

Feast of flavours

A Taste of Tradition

Pierogi

These dumplings come filled with a variety of ingredients, such as potato and cheese (pierogi ruskie), meat, mushrooms, or seasonal fruits for a sweet version.

Bigos

Known as “hunter's stew,” bigos is a hearty dish made from sauerkraut, fresh cabbage, and various types of meat, often enjoyed in the winter months.

Żurek

A sour rye soup usually served with sausage and a hard-boiled egg. It's a comforting dish with a distinct taste.

Kielbasa

Polish sausage is a staple and comes in many varieties. Look for grilled or smoked versions, often served with mustard and bread.

Sernik

Polish cheesecake, often made with twaróg (a type of fresh cheese), can be found in various styles, including baked and no-bake versions.

Snacks

Kabanosy, oscypek, smalec, and ogórek kiszony are traditional Polish snacks that reflect the country's rich culinary heritage.

Souvenirs of Flavor

Ptasie mleczko by Wedel – soft marshmallows coated in chocolate, beloved by Poles.

Michałki, Malaga, and Kasztanki by Wawel – popular chocolate pralines, each with a unique flavor.

Toruńskie pierniki – aromatic and spiced gingerbread, standing out among other sweets.

Katarzynki: Spiced gingerbread cookies with filling.

Krowki: Soft, chewy caramel candies.

Irysy by Jutrzenka – caramel candies with a unique texture.

Śliwka Nałęczowska – dried plums covered in chocolate, slightly tart yet sweet.