



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

M E N U

Cold appetizers

Baltic herring marinated in white wine, roasted pepper purée,
parsley salsa, anchovy mayonnaise, garlic cooked in rosemary oil
4/7/9/10 43 PLN

Beef tenderloin carpaccio, parmesan, dried tomatoes, capers,
arugula, freshly ground pepper 7 49 PLN

Beef tartare, yolk gel, homemade marinades, red onion, lovage
3/6/9/10 53 PLN

Tuna slices marinated in oyster sauce, miso vinaigrette
with coriander, pickled glasswort, wakame algae and Japanese
mizuna lettuce salad, sesame 1/3/4/6/7/9/10/11 56 PLN

Warm appetizers

Smoked egg, oyster mushroom and smoked pork fat stew,
smoked salmon flakes, crispy bone marrow breaded in panko
with nigella seeds, crayfish beurre blanc sauce 1/2/3/6/7 36 PLN

Deer meat dumplings, buckwheat popcorn, roasted onion purée,
fried boletes with shallots and garlic, choucroute of pickled celery
marinated in wine vinegar and juniper 1/3/7/9 52 PLN

Mussels stewed in white wine with shallots, carrots, leek and sweet
cream, Italian grissini sticks flavored with parmesan 1/7/14 58 PLN

Salads

Crisp lettuce with marinated tofu, orange, grilled zucchini
and avocado, classic French mustard vinaigrette 6/10 37 PLN

Caesar salad with bacon, croutons and parmesan served with:
– grilled chicken 1/3/4/6/7/10 44 PLN
– grilled Black Tiger shrimps 1/2/3/4/6/7/10 54 PLN

Soups

Vegan oyster mushroom tripe 6/9 26 PLN

French onion soup with egg yolk, baked with toast and gruyère
cheese 1/3/4/6/7/9 36 PLN

Cream of roasted chestnut, flavored with vanilla,
grilled foie gras 6/7/9 38 PLN

Main courses

Wheat burger in wholemeal bun, leek salad, sweet potato fries
1/3/6/7/9/11 43 PLN

Baked beetroot with feta cheese, pickled celery,
caramelized pear, walnuts 1/7/8/9 46 PLN

Sea 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

Skrei cod, black lentils, mussels, pak choi, carrot batonnets,
ratatouille, lemon sauce 1/4/6/7/9/14 119 PLN

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

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

Roasted leg of lamb steak, mashed potatoes, caramel and thyme
sauce, pickled beetroots, eggplant caviar 1/7/9 98 PLN

Veal loin, black salsify caramelized in brown sugar, veal sweetbread,
fried potatoes, cognac sauce with crème fraîche 1/6/7/9 115 PLN

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

Kid's menu

Pasta with tomato sauce, parmesan 1/3/6/7 29 PLN

Chicken strips, French fries, steamed vegetables 1/3/7/9 39 PLN

Cooked codfish balls in dill sauce, potato dumplings,
steamed vegetables 1/3/7/9 45 PLN

Desserts

Orange sponge cake in Greek olive oil, grapefruit and fig fillets,
sour cream foam, calamansi and passion fruit compote 1/3/7 27 PLN

Brûlée cheesecake with pistachios, pear with yuzu, pistachio stones,
vanilla, cigarillo on black cocoa 1/3/7/8 28 PLN

Chocolate 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 back 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 narural vanilla 13 PLN

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

Perisischer 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

Reservation from 10 persons are charges with 10% service fee