

Bistro la Cocotte



Bistro La Cocotte is one of the culinary discoveries of the authors of the “yellow guidebook”, the famous yearly publication by “Gault & Millau”, filled with culinary recommendations.

“Bez Ogródek”, as this was the name of the restaurant when it was being visited by the guide book's inspectors, serves French home-cooked dishes. Pates, snails, mussels and fantastic desserts stole the hearts and palates of the “Gault & Millau” reviewers, who honored the locale among about twenty other restaurants in Poznań.

The date of the guide book's arrival at bookstores coincided with the decision about changing the name of the establishment to “Bistro la Cocotte”. The aim of this was mostly to keep both sister restaurants (in Poznań and Warsaw) unified in the eyes and minds of the patrons. When deciding about the change, the restaurant’s owners had not yet heard about being awarded the prestigious spot in the guidebook.



The gourmands already know, and all the other food enthusiasts may rest assured that Bistro la Cocotte is still the same charming establishment it used to be, with the same great chef and the same culinary philosophy.

At first glance the locale seems very cozy and petite - it turns out however, that it is capable of seating over 50 people. The atmosphere is created by checkered tablecloths, wooden furniture and French music in the background. The smiling staff is happy to tell you all about the restaurant, its choice of dishes and the chef's recommendations in a relaxed, almost familiar way.



On the menu you will find the usual crowd-pleasers - French onion soup, foie gras and mussels. Other popular items include the baked duck and beef bourguignon. Despite the short and sweet menu, there is plenty to choose from, and the taste of each served meal takes you on an virtual culinary journey into the flavours of faraway France.

During the week, La Cocotte is worth popping into for a specially priced lunch menu. On weekends, during a family dinner, the air is filled with a considerable, pleasant bustle, with the kiddies running around. It is joyous, noisy and just-like-homey.



To those undecided, we recommend starting with the desserts. The homemade sweet delicacies will win you over in a heartbeat and encourage to experiment further.



[Bistro La Cocotte](#)

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