

Paris, June 5th 2026

The Third Edition of the MICHELIN Guide Lithuania Has Been Unveiled

- Two restaurants newly awarded MICHELIN Stars
- One newly added restaurant receives a MICHELIN Bib Gourmand for value
 - Four MICHELIN Special Awards presented to outstanding individuals

Michelin is delighted to present the third 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 2026 recommends 44 restaurants, including five awarded One MICHELIN Star; eight highlighted with a MICHELIN Bib Gourmand for their great quality, great value cooking; and three that are part of the Mindful Voices community.

Gwendal Poullennec, International Director of the MICHELIN Guide, said: *"Of the three Baltic countries, Lithuania boasts the most vibrant and dynamic dining scene, and this is reflected in the number of new additions this year, as well as the awarding of two new MICHELIN Stars."*

"The 10 new additions cover a great variety of cuisines, from Lithuanian of course, to Japanese and American, via French and Italian, bringing plenty of choice for both locals and visitors to the country."

"The awarding of not just one but two new Stars is also a reflection of the quality to be found within the country. When added to the three existing One-Star restaurants, which all retain their distinction this year – one under a new chef – this is a real boost for the Lithuanian dining scene."

Five Restaurants Receive One MICHELIN Star

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.

Two new restaurants are awarded a Star for 2026 – one is promoted from the Main Selection, while the other joins the Guide for the first time.

Deep Roots in Vilnius is newly added to the Selection with One MICHELIN Star. The name is a reference to their whole philosophy, where 'home', 'connection' and 'roots' guide the experience. The highly original, boldly flavoured dishes surprise and delight in equal measure, and are inspired by Chef Andrius Kubilius' childhood memories – in particular, his great-grandmother's recipes. Dishes come accompanied by in-depth explanations and many of the ingredients come from their own farm.

[Red Brick](#) in Radiškis, already part of the Selection, also receives One MICHELIN Star. Located in a beautiful barn at the centre of a wonderfully remote 1,730-acre working farm set an hour outside Vilnius, the restaurant showcases produce grown and reared in the surrounding fields. Refined dishes are skilfully balanced and Chef Ignas Damanskas delicately incorporates many Asian influences, yet without overpowering the main ingredient. His vegetable dishes are a particular highlight.

All three restaurants awarded One MICHELIN Star in the debut Guide retain their award for a third year.

[Demo](#) in Vilnius

[Džiaugsmas](#) in Vilnius

[Nineteen18](#) in Vilnius

Eight Restaurants Awarded a MICHELIN Bib Gourmand

Named after the Michelin Man – whose official name is Bibendum – the Bib Gourmand award highlights restaurants which offer good quality food at a great price.

One restaurant is newly awarded a Bib Gourmand for 2026

Pievos sits within the scenic riverside spa town of Birštonas, 30km south of Kaunas, and is a sweet little spot that's part florist, part café and part cosy restaurant. The team run the place with genuine warmth and care and this – along with all the plants – gives it a lovely local atmosphere. When it comes to the cooking, the seasons lead the way, with the bright, colourful dishes as pleasing to eat as they are to look at. Alongside those enjoying a full meal, there are always plenty of regulars who have popped in for coffee and a cake from the counter.

This joins seven existing Bib Gourmand restaurants, who retain their award for another year. They are: [Augustin](#) (Vilnius), [B'ARN Bistro](#) (Vilnius), [El Gato Negro](#) (Vilnius), [14Horses](#) (Vilnius), [Gaspar's](#) (Vilnius), [Le Travi](#) (Vilnius), [Nūman](#) (Kaunas)

Eight Restaurants Added to the Main Selection

Being selected for the MICHELIN Guide is a sign of quality in itself. This year, 31 restaurants whose top-drawer cuisine really impressed the Inspectors make up the Main Selection, including eight new additions. These are:

Buff On in Vilnius

Elėno in Vilnius

Monist in Palanga

OMAKASE by Vaidas Užgerys in Vilnius

Palanga in Palanga

Saint-Malo in Vilnius

SIJA in Kaunas

Skóg in Vilnius

The full list of recommended restaurants includes:

[Alba Bistro](#), Klaipėda

[Amandus](#), Vilnius

[Apvalaus Stalo Klubas](#), Trakai

[Arrivée](#), Kaunas

Buff On, Vilnius – **New**

[Da Antonio](#), Vilnius

[DIA](#), Kaunas

Elėno, Vilnius – **New**

[Elven](#), Vilnius

[Ertlio Namas](#), Vilnius

[Fabrikėlis](#), Vilnius

[Farmer & The Ocean](#), Vilnius

[HeJi](#), Vilnius

[Justa Pasta](#), Vilnius

Kristoforas, Vilnius

[Momo Grill](#), Vilnius

[monai](#), Klaipėda

Monist, Palanga – **New**

[Monte Pacis](#), Kaunas

[MOTÍF](#), Vilnius

OMAKASE by Vaidas Užgerys, Vilnius – **New**

[PACAI Restaurant](#), Vilnius

Palanga, Palanga – **New**

[Protėviai](#), Vilnius

Saint-Malo, Vilnius – **New**

SIJA, Kaunas – **New**

Skóg in Vilnius – **New**

[Somm](#), Vilnius

[Stebuklai](#), Vilnius

[Stikliai](#), Vilnius

[Uoksas](#), Kaunas

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 – Ignas Damanskas of Red Brick in Radiškis

Ignas Damanskas joined Red Brick as head chef at the end of 2025 and instantly caught the eye of the MICHELIN Guide Inspectors. His outlook perfectly fits the ethos of this farm-based restaurant – a member of our Mindful Voices community – and he brings with him experience from some top-class restaurants. While he may be Lithuanian by birth, his attitude to cooking remains wide open and takes in a variety of international elements. He delivers some of his dishes to his guests personally and the enthusiasm is palpable when he talks about the inspiration behind them. It's no surprise that Red Brick has earned its first MICHELIN Star under his guidance.

Service Award – Paulius Žekonis of Nūman in Kaunas

Nūman is one of those restaurants where guests are made to feel at ease from the minute they walk in. The service team are relaxed in their approach yet always fully in control, taking time to talk with and get to really know their customers, while still getting their jobs done efficiently. Their personalities contribute to the great atmosphere and guests leave feeling like if they come back in a month or so they'd still be remembered – which they most likely will.

Sommelier Award – Ignatij Semionov of Saint-Malo in Vilnius

To accompany the list of Gallic classics on offer at Saint-Malo, sommelier Ignatij Semionov offers up a selection of over 400 French wines. Alongside many top growers, producers and châteaux – including some mature clarets – the list offers over 30 wines by the glass, and there's even a special range of wines identified as being 'good with oysters'. While still young, Semionov is knowledgeable, with a great passion for his craft, and he's affable and enthusiastic to boot. One of the Baltic region's most accomplished sommeliers, his approachable style and broad outlook bring depth and ease to the pairing experience.

Opening of the Year Award – Rokas Vasiliauskas of SIJA in Kaunas

One of Lithuania's most recent openings, SIJA opened its doors in December 2025. Having spent time training abroad, Chef Rokas Vasiliauskas returned to the place where he grew up to launch this charming restaurant alongside his partner Greta Rutkauskaitė. A labour of love for the couple, all who visit can feel the passion they have for the place, and the MICHELIN Guide Inspectors were impressed by the

warmth of the welcome, the natural service and the heartfelt farewell. Vasiliauskas' eye-catching modern Lithuanian dishes are rooted in Lithuanian heritage and inspired by his childhood memories.

The MICHELIN Guide Lithuania Restaurant Selection 2026 at a Glance:

- 44 restaurants recommended in total, including:
- 5 One-MICHELIN-Star restaurants
- 8 MICHELIN Bib Gourmand restaurants

The Lithuanian Restaurant Selection is compiled by the full-time MICHELIN Guide Inspectors, who book and dine anonymously to ensure an authentic guest experience.

The full MICHELIN Guide Lithuania Restaurant Selection 2026 is available on the MICHELIN Guide website and on the free MICHELIN Guide app, where users can research restaurants via their locations, cuisine types or additional features.

Mindful Voices

New for 2026, the Mindful Voices platform brings together inspirational voices from across the hospitality industry – an editorial space where chefs, hoteliers and winemakers can share their stories and pioneering practices, both with one another and the rest of the world.

Gwendal Poullennec, International Director of the MICHELIN Guide, says, "*Mindful Voices will give a platform to all those who are rewriting the rules in their respective fields. This new framework draws directly from what our inspection teams witness firsthand: encounters and experiences that are transforming how things are done and that deserve to be shared. Staying true to its identity and values, the MICHELIN Guide will amplify and give full resonance to these voices from the worlds of gastronomy, hospitality and wine so that they can be heard, wherever they may be.*"

Learn more about the new Mindful Voices initiative [here](#)

Hotels

The Lithuania restaurant selection is also joined by the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Lithuania

and throughout the world. Every hotel in the Guide is chosen for its extraordinary style, service and personality – with options for all budgets – and each hotel can be booked through the MICHELIN Guide.

The selection for Lithuania features the country's most spectacular hotels, from Vilnius' art-inspired [Artagonist](#) and restored 15th-century, One-Key [Hotel Pacai](#) to the 11-hectare [Esperanza Lake Resort](#), also awarded One Key.

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. (www.michelin.com).

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