

Martins RITINS

Martins is head chef at Vincents restaurant in Latvia. Together with his restaurant staff, Martins has hosted all the official state dinners for all the Kings and Queens, to Presidents and pop stars including the Emperor of Japan, President of China, Queen Elizabeth II, George Bush, Tony Blair and many more.

Martins for many years has hosted his own cooking television show on Latvian State Television 'Kas var būt labāks par šo?' where he travels the world and introduces foreign taste experiences to a Latvian audience. His book, Eating with Martins, was notable for using only the products that were available in Latvia at that time and is now a collector's item.

@VincentsRest
restorans.lv

Is Champagne popular in Latvia? What about other international sparkling wines?

A very good friend of mine from Alinea in Chicago, taught me that we should always start and finish with Champagne. Never the words Prosecco or Cava passed his lips!

In your experience, are Latvians prepared to pay more to experience finer Champagnes or sparkling wines?

Our guests know what they want and expect the best, not just the food, which we source from the local farms, they also expect the best pairings. We do not have any commercial food items, therefore ditto with the Champagne.

What would you recommend as a typical Latvian dish that pairs well with a Champagne or sparkling wine of your choice?

One of my first creations at Vincents was a wild salmon served with a roasted capsicum and Champagne sauce. Champagne still regularly finds its way into dishes. Another is oysters in Champagne jelly with Mottra oscetra caviar. You can't beat the sensation of fresh berries with bubbly Champagne.

Where is the most memorable place you have enjoyed a Glass of Bubbly?

Every Sunday at Baltezers, my home on the edge of the forest and lake and being greeted at Restaurant Noma with Champagne.

Riga Restaurant Week

One of the most creative metropolis in Eastern Europe, Riga, with its stunning Art Nouveau architecture, has over the last five years discovered itself as a top culinary destination for many. New Nordic cuisine, forest foods, fancy cocktail bars and fine Champagne surround the social scene with a wave of top young chefs and Sommeliers in up and coming restaurants and bars throughout the city. Glass of Bubbly were pleased to be invited to Restaurant Week 2016 in Riga to experience some of the 53 participating restaurants with their seasonal dishes and selected wines. More information: www.liveriga.com