

# ENJOY puts the joy in food



Are you a gourmand? Are you looking for a place which will amaze you and your friends? We highly recommend a visit to "Enjoy", giving you over to the skilled hands of chef Dominik Brodziak.

Enjoy is a culinary concept, unifying the space of a new restaurant venue, the personality of an extraordinary chef and his unique culinary creations. All of it translates into an amazing culinary experience, which unconventional talent and many years of practice stand for. Enjoy opened for business in February 2014.



*"Enjoy" venue opening - the staff*

## **Dominik Brodziak - award winning chef**

Dominik Brodzik is a chef, associated with Poznań for several years. It was there that he made his first steps, gained experience and continuous awards. Dominik is the first winner of Kulinarny Puchar Polski (Polish Culinary Cup) in 2001, and Poland's representative in the world class Bocuse d'Or - the Olympus of culinary competitions - in Stavanger, 2008.



*Dominik Brodziak - chef at Enjoy*

Working in the kitchen is a team play. In Enjoy's staff team there are three more Polish Culinary Cup winners. Robert Echaust and Jakub Walczak won the prestigious title in 2011. Jakub Walczak, this time as team captain, succeeded again with Tomasz Zdrenka in 2013.

## **A menu unlike any other**

The menu design escapes the classic arrangement. The menu has been divided into four parts: START, SIMPLE, FINE DINE and FINISH. The variety of choices should please every palate. Among some of the choices there are specialties such as:

- Cucumber soup with smoked rib meatballs (15 pln)
- Beef cheek raviolo with liquid egg and brown butter (25 pln)
- Corn chicken saltimbocca, parsnip puree, white wine and caper sauce, sage(45 pln)

- Chocolate semifreddo, raspberries, nuts, browned butter, crisp meringue (15 pln)



*In the kitchen - Foie Gras with gingerbread, crunchy challah with cinnamon, pear confiture*

If you are still undecided, do stop by - your first visit will let you make up your own mind about Enjoy. The full menu is available at: <http://poznan.platinumpalace.pl/karta-menu>

## **Just Enjoy!**

“Enjoy” takes its name from the pure joy of creation, being together and sharing great food. When tasting the dishes served at the venue you quickly realize just how accurate the name is in terms of the restaurant’s unique character. Of course, it is not just about the food. It is also about the friendly, open staff who help you escape the everyday hustle and bustle in a kind and non-intrusive way.



“Enjoy” Restaurant

The interior, filled with light and colorful details, is indeed a real refuge. A lunch or a coffee over a newspaper - any reason is good enough to retreat to the sunny terrace of Enjoy.

## **Enjoy for kids - simple and tasty**

On the menu there are also freshly squeezed juices, eg. apple and cucumber or carrot, apple and fresh ginger. The kids’ menu will please the parents, who are tired of fries and fish sticks. Enjoy for kids is noodle soup, cottage cheese dumplings with sugar and browned butter and pork meatballs with mashed potatoes and beans.

## **Through the looking glass**

We are in luck. We got to experience “Enjoy” backstage. The atmosphere is like an artist’s atelier. Here is where the ideas of designer dishes come to life. Smiling faces, peace and harmony. Someone smelling the herbs, in search for inspiration, someone else experiments with a new sauce. The chef inspects the produce, making sure all is fresh. Everyone enjoys a chat. Everyone is happy to share their experiences.



## In the kitchen

Here even during grand events everything is under control, and the experienced cooks perform their assigned tasks in absolute concentration.

Enjoy is situated at the junction of Reymonta and Wyspiańskiego Street, opposite the Poznań Arena. It is a part of the four-star Platinum Palace Residence hotel: Platinum Palace Hotel & Residence\*\*\*\* & [Enjoy Restaurant](#)  
Poznań 61-791, Reymonta 19 (entrance at Wyspiańskiego Street)  
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