

Autumn's tastes and flavors with a pinch of winter



Autumn is an amazing time for polish cuisine which loves to focus of seasonal specialties at this time of year – it's a time for wild mushrooms, different kinds of meat like deer or pheasant accompanied with seasonal fruit and vegetables like apples or plums.

Autumn cuisine can often be quite heavy – however one might also interpret these dishes as soul food, perfect for colder days. But also those who can never stop counting the calories will be glad to find tasty options in the form of soups or salads inspired by this colorful season.

Poznan's chefs go "wild" during autumn. Their seasonal menus impress with creativity making our mouths water at the mere sight of the served dishes.

Check out our list below and judge for yourself.

Winter at TASTE_it



If regional cuisine and wild game are in the area of your culinary interest, you should definitely spend the following weekend in Puszczykowo near Poznań. [TASTE_it](#) restaurant is a part of a hotel and recreational center, which has won over many guests with its exceptional design and level of services.

Enjoy - Dominik Brodziak's autumn menu



We have all come to expect extremely sophisticated and yet relatively simple compositions from chef Dominik Brodziak's dishes. The seasonal autumn menu reflects his style of work, using typically autumn and winter flavours.

St. Martin's Feast in Hotel Mercure



A DJ will provide entertainment for the guests.

Hotel Mercure Poznań invites one and all to a St. Martin's Feast (Biesiada Świętomarcińska)! The event will take place on November 10th (Monday), on the eve of the famous Poznań St. Martin's parade. The stars of the buffet menu will be traditional Polish goose meat and - of course - St Martin's Croissants. It is worth mentioning that Hotel Mercure's patisserie is 50 years of tradition in baking Poznań's sweet treat.

Autumn in FIGA



Autumn has arrived in FIGA restaurant. Chef Lech Pluciński created dishes using the richness of this extraordinary season. On the menu, there are (among others) pumpkin, beets, mushrooms and blueberries.

Season for Poultry and Forest Fruit



On Friday, October 17th, the Season for Poultry and Forest Fruit begins! The themes will include, among others, goose, balanced breeding chicken, guinea fowl, pheasant or duck which, together with mushrooms, blueberries and bilberries, look fantasti

CUCINA restaurant's autumn menu



as well as mountain ash.

Well-known to both Poznań residents and tourists, Cucina restaurant has undergone a bit of a makeover during the summer. The presentation of the new interiors is also a great opportunity to premiere the new autumn menu. Chef Ernest Jagodziński has risen to the occasion yet again, uncovering true culinary masterpieces in front of our very eyes. On the autumn menu there are orchard and forest fruit

Oktoberfest w restauracji Gusto



Niemieckie piwo, wursty i precle przez miesiąc królować będą w restauracji Gusto. Przez miesiąc miłośnicy tradycyjnego Oktoberfest znajdą w gościnnych progach Gusto namiastkę bawarskiej tradycji.