



Savouring the Baltics

Note: Price printed on this PDF is valid until **01-10-2025** and is subject to change without notice based on availability and currency fluctuations.

Private Touring

- | | |
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| ☒ Flexible Dates | ☒ 24-Hour Local Assistance |
| ☒ Flexible Itinerary | ☒ Upgrade Accommodation |
| ☒ Professional Guide Throughout | ☒ Modern Airconditioned Vehicle |

Visit: Vilnius-Riga-Tallinn

Detailed Itinerary

Day 01: Arrival in Vilnius

Arrival in Vilnius, the capital of Lithuania. Often described as the ‘little sister’ of the Baltic capitals, Vilnius enchants with its rich architectural heritage and over 50 churches. The city is home to 26 Michelin-recommended restaurants (as per the Michelin Guide, September 2024). A private transfer is arranged to a centrally located hotel. In the afternoon, a three-hour guided walking tour of the Old Town is included, featuring historical and cultural highlights as well as tastings of Lithuanian specialities. Two nights of accommodation are arranged at Hotel Pacai, a design hotel in the heart of the Old Town.

Recommended Restaurants in Vilnius:

- Neringa Restaurant – a local landmark
- D??iaugsmas – Michelin-starred (1 star)
- Ertlio Namas – Michelin recommended

Meal Plan

No Meal

Day 02: Vilnius

Breakfast is served at the hotel. An optional excursion is available to Trakai, the former capital of the Grand Duchy of Lithuania, located approximately 30 km from Vilnius. The visit includes the 14th-century island castle, views of colourful wooden houses, and insight into the Karaim community, which has preserved its traditions for over 600 years. Lunch is suggested at Kybynlar Restaurant, known for traditional Karaim cuisine and its signature savoury pastries (kybyns). Return to Vilnius in the late afternoon.

Suggested Dinner Options:

- The Beerhouse & Craft Kitchen – tasting menu featuring Lithuanian specialities
- Nineteen18 – Michelin-starred (1 star)
- Momo Grill – Michelin recommended

Meal Plan

Breakfast

Day 03: Vilnius to Riga

After breakfast, a transfer is arranged to the railway station for the train journey to Riga, the capital of Latvia. The journey takes approximately four hours. Riga offers a distinct atmosphere, with Art Nouveau architecture and a culinary scene that includes 19 Michelin-recommended restaurants (as of September 2024). Upon arrival, a transfer to the hotel is provided. In the afternoon, a three-hour guided walking tour covers the Art Nouveau district and Old Town, offering historical and cultural insight. Two nights of accommodation are arranged at the A22 Hotel, a boutique property known for its calm elegance and personal touches.

Recommended Restaurants in Riga:

- Barents – Michelin recommended
- Ferma – Michelin recommended

Meal Plan

Breakfast

Day 04: Riga

Breakfast is served at the hotel. If weather permits, a canal boat trip (approx. one hour) is recommended. A visit to Agenskalns Market is also suggested, where a food hall on the top floor serves as a community hub. Riga Central Market is another notable option. If time allows, a visit to the House of the Black Heads is recommended. The building dates back to 1334 and is located in the Old Town.

Suggested Dining Options:

- Three Chefs – Michelin recommended
- Chef's Corner – Michelin recommended

Meal Plan

Breakfast

Day 05: Riga to Tallinn

After breakfast, transfer to the bus station for the coach journey to Tallinn. The journey takes approximately 4.5 hours and includes comfortable seating, onboard Wi-Fi, complimentary water, and entertainment screens. Arrival in Tallinn, the capital of Estonia and home to 25 Michelin-recommended restaurants. A transfer to the hotel is arranged. In the afternoon, a three-hour guided walking tour of the UNESCO-listed Old Town is included. The cobbled streets and medieval buildings offer a unique setting for cultural discovery. A stop at Farm Restaurant's bakery is recommended to try local pastries. Two nights of accommodation are provided at the Nunne Boutique Hotel, located in the heart of the Old Town.

Recommended Restaurants in Tallinn:

- Lore Bistrot – Michelin recommended
- Restaurant 38 – Michelin recommended

Meal Plan

Breakfast

Day 06: Tallinn

Breakfast is served at the hotel. A half-day guided tour of Telliskivi Creative City and Balti Jaam Market is recommended. This revitalised industrial area is now home to local designers, shops, restaurants, galleries, and food vendors. The market offers opportunities to sample a wide variety of Estonian products. The area reflects Estonia's commitment to innovation, community, and sustainability.

Suggested Dinner Options:

- Restaurant Barbarea – Michelin recommended
- Fotografiska Restaurant – located in the creative district, with a rooftop garden

Meal Plan

Breakfast

Day 07: Departure from Tallinn

Breakfast is served at the hotel. Departure is arranged according to individual travel plans.

Meal Plan

Breakfast

Inclusion

Accommodation

6 nights in selected hotels with breakfast.

Excursions & activities

As mentioned in the itinerary

Exclusion

International / Domestic Airfare

Airport Tax

Passports / visas

Tips to your Tour Director, tour driver, and local city guides

Laundry, beverages, food not on the regular hotel menu (these extra items will be billed to you before leaving the hotel or restaurant).

Optional excursions

Other expenses of a personal nature.



Savouring the Baltics #3857

From AU\$2,524.04 pp

Prices, including taxes and fees, are subject to increase without notice if such rates change prior to departure.

Note

Please note that the prices are starting from and that upon sending a new request with specific date we will send the applicable rate and availability.

All triple room pricing on request.

Local tip - A fast ferry connects Tallinn to Helsinki, making it possible to extend the journey with a day trip or onward travel into the Nordics.

Tour Dates & Pricing

Pricing

29 Apr 2025 Till 31 Dec 2025

AU\$3,365.38 Per Single

AU\$2,524.04 Per Twin

[On-Request](#)