

CULINARY ROUTE

EN

TASTE HANSEATICA



LATVIA

ESTONIA



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Get inspired by historical food heritage and try the recipes from the first cookery book in Latvian "Tā pirmā pavāru grāmata, no vāces grāmatām pārtulkota" ("The First Cookery Book Translated from German Books"), published in 1795 by the German priest of Rubene Christoph Harder. Look for them: .

Try other great Flavours of Livonia dishes:
www.flavoursoflivonia.com



At each object, you will find a brief description, opening hours, contact information, as well as the geographic coordinates and the location on the map.

Please note that some of these objects are not always open and are subject to prior reservation (see the symbol "Subject to Previous Reservation").

All the aforementioned locations are marked on the Latvian and Estonian map (scale 1:800 000).



Explanation of pictograms

- Book your visit in advance
- Place with specific working hours you need to determine in advance
- Visitors are welcome "from-to months of the year"
- Accommodation available
- Culture mark "Latvian Heritage"
- Environmental quality mark "Green Certificate"
- Estonian Ecotourism Quality Label
- Food producer offering tasting and purchase of products
- Catering, serving meals
- Food producing and serving meals

LATVIA AND ESTONIA just celebrated the 100th birthday of their independent states. But many centuries ago, they both formed Livonia, the trade routes of which ran through the legendary Hanseatic League cities. The historical heritage of the time – the street network, cobblestone pavement, churches and bustling marketplaces – allows every citizen of such European countries as Germany, Denmark, Sweden, Poland and others to feel at home in every Hanseatic city.

Nowadays, the innkeepers, craftsmen, food producers and merchants of these towns and surrounding countryside are waiting for visitors from far and near, offering meals that combine ancient traditions with new ideas and opportunities. Local food can be described as clean, fresh and fair, mostly using locally grown produce or products harvested in the wild.

Our countries are small, everything here is close and personal. You can look into the eyes of a farmer who has grown and grinded rye for your dishes. You can caress the cow whose milk was added to your breakfast coffee by the hostess. You can shake hands with the baker, who cuts and gives you a piece of delicious rye bread. You can smell honey by listening to the bees in a flowering meadow. You can watch the river at sunrise, while a fisherman patiently waits for his catch. You can walk in the woods and pick berries or mushrooms. And understand how it all connects us with the older days.

We are blessed with four seasons. Spring comes with freshness and greenery, summer with multi-coloured berries and vegetables, autumn with grain and root vegetable harvest, winter with oven-baked stews to keep warm. The centuries-old traditions of fermentation, salting and drying add characteristic tastes to our cuisine. Bounties of nature from the forests, rivers, sea, gardens and countryside meet the spices that found their way to Livonia during the time of the Hanseatic League. Dishes are often served on tableware made from local clay by burning it according to ancient methods. There is a linen tablecloth on the table and a lot of wildflowers in the vases. That's who we are – close to nature, a part of nature itself.

Remembering the history of the Hanseatic League, you can enjoy 80 culinary stops – taverns, farms, manors, old castles, mills and small food factories in Latvia and Estonia along the "Taste HansEATica" Route. Often, travelers learn new things about preparing local food – knead bread dough, mix fresh cheese or get some insight into the secrets of fish smoking. You can visit beer breweries and find out how traditional beer is made. When ordering tastings, guests can enjoy a variety of dishes and drinks, thus getting a more diverse experience of the local cuisine. We believe that the way to a heart is through the stomach! Looking forward to meeting you!



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LATVIA

1 STRAUPE FARMERS' MARKET

"Vecpasts", Straupes pag., Pārgaujas nov.
+371 29464946, www.strauestirdzins.lv
GPS: 57.32511, 24.9186

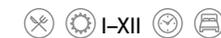
The market is organised in Straupe, Horse Post. It operates under the brand name Earth Markets, created by a prestigious international association called Slow Food, offering good and clean produce. Straupe Horse Post kitchen operates during the farmers' market. Food with a background and history.



2 UNGURMUIŽA RESTAURANT

Ungurmuiža, Raiskuma pag., Pārgaujas nov.
+371 25652388, www.ungurmuiza.lv
GPS: 57.36277, 25.08724

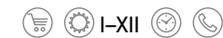
Baroque-style wooden manor house complex. The restaurant's chefs were inspired by the menu written by the manor house owner Helen Julian in the 18th century. You can enjoy linden blossom tea and flatbread in the Tea House of the manor.



3 Brewery RAISKUMA LABUMU DARĪTAVA

"Rūķi 1", Raiskuma pag., Pārgaujas nov.
+371 20370370, FB: raiskumietis
GPS: 57.31179, 25.15745

Self-made beer. Self-baked sour bread. Traditional meat smoked in alder.



4 CĒSU CASTLE

Pils laukums 9, Cēsis, +371 26576111,
www.cesupils.lv, GPS: 57.31323, 25.27138

Cēsis Castle (13th century – 16th century) is a former Livonian Order Castle and Master's residence. In the summer, various craftsmen and activity centres operate in the castle's territory. In the medieval kitchen garden you can meet a gardener who grows vegetables, spices and medicinal herbs. Theatrical performances with real medieval feasts.



5 Bakery and store CĒSU MAIZE

Rīgas iela 18, Cēsis, +371 26412803,
www.cesumaize.lv, GPS: 57.31204, 25.27212
Self-baked bread in the old town of Cēsis. Baker's stories about baked bread.



6 Café PRIEDE

Rīgas iela 27, Cēsis,
+371 27212727, FB: kafepriede
GPS: 57.31124, 25.27071

Bright and cosy cafe. You can feel the warm pine wood in tables and interior details, and some dishes are served on wooden boards. Latvian seasonal dishes.



26

MILK SOUP

Bring to boil the amount of milk required for the soup. Add a small amount of breadcrumbs, roughly grated cinnamon, sugar, salt, and some lemon zest, and let it boil for a while. Then strain it so that the soup becomes thick. Bring it back to boil and add whipped egg yolk. Soak some bread slices in previously boiled milk and pour this thick milk soup over them.



**7 Household product shop
PIE KARLĪNES**

Rīgas iela 21, Cēsis
+371 26587777, FB: PieKarlines
GPS: 57.31143, 25.27171

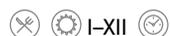
Artisan delicacies. Green cocktails, freshly squeezed juices, smoothies. Craftsmen products.



8 Restaurant JĀŅOGA

Valmieras iela 21a, Cēsis
+371 28309298, FB: JanogaCesis
GPS: 57.31899, 25.2862

Modern Latvian flavours. Personal attitude. The menu is rich with fish dishes. Café uses plenty of local greens, vegetables, there is a wide variety of meat and cheese dishes.



**9 Maker of alcoholic beverages
VESELĪBAS LABORATORIJA**

Kalna iela 5, Līvi, Drabešu pag., Āraišu nov.
+371 26300072, www.veselibaslaboratorija.lv
GPS: 57.28367, 25.25164

Spirituos drinks, distillates and vodka from Latvian berries and plants. Tours are available, an opportunity to taste various beverages.



10 Hotel KĀRĻAMUIŽA

Kārļi, Drabešu pag., Amatas nov.
+371 26165298, www.karlamuiza.lv
GPS: 57.24055, 25.21212

Peace, calm and harmony. Cozy accommodation in a family-run hotel. Gorgeous landscapes. Countryside restaurant.



11 ĀRAIŠI WINDMILL

"Vēdzimnavas", Drabešu pag., Amatas nov.
+371 29238208, FB: AraisuVejdzimnavas
GPS: 57.24813, 25.27077

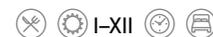
Windmill. Grains, flour and groats. The hostess offers a special "Millers lunch" from grains milled in Āraiši windmill.



12 Restaurant JONATHAN

"Ezerputni", Amatciems, Drabešu pag., Amatas nov.
+371 25606066
Jonathanspahotel.com
GPS: 57.22518, 25.30314

Five-star hotel in a charming landscape with sophisticate menu. *White Guide Baltic* 2019.



13 Tavern PIE DZIRNAKMEŅA

Ieriķi, Drabešu pag., Amatas nov.
+371 64170089
www.ierikudzimnavas.lv
GPS: 57.2089, 25.1701

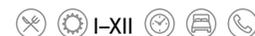
Mill pub. Delicious and healthy dishes. Freshly baked pastries and cakes. Walks along nature trails.



14 Restaurant KANNAS

Annas, Zaubes pag., Amatas nov.
+371 64180700
www.annashotel.com
GPS: 57.03774, 25.36708

The restaurant is located in the design hotel "Annas Hotel". Delicious local and seasonal dishes. *White Guide Baltic* 2019.



15 Farm OZOLIŅI

"Annas Ozoliņi", Zaubes pag., Amatas nov.
+371 26428082
www.ozolini.lv
GPS: 57.0356729, 25.4108112

Herbal tea farm. Healing herbal tea workshop. Making of mandala from selected tea plants.



16 Company GUSTS APINIS

"Cimbuļi", Skujenes pag., Amatas nov.
+371 29208644
gustsapinis.lv
GPS: 57.0182232, 25.4252142

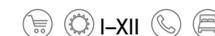
A farm in picturesque landscape. Gluten-free grains – buckwheat, quinoa, amaranth. Thematic events and tastings.



17 Holiday home and organic farm INDRĀNI

Skujenes pag., Amatas nov.
+371 29 455 715
www.zsindrani.lv
GPS: 57.09122, 25.49604

The family farm grows and processes organic products – vegetables, fruits, jams, syrups, candied fruits, dried herbs, teas.



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BUTTER-FRIED VEAL

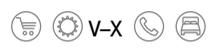
Cut thin veal cutlets from the portion of the hipbone, pound them on both sides, lightly dredge them in flour, and fry them in butter until brown. When serving, add some pressed lemon juice to the brown butter and pour some more butter over the meat.





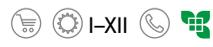
18 Countryside Farm ELKAS KALNA SAIMNIECĪBA
Māles-3, Māļi, Skujenes pag., Amatas nov.
+371 29475811, FB:elkas kalna saimniecība
GPS: 57.08331, 25.58985

A farm surrounded by pure nature, next to the Gauja riverhead. Meals made of ecologically clean products, cooked on live fire. Herbal teas. Plant powders for health.



19 Garlic production plant and store LATVIJAS ĶIPLOKS
Cēsu iela 4, Rauna, Raunas pag., Raunas nov.
+371 2241245, FB: Latvijas-Ķiploks
GPS: 57.33114, 25.6075

Garlic from traditional to unusual flavours. A story about the value of garlic. Tastings.



20 Cheese and pasta factory SIERA RAŽOTNE
Parka iela 4a, Rauna, Raunas pag., Raunas nov.
+371 22014583
www.sierarazotne.lv
GPS: 57.33093, 25.61945

The only producers of Green cheese in the Baltics. Produces two types of grated cheese – with herbs and garlic, ghee butter, home-made pasta and spicy snacks – cheese bites. Offers tasting and excursions.



21 Farm MAIZES MĀJA
"Krūmiņi", Liepas pag., Priekuļu nov.
+371 26887921
FB: Maizesmaja
GPS: 57.36364, 25.399145

Farm where you can gain joy, strength and vitality! We offer pie parties and bread baking activities.



22 Outdoor Pizzeria/Pizza Baking School VĪNKALNI
"Vīnkalni", Kauguru pag., Beverīnas nov.
+371 29491187
www.vinkalniesi.lv
GPS: 57.4775, 25.44505

Latvian farmhouse and landscape. Delicious food. An open-air pizzeria.



23 Winery MATILDE
"Bilderi", Kocēnu pag., Kocēnu nov.
+37126457057, FB: Vīna-darītava-Matilde
GPS: 57.48383, 25.36276

Winery offers a variety of unique wines made from berries and flowers from the garden, meadow, forest and marsh. A tour of the winery and tasting.



24 Farm SILKALNI
"Silkalni", Vaidavas pag., Kocēnu nov.
+371 29432176
GPS: 57.4390806, 25.2425441

Medicinal plants on a farm, in the forest and meadow. Plants for health: tea, food, sauna. Tips and recipes of hostess.



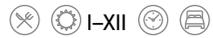
25 Company DABAS SPĒKS
"Pļaviņas", Stalbes pag., Pārgaujas nov.
+371 29126874, FB: dabasspeks
GPS: 57.4887028, 25.0962606

Mixes of seeds and nuts. Special delicacy – patriotic scones. Stories, recipes, tips.



26 Hotel and restaurant DIĶĻI PALACE
Diķļi, Diķļu pag., Kocēnu nov.
+371 64207480
www.diklupils.lv
GPS: 57.59745, 25.10224

The Neo-Baroque Palace was built in 1896, now hosting a four-star Superior class hotel and a sophisticated restaurant. It offers modern interpretations of rural Vidzeme cuisine – pumpkins and apples from the neighbourhood, rabbits and lambs reared by caring farmers, fish caught in the castle's pond or nearby lake. *White Guide Baltic* 2019.



27 Farm KAŅEPĪTES
"Kaņepītes", Kocēnu pag., Kocēnu nov.
+371 28615485, FB: kanepites
GPS: 57.5471635, 25.2811267

A grain's path from the field to the table. Organically grown grains, herbs and legumes. Different flour mixtures.



28 Farm ZILŪŽI
"Zilūži", Bērzaines pag., Kocēnu nov.
+371 26670067, www.grasbergs.lv
GPS: 57.59533, 25.24217

Excellent quality milk. Delicious dairy products. Brand "Grasbergs". Milk tour around the farm. Tastings.



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GOOSE WITH CAULIFLOWER

After having prepared the goose, position it and wrap it with a yarn to prevent disintegration during cooking so that the goose remains as initially positioned. Boil it in water combined with salt, onions, and herbs. Serve with previously boiled cauliflower arranged around the goose.





29 Guest house LANTUS

“Lantus”, Bērzaines pag., Kocēnu nov.
+371 29214406, www.laukumaja.lv
GPS: 57.6331279, 25.2432692

Old country house. Accommodation with dinner and breakfast. In the old barn building, there are spacious celebration rooms with simple elegance.



30 Restaurant VECPUISIS

Leona Paegles iela 10, Valmiera
+371 26110026
vecpuisis.lv
GPS: 57.53629, 25.41798

A place of joy, peace and relaxation. A menu for all tastes. Pleasant interior and great atmosphere. Next to the restaurant is the Valmiera Concert Hall.



31 Café BASTIONS

Bastiona iela 24, Valmiera
+371 64225502, FB: Kafejnīca-Bastions
GPS: 57.53949, 25.4227

Café is located in the historic centre of Valmiera. Offers delicious and quick meals. During summer, enjoy your meal on the beautiful outside terrace overlooking Lake Dzirnava.



32 Restaurant RĀTES VĀRTI

Lāčplēša iela 1, Valmiera
+371 64281942, www.ratesvarti.lv
GPS: 57.53902, 25.42522

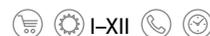
Cosy family restaurant. Menu with traditions. Thorough meals for all types of gourmets. Local products. Accents of world spices. Summer garden.



33 Valmiera Museum Medicinal and Herbal Garden

Pilskalna iela 2, Valmiera
+371 64207635
valmierasmuzejs.lv
GPS: 57.5384, 25.42823

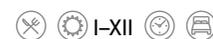
The garden is located on the very bank of the River Gauja. 12 square planting beds. Herbs and medicinal plants. Tastings, stories of knowledgeable museum staff. Open for visitors 24/7.



34 Hotel WOLMAR Restaurant AGNESE

Tērbatas iela 16a, Valmiera
+371 64207304, www.hotelwolmar.lv
GPS: 57.5434, 25.43067

Restaurant Agnese takes you on a culinary tour around the world. Latvian cuisine – world cuisine. Exquisite and elegant banquets. Talking parrot.



35 Brewery VALMIERMUIŽAS ALUS

Dzirnavu iela 2, Valmiermuiža, Valmieras pag., Burtnieku nov.
+371 20264269, www.valmiermuiza.lv
GPS: 57.55552, 25.43174

Small manor brewery where live beer is slowly brewed. The granary of the manor house offers a Beer Boutique and Valmiermuiža Beer Kitchen, allowing guests to discover how to pair beers with various foods. We also provide an insightful tour in the brewery and tasting.



36 Hemp farm ADZELVIEŠI

“Adzelvieši”, Burtnieku pag., Burtnieku nov.
+371 29253507, www.adzelviesi.lv
GPS: 57.73174, 25.32908

Hemp’s path from the field to the table. Tours and tastings. Stories and folk songs.



37 Brewery BRENGUĻU ALUS

“Abula”, Brenguļu pag., Beverīnas nov.
+371 29268927, FB: brengulualus
GPS: 57.54845, 25.54775

Traditional Latvian light and dark beer brewed by old and unique recipes. Beer garden and Latvian dishes in summer.



38 Chocolate factory and store R CHOCOLATE

“Zelta Auns”, Trikātas pag., Beverīnas nov.
+371 29393881, www.rchocolate.lv
GPS: 57.54311, 25.70877

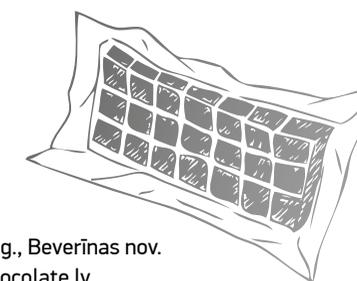
Chocolate bars with nuts, hemp and other additives. Chocolate truffles. Handmade. Workshops.



39 Farm VECKŪKURI

Cāliši, Jērcēnu pag., Strenču nov.
+371 29243070
mans-piens.lv
GPS: 57.6423863, 25.5493820

Cow farm and raw milk products. Brand “Mans piens”. Yoghurt. Butter and cheese balls with additives. Fresh cheese desserts with berries.

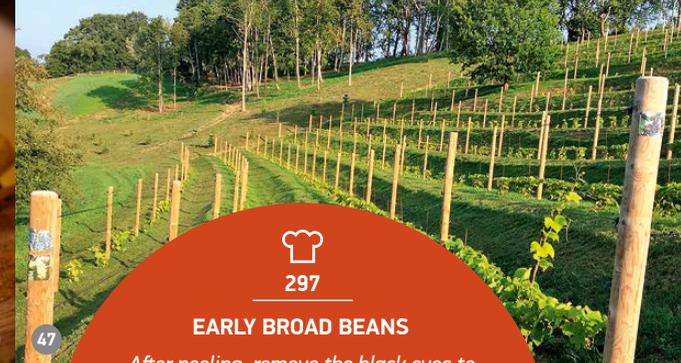


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FRICASSEE OF EEL

For this recipe, smaller previously skinned or cleaned eels can be used. Heat some butter, add slightly seasoned chopped onions, and fry until light brown. Add eels and let them simmer. Add a little water, if necessary. Add some egg yolks, wine vinegar, salt, and chopped parsley and cook until thick.






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EARLY BROAD BEANS

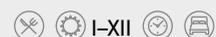
After peeling, remove the black eyes to prevent the bitter flavour, and rinse the beans. Bring the water to boil, add the beans and a little salt, and keep boiling until ready. Discard the water used for boiling. Add medium-sized piece of butter, which has been previously mixed with some water and whipped, as well as finely chopped parsley, salt, and a little pepper, and stew the beans. Serve with any garnish you desire.

ESTONIA

40 Hotel Metsis restaurant HUNTERS HALL

Kuperjanovi 63, Valga, Valgamaa
+372 7666050, www.hotellmetsis.com
GPS: 57.781134, 26.049694

On the restaurant menu you will find both game meat and fish dishes, which are mostly made from local ingredients.



41 Farm METSIK ELU

Kalde talu, Kaagjärve küla, Valga vald, Valgamaa
+372 5255137, www.metsikelu.ee
GPS: 57.760873, 26.209978

This farm rears goats and produces various goat's milk dairy products, including goat's cheese. The farm also grows potatoes, juicy strawberries and other products.



42 Herb farm ÖÖBIKU

Ööbiku talu, Tsigumäe küla, Valga vald, Valgamaa
+372 5295578, www.taimetee.ee
GPS: 57.595602, 26.315974

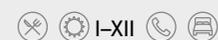
Farm is located in an ecologically clean area and is engaged in the cultivation and further processing of herbs, berries and vegetables using organic methods.



43 Tourism farm KAKULAANE

Lauküla, Otepää vald, Valgamaa
+372 53505056, www.kakulaane.eu
GPS: 57.883811, 26.343716

At the farm you can enjoy delicious food, catch fish and go to the sauna. Both lovers of active recreation and people simply looking for a pleasant way to spend time will find suitable activities.



44 Restaurant VIDRIK

Sangaste loss, Lossiküla, Otepää vald, Valgamaa
+372 58161151, www.sangasteloss.com/vidrik/
GPS: 57.901955, 26.280294

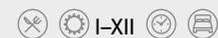
Centre stage on the menu of the restaurant is devoted to premium quality game meat dishes. Fish lovers will enjoy just caught Siberian sturgeon from the pond of castle.



45 SANGASTE RUKKI MAJA

Valga mnt 11, Sangaste, Otepää vald, Valgamaa
+372 5237637, www.rukkimaja.ee
GPS: 57.925234, 26.326882

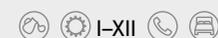
In the rye restaurant you can taste dishes prepared from Sangaste rye and local products – starting from soups to desserts.



46 Farm KUNSTIMÄE

Risttee küla, Otepää vald, Valgamaa
+372 5058231, www.kunstimae.ee
GPS: 57.961747, 26.400678

The farm is located in a beautiful place by the river, the food there is delicious. The farm grows and processes hemp products.



47 Wine cellar MURIMÄE

Murimäe, Truuta küla, Otepää vald, Valgamaa
+372 5065864, www.murimaevein.ee
GPS: 57.984858, 26.576557

A marvellous wine cellar offers wine from the best grapes in Estonia. They produce wine from grapes, berries and fruits, organises wine tastings and workshops.



48 Restaurant PÜHAJÄRVE of GMP CLUBHOTEL

Tennisevälja 1, Otepää, Valgamaa
+372 5073374, www.clubhotel.ee
GPS: 58.046219, 26.468794

The restaurant is announced by *White Guide Baltic 2019* and is located on the shore of the beautiful Lake Pühajärv. You can enjoy impeccable dishes prepared from fresh local ingredients and take part of special culinary events.



49 Restaurant UGANDI RESTO

Lipuväljak 24, Otepää, Valgamaa
+372 58334422, www.ugandiresto.ee
GPS: 58.057386, 26.498010

Ugandan Resto is a restaurant with a stylish interior, tasty food and friendly service. Meals are prepared from fresh, premium local products.



50 Café UGANDI

Tartu mnt 1a, Otepää, Valgamaa
+372 6001413, www.ugandikohvik.ee
GPS: 58.058282, 26.495145

Café Ugandi is a cosy place, filled with a warm atmosphere, pleasant feelings, pure and delicious flavours. As soon as you arrive, you will feel the aroma of premium quality coffee and sweet pastries.



51 Hemp and buckwheat products TARMERE

Alliku 7, Puka, Otepää vald, Valgamaa
+372 56537225, www.estecofood.eu
GPS: 58.052214, 26.222581

Innovative and delicious hemp and buckwheat products – tasty and good for the digestive system.

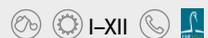




52 HELLENURME WATERMILL MUSEUM

Hellenurme küla, Elva vald, Tartumaa
+372 5205142, www.veskimuseum.ee
GPS: 58.136817, 26.386552

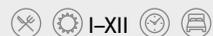
The only operating windmill of this type in Estonia allows you to follow the bread making process from start to finish. You will see how grain is turned into flour and afterwards you will be able to bake your own bread in the bakery.



53 Motel & Camping WAIDE

Käo küla, Rõngu vald, Tartumaa
+372 5204219, www.waide.ee
GPS: 58.220181, 26.3685664

Motel Waide is like a small village. Local food here is always respected, using home-grown ingredients (vegetables, herbs, salads) as much as possible.



54 Farm PIIRIKIVI

Piirikivi, Kulli küla, Elva vald, Tartumaa
+372 56867902
FB: Piirikivi Talu Oü
GPS: 58.43223, 26.93813

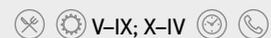
A small producer who is known for growing strawberries as well as smoking and marinating fish in Estonian style. In addition, they offer homemade mead and house wine and various meat products.



55 Café of LUKE MANOR GARDENER'S HOUSE

Luke mõis, Luke küla, Nõo vald, Tartumaa
+372 55689096, lukemois.ee
GPS: 58.2427285, 26.5745964

The café in the Gardener's House of Luke Manor, situated in one of the best preserved manor parks in South Estonia, offers delicious local dishes as well as beautiful views of the serene surroundings.



56 ESTONIAN AGRICULTURAL MUSEUM

Pargi 4, Ülenurme, Tartumaa
+372 7383810, epm.kovtp.ee
GPS: 58.316654, 26.724342

Get acquainted with Estonian rural culture! You can take part in educational programmes as well as culinary courses. In the museum café you can taste dishes prepared from the produce grown in the museum's garden and nearby farms.



57 ANDRE Cheese Farm

Talvikese küla, Kambja vald, Tartumaa
+372 53049809, www.andrefarm.ee
GPS: 58.187227, 26.819026

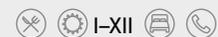
You can see the cows up-close and observe the milking process, buy and taste organic cheese as well as other local organic products from the farm and nearby. One of cheeses is globally renowned as the best cheese in the world!



58 SÄÄNIKU farm Holiday Centre

Mäeselja küla, Elva vald, Tartumaa
+372 56659816, www.ugaraja.ee
GPS: 58.327797, 26.338072

A great place to spend time with your family, away from the hustle and bustle of the city. Visitors can enjoy leisure activities and the surrounding nature, and taste the homemade beer and bread.



59 Farmer's market in LÕUNAKESKUS

Ringtee 75, Tartu, Tartumaa,
+372 5534002
www.taluturg.ee/lounakeskuse-taluturg/
GPS: 58.358088, 26.678860

Farmer's market sells Estonian produce or products made from local ingredients, most of the goods are from the southern part of Estonia. There is also a cosy café where you can enjoy meals made from products that the market offers.



60 Pub ÜKSTEIST

Kesk 10, Elva, Tartumaa
+372 7303616, www.pubi11.ee
GPS: 58.222344, 26.410967

This cosy tavern will not only provide you with a delicious meal, but also a friendly atmosphere. The outdoor terrace is also available during the summer season.



61 Restaurant UMB ROHT

Ülikooli 7, Tartu, Tartumaa
+372 7440055
www.umbroht.ee
GPS: 58.379710, 26.722434

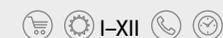
Cosy restaurant where chefs find inspiration in the local flora and fauna, offering forgotten flavours in any season. The restaurant values wonderful pairing of various flavours with the best wine.



62 Beer museum A. LE COQ

Laulupeo pst 15, Tartu, Tartumaa
+372 7449711
www.alecoq.ee/ollemuseum/museum/
GPS: 58.38602, 26.708440

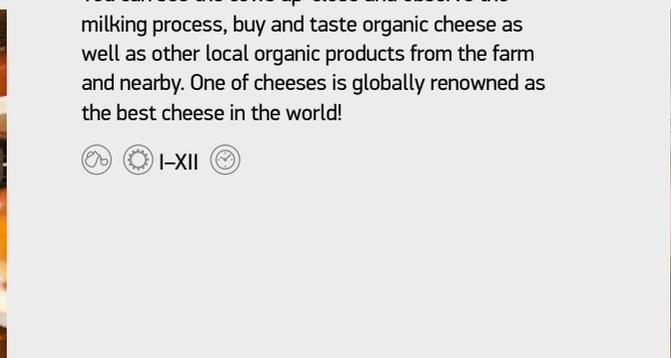
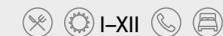
At Estonia's oldest and largest beverage producer you can get acquainted with the history and culture of brewing beer, modern production as well as taste the local beverages. The museum shop has a selection of products, snacks as well as various souvenirs.



63 Health and wellness centre LOODUS BIOSPA

Tilga tee, Muri küla, Luunja vald, Tartumaa
+372 509 3581
www.loodus.net
GPS: 58.40767, 26.82496

The idea of the centre is to strengthen health by using clean food, so here you can enjoy delicious meals from slightly processed, vitamin-rich foods. The centre mainly uses fresh products from the garden of the centre and local farms.





64 MAITSEELAMUSE KODA

Lombi talu, Põldmaa küla, Vara vald, Tartumaa
 +372 53934648,
 FB: Maitseelamusekoda
 GPS: 58.495139, 27.209861

They offer cooking workshops where participants will learn to prepare meals from local raw ingredients the favourite recipes of the Lake Peipus area. The workshops are mainly organised outdoors and also during winter - they can even take place on the frozen Lake Peipus.



65 Gallery VORONJA garden café and onion jams

Kesk 22, Varnja alevik, Tartumaa
 +372 58844909, voronjagalerii.ee
 GPS: 58.4960158, 27.237412

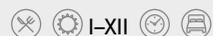
A small garden café operates with a menu inspired by local ingredients. Customers can buy Voronja onion jam, chocolate sauce and other seasonal products.



66 Restaurant of ALATSKIVI CASTLE

Lossi 10, Alatskivi, Tartumaa
 +372 53032485,
 www.lossirestoran.eu
 GPS: 58.603618, 27.129844

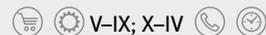
The rich history of the Alatskivi manor house connects Estonian peasant culture, Baltic-German culture and Scottish culture depicted in the manor's architecture. The restaurant of the castle serves local specialities, offering its visitors a unique combination of the three completely different cultures.



67 FLAVOURS OF ALATSKIVI MANOR

Hirveaia 4, Alatskivi, Tartumaa
 +372 57400987
 www.alatskivimaitses.ee
 GPS: 58.602382, 27.132238

The old ice cellar in Alatskivi is home to the manor flavours - homemade wine, herbal teas, various snacks, spicy vinegars and jams. All made from the fruits of the local meadows and forests. You can taste and buy wines, teas and local food souvenirs.



68 UIBO farm

Kesk 17-3, Sooru, Valga vald, Valgamaa
 +372 5205242, FB: Uibo talu
 GPS: 57.856311, 26.113209

Uibo farm offers customers fresh pork dishes, using as little preservatives and additives as possible, characterised by traditional Estonian flavours.



69 PÄRNA farm

Pärna talu, Lange küla, Kastre vald, Tartumaa
 +372 58291798, FB: Pärna talu
 GPS: 58.296573, 26.770625

Pärna farm is well known for its smoked meat as well as healthy bread that is baked from high-quality whole-grain rye flour. The meat is smoked in a self-made smokery which gives the meat a special smoky taste.



70 Brewery JUHUS

Tuuliku tn 1a, Tabivere alevik, Tartu vald, Tartumaa
 +372 56351078, FB: Juhus
 GPS: 58.550677, 26.601284

Situated in the windmill of the former Tabivere manor house, Juhus offers craft beer of various flavours. Visitors can enjoy beer and various snacks in the windmill as well as take part in tours and masterclasses.



71 Traditional café JUULAMÕISA

Juulavälja, Juula küla, Tartu vald, Tartumaa
 +372 5257497, www.juulamois.ee
 GPS: 58.549767, 26.709057

The café welcomes everyone who value healthy and ecologically clean local food. Visitors can purchase snacks and souvenirs on site.



72 OLEMARI farm

Vahe, Raadivere küla, Jõgeva vald, Jõgevamaa
 +372 5068586, olemari.weebly.com
 GPS: 58.678727, 26.550141

This farm keeps Thuringian breed goats and makes goat's milk cheese, as well as various snacks. In addition, herbs and medicinal plants used for teas and natural cosmetics are also grown here.



73 TEEARU farm

Teearu talu, Kurista küla, Jõgeva vald, Jõgevamaa
 +372 55661058, FB: Kurista söögitare
 GPS: 58.750414, 26.347322

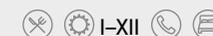
Teearu farm prepare various dishes from the fish of Lake Peipus, smoked bream is especially popular. It is also possible to taste meat smoked according to traditional methods.



74 ÕUNA farm

Sepa, Õuna küla, Jõgeva vald, Jõgevamaa
 +372 5141768, www.puhketalu.catalina.ee
 GPS: 58.749543, 26.351241

You can access ÕUNA farm by Piibe Road, behind the old horse post and pub. Menu includes only Estonian national foods.



392

BUBERT MADE OF EIGHT EGG YOLKS

Whip eight egg yolks with mace, salt, and sugar. Add roughly one quart of cream and beat it well. Grease a bowl with butter, pour the contents in it, and bring it to boil.





75 **Café ATELJEE**
Pargi 13, Jõgeva
+372 526 9279
FB: Kohvik Ateljee
GPS: 58.745169, 26.395840

The hostess of the café is an artist and seamstress of Russian origin, hence the name of the café. The place offers mainly simple home meals, prepared using local farm produce and forest produce when possible.

78 **Bakery LEVAPUU**
Kannikese tn 19, Põltsamaa linn, Põltsamaa vald, Jõgevamaa
+372 55595957, FB: Leivapuu OÜ
GPS: 58.661914, 25.96693

Winner of the first bakery contest of bread manufacturer Leibur in baking rye bread according to a traditional recipe using wholegrain rye-flour of Sangaste rye variety.

76 **Guest house VESKI**
Veski, Kantküla küla, Jõgeva vald, Jõgevamaa
+372 5102527
FB: Veski Külalistemaja
GPS: 58.824959, 26.592516

Food from fresh, local ingredients. Dinner is served in buffet style, while in the summer season – a la carte menu or individually priced dishes.

79 **Restaurant ANKUR**
Tartu tn 5, Mustvee linn, Mustvee vald, Jõgevamaa
+372 5232069, www.ankur.ee
GPS: 58.84773, 26.942868

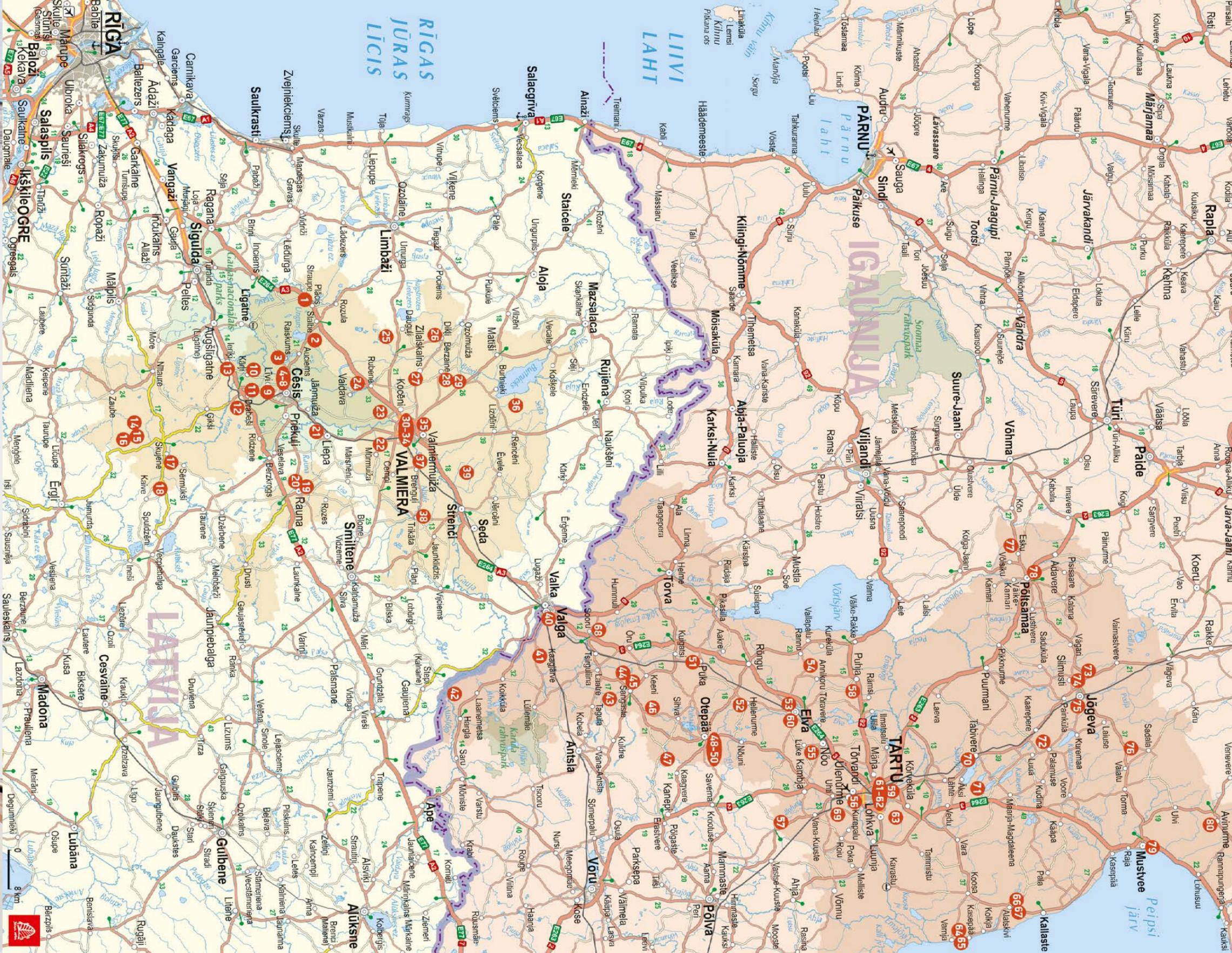
Restaurant Ankur is a cosy place where home-made dishes are served, mostly from local products. Peipus Lake fish are of special value.

77 **MEEMEISTRID**
Annavare, Nõmavere küla, Põltsamaa vald, Jõgevamaa
+372 53056730
FB: Meemeistrid
GPS: 58.636666, 25.860277

Honey makers introduce guests to their beekeeping farm. You can also taste and buy honey.

80 **Wooden Handicrafts Centre AVINURME**
Võidu tn 3, Avinurme alevik, Mustvee vald, Jõgevamaa
+372 5275762, www.puiduait.ee
GPS: 58.985514, 26.864710

Avinurme Wooden Handicrafts Centre is a tourist centre where you can get acquainted with local wood products. There is also a café and home-made rye bread is also available here. You can also take basket-weaving, cooking and other masterclasses.





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