



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.

Hotel Bazar Poznanski opens in 1841 and for the next several dozen years until Poland regained independence there isn't an important political, cultural, academic or even social event that the Bazar Poznanski wouldn't be involved in. It is here that the local council would be elected and various academic and cultural societies would be based. During the national uprising against the occupiers it is here that the secret press would print insurgent publicity.

By the end of XIX century, Bazar Poznanski expands to a new building where since 1901 the people of Poznan can admire a beautiful neobaroque façade. In November 1918 Bazar Poznanski takes a special place in the Polish history forever. Here, the government-in-waiting would prepare to reclaim Polish independence and on the 27 December 1918, after a patriotic speech from the balcony of Bazar Poznanski by Ignacy Paderewski, a famous Polish pianist, an uprising would break helping Poland once and for all become independent. In the period between the two world wars, Bazar Poznanski continues its activity.



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

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.



TRADITIONAL POLISH CUISINE

Cold Starters

Beef tenderloin tartare, pickled asparagus, chanterelles, lovage, egg yolk, homemade bread, salted butter 1/3/6/7/10 62 PLN

Marinated trout from Zielenica, saffron milk cap oil, local cheese from Poznań, zucchini, linseed chips, mustard 1/4/7/9/10 52 PLN

Hot Starter

Breaded blood sausage, potatoes, mustard seeds, cherries, young garlic 1/3/6/7/9/10 38 PLN

Salad

Goat cheese, endive, wild herbs, fried apricots, hazelnuts, honey 1/3/7/8 40 PLN

Soups

Sour soup, homemade white sausage, chanterelles, potatoes, egg 1/3/6/7/9 32 PLN

Raspberry tomato soup, lovage dumplings, sweet cream 1/3/6/7/9 30 PLN

Main Courses

Dumplings with smoked cottage cheese and baked potatoes, young cabbage, chanterelles, tomatoes, burnt butter 1/3/7 42 PLN

Beef roulade, beetroot, potato dumplings, horseradish, beef roulade sauce 1/3/6/7/9/10 84 PLN

Roasted half duck, red cabbage, dumplings, Granny Smith apple, Madeira sauce 1/3/6/7/9/10 98 PLN

Zander fish fillet, crayfish butter, white radish, white emergo beans, lightly salted cucumber, broad beans, smoked buttermilk 2/4/7 78 PLN

Dessert

Cream puff, green tea, white chocolate, peach, ginger 1/3/7/8 36 PLN

Kids menu

Chicken broth, homemade pasta, carrot, parsley 1/3/6/7/9 27 PLN

Homemade Tagliatelle, tomato sauce, parmesan, parsley 1/3/7 30 PLN

Breaded chicken fillets, fries, seasonal vegetables, ketchup 1/3/7/9 40 PLN

ALLERGEN LIST: 1 – cereals containing gluten; 2 – molluscs; 3 – eggs; 4 – fish; 5 – peanuts; 6 – soybeans;

SEASONAL EUROPEAN CUISINE

Cold starter

Wege-Watermelon tuna, pineapple kimchi,
rice paper, lime, wakame 5/6/9/10/11 34 PLN

Warm starter

Red mullet, fennel, pepper, rissole pastry
1/2/3/4/7/9/10 38 PLN

Salad

Ceasar Salad: romain lettuce, bacon, croutons,
parmesan, anchois
- grilled chicken 1/2/3/7/10 56 PLN
- Black Tiger shrimps 1/2/3/7/10 62 PLN

Soup

Lithuanian cold soup – buttermilk, cucumber,
beet greens, crayfish tails, quail egg
2/3/7/10 30 PLN

Main courses

Fjord trout fillet, trout caviar, summer vegetables stew,
crayfish tails, baby spinach, Buerre Blanc sauce
1/2/3/4/7/9/14 98 PLN

Surf and Turf – aged beef tenderloin steak,
Black Tiger shrimps, seasonal vegetables,
young potatoes, Hollendaise sauce, samphire
2/4/7/9 158 PLN

Desserts

Crème brûlée, seasonal fruits, mint syrup,
passionfruit sorbet 3/7 38 PLN

Chocolate fondant, vanilla ice-cream,
almond crunch, English sauce 1/3/5/7/8 38 PLN

7 – milk; 8 – tree nuts; 9 – celery; 10 – mustard; 11 - sesame; 14 – molluscs and derived products

Cocktails

Recommended by our team:

Gin & Tonic – Hendrick’s Gin, Three Cents Aegean Tonic, lime	38 PLN
Whisky Sour – Glenfiddich 12, lemon juice, simple syrup, Angostura bitters, lemon zest	38 PLN
Penicylina – Smoky Monkey Shoulder, lemon, honey syrup, Angostura bitters, lemon zest	42 PLN
The Balvenie Old Fashioned – The Balvenie 12 DoubleWood, sugar syrup, Angostura bitters, orange zest	46 PLN

Popular among our Guests:

Negroni – bitter orange, grapefruit peel, red berries	38 PLN
Vesper Martini – lemon peel, green grape, white peach, juniper, acacia blossom	36 PLN
Cosmopolitan – cranberry, lime, mandarin, raspberry, hibiscus	36 PLN
Aperol Spritz – ripe orange, apricot, bitter grapefruit, lemon verbena	38 PLN

Cold drinks

Kinga Pienińska 0,33 l sparkling/still	12 PLN
Kinga Pienińska 0,7 l sparkling/still	18 PLN
Acqua Panna/San Pellegrino 0,7 l	26 PLN
Coca-Cola, Cola Zero, Sprite, Tonic 0,25 l	14 PLN
Three Cents Pink Grapefruit Soda 0,2 l	14 PLN
Three Cents Aegean Tonic 0,2 l	14 PLN
Three Cents Ginger Beer 0,2 l	14 PLN
Pressed juices from House of Rembowscy 0,25 l	15 PLN
Freshly squeezed juice 0,25 l – orange, grapefruit, mixed	22 PLN
Red Bull 0,25 l	18 PLN

Coffees

Espresso / Doppio	12 PLN/16 PLN
Black coffee / Coffee with milk	14 PLN
Cappuccino	18 PLN
Caffe latte	18 PLN

Recommended by our team:

Tonic espresso	24 PLN
-----------------------	--------

Althaus Teas

Assam Malty Cup – Indian black tea with pleasant taste	15 PLN
Royal Earl Grey – a blend of Indian, Chines and Sri Lanka teas with bergamot oil extracted from the citrus peel	15 PLN
Sencha Senpai – Japanese green tea with light grass color and soft aroma	15 PLN
Jasmine Ting Yuan – green tea with jasmine petals harvested only from Jingxi region	15 PLN
Perischer Apfel – blend of apple, lemon, orange and lemon zest with light yellow color	16 PLN
Red Fruit Flash – a blend of berry, cranberry and nature black elderflower with soft velvet dry fruit flower	16 PLN

Prosecco 750 ml

NV ITALY Prosecco Treviso Sam Martiino Millesimato Extra Dry	120 PLN
NV ITALY Prosecco Rose Montelvini	120 PLN
NV ITALY Prosecco Ornella Molon Brut	140 PLN

Reservation from 6 persons are charges with 10% service fee