

# CHAINE DES ROTISSEURS

Culinary Trip to Warsaw, April 27-20th, 2018

## 27.04.2018 (Friday)

Departure from Oslo with Norwegian flight at 19:25. Arrival in Warsaw at 21:15. Transfer to the Radisson Blu Hotel\*\*\*\*\*, a modern luxury hotel located in the very heart of Warsaw, just a few meters away from the “Złote Tarasy” Shopping Mall. Private check-in and welcome cocktail. Overnight.

## 28.04.2018 (Saturday)

In the morning free time for shopping or discovering the city on your own.

The first Polish cookbook (from 1682) Contains several recipes for snails dishes - and what's interesting - there are more than the number of recipes for pork dishes! Lunch at the Champagne House with Perrier-Jouet Ambassador: “Champagne & Snails”. Tasting of 4 Champagne labels: Grand brut, Blason rose, Belle Epoque 2007 and Belle Epoque Rose 2006 in the food pairing form with dishes of snails and snails' caviar. Also some Polish snacks will be served. Also information about snail farming and traditions in Poland will be provided.

Only a few minutes walk is one of the Wedel cafes. Wedel, established 1851, is the oldest and most famous chocolate producers in Poland. Emil Wedel was an unwavering optimist, who infected others with his attitude. Sweets bearing Wedel's name quickly won people's hearts and the business went into the hands of subsequent generations, which perfected the art of making chocolate. Chocolate covered praline wafer is the most famous Wedel's product. After short introduction presenting Wedel's history all guests will have the chance to decorate their own wafel. Then each wafer will be packed and guests will take it as a souvenir. A cup of Wedel's chocolate or a cup of coffee with best pralines will be served during the work.



In the evening private Chopin concert in the Old Town, performed and commented by one of the best Polish pianists. After the concert each guest will get a CD with Chopin music and the group will meet the artist by a glass of Polish honey wine.



Gala dinner at the first Polish Michelin Star Restaurant - Atelier Amaro. Chef Wojciech Modest Amaro will take the guests on an Eight-Moments Journey through the past, present and future of the Polish cuisine. Each moment will be accompanied by a carefully selected wine.



### 29.04.2018 (Sunday)

Morning for relaxing and recreation at the hotel's gym and sauna or shopping in one of the big shopping malls which are open in Poland also sundays. Around noon start of a short sightseeing tour of Warsaw, showing its history and most important sites.



Lunch at the N31 Restaurant - the winner of the "Poland 100 Best Restaurants" guide competition in 2017! Robert Sowa, former Chef of the Sobieski Hotel, The Polish Football National Team or Sowa i Przyjaciele Restaurant - the Chef and Creator of the N31 restaurant will present a special menu based on products coming from the Polish forest like game, mushrooms, fruits and spices. Instead of wine pairing another alcoholic beverages like vodka, fruit liqueur, honey wine or beer will be served together with the dishes.



Afternoon free for discovering the city on your own.

Nice to Meat You - dinner with Adam Chrzostowski, in 2011 the Chief Culinary Consultant of the Polish EU Presidency, now the guru of the Polish meat. He introduced dry aging of beef directly at the restaurant. The menu will be completed by a Polish farm cheese tasting and accompanied by Polish wines chosen by Adam Pawlowski - the first and only Polish Master Sommelier.





### 30.04.2018 (Monday)

Morning at leisure for shopping and discovering the city on your own.

In the afternoon late lunch with beer tasting at the Brasserie Warszawska. Beer will come for a small but very modern microbrewery located just outside Warsaw's city limits. It will be served as food pairing with specially prepared finger food. Afterwards main course and dessert with beer or wine will be served.

Transfer to the airport and departure with Norwegian at 19:45.

**Rates:** 11 950 NOK / person in dbl room  
12 850 NOK / person in sgl room

#### The above rates include:

- ✓ flight with Norwegian incl. cabin luggage and 2 \* 20kg registered luggage
- ✓ transportation by luxury bus according to the itinerary
- ✓ local guides and assistance according to the itinerary
- ✓ 3 overnights with buffet breakfast at the Radisson Blu \*\*\*\*\*
- ✓ welcome cocktail (finger food, wine, water) at the hotel
- ✓ Champagne lunch (snails, Polish snacks, Champagne tasting, water)
- ✓ Wedel workshop (wafer decorating, coffee or chocolate with Wedel pralines)
- ✓ Chopin Concert incl. CD and a glass of honeywine
- ✓ Gala Dinner at Amaro (aperitif, amuse bouche, 8-courses, wines, water, coffee)
- ✓ fine dining lunch with Robert Sowa (5-course degustation menu, drink pairing, water, coffee)
- ✓ "Nice to Meet You" dinner (5-course menu with Polish wines, coffee, water)
- ✓ farewell Polish lunch with beer tasting (snacks for beer pairing, 2-course menu with beer/wine, coffee, water)
- ✓ VAT

