

AUTUMN | WINTER
2026



Baltic *Beverage Programme*

MONIN®

Tomorrow's Drink Menu

2026/27
Consumer
& Beverage
Trends

Consumer insights behind the drinks your customers will order next. Today's consumers expect more than great taste. They seek beverages that deliver memorable experiences, support their lifestyle and reflect changing consumer values.

MOOD & MIND

*Drinks with
a purpose*

Consumers increasingly choose beverages that support energy, focus and wellbeing. Functional ingredients are becoming an essential part of modern drink menus, combining great flavour with everyday benefits.

THE SOBER ERA

*Less alcohol.
More experience.*

No and low-alcohol drinks have become a lifestyle choice rather than an alternative. Consumers expect premium flavours, beautiful presentation and a complete drinking experience, without compromise.

GLOBAL FLAVOURS

*Exploring the
world through taste*

Asian influences, Mediterranean botanicals and tropical ingredients continue to inspire beverage innovation. Consumers are increasingly drawn to authentic flavours with an international story.

Key flavours

MATCHA GREEN TEA
GINGER
TANGERINE
BOTANICALS

Key flavours

CHERRY BLOSSOM
IMMORTELLE FLOWER
RHUBARB
CITRUS
BERRIES

Key flavours

MATCHA GREEN TEA
CHERRY BLOSSOM
IMMORTELLE FLOWER
YUZU | PISTACHIO
MANGO | COCONUT



**BARBARA
KUZBORSKIENE**
LITHUANIA



**MINDAUGAS
BURNEIKA**
LITHUANIA



**KAISA
NOORMÄGI**
ESTONIA



**ANDRIS
REIZENBERGS**
LATVIA

**Created by
the Monin
Baltics
beverage
experts**

HUMAN CONNECTION

*Drinks that bring
people together*

As technology becomes part of everyday life, people increasingly seek authentic human experiences.

Cafes and bars are becoming destinations for meaningful conversations, shared moments, and memorable evenings.

Signature drinks help transform every visit into an experience worth returning to.

COMFORT REIMAGINED

*Familiar flavours
with a modern twist*

Consumers continue to seek nostalgic flavours that evoke comfort and indulgence, while expecting something visually exciting and unexpected. These familiar yet modern flavours create seasonal drinks that offer warmth, emotional comfort and a moment of everyday escape.

Every recipe in this catalogue has been created by the MONIN Baltics Beverage Experts, combining international consumer trends with local market expertise. Together, the team has developed seasonal beverage concepts designed to help cafés, bars and restaurants create modern, commercially successful drink menus across the Baltics.

Key flavours

**CHERRY BLOSSOM
RUBY CHOCOLATE
IMMORTELLE FLOWER
PASSION FRUIT**

Key flavours

**VANILLA | SALTED CARAMEL
CINNAMON ROLL
TOASTED MARSHMALLOW
UBE CONCENTRATE
RUBY CHOCOLATE**



SPICED RED BERRIES



RUBY CHOCOLATE



The background of the slide features a warm, orange-toned photograph of various beverages. On the left, a bottle of sparkling water with a white label is partially visible. In the center, a glass of red wine with a sprig of rosemary is seen. To the right, a bottle of yellow juice and a glass of orange juice with a slice of orange and a strawberry are present. At the bottom, a glass of yellow juice with a sprig of thyme is visible. The text is overlaid on a large, semi-circular orange shape in the center.

Seasonal *Drinks* *Categories*

Mocktails

Lemonades

Coffee

Teas

**Matcha, chai
& hot chocolate**

White *Whisper*



Ingredients

15 ml MONIN Ginger Concentrate
15 ml MONIN Cloudy Lemonade base
15 ml Paragon White Penja Pepper cordial
150 ml sparkling water
Ice

Method

Build

Garnish

Rosemary

Glassware

Name: „Finesse“ 350 ml

Code: 75P640110000



Blossom *Hot Toddy*

Ingredients

15 ml MONIN Grapefruit puree
10 ml MONIN Cherry Blossom syrup
10 ml MONIN Lemon Rantcho
50 ml Lyre's Dry London
150 ml water

Method

Mix all ingredients and steam up to 70°C.
Serve hot.

Garnish

Pink grapefruit slices, thyme, dry flowers

Glassware

Name: „Timeless Low“ 320 ml
Code: 75P440376000



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MOCKTAILS

Mulled *Berry Rum*



Ingredients

40 ml MONIN Spiced Red Berries syrup
10 ml MONIN Lemon Rantcho
40 ml Lyre's Dark Cane
200 ml water

Method

Mix all ingredients and steam up to 70°C.
Serve hot.

Garnish

Spices, cinamon, orange slice, dried berries

Glassware

Name: „Latte“ 340 ml

Code: BL1035501000



Hot Mango *Piña Colada*

Ingredients

60 ml MONIN Le Mixeur Pina Colada
15 ml MONIN Mango puree
40 ml Lyre's White Cane
50 ml pineapple juice
100 ml water

Method

Mix all ingredients and steam up to 70°C.
Serve hot

Garnish

Mixed berries and fruits

Glassware

Name: „Stylepoint“ 340 ml
Code: SY553100000



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LYRE'S &
PARAGON



BOTANICAL CORDIALS FOR UNEXPECTED FLAVOURS

PARAGON cordials capture complex flavours from nature, adding depth, structure and an unexpected aromatic layer to cocktails.

Labdanum *Palomita*

Ingredients

20 ml Paragon Labdanum
50 ml PURE by MONIN Pink
Grapefruit concentrate
10 ml MONIN Lime Rantcho
10 ml MONIN Agave syrup
50 ml Lyre's Agave Blanco
30 ml Vegg White
Ice



Explore
PARAGON
cordials

Glassware

Name: „Elysia“ 355 ml
Code: 75P520004000

**DISCOVER NEW DIMENSIONS OF FLAVOUR
AND THE FULL PRODUCT RANGE.**

**SAME RITUAL.
NEW POSSIBILITIES.**

Lyre's brings the character of classic spirits into a new generation of drinks – opening up more possibilities for creativity, without alcohol. Familiar flavour profiles, multiple combinations and the same sense of occasion, reimagined for today's consumer.

Hot Spicy *Margarita*

Ingredients

30 ml MONIN Mango puree
10 ml MONIN Lime Rantcho
30 ml MONIN Ginger concentrate
50 ml Lyre's Agave Blanco
40 ml Lyre's Orange Sec
100 ml water

Explore
the Lyre's
range



A Margarita made for colder days – tropical mango, warming ginger and bright citrus meet the agave character of Lyre's.

**DISCOVER MORE
ALCOHOL-FREE POSSIBILITIES.**

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LYRE'S



Botanical *Garden Lemonade*



Ingredients

10 ml MONIN Immortelle Flower syrup
10 ml MONIN Ginger concentrate
10 ml MONIN Lemon Rantcho
15 ml MONIN Pear puree
150 ml soda water
Ice

Method

Build

Garnish

Cinnamon stick, dry flower, thyme

Glassware

Name: „Hepburn Nude“ 425 ml
Code: 75ABE0018249



Peachy *Mediterranean*

Ingredients

20 ml MONIN Immortelle Flower syrup

15 ml MONIN Peach puree

20 ml MONIN Cloudy Lemonade base

180 ml soda water

Ice

Method

Build

Garnish

Kumquat, thyme and dry flowers

Glassware

Name: „Glitch“ 400 ml

Code: RL8377800000



Hot Tangerine *Lemonade*

Ingredients

30 ml MONIN Tangerine puree

30 ml PURE by MONIN Peach-Apricot concentrate

10 ml MONIN Cinnamon syrup

200 ml water

Method

Mix all ingredients and steam up to 70°C.
Serve hot.

Garnish

Cinamon stick, slice of tangerine

Glassware

Name: „Sentido Liquor Coffee" 260 ml

Code: RL8306200000



Hot Black- currant & Ruby *Lemonade*

Ingredients

30 ml MONIN Blackcurrant puree
10 ml MONIN Ruby Chocolate syrup
10 ml MONIN Lemon Rantcho
200 ml hot water

Method

Mix all ingredients and top up with hot water. Serve hot.

Garnish

Dried blackcurrants, lemon, orange, dried flower



Golden *Honey* *Latte*



Ingredients

10 ml MONIN Honey syrup
10 ml MONIN Immortelle Flower syrup
30 ml espresso
150 ml milk regular or oat milk

Method

Build

Garnish

Cinnamon powder

Glassware

Name: „Latte“ 340 ml

Code: BL1035501000



Ice Cherry

Ingredients

20 ml MONIN Cherry Blossom syrup
30 ml espresso
180 ml milk or alternative
Ice

Method

Build

Garnish

Cherry blossom flower or dry
begonia flower (pink)



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COFFEE

Grandma's Cinnamon Roll *Cappuccino*

Ingredients

10 ml MONIN Cinnamon Roll syrup
10 ml MONIN White Chocolate syrup
30 ml espresso
120 ml milk
Whipped cream

Method

Add the syrups to a cup, pour in the espresso, add steamed milk. Top with whipped cream.

Garnish

Whipped cream, white chocolate shavings

Glassware

Name: „Latte“ 340 ml
Code: BL1035501000

iSi
inspiring food.



GEMOSS
spice

EVERYTHING FOR YOUR COFFEE CONCEPT - IN ONE PLACE!

From MONIN flavours to iSi solutions and Gemoss Spice toppings – everything you need to create a complete coffee experience for your guests.

iSi GOURMET WHIP PLUS 0,5 L
471603000000

Ube *Iced Latte*

Ingredients

20 ml MONIN Ube concentrate

10 ml MONIN Coconut syrup

30 ml espresso

120 ml milk

Ice

Method

Build

Garnish

Whipped cream, cornflower blossoms

Glassware

Name: „Glass Can“ 350 ml

Code: RL8228230000



Botanical *Jasmine Tea*



Ingredients

10 ml MONIN Pear puree
10 ml MONIN Immortelle Flower syrup
10 ml MONIN Ginger concentrate
150 ml jasmine tea

Method

Mix and steam all ingredients up to 70°C

Garnish

Lemon, dry pear slices, cinnamon stick, thyme

Glassware

Name: „Icon“ 300 ml

Code: CR2651VCL300



Hot *Citrus*

Ingredients

30 ml MONIN Cloudy Lemonade base

20 ml PURE by MONIN Pink grapefruit concentrate

15 ml MONIN Yuzu puree

Hot water

Method

Heat

Garnish

Slice of burned grapefruit

Glassware

Name: „Elysia“ 355 ml

Code: 75P520004000



Spicy Buckthorn *Tea*



Ingredients

30 ml MONIN Sea Buckthorn puree
10 ml MONIN Ginger concentrate
20 ml MONIN White Tea concentrate
50 ml orange juice
150 ml water

Method

Mix and steam all ingredients up to 70 °C

Garnish

Dried orange, candied ginger cubes

Glassware

Name: „Icon“ 300 ml
Code: CR2651VCL300



Wild Berry *Ginger Tea*

Ingredients

30 ml MONIN Spiced Red Berries syrup
10 ml MONIN Ginger concentrate
200 ml hot Fruit Tea

Method

All ingredients are mixed together

Garnish

Dried fruits and a cinnamon stick



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**MATCHA,
CHAI & HOT
CHOCOLATE**

Ruby Espresso Matcha

Ingredients

20 ml MONIN Ruby Chocolate syrup

50 ml MONIN Matcha concentrate

1 espresso shot

180 ml milk or alternative milk

Method

Build

Garnish

Matcha foam, pink chocolate flakes

Glassware

Name: „Big Top Nude“ 300 ml

Code: 75ABE0008036



Ube Matcha Latte

Ingredientai

40 ml MONIN Matcha concentrate

20 ml MONIN Ube concentrate

150 ml milk or alternative milk

Ice

Method

Build

Garnish

Ube foam

Glassware

Name: „Bloom“ 350 ml

Code: RL2508860000



Pink Velvet Hot *Chocolate*

Ingredients

20 ml MONIN Ruby Chocolate syrup

200 ml chocolate / cacao

Whipped cream

Method

Add MONIN Ruby Chocolate Syrup to the hot chocolate and stir well. Top with whipped cream

Garnish

Whipped cream, strawberry chocolate curls

Glassware

Name: „Sentido“ 220 ml

Code: RL8306060000



Toasted Marshmallow *Chai Latte*

Ingredients

10 ml MONIN Toasted Marshmallow syrup
15 g BARU Spiced Chai Latte
200 ml milk or alternative milk
Whipped cream

Method

Add MONIN Syrup to the prepared Chai latte and stir well. Top with whipped cream.

Garnish

Grilled marshmallow, whipped cream

Glassware

Name: „Sentido“ 220 ml
Code: RL8306060000



MONIN®



SANGAIDA

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You can order all beverage ingredients by
contacting your account manager or by email at
info@sangaida.lt

E-shop ↓

