



Polka

Ideally located in an Old Town tenement building several centuries old, Polka is the realisation of Magda Gessler’s new idea – that of traditional Polish cuisine prepared with tasty organic products and fresh ingredients. Though absolutely delicious, Polish food can be 'heavy' (especially in the warmer months) or place a strong emphasis on sauce, oil, butter and cream. At Polka, simplicity meets succulence, and the result is a type of Polish food that is light and healthy, yet still faithful to the cuisine’s traditional heart; it is also very inexpensive, making it a treat that may be enjoyed by everyone. This relaxed attitude is reflected in the decor, which is relaxed and homely: drapes and canopies dangle over sofas that are casually scattered about, the scrubbed wooden tables are without tablecloths and flowers run riot across the walls – giving the lovely sense of eating in a summer garden.

The food is rich in both choice and flavour and (unusually for a traditional Polish menu), there is a very good selection for vegetarians. Guests are invited to try the classic herring with finely chopped onions as a starter, followed by potato pancakes with sour cream or quiche with pears, Gorgonzola and walnuts, while meat-lovers must sample the Hungarian steak tartare and the crispy duck in golden honey. With a special children's menu, and playful desserts – such as chocolate sponge cake and scoops of ice cream – Polka aims to please even the littlest and pickiest eaters.

'Perfectly simple. Perfectly delicious. Perfectly Polish.' This is Polka Restaurant.

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