

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

Creamy potato and leek soup / smoked eel / crunchy leeks / dill oil

11 €

Mushroom soup / bacon crackers / potato crunch with boletus

9 €

SNACKS

Beef tartare / potato crisp / sourdough bread

16 €

Hiramasa / ponzu / poppy seeds / pickled onions / jalapeño / quince jelly / apple sorbet

18 €

Beaten cream / hemp seeds / pan-fried potatoes / parsnips / pork cracklings

8 €

Chicken croquets / jalapeño cream / toasted hemp seeds

9 €

Baked curd cheese / beetroot pave / rhye bread ice cream / thyme honey

11 €

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

12 €

Fried crispy carrots / patty pan squash / cashew cream / ground cherries

11 €

Potato and curd cheese doughnuts / boletus / truffle cream

7 €

MAIN COURSES

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

25 €

Lamb / celery purée / charred salad / onion textures / juniper jus

32 €

Trout / buckwheat pop / burnt onion / parsnip purée / trout roe / dill cream

24 €

Beef entrecôte / potato terrine / carrot purée / chicken jus

29 €

Sea bass / parsnip purée / crispy capers / marinated tomatoes with tarragon / tahini

26 €

Beefstrogen / potato purée / onion textures / fermented cucumbers / potato crisp

22 €

Cabbage / perlotto / whipped burrata / parsley oil / pine nuts

17 €

Pumpkin and feta / salted lemon yoghurt / chimichurri / nut granola

16 €

DESSERTS

Chocolate and cherry

9 €

Sticky layered cake / quince / hazelnuts / cinnamon ice cream

9 €

Monist ice cream

Apple / cinnamon / rhye bread

7 €

