



Where I eat in Krakow: Rafał Targosz

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Where does the chef of one of Krakow's most popular restaurants eat? Rafał Targosz recommends Spanish tapas, Polish offal and French cheeses.

For breakfast

Only at home. With my wife and our dog Kasperek. Coffee, newspapers. In our busy schedule it is one of the few moments to stop and embrace a bit of precious normality.

For coffee: Bunkier Cafe

For its vibe, atmosphere and the true Krakow experience. The famous and less famous all gather here. In Bunkier, I feel that Krakow is truly alive, for me these are the lungs of Krakow's social life.

For Sunday lunch: Likus hotels and restaurants.

Top notch quality for years that never fails to deliver. If, besides food, you also enjoy beautiful tableware and decor, all of Likus hotels and restaurants are worth recommending. They also have excellent service which unfortunately is not the norm these days.

For a quick snack: La Petit France and Euskadi

Great quality French cheeses in La Petit France and simple, classic, French flavours in a laid back atmosphere. I like to pop in here for a glass of wine (or several), croque madame and some French quiche. Nearby my ZaKładka in Podgórze, there is also Euskadi and they serve excellent tapas. Here there is always something extra in store. Damian Surowiec, the chef, works with original, genuine products and I am particularly fond of their Iberian ham - so I keep coming back for more.

For an evening get-together with friends:

I have always liked the cooking of Adam Chrzastowski, so for an evening meal with friends I head for Ed Red to try their top quality meat and offal dishes. And the truth is that Adam's glory hides many surprises so you never know what to expect.

For something sweet: Słodkości by Oskar Zasuń and Nad & Greg

Oskar is a young, talented and ambitious chef who, besides his love for cooking, shows passion for creative sweet treats. Nad&Greg in Podgórze is an example of simplicity combined with elegance and they have our favourite cake: perfect butter shortbread crust tart with crème brûlée and caramel. And in my opinion the absolute best croissants with almond cream.

A place in Krakow where I relax: Lanckorona.

I know it is not technically Krakow, but still Małopolska - it is worth travelling 40 minutes to find



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yourself in a very different world of unwavering harmony, peace and quiet. A village near Krakow, a mystical place which has for years inspired local artists, people from the arts and sciences, who have always found respite here –regardless of the season of the year. Coffee and cake always in Cafe Arka.

A dish that I strongly associate with Krakow:

There are quite a few of such dishes: *pierogi* with prunes, nuts and honey, Krakow's *małdrzyki*, strudel with poppy seed, caraway soup, shank in horseradish sauce, bean and potato casserole with roast goose (from my granny). In my mind, local Krakow cuisine has always been influenced by Austro-Hungarian cooking which leads us to goulash soup or apple strudel. Let us not forget about the incredible impact of Jewish cuisine.

A chef that inspires me most: Alain Ducasse

Unquestionably. The unique style of his restaurants – from luxurious food to a classical mix of home-made and local cuisine inspired by recipes passed on from generation to generation. Ducasse paints his plates with natural products, creating simple yet original compositions. He is an ambassador of the best trends – both French and international.

Rafał Targosz – chef of ZaKładka – Bistro de Cracovie. Gastronomic consultant of Masterchef Polska TVN and Masterchef Junior TVN, repeatedly awarded with esteemed spoon and fork symbols in the Michelin guide and two toques in the Gault&Millau guide.