Vent Nouveau s.a.l.
TRAVEL & TOURISM
Since 1970

POLAND
Culinary Poland
10 - Day Itinerary

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TASTE POLAND! Experience different tastes of Polish cuisine including essential stay in Krakow.

Day 1 – WARSAW, Welcome Dinner

Arrival in Warsaw. After a time for check in and refresh after your flight our guide will meet you at the hotel and start with you your culinary journey across Poland. But above all first is the welcome, typical Polish.

POLISH BREAD

One cannot overestimate the meaning of bread in Polish cuisine and tradition. It has been an essential part of them both for centuries. Now the variety of different bread types available at the nearest grocer's is taken for granted. But in the past, time of hardship often struck, and bread was treated with great respect. It was visible in folk customs. When bread fell to the ground, it was immediately picked up and kissed. A new loaf was marked with the sign of the cross before cutting. And important guests to the house were greeted with bread and salt. To keep the Polish tradition you will be welcomed with a loaf of bread and salt.

Have an orientation drive through Warsaw to get acquainted with the city that combines tradition and modernity, in architecture as well as in cuisine. Following a private Frederic Chopin music piano recital to be held in one of the beautiful palace interiors of Warsaw. No-one else in the history of Polish music has so creatively used folk rhythms polonez, mazurek, oberek, kujawiak for concert pieces and no-one else has achieved such international recognition.

THE MEANING OF PASSION FOR COOKING

Welcome dinner in one of the Magda Gessler's restaurants. She is an artist, painter, designer but most of all Poland's famous restaurateur. She is the creator, owner or co-owner of numerous restaurants in Warsaw and in other Polish cities. In her restaurants she creates a special romantic atmosphere, she pays particular attention to all decoration details like flowers, tablecloths, wallpapers. The food is superb. Gessler is a poet in the kitchen. She knows exactly how to turn Polish traditional dishes into something unusual, romantic and one of a kind. That's why you will have the chance not only to taste delicious dishes but also spend your evening in a charming ambience.

Day 2 – WARSAW, Breakfast & Lunch

Walk through the Old Town, an excellent example of a compromise between the historic values and modern needs. See the Barbican, St. John's Cathedral, Warsaw's oldest and

most distinguished church, connected to celebrations of the proclamation of Poland's Constitution of May 3, the first constitution in Europe and only the second in the world. Visit historical sites of Warsaw: the Ghetto Memorial, the Monument of the Warsaw Uprising, the Tomb of the Unknown Soldier. Take pleasure in a drive along the Royal Route with its beautiful palaces, aristocratic residences, famous statues and historic churches. Visit to the Royal Castle - the residence of the first Polish Parliament. Rebuilt after the W.W. II some of its 300 rooms can be visited. All are furnished and decorated as it was ages ago. There is the magnificent Knight's Hall with six large paintings by Marcello Bacciarelli and the largest and most impressive of all the chambers is the Ballroom. Highlight - the Canaletto Room with 23 paintings of Bernardo Bellotto where you will see paintings presenting Warsaw in the end of the 18th century.

"U KUCHARZY" SURREAL CULINARY EXPERIENCE

The New York Times wrote about them:

"The work of art in question, however, is Warsaw's most renowned steak tartare, disassembled and reassembled before your eyes, tableside at U Kucharzy. The name means simply "the chefs," and because the entire restaurant is in the converted former hotel kitchen of the Europejski Hotel, most of the plain-wood tables afford a view of the cooking process. It remains a joy to watch kitchen masters straining, stirring and turning, all the more when you know the end result is coming your way. At U Kucharzy, that should prepare the diner for the fact that this is no low-calorie establishment."

The Guardian wrote: "This is the way to U Kucharzy (The Chefs) Warsaw's most surreal eating venue. To simply call it a restaurant would be imprecise, because the experience is as much about performance as food." Enjoy the atmosphere like it was in the pre-war Warsaw's local restaurants with typical Polish dishes.

Continue to a newly opened Museum of Polish Vodka located in the Praga district.

THE POLISH VODKA MUSEUM

Housed in a historic distillation and rectification plant within the premises of the Koneser Praga Centre. The location was not chosen at random. This is where the Warsaw Vodka Factory "Koneser" used to operate, a building complex in neoGothic style taking up 50 thousand square meters. This is where the flagship brands of Polish vodkas – Luksusowa and Wyborowa – used to be made.

Now, you can see a virtual laboratory of a medieval alchemist. You can experience the comforts of living in a manor house and see an actual distillery. Learn about the role vodka has played in politics, as well as get to know bartenders' tricks of the trade. See the process of production and finally have a vodka tasting.

Day 3 – WARSAW – NAŁĘCZÓW, Breakfast & Dinner

Drive to Naleczow. The original settlement on this site was called Bochotnica. Its origins can be dated back to the turn of the 8th and 9th centuries. The already-functioning resort was modernised by the end of the 19th century with funds supplied by the owner of Naleczow, Michal Gorski who created a spa resort in today's form of a garden city and placed Naleczow on the map as a medical and cultural centre. Numerous villas were built in the style of Swiss and Italian resorts and the 18th century Spa Park was enlarged with new avenues and enriched with exotic species of trees. Today Naleczow is a modern fully equipped spa center and the only one in Poland specialize in the treatment of patients with cardiac complaints. But Naleczow also became the center of a new concept of dining.

WATER & WINE RESTAURANT

Enjoy your dinner at the Water & Wine restaurant concept. It was created as a meeting place of gastronomy professionals and all the people who are passionate about fine dining. The restaurant is located near the bottling plant of Cisowianka and Cisowianka Perlage water, one of the most advanced plants of that type in the world, in the picturesque area near Nałęczów. Dishes at Water & Wine are prepared from the local ingredients, combined with perfect technique, imagination and talent - this is what makes the dishes spectacular, bringing you supreme gastronomic experience. While in Naleczow, you also need to taste the delicious traditional Polish praline - whole dried plum (prune) dipped in chocolate. Evert praline is individually wrapped in the nearby chocolate factory.

Day 4 – NAŁĘCZÓW – KAZIMIERZ DOLNY - KRAKÓW, Breakfast & Lunch

As for klezmer, that's thanks to Kazimierz Dolny's rich Jewish history; before the Second World War it was more than 50 per cent Jewish. The synagogue was destroyed by the Nazis in 1944, but was rebuilt in the 1950s and used as a cinema. Since 2008, the Synagogue has been displaying the city's Jewish history, and the cobbled market square, the rynek, full of Jewish traders. With horses and carts, packs and bundles it looks more like the Middle Ages than the 1920s. Yet, there is another intriguing side to Kazimierz Dolny. In the early 20th century, it began attracting artists and well-to-do Warsaw residents, becoming a sort of St Ives-style artists' colony. Today, the town is stuffed with galleries and stalls selling mediocre paintings. The old well that stands in the centre of the rynek has become a symbol of the town, its cone shaped roof and shingled pavilion popping up in numerous artworks. Lunch in one of the many charming restaurants with artistic and bohemian style, but the clue of our day in Kazimierz is also a visit to Sarzynski bakery-shop and restaurants. One of the most famous legends says about the cock who saved Kazimierz from the devil who wanted to settle in this lovely town.

Now, the Kazimierz Dolny cock is the symbol of the town and you cannot omit to taste it or take with you as a culinary souvenir.

Day 5 – KRAKOW , Breakfast & Lunch (European Capital of Gastronomical Culture 2019)

BUNKIER CAFÉ

Take your time to stop at the famous Bunkier Café – one of a kind – with a garden in the middle of the Planty Gardens open all year round. The transparent walls are open in warm weather, and lowered when it's cooler. You could order a delicious coffee or an exceptional unpasteurised draught beer.You could order a salad, a burger or a slice of delicious cake.In summer there's also ice cream. The "Bunkier Sztuki" Gallery of Contemporary Art is worth a visit to see the latest exhibition or drop in to the gallery's bookshop.

Afternoon visit to the Wieliczka Salt Mine - a world class tourist attraction. Over 700 years, many generations of Polish miners created the underground world, exceptional in its beauty, with the rich interior decoration of the chapels - including the most beautiful of Blessed Kinga, the original linings of the galleries and workings, and the underground salt lakes. We can see up to 20 excavated chambers on 3 levels - of those the main one is located 130 meters below the ground level. The chambers are decorated with beautiful statues sculpted in salt. What is also important - the temperature underground is the same all the year round - 17-18 degrees Celsius. The Wieliczka Salt Mine is on the UNESCO list of the World Cultural and Natural Heritage.

FOR THE LOVE OF FOOD

For dinner we will take you to a very charming restaurant "Weranda" located in a beautiful garden. Created by one of the famous Krakow chefs offers dishes based on regional products only. It combines modernity with tradition in Polish cuisine. This culinary visit will not be forgotten with all its aromas, tastes and atmosphere that you will have a chance to experience in this unique place.

Day 6 – KRAKOW, Breakfast & Lunch

KRAKOW TASTES

The name "obwarzanek" refers to its production process and derives from "obwarzać" (to parboil), a distinctive technique of boiling the dough. The Latin names, circulis and circinella, refer in turn to the obwarzanek's round shape. "Obwarzanki krakowskie" are well-liked, and both the locals and the tourists appreciate their taste.

They are available for sale right from the special street carts that can be found on nearly every street corner. We invite you to visit the Museum of "Obwarzanek" to learn more and discover what makes them unique during the obwarzanki making workshop. Later on we will take you to a bakery that specialize in the famous Krakow's baygels. You can choose from many kinds of sandwiches made of "obwarzanek".

CONVENT'S DELICACIES

Drive to the Srebrna Gora vineyard located at the foot of the Camedolite Monastery. The philosophy while creating this vineyard was to focus on production of the best wines and creating an interesting design of the wine property that refers to the best traditions of wine production by Camedolite Monastery in this region of Poland. You cannot omit trying the famous Krakow ice-cream at Starowiślna Street and enjoy you time in the Krakow Old Town.

TYNIEC ABBEY & LIQUORS DEGUSTATION

Late afternoon drive to Tyniec Abbey beautifully located on the rock overlooking the Vistula River. The picturesque region, hills, forest and the river attracts a number of visitors who wish to relax and get in some fresh air. Nine centuries ago Benedictines arrived at this place. On the rock by the Vistula river they built a monastery - abbacy, which emerges from the trees and reflects in the river. But the monks from Tyniec were always famous for their own-made products, including different kinds of liquors, marmalades and herbs. Therefore, after visiting the magnificent Tyniec Abbey and a short organ concert, we invite you for a degustation of liquors produced in the abbey and dinner prepared by monks and based on old traditional recipes.

Day 7 – KRAKOW, Breakfast & Lunch

DIVERSITY OF CULINARY TRADITIONS

While in Krakow looking for culinary traditions you cannot omit to visit Kazimierz district, a part of Krakow Jewish history and its cuisine that can be tasted today in many different ways.

STREET STYLE

During a tour of Kazimierz, walking through the narrow streets with names for the Old Testament and looking into windows of many tenement houses that remembers the rich Jewish life in the pre-war time we will take you for a short top to the Nova Polska (New Poland) – a famous food truck in Kazimierz that offers regional tastes in street-food

style. You will also enjoy a Snowy Kraftowy place that serves 25 kinds of craft beer.

KLEZMER HOIS

Your dinner will be served in one of the most famous restaurants – Klezmer Hois. It's located in the heart of Krakow's Kazimierz (the former Jewish district. It is a unique place that thanks to the décor, artistic atmosphere as well as culinary delicacies evokes the ambience of the pre-war tradition of Jewish Kazimierz.

The restaurant serves dishes of traditional Jewish cuisine. Short lecture about Jewish Cuisine and degustation of typical dishes: herrings in sweet-cream, stuffed grape leaf, Yankiel the innkeeper of Berdytchov's soup, chicken kneidlach in dill sauce and delicious Pascha cheesecake.

Day 8 – KRAKÓW – OJCÓW - ŁOWICZ - WARSAW, Breakfast & Lunch & Dinner

FAMILY TRADITIONS

Late morning departure back for Warsaw. En route, stop in Ojcowski National Park, famous now only for the Pieskowa Skala Castle beautifully located on top of the rock, but also for the Ojcowski Trout.

OJCOWSKI TROUT

The tradition of breeding brook trout in Ojcow dates back to the 30s of the last century. It was established in 1935 and was one of the first of its kind in the region. In 2014, the unused ponds were rented by Magda Węgiel and her daughter Agnieszka Sendor. Through hard work and full commitment they managed to succeed in restoring the splendor of brook trout farming in Ojców. Their trout is now officially a Traditional Product from Małopolska registered by the Ministry of Agriculture and Rural Development and their company belongs to the European Network of Regional Culinary Heritage, which associates producers and restaurateurs to preserve and develop regional culinary traditions specific to the regions of the European Union. Have your lunch with a visit to trout farming.

Continue to Warsaw.

For a farewell dinner we drive first to Lowicz, a typical Mazovian town famous for folk art craft and paper cut-outs.

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HOME HOSTED DELIGHTS

Old Polish saying goes “Guest in the home, God in the home”. Enjoy famous Polish hospitality with a home hosted lunch prepared by a local family in their charming house set by the ruins of the former Lowicz Castle. You will also have a chance to TASTE typical home-made jams and preserves. Also see the presentation of typical Lowicz paper cut-outs and try to do some by yourself. Dessert to be served in a beautiful garden if only the weather will be kind.

Day 9 – WARSAW, Breakfast & Dinner

CULTURE OF REGIONAL

CUISINE Visit the House of the Willows, a warm house built with century-old logs, perfectly braided in the Bug’s River landscape. Try Polish cuisine, mainly regional, including vegetarian meals based only on organic and „fair trade“ products. The meals are not portioned, dishes are served on the table and guests can eat as much as they like and can. The hosts eat together with the guests, just like at a family home. Culinary workshops are based on old local recipes. Together with the owners you can prepare pickled fruits, vegetables and mushrooms. Tastes of Polish hospitality and regional cuisine not to be forgotten.

Day 10 – WARSAW, Breakfast

Departure transfer.