



Culinary and Cultural Adventure in Greater Poland and Poznan

Itinerary

Day 1 – Sunday

We meet in Poznan for a group pick-up at a designated hotel near the Old Market Square at 10:00 a.m. Our local guide will then take us on Poznan City Tour where we'll have the opportunity to visit Poznan Cathedral and the Old Market Square among other important sites. After lunch in the city, we'll transfer by motor coach to Tlokinia Palace, our home for the next three days located in the beautiful Greater Poland countryside. During our drive we stop in Pyzdry village to taste fresh fruit from the local orchards and see the frontier checkpoint between German and Russian annexation Poland suffered in the 18th century. After settling into Tlokinia Palace we gather for our Welcome Dinner at Tlokinia Palace restaurant and dine on local specialties.

Day 2 – Monday

After breakfast, we'll travel to Witaszyce Palace to attend our first cooking class. We may learn the secrets of preparing roast duck with red cabbage and yeast dumplings among other specialties. As we dine on authentic local dishes we helped prepare as part of our lunch, we'll watch a performance by local folk group "Snutki". Later, we'll get a private tour of Witaszyce Palace Hotel by the palace owner. After our cooking class we'll transfer to a town of Pleszew located on the way to our hotel and learn how to bake bread rolls in the Bakery Museum. We'll also make a stop at an artisan Teso Fruit Juice Press Company for a private tasting. At the end of the day, we reach the "Noce i Dnie" restaurant specializing in local and regional cuisine of Greater Poland. Smacznego!

Day 3 – Tuesday

Today we'll explore places which are very important in the Polish history. After breakfast at the hotel, we'll travel to Gniezno – the first capital of Poland. We'll visit the Gniezno Cathedral where the first Piast ruler's coronation took place. We can also admire the famous Gniezno doors. On the surface of the doors, the life and teachings of Saint Adalbert are carved, from the time of his birth to his martyr death and the burial of the Saint's body. The relics of Saint Adalbert, who also happens to be the Saint patron of Europe, are placed in the cathedral. We'll also take a leisurely walk around Gniezno Old Market Square. Next stop during our excursion is Kalisz, the oldest Polish city. While in Kalisz, we'll walk around the Market Square and visit Saint Joseph Basilica which is one of the most remarkable pilgrim sites in Poland. We also visit a small, family run confectionary company which makes the traditional "Andrutky Kaliskie" – slightly sweet and crisp cream-colored wafers. Before we depart Kalisz, we'll make a stop by Kalisz Brewery for a local beer tasting. On our last evening in the beautiful Greater Poland countryside, we'll enjoy a relaxing barbecue at Tlokinia Palace.

Day 4 – Wednesday

This morning, on our way back to Poznan, we travel to Ostrzeszów for our second cooking class. We prepare a local dish called “Gesi Pipek” among others. After our cooking class we visit Kazimierzowska Tower to get a picturesque view of Ostrzeszów and surrounding countryside. Next stop on our journey is Potasnia. It’s a small village located near Ostrzeszów where we visit family owned, artisan, smoked meats makers. The owners take advantage of the great regional product – the Zlotnicka pork. Then we head for Poznan. On our way we stop in Antonin where we’ll tour a hunting lodge. Fryderyk Chopin – the greatest Polish music composer visited the lodge in 1827 and 1829. We have a chance to see Dobrzyca Palace as well. The palace was built by free mason August Gorzenski and has the biggest library free masonry collection in Middle – East Europe. In the late afternoon we reach Poznan. Dinner on your own. We recommend Gospoda Poznanska or Nowa Bazanciarnia popular with demanding gourmets of Polish and International cuisine.

Day 5 – Thursday

Today we travel to “Gryszczeniówka” agrotourism farm in Wargowo village. During culinary class at the farm we learn how to prepare pierogi – special stuffed dumplings from Wargowo and taste marmalades, jams and sweet preserves made by the family farm owners. After cooking class, we’ll travel to Prusim to see “Olandia”. It is an open-air museum which showcases the influence of Dutch settlers on Greater Poland’s agriculture between the 16th and 18th century. We can visit the Winarium which has over 80 wines from all over the world. On the way back to Poznan we stop in “Jaskowa Zagroda” restaurant to taste local delicacy – potatoes with cottage cheese – pyry z gzikiem. In the evening we dine in Monidlo Restaurant located nearby Poznan International Fair, famous for its excellent cuisine.

Day 6 – Friday

After breakfast at the hotel, we’ll head out to visit the Display of Old Poznan where we learn Poznan’s history during a short presentation. We may also visit the Museum of the Struggle for Independence to discover some interesting facts about the Wielkopolska Uprising – the only victorious insurrection in Polish history. Next, we’ll learn how to make St. Martin croissants during a baking class we’ll take at the Croissant Museum in Poznan. After lunch we attend the Emperor’s Castle tour and have the opportunity to enjoy its interior. Last but not least, we visit Old Brewery – the shopping center which has been recognized as the best shopping mall in the world. While at the Old Brewery, we’ll tour the Blow Up Hotel which is considered to be one of the most innovative hotels in Europe. Next, you are free to do some shopping. We recommend Alma grocery store located inside the Old Brewery where you can find some good quality food products. Our farewell dinner will be at Ratuszova restaurant serving Polish and regional specialties, located in the heart of Poznan’s Market Square.

Day 7 – Saturday

Depart for your home country after breakfast, or make your own arrangements to stay longer in the charming Poznan.

Even though our vacations are leisurely, you may want to consider staying an extra night at the Kolegiacki Hotel in Poznan. You may find that the extra time will make your week even more relaxing and enjoyable.



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