


MUGA - a style icon



MUGA restaurant is definitely one of Poznań's finest, and chef Artur Skotarczyk is one of Poznań culinary world's most important figures. Artur has been with the restaurant since its opening days. It is his work and dedication that contributed to MUGA's impeccable reputation and consistently high level of service. The chef's skill is widely appreciated by the gourmands as well as the most prestigious culinary press titles and guides. MUGA invites one and all to visit and check out their new tasting menu as well as the Polish wines from the Turnau family vineyard. Grzegorz Turnau, well-known Polish artist, musician and vineyard co-owner, has graced the opening dinner with a concert.

Check out MUGA restaurant on:  [tripadvisor](#)

Artur Skotarczyk's culinary style is above else the perfect marriage of tastes and a unique composition of the dish. If you have ever had a lovely looking but bland meal, MUGA will bring back the faith in the chefs' professionalism and the point of cooking. Here, the aesthetically pleasing dishes are so much more than just a pretty (Instagram) picture. They are a spectacle of tastes and aromas which the chef has worked out with a jeweller's precision.

Those who have yet to meet Artur Skotarczyk in MUGA, might have seen what he is capable of during the "Poznań Chefs Together" dinner series. This initiative brings together the chefs from Poznan's most recognizable and renowned restaurants to join forces and prepare a multi-course dinner. Valued for his skill, Artur Skotarczyk has been a part of this project for most of its editions. (see here: Poznań Chefs Together in The Time Restaurant)

An integral part of the restaurant is the Casa de Vinos winery, which is also a wine importer. More than 300 wine labels presented in the winery are also available in the restaurant. Each dish served at MUGA comes with a proper wine pairing, which makes the meal comprehensive and unforgettable. The restaurant's tasting menu is worth a closer look, offered in two variants (three or five courses). With the tasting menu, each dish can be served with a different, individually paired wine. The wine is available by the glass.

Muga was awarded by the Gault&Millau Poland 2016 Culinary Guide - Note: 14/20 - two chef's hats.



A pretext for creating yet another tasting menu is firstly, the season change and secondly, an important wine-related event. The latter is the arrival of Polish wines in MUGA; wines created in the Turnau family vineyard. Both the vineyard and its wines have truly heated things up around the wines produced in Poland. Many wine connoisseurs claims Turnau wines are some of the best, if not THE best, wines produced in Poland at the moment. Of course, it is up to you to judge them for yourselves. Thanks to MUGA you now have the unique opportunity to sample these wines, while also enjoying their accompanying dishes created by Artur Skotarczyk himself.

MUGA restaurant, during its merely few years of existence, has already received many honourable mentions. It was awarded by the inspectors of the Yellow Guidebook - Gault&Millau Poland; www.poznan.travel recommends it as one of Poznań's most exclusive eateries, and TripAdvisor placed MUGA among the top 10 Poznań restaurants, out of more than 500 assessed establishments. MUGA has also appeared in many renowned culinary magazines, and chef Artur Skotarczyk himself has been awarded with the prestigious title of Chef of the Year (Wielkopolska and Lower Silesia region) during the Gault&Millau Tour 2016.

Read on www.poznan.travel: [Artur Skotarczyk i Ernest Jagodziński wyróżnieni podczas Gault&Millau Tour 2016](#)

MUGA restaurant can be described as premium due to its interior design, quality of service, culinary quality and price range. The latter, although above average, is fully justified in the eyes (and mouths) of MUGA's many visitors as adequate to the values of this unique place.

For a greater or smaller occasion, see you at MUGA!

Restauracja MUGA

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