



Gar

On a quiet corner, just opposite the grandiose National Philharmonic, is an elegantly styled interior by Magda Gessler called Gar. The restaurant is a fascinating combination of modern chic married with royal splendor. The result is shamelessly dramatic, glamorous and luxurious; the setting is fit for kings and queens and this is how guests are treated – and expected to feel. Despite this sophistication, it is not a pretentious environment: everyone from business associates to hand-holding couples; from large families to small children are very at home in Gar, and the feel is warm, cosy and welcoming.

As for the food served in this lovely setting, it is an unusual mixture of French-Polish cuisine. This means that the dishes are traditionally Polish, yet combined with Art Culinaire secrets straight from France. The results that appear in front of guests are startlingly original, with such dishes as Foie Gras served on a bed of crisp pears with a hint of cinnamon, or goose and lamb Cassoulet in thyme and rosemary served with white beans and slender white sausage. Come to Gar, where the French heart and Polish soul become one...

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