

VILNIUS

Vilnius, Lithuania's capital, is known for its baroque architecture, seen especially in its UNESCO protected medieval Old Town. But the buildings lining this district's partially cobblestoned streets reflect diverse styles and eras, from the neoclassical Vilnius Cathedral to Gothic St. Anne's Church.

FROM THE AIRPORT

Most of our tours include an airport transfer directly to your hotel. The driver will be waiting for you at the airport with a sign. You can take a taxi from the airport, and it should not cost more than EUR 20-25. For public transport options, see [HERE](#).



CULTURE FASCINATIONS

Panoramic view from Subačiaus Street

Near the intersection of Subačiaus Street and Maironio Street, you will find a [panoramic viewpoint](#). Take a look around! Here you can enjoy the most beautiful panorama of Užupis and Old Town. An information stand set up at the scenic viewpoint for your convenience will help you spot the churches of the Old Town.

Vilnius Cathedral

The [Cathedral Basilica](#) of St. Stanislav and St. Vladislav is the most important place of worship for Lithuania's Catholics, and the venue for the country's main Christian and national festivities. The cathedral's original temple dates back to between the 13th or 15th century.

Church of St Anne

The [church of St Anne](#) is a masterpiece of the late Gothic period. St Anne's Church, which has survived to the present day without changing for over 500 years, has become a symbol of Vilnius. Next to the church there is a bell tower imitating the Gothic style and built in the 19th century.

Užupis

The self-proclaimed "Republic" of [Užupis](#) is Vilnius' Bohemian and artistic district. It has its own anthem, constitution, president, bishop, two churches, the Bernadine Cemetery (one of the oldest in the city), seven bridges, and its own guardian called The Bronze Angel of Užupis, who was put in the centre of the district in 2002.

Three Crosses Monument

Some say, that the origins of the [Three Crosses Monument](#) date back to the 17th century when three monks placed them there to pay tribute to a group of fellow monks who were martyred in the 14th century. Over the years, the monument has changed many times, and the current one was built by the architect and sculptor, A. Vivulskis in 1989. It was built to replace the one that had been removed by the Soviet authorities in the 1950s, pieces of which still remain on the far side of the slope.



Explore the city from a different angle and hop on on a hot air balloon! When weather conditions are favourable hot-air balloons can take off and land in the very centre of the city.

CULINARY EXPERIENCES

Over the centuries Lithuanians have created a unique palette of dishes, influenced by the culture of various nationalities. A distinctive trait of Lithuanian cuisine is the preponderance of potato dishes. The most impressive of these is cepelinai ('Zeppelins'), large boiled potato dumplings (made from grated raw potato) with fillings of minced meat or cottage cheese. Other traditional potato dishes are various types of kugelis (potato loaf), potato salad, potato pancakes, small potato dumplings with mushroom or berry filling and potato sausages.

Lithuanians are also enthusiastic about different kinds of soups, which are a staple of Lithuanian cooking. Most famous is cold beetroot soup, which is usually eaten during hot summer days.

Don't let the simple and modest sounding cuisine and ingredients fool you - many of Vilnius' restaurants have been announced as one of the best restaurants in the Baltic States by the [White Guide](#). The city's restaurants offer much more than traditional old world cuisine. The streets of the UNESCO-listed city are filled with aromas from all over the world, hinting to contemporary flavour combinations and modern food preparation techniques. Vilnius' restaurants focus on seasonal cuisine, improvisation, and unique culinary experiences. Whether in a fancy restaurant or a cosy family bistro, each restaurant shares a love for food, and makes this passion a key ingredient in everything they serve.



Cepelinai - potato dumplings



Džiaugsmas

RESTAURANTS

Džiaugsmas

Renowned Lithuanian chef Martynas Praškevičius opened a bistro where sharing is caring – eating food with hands, tasting different snacks. Everything is prepared using local produce and the menu is seasonal and changes often. Džiaugsmas was named Lithuania's best restaurant in 2018.

Address: [Vilniaus g. 28](#) | Phone: +370 63111153
dziaugsmas.com

Ertlio Namas

This Michelin Guide restaurant creates a surprising opportunity to travel back in time and take a gastronomic journey from the 13th to 19th centuries in Lithuania. Fine Lithuanian cuisine, contemporary culture, and modern technology are blended effortlessly in this unique family space found in the historic 17th-century house. The dishes are prepared following the recipes of different periods and guests are told the story of their origin at the table.

Address: [Šv. Jono g. 7](#) | Phone: +370 63733300
ertlionamas.lt/en

Nineteen18

This restaurant received its first Michelin star in 2024. Chef Andrius Kubilius and his team use local Lithuanian products, including ingredients grown on small farms or collected from nature, following the 12-month cycle. Nineteen18 focuses on



sustainability and sources its produce within a 100km range of the restaurant.

Address: [Dominikonų g. 11](#) | Phone: +370 60808950
nineteen18.lt/en/

Amandus

Amandus - another Michelin Guide restaurant - offers a dining experience rooted in history, where traditional recipes and flavours are reimaged with a modern twist. The surprise tasting menu takes inspiration from the past, with dishes like the signature beetroot and rye bread served with paprika butter standing out. It's a place where every bite tells a story. Address: Užupio g. 22 | Phone: +370 68560767

amandus.lt/en

Telegrafas

Set in one of Vilnius' fanciest properties – Kempinski Hotel Cathedral Square – Telegrafas Restaurant creates a perfect harmony between the historical past and the contemporary era. The menu is inspired by different countries around the world – its European cuisine is open to culinary surprises and is complemented by Asian flavours and Lithuanian traditions.

Address: [Universiteto g. 14](#) | Phone: +370 52201600
telegrafas.com/en/restaurant/