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MICHELIN GUIDE

Paris, May 28th 2025

The Second Edition of The MICHELIN Guide Lithuania Has Been Unveiled

- **One restaurant newly recognised with a MICHELIN Green Star for its role-model mindful credentials**
- **Four new MICHELIN Bib Gourmands given for good value cooking**
- **Four MICHELIN Special Awards presented to outstanding individuals**

Michelin is pleased to present the second edition of The MICHELIN Guide Lithuania. The MICHELIN Guide Inspectors have spent the year scouring the country in search of its best restaurants. In total, The MICHELIN Guide Lithuania recommends 37 restaurants, including four new restaurants highlighted with a MICHELIN Bib Gourmand for their great quality, great value cooking and two recognised with a MICHELIN Green Star, for being role models when it comes to more mindful gastronomy.

Gwendal Poullennec, International Director of The MICHELIN Guides, said: *"Lithuania is a very forward-thinking country, and we are delighted to see that since the launch of the inaugural MICHELIN Guide Lithuania last year, the local dining scene has continued to evolve and expand – both through the development of existing restaurants as well as via a diverse mix of new openings.*

"Lithuanians are rightly proud of their culinary traditions – which remain present in eateries throughout the country – and this can be seen particularly through the awarding of a new Green Star to a restaurant that plays on its location's heritage, both in terms of the building in which it's housed, as well as its cuisine.

"This year's selection also highlights that there is great value to be found in Lithuania – a draw for both locals and visitors alike – with the awarding of four new Bib Gourmands doubling the count from last year and proving that this is a country that's affordable and accessible to all."



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The four restaurants awarded One MICHELIN Star last year maintain their status

MICHELIN Stars are awarded to restaurants offering outstanding cooking, taking into account five universal criteria: the quality of the ingredients; the harmony of flavours; the mastery of techniques; the personality of the chef as expressed through their cuisine; and, just as importantly, consistency both across the entire menu and over time. All four restaurants awarded One MICHELIN Star in the debut Guide retain their award.

Demo in Vilnius is a groundbreaking operation which takes the form of a café during the day and then morphs into a restaurant later in the week, its monochrome décor an echo of the equal measures of boldness and restraint found in the cooking. Chef-Owner **Tadas Eidukevicius** is wise beyond his years and looks at ingredients and food in a different way to most, with his two imaginative set menus that create excitement at every course.

Džiaugsmas sits within a fine period house in the very centre of Vilnius and comprises several modern, industrial-style dining rooms spread about the building. The easy-to-eat dishes have a pared-back style that allows the flavours of the core ingredients to shine through, creating a truly memorable experience. Guests can choose between a tasting menu or building their own meal via the à la carte, which leads with a range of sharing plates.

Vilnius' historic centre plays host to a lovely courtyard of shops and eateries, all owned by the same team, with the flagship being **Nineteen18**, a lovely industrial-style restaurant with a refreshingly laid-back feel. Their farm plays a pivotal role when it comes to the produce and the team's pride at using their own ingredients can be tasted on the plate. The menu comprises a series of around 10 dishes that flow effortlessly into one another.

Also in Vilnius is **Pas mus**, which loosely translates as 'our house' and sums up the place perfectly. A truly special spot run by Chef-Owner **Vita Bartininkaite** and her lovely team, it exudes passion and energy, as they do everything they can to make the experience thoroughly enjoyable. The menu is a seasonal surprise – Vita regularly raids her mum's garden for produce, as well as going foraging – and the innovative dishes blend together seamlessly.



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One-MICHELIN-Starred Demo in Vilnius is newly awarded a MICHELIN Green Star for 2025

The MICHELIN Green Star recognises the initiatives of groundbreaking restaurants that are fully committed to rethinking their environmental footprint – restaurants which offer dining experiences that combine culinary excellence with practices aimed at reducing their overall impact on the natural world. These restaurants are a source of inspiration both for keen foodies and the hospitality industry as a whole.

From its outset, the transformation of this old building was about preservation and conservation. Once a microchip manufacturing facility for military components, its designers converted it into a welcoming café with an eco-conscious spirit. Tadas Eidukevicius then joined the team and the restaurant was born. Sharing the same philosophy, he operates this flexible, multifunctional space in a way that maximises resources while aiming to reduce environmental impact. Reuse is key, from repurposed equipment and furnishings to giving antique cutlery from the team's grandparents a second lease of life. They also work with artisans and scientists to repurpose industrial waste, stone offcuts and iron into tableware and porcelain glazes.

When it comes to the food, the tasting menu is designed to raise environmental awareness and inspire action, with each dish exploring a critical theme. Innovative techniques also reduce waste and add value to surplus ingredients, for example, purified ferments are used to break down stems and leaves in order to extract concentrated flavour essences for sauces. The MICHELIN Guide Inspectors loved everything from the bread made using a historic recipe to the burnt rice pudding with caviar and sour cherries.

Demo joins **Red Brick** in Radiškis, an hour north of the capital. Set at the centre of the Farmers Circle, a wonderfully remote 1,730-acre working farm, this beautifully restored period barn showcases both local and farm produce in modern, hyper-seasonal compositions which tantalise the tastebuds. The dishes are explained by the genial team – sometimes even by the chefs themselves – and there are bedrooms available for a complete overnight experience.



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Four restaurants are newly awarded a Bib Gourmand for 2025

Introduced in 1997, the Bib Gourmand distinction rewards restaurants which, within the MICHELIN Guide selection, offer high-quality food at reasonable prices.

Sister to Momo Grill and monai, **Augustin** is a sleek, pared-back spot where vintage sideboards laden with wine sit below striking faux-candle chandeliers. The laid-back vibe is matched by punchy, colourful dishes that blend Mediterranean and Middle Eastern flavours in two different formats. The majority of the menu comprises modern plant-led small plates – three per person plus a dessert is a good guide – but there are also three main courses available which are based around fish or meat. The MICHELIN Guide Inspectors loved the kohlrabi with crayfish tails, dan dan sauce, coriander and hazelnuts, which they enjoyed in the lovely courtyard terrace.

B'ARN Bistro in Vilnius is a very small and very welcoming space, where guests will feel as though they're dining with old friends in their home. Its name refers to where the chef's culinary journey started – in a small barn in his grandmother's garden – combined with the chef's name: 'by Arnas'. His cuisine takes on a very personalised approach, bringing together influences from his travels in Japan, Thailand, Mexico and the Levant. The punchy, colourful plates are designed to be shared by the whole table and zesty condiments add an additional kick. The MICHELIN Guide Inspectors particularly enjoyed the dorado crudo with green curry and the pork tostadas with pineapple salsa.

El Gato Negro might be located in Vilnius, but guests will be instantly transported to Mexico City as they dine beneath a ceiling of hanging sombreros, surrounded by other colourful Mexican motifs. The chef himself is Lithuanian, but he certainly knows where to source his ingredients from and how to treat them in order to create authentic, enjoyable dishes. With prices that are as friendly as the welcoming team, this is the perfect spot for a fun night out with friends, as the dishes here are designed to share. Favourites of the MICHELIN Guide Inspectors included the beef tongue tacos, the smoky sea bream 'al pastor' and the golden churros with their crispy bite.

Kristoforas, meanwhile, sits within Vilnius Town Hall – an impressive building that's one of Lithuania's leading examples of classical architecture.



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On the first floor sits this stylishly elegant restaurant with a blue frescoed ceiling. The cooking is classical too – a mix of French and Italian – with powerful flavours but a delicate touch. The MICHELIN Guide Inspectors particularly enjoyed the fish soup styled like a consommé, venison prepared in the fashion of a Rossini tournedos, and the somewhat original chocolate and baravykas (cep) dessert. Considering its location, the prices are more than fair, especially the business lunch menu.

In total, The MICHELIN Guide Lithuania 2025 includes eight Bib Gourmand awards, as 14Horses, Gaspar's, Le Travi, and Nūman all retain their distinction.

14Horses in Vilnius (sister to One-MICHELIN-Starred Nineteen18 and MICHELIN Green Star Red Brick), has a sleek, pared-back look and a relaxed vibe. Bold, well-defined flavours are delivered in original combinations on a flexibly formatted menu.

Gaspar's is a neighbourhood restaurant set on the border of Vilnius' Old and New Town. Chef Gaspar Fernandes was born in Goa, India, but is of Portuguese heritage, so his generous cuisine is an intriguing blend of the two countries.

Le Travi in Vilnius is a go-to spot for an enjoyable night out. Mattia – a native of Genoa – has created a wonderfully authentic osteria split over two rooms, with 'nonna'-style cooking that has a pure Italian heart.

Nūman in Kaunas is a friendly bistro whose walls ooze with history. Set just outside the city centre, it has a charming, understated feel and offers modern, flavour-led dishes that are cooked with flair.

Two Restaurants are added to the Main Selection

Being selected for The MICHELIN Guide is a sign of quality in itself. This year, 25 restaurants make up the main selection, including two establishments that are newly added to The MICHELIN Guide for 2025.

Located in Klaipėda, **Alba Bistro** is a truly welcoming Italian restaurant set in the corner of the Grand Theatre Square. Brightly decorated ceramics and colourful paintings pop against white walls, giving the place the feel of a seaside osteria on the Amalfi coast. While the chef is Lithuanian, his cooking feels authentically Italian, and dishes are carefully prepared, heartily



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proportioned and well-seasoned. The MICHELIN Guide Inspectors enjoyed the Neapolitan-style pizzas, the rolled snow crab raviolo with beurre blanc and the osso bucco with risotto Milanese and gremolata.

Joining the Vilnius restaurants, the luxurious **MOTÍF** sits just off the Town Hall Square. Its velvet armchairs, live electro music and energetic atmosphere attract a chic crowd – those who don't mind sitting elbow-to-elbow at closely set tables that is. Top-quality ingredients are delivered in contemporary Japanese dishes with subtle global hints from Italian to Latin American. A hit with the MICHELIN Guide Inspectors were the sushi and tataki with homemade condiments, the black cod with yuzu miso and the strip loin steak with chimichurri.

The full list of recommended restaurants includes:

Alba Bistro, Klaipėda – **New**

Amandus, Vilnius

Apvalaus Stalo Klubas, Trakai

Arrivée, Kaunas

Da Antonio, Vilnius

DIA, Kaunas

Dine, Vilnius

Elven, Vilnius

Ertlio Namas, Vilnius

Fabrikėlis, Vilnius

Farmer & The Ocean, Vilnius

HeJi, Vilnius

Justa Pasta, Vilnius

Momo Grill, Vilnius

monai, Klaipėda

Monte Pacis, Kaunas

MOTÍF, Vilnius – **New**

Pacai, Vilnius

Protėviai, Vilnius

Red Brick, Radiškis

Somm, Vilnius

Stebuklai, Vilnius

Stikliai, Vilnius

Telegrafas, Vilnius

Uoksas, Kaunas



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Four MICHELIN Special Awards presented

The MICHELIN Special Awards are given to outstanding individuals who, thanks to their infinite passion and considerable skills, can make a restaurant experience unforgettable.

Young Chef Award – Darek Medvedevas of Augustin in Vilnius.

Augustin was awarded a MICHELIN Bib Gourmand for 2025 in recognition of its great quality, great value cooking, but that's not all – its chef **Darek Medvedevas** is also the recipient of our Young Chef Award this year. At 29 years old, he impressed the MICHELIN Guide Inspectors with his vibrant modern small plates that comprise a mix of Mediterranean and Middle Eastern flavours, where, unusually, plant-based recipes lead the way. The Inspectors believe he has a bright future and is one to watch!

Service Award – Lina Marija Balčiūnaitė of Red Brick in Radiškis.

Already the proud recipient of a MICHELIN Green Star, Red Brick can now add the Service Award to its hall of fame. Located just one hour north of the capital, it sits within a beautiful red-brick barn at the centre of a farm that operates using regenerative practices. Here, head of service **Lina Marija Balčiūnaitė** embraces the farm's ecological principles with such enthusiasm, and her dedication to the overall cause is clear to see through her work. While remaining at all times professional, Lina brings a very personal touch to her role, and her endearing personality creates an instant connection with her guests.

Sommelier Award – Martynas Pravilionis of HeJi in Vilnius.

HeJi's chic, opulent interior brings something very different to Vilnius, taking in intriguing design details, including two tables set within elevated golden bird cages. The cooking combines influences from the East and West, and is accompanied by Sommelier **Martynas Pravilionis'** superbly curated drinks selection that includes over 100 different champagnes and a great range of sakes. Some top producers feature on a list that spans the globe, but if that's simply too much choice, then Martynas has it covered, with five different wine, sake and non-alcoholic pairings that perfectly complement the dishes. There's a dedicated Champagne Bar as well as a Cocktail Bar, so everything from classic vintages to modern themed concoctions is on offer, and his knowledge shines through in the creativity and detail of the offerings.



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Opening of the Year Award – Arnas Petronis of B'ARN Bistro in Vilnius. Being selected for The MICHELIN Guide is no mean feat but joining it with a Bib Gourmand takes things up another level. Add to that the warmth of the welcome, the passion with which the chef cooks and the fact that the restaurant was launched less than a year ago, and you have the surefire winner of the Opening of the Year award. A somewhat unconventional space, it feels more akin to having dinner at an old friend's house than anything else, with the vibrant dishes designed to be shared by the whole of each table. The MICHELIN Guide Inspectors found it to be an instantly likeable place, with Arnas Petronis' personalised take on the cooking transporting them along with him on his travels, from Asia to South America.

The 2025 MICHELIN Guide Lithuania restaurant selection at a glance:

- 37 restaurants recommended in total, including:
- 4 One MICHELIN Star restaurants
- 8 MICHELIN Bib Gourmand restaurants
- 2 MICHELIN Green Star restaurants





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About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people.

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