Restaurants recommended by Slow Food Polska

2018-10-16

Besides awards granted by Michelin and Gault&Millau, Polish chefs find recommendations by Slow Food Poland very important.

The very first recommendation was given in 2006 by Jacek Szklarek, president of Slow Food Poland, to Romantyczna restaurant in Dr Irena Eris SPA Hotel Wzgórza Dylewskie. It took another 6 years for another to be awarded - to Atelier Amaro, the first Polish restaurant to receive a Michelin star. Currently, the list of recommended restaurants is much more extensive. In September 2018, there were 12 in Małopolska including 8 in Krakow alone.

Restaurants awarded with the characteristic red snail logo stand out for their elevation of local and seasonal products, chefs' collaborations with local food producers, and the superior quality of the dishes served.

Restaurants recommended by Slow Food Poland in Krakow and Małopolska

1. Trzy Rybki (Krakow, Hotel Stary) – Krzysztof Żurek
2. Dwór Sieraków (Sieraków) – Janusz Fic
3. Ed Red (Krakow) – Adam Chrząstowski
4. Biała Róża (Krakow) – Łukasz Cichy
5. Miodova (Krakow) – Jan Nawrocki
6. Gęś w Dymie (Laskowa) – Marcin Pławecki
7. Qualita (Krakow, Q Hotel) – Marcin Dudek
8. Albertina (Krakow) – Grzegorz Fic
9. Sienna 104 (Gródek nad Dunajcem, Heron Live Hotel) – Krzysztof Małocha
10. Chochołowy Dwór (Jerzmanowice) – Tomasz Kowal
11. Bottiglieria 1881 (Krakow) – Paweł Kras
12. Amarylis (Krakow) – Grzegorz Bucki

Slow Food is an international organisation founded to promote food culture, protect regional cuisine, local products and producers as well as nurture traditional food production techniques.