



**Magiczny
Kraków**

Krakow Capital Menu. An Opportunity to Sample Unique Dishes

2019-08-18

21 Krakow restaurants offer menus inspired by the city's history and local products. The Krakow Capital Menu initiative is part of the European Capital of Gastronomic Culture 2019.

The Krakow Capital Menu is an original idea of chef Adam Chrzastowski. Throughout the years Chrzastowski has taught various tricks of the trade to Krakow's chefs and cooks and now he is trying to convince them to take a closer look at Krakow's culinary heritage. – The history and culture of our city can be told also through food. The title of the European Capital of Gastronomic Culture 2019 is an excellent opportunity to encourage restaurateurs to do just that – says Adam Chrzastowski.

Until the end of the year 21 restaurants which take part in the initiative will serve unique dishes prepared especially for the Krakow Capital Menu. Chefs reached out for the classics such as obwarzanek, maczanka (pulled pork sandwich) and Sachertorte. They tapped into local products such as *suska sechłońska* (smoked prune), apples from Łącko, Ojców trout, cream from Skała, *śliwowica łącka* (plum brandy from Łącko), *oscypek* and *bryndza* cheeses. – These are the two main directions that the participating restaurateurs decided to follow: some prepared dishes inspired by history while others looked for inspiration in products from the Krakow area – said Adam Chrzastowski who came up with the overall idea. He also remarked that among the specialities suggested by Krakow chefs he was happy to see some dishes that brought back childhood memories such as *małdrzyki* (quark pancakes).

The Krakow Capital Menu will be served in the following restaurants: [Art](#), [Albertina](#), [Baroque](#), [Biała Róża](#), [Copernicus](#), [Enoteka Pergamin](#), [Filipa 18](#), [Fiorentina](#), [Four in Grand Ascot Hotel](#), [Grand Signature in Grand Hotel](#), [Hotel Rubinstein](#), [Kogel Mogel](#), [Miodova](#), [Piano Rouge](#), [Pod Aniołami – Muzeum Smaku](#), [Pod Nosem](#), [Stara Zajezdnia by DeSilva](#), [Szara Gęś](#), [Trezo](#), [Wesele](#) and [Wierzynek](#).

Participating restaurants will display the European Capital of Gastronomic Culture 2019 logo. In addition, the first round of a competition will be launched in August and all guests visiting the participating restaurants will have a [chance to vote for their favourite dishes from the Krakow Capital Menu](#).