

# Figa - an exceptional place on the outskirts of Poznań



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Figa is many things - a nice building, an interesting interior, a well-maintained garden and pleasant, well-informed staff. It is elegance which does not overwhelm and ambitious cuisine which does not patronize. This is much praise, but it is all well-deserved, and Figa is doing everything to keep it that way.

Made up of a restaurant and a boutique hotel, Figa is its owners dream come true, and an inspiration they brought back all the way from Mallorca. It is thought out to be a place of rest and a place you will want to come back to.



The kitchen in Figa is the reign of Chef Lech Pluciński, whose only rule is zero tolerance for things instant, ready-made and any kinds of food substitutes. Chef Pluciński has perfected his craftsmanship in a number of countries, gathering experience with Gordon Ramsay level chefs for over 10 years. He has been training in world renown and award winning restaurants, which now allows him to create small culinary masterpieces like it's nobody's business. If you are expecting teeny tiny portions of sophisticated food on your plates, fear not - the Chef will feed you well and you will not leave the restaurant hungry.

That all the ingredients in Figa are based on fresh local produce does not come as a surprise. The menu is an eclectic combination of Polish, European and Asian influences, and despite of the wide spectrum of the Chef's interests, it is still reasonably short and sweet, with individual dishes complementing one another in style and character.



You can have breakfast till 10am, lunch and of course dinner which, in Lech Pluciński's own words, is the best reflection of the restaurant's character and the Chef's skills. Another advantage is a spacious free parking area as well as free WiFi offered on the spot.

The menu along with prices can be found here: [www.figarestauracja.pl](http://www.figarestauracja.pl)