



HOTEL • GALERIA • BIZNES

## BAZAR POZNANSKI IN THE PAST

It's year 1838. During the annual St John's market, Karol Marcinkowski together with the earl Maciej Mielzynski and other

local gentry establish the Bazar Poznanski company with the aim of creating an institution which would help improve and promote regional education, agriculture, manufacture and trade. Moreover, the institution would strive to protect Polish culture and traditions after the annexation of the region to Prussia. The building of Bazar Poznanski would house 70 guest rooms, a restaurant, a wine bar, bakery, coffee house, a ballroom and 19 shops.



Ignacy Jan Paderewski – Polish pianist, composer, diplomat and Prime Minister of the Republic of Poland

would break helping Poland once and for all become independent.

In the period between the two world wars, Bazar Poznanski

continues its activity. It continues to be popular thanks to the first-class hotel, restaurant as well as a famous wine cellar; and many famous Polish academics, artists and politicians would attend.

The World War II is a difficult period for Bazar. After the German invasion of Poznan, many antique furnishings and decorations as well as the content of the famous old wine cellar would be taken

away and shipped to Germany. Right until 1945 the hotel would function under the name of "Posener Hof" but the building would be eventually seriously damaged.

Since 1949 the Bazar Poznanski company tries to restore the building with their own private means but the new communist system would take away from the owners the rights to their own building and from 1950 onwards, the hotel would function as "Orbis Bazar".

Finally in 1990 the legitimate owners would regain their rights and they begin to rebuild the historical legacy of the place. The Bazar Poznanski that we know today is restored to mirror the times of its greatness; and its history, architecture and atmosphere make Bazar truly special. Bazar Poznanski is not only an inseparable part of Poznan but also a part of Polish history.

## BAZAR 1838

### THE RESTAURANT

Since the beginning the restaurant was very popular in Poznan with its food and wines were enjoying a good reputation. In fact, its large collection part of Bazar's wealth and the hotel would provide wines for most important people in the region.

After many years of break, Bazar Poznanski opens again the first of its restaurants named "1838" to celebrate its history. Once again, people of Poznan can enjoy the cuisine of the best chef in the region, currently Dawid Drgas. The menu reflects the traditions of Polish cuisine in a modern and elegant way.

We wish you a great time!

## AN EXQUISITE BALLROOM

In the heart of the building you can find one of the most beautiful ball rooms in Poland, known as "The White Room". The very first ball organized there attracted a wealth of regional aristocracy and gentry and so it remained during the following years when thanks to a number of concerts, balls and other events the White Room became a significant part of the social scene. It is here that you could hear renowned composers such as Wieniawski and Liszt, see the works of Kossak and listen to literary Nobel prize winners among others. In the chronicle of Poznan we can read: "Until the world war in the Bazar's White Room flooded by the light you had balls and weddings and all regional gentry and wealthy aristocrats enjoying themselves dancing till dawn. The brides-to-be would enter the society with blushes of their cheeks

and young men would dance mazurka with such fantasy that they would leave holes in the floor and in their shoes (...) Divine dresses in embroidered silks, velvets and laces

would sparkle in the candle light and you could hear music, whispers and the flutter of éventails... Until dawn..."

Kronika Miasta Poznania – Bazar



Today the greatness of the White Room has been restored and after a long break balls, weddings, conferences and other functions can be held here. We warmly invite

you to visit the White Room. For more information, please call (+48) 787 773 650, 663 003 009 or visit [www.bazarpoznanski.pl](http://www.bazarpoznanski.pl)

# M E N U

## Cold appetizers

**C**ompressed raspberry tomatoes, burrata, basil consommé,  
pickled in raspberry vinegar onions and basil salt 1/3/6/7 29 PLN

**B**eef tenderloin carpaccio, parmesan, dried tomatoes, capers,  
arugula, freshly ground pepper 7 46 PLN

**B**eef tartare, yolk gel, homemade marinades, red onion, lovage  
3/6/9/10 49 PLN

## Warm appetizers

**G**reen ravioli stuffed with seafood, vierge sauce,  
shrimp chips, amber cheese 1/2/3/4/7/14 59 PLN

**O**ctopus, empanada with beans and chorizo, grilled peppers,  
dried tomato tapenade 1/6/7/14 75 PLN

## Salads

**S**alad of compressed watermelon flavored with mint,  
served with feta cheese, summer salads and classic  
vinaigrette sauce 7/10 37 PLN

**C**aesar salad with bacon, croutons and parmesan served with:  
– grilled chicken 1/3/4/6/7/10 39 PLN  
– grilled shrimps 1/2/3/4/6/7/10 47 PLN

## Soups

**T**raditional Polish cold beetroot soup, quail egg,  
crayfish tails, dill oil 2/3/7/10 24 PLN

**V**egan cold soup with pickled radishes, Gravlox salmon  
or vegan carrot lox 4/6/10 25 PLN

**C**ream of summer tomatoes, lazur cheese,  
basil foam 6/7/9 28 PLN

## Main courses

**S**oybean cutlets with curry, jasmine rice  
and spicy tomato sauce, seasonal vegetables 1/6/9 35 PLN

**S**ea trout fillet served with a stew of crayfish, new vegetables,  
sugar peas and spinach, with butter sauce seasoned  
with sweet white wine 2/4/7/9 93 PLN

**H**alibut fillet, barley groats with parmesan, fried seasonal  
mushrooms, grilled eggplants, broad beans, roasted chicken  
demi glace 1/4/6/7 120 PLN

**B**aked duroc belly, thyme sauce, new potatoes with dill,  
mashed apples, stewed new leeks, green beans,  
broad beans 1/7/9 68 PLN

**B**eef roulade, potato dumplings, beetroots,  
horseradish, gravy 1/3/6/7/9/10 74 PLN

**H**alf a regional chicken, leg stuffed with mushrooms,  
fried supreme breast, rösti potatoes, sugar peas, baby carrots,  
gravy flavored with lemon peel 1/3/6/7/9 85 PLN

**R**oasted half duck, red cabbage, yeast buns, Granny Smith apple,  
Madeira sauce 1/3/6/7/9 89 PLN

**B**eef tenderloin steak, seasonal vegetables, seasonal mushrooms,  
potato croquettes, bearnaise sauce 1/3/7/9 139 PLN

## Kid's menu

**P**asta with tomato sauce, parmesan 1/3/6/7 29 PLN

**C**hicken strips, French fries, steamed vegetables 1/3/7/9 36 PLN

## Desserts

**S**trawberry parfait, white chocolate, redcurrant jelly,  
lemon coulis, crunchy oatmeal cookie 1/3/7 27 PLN

**C**rème brûlée, fruit salad, passion fruit sorbet 3/7 28 PLN

**C**hocolate fondant, vanilla ice cream, custard,  
almond crunch 1/3/5/7/8 29 PLN

### ALLERGEN LIST:

1 – cereals containing gluten; 2 – molluscs; 3 – eggs; 4 – fish; 5 – peanuts; 6 – soybeans;  
7 – milk; 8 – tree nuts; 9 – celery; 10 – mustard; 11 – sesame; 14 – molluscs and derived products

### COLD DRINKS

**Kinga Pienińska** 0,33 l  
sparkling/still 9 PLN

**Kinga Pienińska** 0,7 l  
sparkling/still 16 PLN

**Acqua Panna/S. Pellegrino** 0,7 l 22 PLN

**Coca-Cola, Cola Zero,  
Sprite, Tonic** 0,25 l 12 PLN

**Pressed juices from  
House of Rembowscy** 0,25 l 14 PLN

**Freshly squeezed juice** 0,25 l  
– orange, grapefruit, mixed 20 PLN

**Red Bull** 0,25 l 16 PLN

### ALTHAUS TEAS

**Assam Malty Cup** – Indian black tea  
with pleasant taste 13 PLN

**English Breakfast St. Andrews**  
– Ceylon black tea with gold color  
and essential flavor 13 PLN

**Royal Earl Grey** – a blend of Indian,  
Chines and Sri Lanka teas with bergamot oil  
extracted from the citrus peel 13 PLN

**Sencha Senpai** – Japanese green tea  
with light grass color and soft aroma 13 PLN

**Jasmine Ting Yuan** – green tea with  
jasmine petals harvested only from  
Jingxi region 13 PLN

**Lemon mint** – mint tea with citrus grass 13 PLN

### Rooibos Vanilla Toffee

– a blend of sweet  
rooibos bush with velvet flavor toffee  
and natural vanilla 13 PLN

**Red Fruit Flash** – a blend of berry,  
cranberry and nature black elderflower  
with soft velvet dry fruit flower 15 PLN

**Perischer Apfel** – blend of apple, lemon,  
orange and lemon zest with light  
yellow color 15 PLN

### COFFEES

**Espresso/Doppio** 11 PLN/14 PLN

**Black coffee/ Coffee with milk** 12 PLN

**Cappuccino** 15 PLN

**Caffe latte** 15 PLN