



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 neo-baroque 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. 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



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

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.

BAZAR 1838

THE RESTAURANT

Since the beginning the restaurant was very popular in Poznan with its food and wines were enjoying a good reputation. In fact, its large collection part of Bazar's wealth and the hotel would provide wines for most important people in the region.

After many years of break, Bazar Poznanski opens again the first of its restaurants named "1838" to celebrate its history. Once again, people of Poznan can enjoy the cuisine of the best chef in the region, currently Dawid Drgas. The menu reflects the traditions of Polish cuisine in a modern and elegant way.

We wish you a great time!

AN EXQUISITE BALLROOM

In the heart of the building you can find one of the most beautiful ball rooms in Poland, known as "The White Room". The very first ball organized there attracted a wealth of regional aristocracy and gentry and so it remained during the following years when thanks to a number of concerts, balls and other events the White Room became a significant part of the social scene. It is here that you could hear renowned composers such as Wieniawski and Liszt, see the works of Kossak and listen to literary Nobel prize winners among others. In the chronicle of Poznan we can read: *"Until the world war in the Bazar's White Room flooded by the light you had balls and weddings and all regional gentry and wealthy aristocrats enjoying themselves dancing till dawn. The brides-to-be would enter the society with blushes of their cheeks*

and young men would dance mazurka with such fantasy that they would leave holes in the floor and in their shoes (...) Divine dresses in embroidered silks, velvets and laces

would sparkle in the candle light and you could hear music, whispers and the flutter of éventails... Until dawn..."

Kronika Miasta Poznania – Bazar



Today the greatness of the White Room has been restored and after a long break balls, weddings, conferences and other functions can be held here. We warmly invite

you to visit the White Room. For more information, please call (+48) 787 773 650, 663 003 009 or visit www.bazarpoznanski.pl

M E N U

Cold appetizers

- Marinated European lake-perch fillets, crayfish jelly, lemon salsa, pickled pattypan squash, tartar sauce2/4/7/9/1046 PLN
- Beef tenderloin carpaccio, parmesan, dried tomatoes, capers, arugula, freshly ground pepper747 PLN
- Beef tartare, yolk gel, homemade marinades, red onion, lovage3/6/9/1049 PLN

Warm appetizers

- Chicken and fresh corn tart, corn cob, chickweed salad, Maldon salt1/3/744 PLN
- Agnolotti with roasted Hokkaido pumpkin and amber cheese, mussels, leeks stewed in butter, sage1/3/6/7/1448 PLN
- Risotto with rabbit marinated in Dijon mustard, manchego cheese, green peas, quince1/7/9/1052 PLN

Salads

- Salad with breaded camembert, grilled peppers, pickled butternut squash, roasted pumpkin seeds, and vinaigrette dressing1/3/6/7/9/1039 PLN
- Caesar salad with bacon, croutons and parmesan served with:

– grilled chicken1/3/4/6/7/1044 PLN

– grilled Black Tiger shrimps1/2/3/4/6/7/1054 PLN

Soups

- Cabbage broth, dumplings with sauerkraut and mushrooms, parsley oil1/6/7/923 PLN
- Fish soup with trout and cod, flavored with Pernod liqueur, served with croutons and rouille sauce1/3/4/6/7/928 PLN
- Cream of porcini mushroom, mushroom dumplings, rosemary oil3/6/7/929 PLN

Main courses

- Zucchini pancakes with Cajun seasoning, served with pearl barley risotto and Indian curry vegetables1/3/7/933 PLN
- Tarka Dal with Naan bread, baked eggplant, coriander1/6/9/736 PLN
- Sea trout fillet served with a stew of crayfish, new vegetables, sugar peas and spinach, with butter sauce seasoned with sweet white wine2/4/7/993 PLN
- Meagre fillet, celeriac purée with brown butter, Dauphine potatoes, celeriac carbonara, mini broccoli, pumpkin purée, morel sauce1/3/4/7/9/10109 PLN
- Pork tenderloin from Puławska pig, gratin potatoes, date purée, apple and spinach purée, charred leeks, Jerusalem artichoke, cider sauce1/7/968 PLN
- Beef roulade, potato dumplings, beetroots, horseradish, gravy1/3/6/7/9/1074 PLN
- Wild boar cheeks, buckwheat croquettes, roasted carrots, roasted parsley root, Brussels sprouts, plum purée, pickled pumpkin, chasseur sauce1/3/7/9/1079 PLN
- Roasted half duck, red cabbage, yeast buns, Granny Smith apple, Madeira sauce1/3/6/7/989 PLN
- Beef tenderloin steak, seasonal vegetables, seasonal mushrooms, potato croquettes, bearnaise sauce1/3/7/9139 PLN

Kid's menu

- Pasta with tomato sauce, parmesan1/3/6/729 PLN
- Chicken strips, French fries, steamed vegetables1/3/7/936 PLN

Desserts

- Crème brûlée, fruit salad, passion fruit sorbet3/728 PLN
- Tiramisu, iced blue cheese covered with white chocolate, black elderberry foam, coffee chantilly1/3/729 PLN
- Chocolate fondant, vanilla ice cream, custard, almond crunch1/3/5/7/829 PLN

ALLERGEN LIST:

1 – cereals containing gluten; 2 – molluscs; 3 – eggs; 4 – fish; 5 – peanuts; 6 – soybeans; 7 – milk; 8 – tree nuts; 9 – celery; 10 – mustard; 11 - sesame; 14 – molluscs and derived products

COLD DRINKS

- Kinga Pienińska 0,33 l sparkling/still9 PLN
- Kinga Pienińska 0,7 l sparkling/still16 PLN
- Acqua Panna/S. Pellegrino 0,7 l22 PLN
- Coca-Cola, Cola Zero, Sprite, Tonic 0,25 l12 PLN
- Pressed juices from House of Rembowscy 0,25 l14 PLN
- Freshly squeezed juice 0,25 l – orange, grapefruit, mixed20 PLN
- Red Bull 0,25 l16 PLN

ALTHAUS TEAS

- Assam Malty Cup – Indian black tea with pleasant taste13 PLN
- English Breakfast St. Andrews – Ceylon back tea with gold color and essential flavor13 PLN
- Royal Earl Grey – a blend of Indian, Chines and Sri Lanka teas with bergamot oil extracted from the citrus peel13 PLN
- Sencha Senpai – Japanese green tea with light grass color and soft aroma13 PLN
- Jasmine Ting Yuan – green tea with jasmine petals harvested only from Jingxi region13 PLN
- Lemon mint – mint tea with citrus grass13 PLN

- Rooibos Vanilla Toffee – a blend of sweet rooibos bush with velvet flavor toffee and narural vanilla13 PLN
- Red Fruit Flash – a blend of berry, cranberry and nature black elderflower with soft velvet dry fruit flower15 PLN
- Perisischer Apfel – blend of apple, lemon, orange and lemon zest with light yellow color15 PLN
- COFFEES
- Espresso/Doppio11 PLN/14 PLN
- Black coffee/ Coffee with milk12 PLN
- Cappuccino15 PLN
- Caffe latte15 PLN

Reservation from 10 persons are charges with 10% service fee