The Best Krakow Regional Menu - competition results

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In 21 Krakow restaurants you can try dishes inspired by the history of the city and local products. According to guests, the best menus were prepared by Baroque, Szara Gęś and Copernicus restaurants.

The competition was organized by interia.pl in cooperation with the City of Krakow. Each restaurant's task was to prepare a special menu that refers to the culinary heritage of Krakow: its history and excellent products from the region. **The Krakow Regional Menu has appeared in the following restaurants:** Art, Albertina, Baroque, Biała Róża, Copernicus, Enoteka Pergamin, Filipa 18, Fiorentina, Four at the Grand Ascot Hotel, Grand Signature at the Grand Hotel, Hotel Rubinstein, Kogel Mogel, Miodova, Piano Rouge, Pod Aniołmi - Museum of Taste, Pod Nosem, Stara Zajezdnia by DeSilva, Szara Gęś, Trezo, Wesele and Wierzynek.

The task of the guests who wanted to become food critics was to vote for what was the best restaurant menu in their opinion, and then justify their choice. From more than 300 applications, the jury selected eight prize-winners. And by the votes of users among the restaurants, the first place was won by Baroque, the second by Szara Gęś and the third by Copernicus. The winning menu included Studzienina (Polish jellied pig’s feet) a bagel with curd cheese, Krakow maczanka and Sacher tort with apricots.

- Krakow cuisine draws on the rich tradition of Galicia, Podhale and the best of the Malopolska Region. The ability to use the best products from the region, such as Podhale lamb, saffron milk caps, apples and trout shows that the restaurant can bring out the best in the region. I see here great respect for tradition (Krakow maczanka, sour rye soup), but also courage and following trends as in the case of bryndza ice cream - wrote Aleksander from Będzin in the winning justification. He was awarded the main prize in the form of a weekend for two in Krakow, including accommodation at the Puro Hotel, dinner at the Szara Gęś restaurant and a guided city tour.

An award in the form of an invitation to dinner for two at the Piano Rouge restaurant and guided tours of Krakow went to Mrs. Aleksandra from Częstochowa. Dinner invitations for two at the Piano Rouge restaurant were given to: Mrs. Oksana from Szczecin, Mrs. Paulina from Katowice and Mrs. Elżbieta Jaśkowska from Nowy Sącz. Guided tours for two people around Krakow went to Mr. Damian from Łaziska Górne, Mrs. Bogumiła from Suwałki and Mr. Konrad from Łazy Brzyńskie. Winners will be notified by email.
The Krakow Capital Menu is part of the program, European Capital of Gastronomic Culture 2019, and you can try dishes inspired by the culinary heritage of the city until the end of December. This does not mean, however, that they will disappear from the restaurant's offer at the end of the year. Krakow gourmets can expect more attractions, and restaurateurs - more challenges. Details will soon be provided at culinary.krakow.pl.