A nóż widelec



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#POIgastro #BackAfterCovid #kuchniaPolska #rodzinnyObiad #naRandke #dlaBiznesu #zPrzyjaciolmi #nalunch #gastroPozaCentrum #gastroINSTA #gastroDESIGN #ogrodki2020 #gastroTOP50 #gastroTOP20 #gastroTOP10 #Michelin2023

Restaurant a knife fork serves Polish cuisine, often inspired by sentiments for home cooking. The uniqueness of Michał Kuter's dishes lies in the fact that they combine simplicity and mastery of execution. The flavors remembered from home dinners at grandma's take on a character and form worthy of one of the best restaurants in Poznań. The famous colorless tomato with rice, sorrel, pork loin and deer are dishes for which gourmets from all over the country come to the restaurant. A friendly and communicative sommelier service watches over an interesting and consistent wine list.

A knife fork consists of two intimate rooms and a summer garden. The room on the first floor is completely independent and has a separate entrance. An integral element of the premises are an original delicatessen offering ready meals and semi-finished products.

The restaurant has received many prestigious awards and distinctions over the years. It was one of the highest rated restaurants in the country by the Gault&Millau guide. In the summer of 2023, the restaurant received a distinction awarded by MICHELIN GUIDE 2023 inspectors.

