meet our new Bombardier CS300

Only a few months remain until the first new *Bombardier CS300* aircraft join *airBaltic's* fleet.

A NEW TRAVEL EXPERIENCE

Designed with the passenger's comfort in mind, the *C-Series* cabin provides space where it matters the most. Enjoy the greatest seat width and widest middle seat of a single-aisle commercial aircraft. Extra large windows provide additional natural light, and more than one window can be seen in each row. There is enough space for the carry-on baggage of every passenger, and the luggage bins are now lower, making them easier to reach. All this and more will ensure an even more pleasant flying experience.



THE NEXT GENERATION AIRCRAFT

Innovative design and the latest technologies have resulted in more convenience and comfort for passengers, along with an expanded aircraft flight range. This will allow *airBaltic* to take its customers further and bring them to more exotic locations. In addition, the *C-Series* aircraft flies faster than similar aircraft, requiring less time to bring travellers to their destination.



EXTRAORDINARY EFFICIENCY

Stringent environmental standards in a rapidly changing world. *C-Series* aircraft are the quietest commercial jet in production, while maintaining remarkably low rates of carbon emission.

New aircraft – new destinations!

Baltic Outlook asked Wolfgang Reuss, *airBaltic's* senior vice-president in network planning, about the introduction of the airline's new fleet of *Bombardier CS300* aircraft.



Wolfgang Reuss, SVP Network Management at *airBaltic*

You started to work at *airBaltic* when the arrival of the new *CS300* was relatively close at hand. Did you foresee the scale of the work to be done in introducing the new fleet, and did this play a role in your decision to join *airBaltic*?

Yes, I started working at *airBaltic* one year ago, when the preparations for introducing the *CS300* were ramping up. The closer we get to the actual delivery of our first aircraft this autumn, the more we have to do. It is indeed a lot of work for all of the departments, but at the same time, this is a very special and motivating project that has involved a true team effort, as it spans across all departments of our company.

The introduction of the *CS300* as such didn't play a direct role in my decision to join *airBaltic*, but it was one of many signs that this is a dynamic, modern and customer-focused airline. The airline's innovative spirit was one of my main motivations for joining *airBaltic*.

It depends on the airline, but usually the renewal of a fleet comes once every 20 years. Have you already been involved in a similar fleet introduction while working elsewhere?

I had been involved in refueling, fleet-planning and procurement projects before, but the introduction of a brand new aircraft to an airline that will be the very first to use it is extremely exciting, and certainly doesn't happen every day.

What would be the most important benefit of the *CS300* for you as a passenger?

I had the chance to see a prototype of the smaller *CS100* when it was here in Riga last year, and that was already a very spacious aircraft, with bigger windows than many other planes currently in operation and a vast improvement in terms of comfort. In the *CS300*, which is even larger, spaciousness will be the first feature that our customers will immediately notice when boarding one of our new aircraft.

The *CS300* is a leader in its class in many aspects. What is the most important benefit of the *CS300* for you as a senior network planner for the airline?

Reduced fuel consumption and other economic factors play a crucial role in network planning. These will further improve the competitiveness of our product and network.

What changes will result to *airBaltic's* network once the *CS300* is completely phased in?

We will gradually replace our *Boeing 737s* with the *CS300*, which will result in an undisputedly improved customer experience in many respects, mainly in terms of comfort and space. In addition, the new aircraft will be able to fly further without refuelling, which means that we have quite a few surprises in store during the coming years!

And finally, to which destination would you like to fly first on *airBaltic's* new *CS300*?

Let me keep that to myself. Otherwise, I would already reveal the launch destination of the *CS300* at *airBaltic*. **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. 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.



Welcome to our new autumn menu

If you are travelling in Economy Class, then check out our new Food & Drinks autumn menu for an even more delightful onboard experience.

In response to passenger demand, our chef's specials are back on the menu. Try the freshly made roast beef salad with Parito cheese, potatoes and horseradish dressing, or the croissant with ham, cheese and pickled cucumbers.

To savour a nourishing hot meal, choose from two options: goulash of beef and vegetables with potatoes, or coconut curry with chicken and rice. These can be enjoyed with tea or coffee and a sweet snack of your choice.

New additions are available in our snack section as well, including Nachos salted tortilla chips with tomato salsa. These can be taken together with a coke for a good price. Children will love the special treat for kids and gummy candy lovers – a pizza made of jelly candies of different shapes and flavours!

Pre-order a tasty meal for your flight at airbalticmeal.com

Choose from over 70 different meal options and pre-order up to 24 hours before your departure at airbalticmeal.com. You will be among the first to be served and will get exactly what you want.

Special offer

LATVIAN-STYLE CHICKEN BREASTS

Order this meal in September for any of your upcoming flights.

EUR 11.90
15.00





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

Let your kids collect pins

Children are welcome to start collecting PINS as soon as they reach two years of age and are enrolled in the program by their parents or legal guardians. The youngest members are issued with a special *airBaltic* PINS Young Pilot card, which allows children to collect PINS in the same way as adults.

airBaltic PINS Young Pilot cards do not have an expiry date. They can be exchanged for a standard PINS card on request when a child reaches 12 years of age.

Young Pilots can exchange their PINS for the same rewards that are available to any PINS member. On behalf of the child, PINS can also be redeemed by a Young Pilot's parents or guardians.

From time to time, Young Pilots will be provided with special exclusive PINS offers.

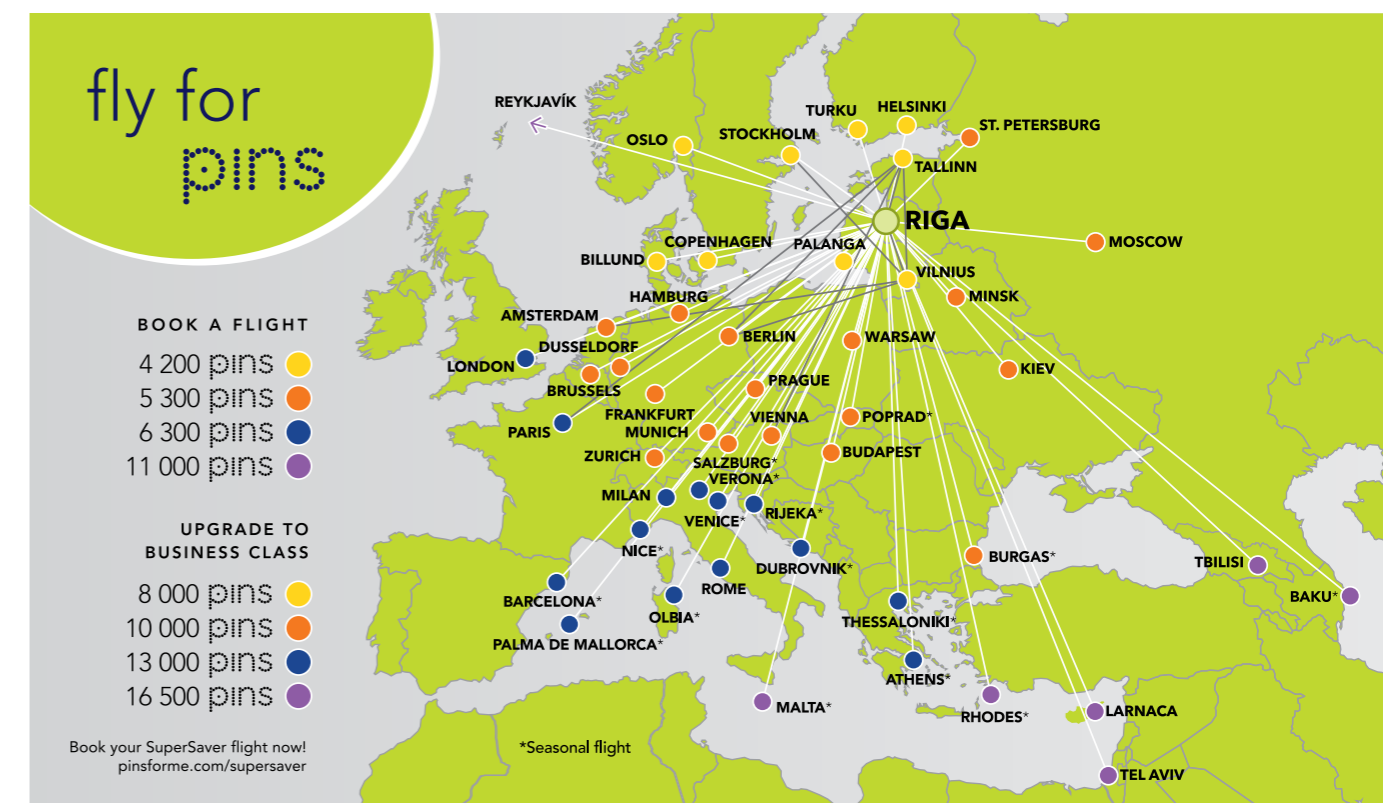


How to spend

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

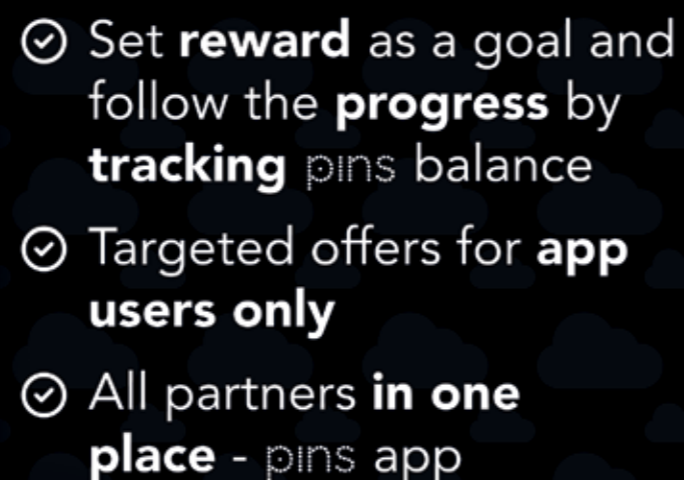
Spend on *airBaltic*

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



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

* Seasonal flight

 GET IT ON
Google Play

Legend:

- Beijing
- Tokyo
- Shanghai
- Hong Kong
-

airBaltic flight (green dot)

airBaltic flight in cooperation with SAS (blue dot)

SAS fliebt (light blue circle)

Booking connecting flights together in one ticket is the safest and most reliable way of air travel. Both airlines assume the responsibility for your connection and for taking you to your final destination. This means that you don't have to worry about delays and missed flight


Book your journey in one go at
airBaltic.com or flysas.com.

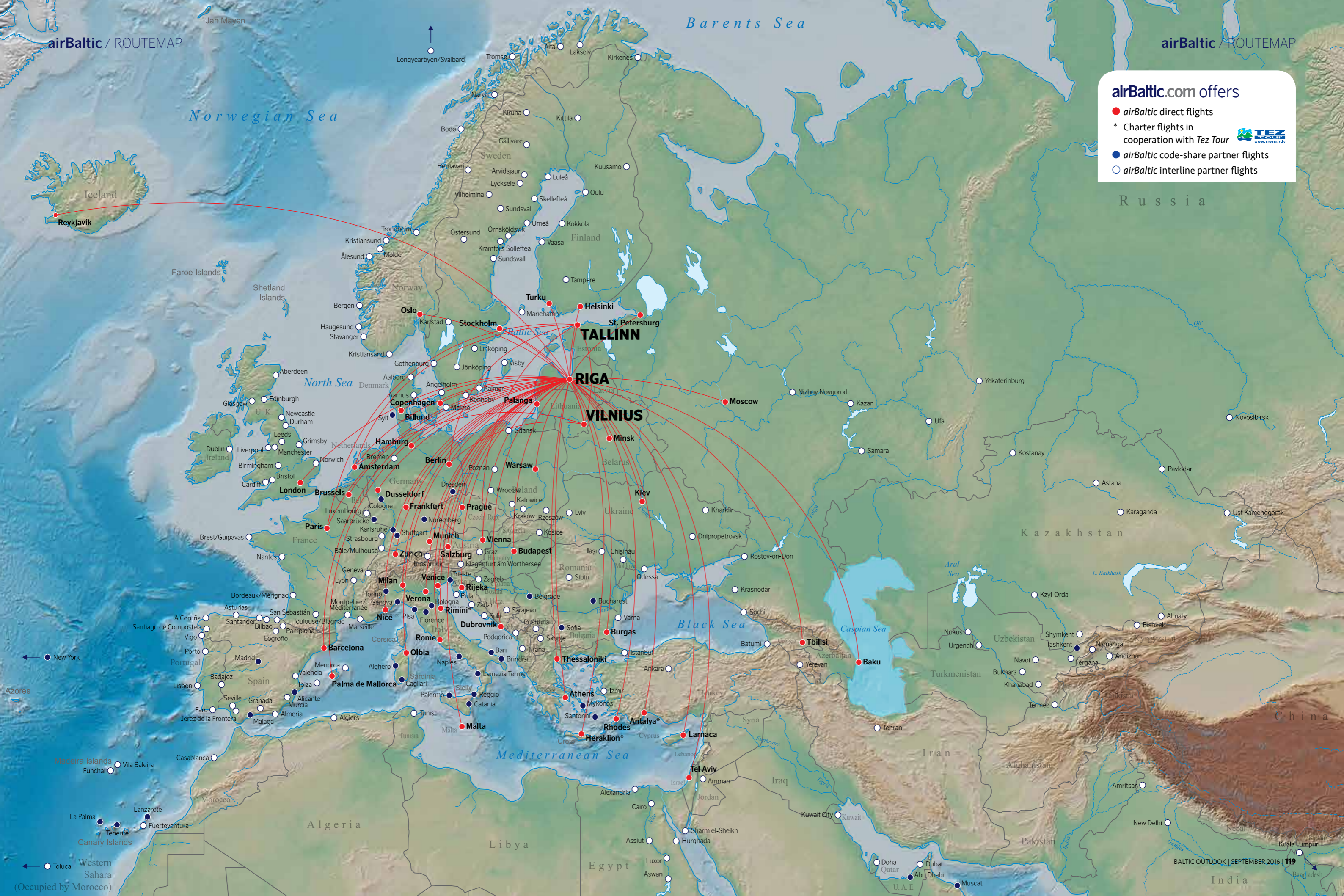
BALTIC OUTLOOK | SEPTEMBER 2016 | 115

Flights from RIGA						Flights to RIGA					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
AMSTERDAM						AMSTERDAM					
BT 617	RIX	AMS	123456-	07:40	09:05	BT 618	AMS	RIX	123456-	10:20	13:35
BT 619	RIX	AMS	12345-7	16:25	17:50	BT 620	AMS	RIX	12345-7	18:55	22:10
ATHENS						ATHENS					
BT 611	RIX	ATH	1--5--	23:15	02:35+1	BT 612	ATH	RIX	-2--6-	03:15	06:35
BARCELONA						BARCELONA					
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
BERLIN Tegel						BERLIN Tegel					
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
BILLUND						BILLUND					
BT 147	RIX	BLL	12345-7	12:20	13:20	BT 148	BLL	RIX	12345-7	14:40	17:30
BRUSSELS						BRUSSELS					
BT 601	RIX	BRU	12345--	06:25	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
BUDAPEST						BUDAPEST					
BT 491	RIX	BUD	12-45-7	12:20	13:45	BT 492	BUD	RIX	12-45-7	14:15	17:30
BURGAS / until Sep 10						BURGAS / until Sep 10					
BT 755	RIX	BOJ	-----6-	16:00	18:40	BT 756	BOJ	RIX	-----6-	19:25	22:00
						BT 756	BOJ	RIX	-3-----	19:55	22:30
COPENHAGEN						COPENHAGEN					
BT 131	RIX	CPH	123456-	07:30	08:10	BT 132	CPH	RIX	123456-	08:50	11:25
BT 135	RIX	CPH	1234567	12:30	13:10	BT 136	CPH	RIX	1234567	14:55	17:30
BT 139	RIX	CPH	12345-7	18:25	19:05	BT 140	CPH	RIX	12345-7	19:40	22:15
DUBROVNIK / until Sep 24						DUBROVNIK / until Sep 24					
BT 497	RIX	DBV	-2--6-	15:30	17:10	BT 498	DBV	RIX	-2--6-	18:15	22:00
DUSSELDORF						DUSSELDORF					
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
FRANKFURT						FRANKFURT					
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						
HAMBURG						HAMBURG					
BT 251	RIX	HAM	12345--	07:15	08:20	BT 252	HAM	RIX	12345--	08:50	11:45
BT 255	RIX	HAM	-----6-	12:20	13:25	BT 256	HAM	RIX	-----6-	14:25	17:20
BT 253	RIX	HAM	12345-7	18:05	19:10	BT 254	HAM	RIX	12345-7	19:40	22:35
HELSINKI						HELSINKI					
BT 301	RIX	HEL	123456-	07:40	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
KIEV						KIEV					
BT 400	RIX	KBP	12345--	07:20	09:10	BT 401	KBP	RIX	12345--	09:40	11:35
BT 402	RIX	KBP	-----6-	12:30	14:20	BT 403	KBP	RIX	-----6-	15:15	17:10
BT 404	RIX	KBP	12345-7	18:15	20:05	BT 405	KBP	RIX	12345-7	20:35	22:30
LARNACA						LARNACA					
BT 657	RIX	LCA	-----6-	23:55	03:45+1	BT 658	LCA	RIX	-----7	05:15	09:15
LONDON Gatwick						LONDON Gatwick					
BT 651	RIX	LGW	--3----	06:30	07:20	BT 652	LGW	RIX	--34-6-	09:30	14:15
BT 651	RIX	LGW	---4-6-	07:55	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						
MALTA / until Sep 25						MALTA / until Sep 25					
BT 739	RIX	MLA	-----7	22:50	01:30+1	BT 740	MLA	RIX	1-----	02:10	06:50
MILAN Malpensa						MILAN Malpensa					
BT 629	RIX	MXP	123456-	07:30	9:15	BT 630	MXP	RIX	12345--	10:05	13:45
			Sep 1-10						Sep 1-15		
BT 629	RIX	MXP	1234-6-	07:30	9:15	BT 630	MXP	RIX	1234---	10:05	13:45
			Sep 12-29						Sep 19-29		
						BT 630	MXP	RIX	-----7	18:20	22:00
									Sep 4-25		
MINSK						MINSK					
BT 412	RIX	MSQ	1-3---7	12:50	14:00	BT 413	MSQ	RIX	1-3---7	14:35	15:45
MOSCOW Sheremetyevo						MOSCOW Sheremetyevo					
BT 424	RIX	SVO	123456-	07:25	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
MUNICH						MUNICH					
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
NICE						NICE					
BT 695	RIX	NCE	-2-4-6-	15:45	17:50	BT 696	NCE	RIX	-2-4-6-	18:25	22:25
OLBIA / until Sep 17						OLBIA / until Sep 17					
BT 655	RIX	OLB	-----6-	15:25	17:40	BT 656	OLB	RIX	-----6-	18:20	22:35
OSLO						OSLO					
BT 151	RIX	OSL	123456-	08:05	09:00	BT 152	OSL	RIX	123456-	09:25	12:15
BT 159	RIX	OSL	1234567	12:30	13:25	BT 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
PALANGA						PALANGA					
BT 035	RIX	PLQ	1-3-5--	12:20	13:05	BT 032	PLQ	RIX	123456-	05:55	06:40
BT 033	RIX	PLQ	12345-7	23:05	23:50	BT 036	PLQ	RIX	1-3-5--	13:35	14:20
PALMA DE MALLORCA / until Sep 25						PALMA DE MALLORCA / until Sep 25					
BT 687	RIX	PMI	-----7	08:00	10:50	BT 688	PMI	RIX	-----7	11:40	16:20
PARIS Charles de Gaulles						PARIS Charles de Gaulles					
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
PRAGUE						PRAGUE					
BT 481	RIX	PRG	1234567	12:30	13:40	BT 482	PRG	RIX	1234567	14:30	17:35
REYKJAVIK / until Sep 24						REYKJAVIK / until Sep 24					
BT 169	RIX	KEF	--3--6-	08:30	09:35	BT 170	KEF	RIX	---4--7	08:10	14:55
RIJEKA						RIJEKA					
BT 495	RIX	RJK	1-----	08:00	09:25	BT 496	RJK	RIX	1-----	10:05	13:30
			Sep 5-19						Sep 5-19		
BT 495	RIX	RJK	-----5--	16:55	18:20	BT 496	RJK	RIX	-----5--	19:00	22:25
			Sep 2-23						Sep 2-23		

Flights from Riga						Flights to Riga					
Flight No	From	To	Days	Departure	Arrival	Flight No	From	To	Days	Departure	Arrival
ROME Leonardo da Vinci Fiumicino						ROME Leonardo da Vinci Fiumicino					
BT 633	RIX	FCO	1-----	13:00	15:05	BT 634	FCO	RIX	1-3-5--	17:50	22:00
BT 633	RIX	FCO	--3-5--	13:35	15:40						
STOCKHOLM Arlanda						STOCKHOLM Arlanda					
BT 101	RIX	ARN	123456-	07:10	07:25	BT 102	ARN	RIX	123456-	08:00	10:15
BT 105	RIX	ARN	12345--	12:05	12:20	BT 106	ARN	RIX	12345--	12:50	15:00
BT 107	RIX	ARN	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 722	RIX	TBS	1-4----- Sep 1-15	22:55	03:25+1	BT 723	TBS	RIX	-2-5----- Sep 2-16	04:10	06:45
BT 722	RIX	TBS	-----4----- Sep 2-22	22:55	03:25+1	BT 723	TBS	RIX	-----5----- Sep 2-23	04:10	06:45
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	-3-3-7-	07:50	12:20
						BT 772	TLV	RIX	-----5-----	08:20	12:50
THESSALONIKI / until Sep 23						THESSALONIKI / until Sep 24					
BT 595	RIX	SKG	-2-5--	23:15	02:10+1	BT 596	SKG	RIX	-3-6-	03:40	06:35
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	8:20	BT 350	VNO	RIX	123456-	05:50	6:40
BT 343	RIX	VNO	12345--	12:15	13:05	BT 342	VNO	RIX	1234567	10:40	11:30
BT 345	RIX	VNO	-----7 Sep 18-25	12:25	13:15	BT 344	VNO	RIX	12345--	13:30	14:20
BT 345	RIX	VNO	-----7 Sep 7-11	13:50	14:40	BT 346	VNO	RIX	-----7 Sep 18-25	13:40	14:30
BT 345	RIX	VNO	-----6-	14:25	15:15	BT 346	VNO	RIX	-----6 Sep 10-	14:40	15:30
BT 345	RIX	VNO	12345--	15:30	16:20	BT 346	VNO	RIX	-----7 Sep 4-11	15:05	15:55
BT 347	RIX	VNO	12345--	18:20	19:10	BT 346	VNO	RIX	123456-	16:45	17:35
BT 347	RIX	VNO	-----6-	18:50	19:40	BT 346	VNO	RIX	123456- Sep 1-9	16:45	17:35
BT 347	RIX	VNO	-----7	20:35	21:25	BT 348	VNO	RIX	123456- Sep 12-30	21:25	22:15
BT 349	RIX	VNO	1234567	23:05	23:55	BT 348	VNO	RIX	-----7	21:50	22:40
VENICE / until Sep 12						VENICE / until Sep 12					
BT 627	RIX	VCE	1-4---	16:00	17:40	BT 628	VCE	RIX	1-4---	18:30	22:05
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	10:00	13:20
BERLIN Tegel						BERLIN Tegel					
BT 201	TLL	TXL	-2-4-7-	13:55	14:50	BT 202	TXL	TLL	-2-4-7-	15:20	18:10
PARIS Charles de Gaulles						PARIS Charles de Gaulles					
BT 689	TLL	CDG	1-3-5--	15:55	17:55	BT 690	CDG	TLL	1-3-5--	18:40	22:35
VIENNA						VIENNA					
BT 207	TLL	VIE	--4-7-	18:45	20:05	BT 208	VIE	TLL	--4-7-	20:40	23:55
VILNIUS						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	-3-3--	07:35	09:35	BT 610	AMS	VNO	-3-3--	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

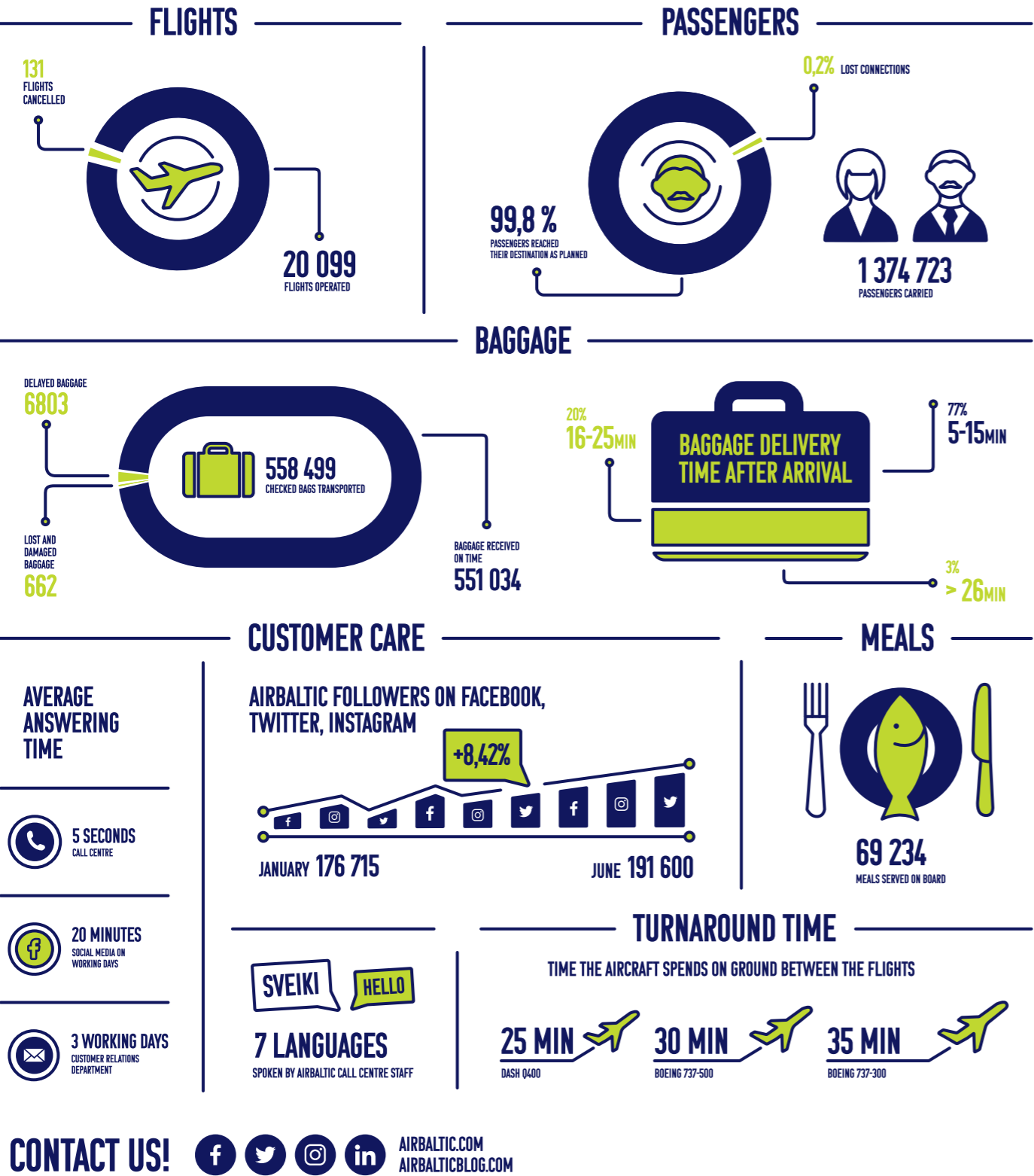
airBaltic.com offers

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



— WE ARE HAPPY TO SERVE YOU! —

airBaltic January – June 2016



By phone:
90001100 (from Latvia, 0,52 EUR per minute)
890015004 (from Lithuania 0,59 EUR per minute)
17107 (from Estonia, 0,51 EUR per minute)

0600411015 (from Finland, 0,64 EUR per minute)
+371 67229696 (from Germany, international calling rates apply)
+371 67006006 (other countries, international calling rates apply)

By post:
Air Baltic Corporation / Tehnikas iela 3 / Rīga LV-1053, Latvia

Ask for the customer feedback form on board or in airBaltic Ticket Office in Riga International Airport



LIVE MUSIC RESTAURANT & PIN UP PUB

American flavour / Latvian cuisine / Chef's Seasonal Menu



♦ RIGA, 12 KALKŪ STREET, ♦ 371 67 222203; ♦ 371 26 656368 ♦ info@moonshineriga.lv ♦ moonshineriga.lv ♦



CHOPARD BOUTIQUE RIGA
Elizabetes 69, +371 6750 6666

HAPPY SPORT
Chopard