

Chef Jānis Zvirbulis

riginally 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.

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









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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 Rumene 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