

You're in a fresh food restaurant inspired by the seasons and local everyday meals. Monist's menu changes with the seasons, so the kitchen team is relying on local produce.

The food is served in a modern way, with authenticity based on the products, Lithuanian traditions, and the desire to bring emotion back to the dishes. The restaurant welcomes guests for breakfast, lunch, and dinner.

A la Carte

SOUPS

Lithuanian pink soup / marinated quail eggs / potato waffle

9 €

Chicken and jasmine broth / green peas / cherry tomatoes / asparagus

10 €

STARTERS

Colorful beetroot / cashew cream / groundcherry / herbs / sourdough bread

10 €

Hiramasa / ponzu / pickled onions / pickled quince jelly / apple sorbet

19 €

Chicken croquettes / jalapeño and lime cream / toasted hemp seeds

11 €

Rabbit pâté / lovage / black garlic / buckwheat granola / sourdough bread

12 €

Beef tartare / potato chips / sourdough bread

16 €

Romaine lettuce / smoked eel / yogurt and cucumber dressing / fried potatoes / quail eggs / asparagus

16 €

Oyster mushroom skewers / pickled turnips / juniper berries

10 €

Burrata / tomatoes / strawberries / lovage pesto / breadcrumbs / basil sorbet

14 €

Catfish doughnuts / tarragon mayo (5 pcs.)

11 €

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MAIN COURSES

Perlotto / crayfish tails / asparagus purée /
popped arugula

19 €

Lamb / celery purée / baby carrot / Padrón
pepper / onion cream / juniper jus

32 €

Trout / puffed buckwheat / caramelized
onion / parsnip purée / trout roe / dill cream

22 €

Beef entrecôte / wild broccoli / potato
terrine / carrot purée / chicken jus

29 €

Catfish / lovage / potato purée / parsley
hollandaise / crispy leek

19 €

Quail / potato purée / chicken jus / carrot
crisps / fermented plums

26 €

Cauliflower / charred peppers / ground
cherries / hazelnuts / black garlic

16 €

DESSERTS

Rhubarb / yogurt and honey mousse / mint
jelly / crisp textures

9 €

Dough pastry / pear ice cream / quince

9 €

Monist ice cream

Apple, pear, cinnamon

7 €

