

GASTRONOMIC TRENDS



Nowadays consumers "eat" using all their senses. The atmosphere, surroundings and interior design have a great impact on the perception of a meal. Eating has also ceased to be a solely personal experience with a vast increase in the tendency to share our impressions and photos of food using social media. The appearance of a meal has almost become as important as its taste.



Consumers look for fresh, natural, minimally processed food. Local products are the recent "must-have" demand. Restaurants follow this trend by serving meals made with seasonal vegetables and fruits. Owners include fresh and healthy drinks, such as compotes, or homemade lemonades or cocktails in their menus.

Restaurants: Tamka 43, La Rotisserie, Signature, Solec 44, Opasly Tom, Bibenda, Restro, Szklarnia



One of the aspects of many modern restaurants in Warsaw is open-space cooking, which enables the consumers to witness the entire cooking process. The cooks' working show provides clients with a new experience. This new approach forces owners to take greater care of their products' quality.

Restaurants: Concept 13, Warszawa Wschodnia, Winosfera, U Kucharzy, Dziurka od Klucza



In recent years, the Chef's personality has become increasingly important. In many restaurants the Chefs' creativity has to be almost limitless and meals have to reflect the creator's character. The originality of today's menus attracts countless clients. In many cases, the Chef's personality has a big influence when choosing a restaurant.

Restaurants: Atelier Amaro - Wojciech Modest Amaro, Bistro de Paris - Michael Moran, Solec 44 - Aleksander Baron, Warszawa Wschodnia - Mateusz Gessler, Opasły Tom - Agata Wojda, Nolita - Jacek Grochowina



Due to greater focus on the food industry, the range of people preparing meals by themselves is constantly growing. Group-cooking has become a form of shared free time. For those who want to improve their cooking skills, special workshops are being organised. During those meetings, professionals and celebrity chefs share their theoretical and practical knowledge with participants.

Restaurants: Charlotte Menora, Kuchnia Spotkań, Warszawa Wschodnia, Życie jest fajne, Bazar Kocha



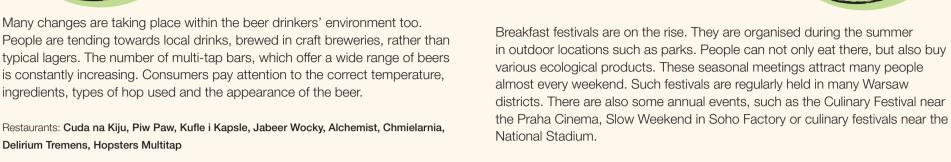
One of the major trends is a return to national cuisine, prepared with seasonal, preferably locally sourced, ingredients. Often the menu is designed specifically for modern, aware consumers, for whom the unique appearance of food matters most. Those clients are happy to discover Polish multicultural traditions by tasting local cuisine. At the same time, they search for unusual drinks, such as beers from local breweries, liqueurs or meads.

Restaurants: Kieliszki na Próżnej, Mała Polana Smaków, Dom Wódki, VarsoVie, Dom Polski



Many changes are taking place within the beer drinkers' environment too. People are tending towards local drinks, brewed in craft breweries, rather than typical lagers. The number of multi-tap bars, which offer a wide range of beers is constantly increasing. Consumers pay attention to the correct temperature,

Restaurants: Cuda na Kiju, Piw Paw, Kufle i Kapsle, Jabeer Wocky, Alchemist, Chmielarnia, Delirium Tremens, Hopsters Multitap





Molecular Gastronomy combines abstraction with traditional products. The most typical aspect of this field is breaking through schemes, exploring the new and unusual in traditional cuisine. Meals are prepared in a special laboratory of taste. Molecular cuisine combines knowledge and gastronomy by using, amongst other things, liquid nitrogen to freeze food, or utilizing an extract of marine algae to change the state of a food (e.g. from solid to liquid).

Restaurants: Atelier Amaro at Home, Senses



The "Slow food" philosophy promotes a healthy way of eating, celebrating the meal and developing the sensitivity of taste. It encourages food to be carefully chosen and to avoid fast food. Meals are precisely prepared using local, non-preserved products.

Restaurants: Tamka 43, Nolita, Szklarnia, LIF Life is Food, Kafe Zielony Niedźwiedź



In Warsaw we have observed a tendency of eating out for breakfast. Due to this reason, new coffee shops and bakeries are being opened, which of course offer freshly-baked bread. There are more restaurants which are open from early hours and offer breakfast menus. They are the perfect place to have breakfast with family, friends, or business partners/clients.

Restaurants: Charlotte, Kuchnia Sąsiedzka, SAM, Cafe Vincent, Zorza, MiTo, Być może, Cool Cat, Rozbrat 20



Outdoor breakfast

Restaurant and shop in one

In some restaurants, it's possible to buy products that people liked while eating there, for example the bottle of wine they just tried, ecological products, or bread baked in the restaurant.

Restaurants: Mercato Bar Delikatesy, Kafe Zielony Niedźwiedź, Bazar Kocha, Mielżyński

Spanish Tapas bars

Spanish style tapas bars are becoming increasingly popular.

Restaurants: Tapas Gastrobar, Romesco, Sueno

All about drinks

Some bars have introduced a new form of menu with a wide range of unique drinks.

Restaurants: Kita Koguta, Zamieszanie, Cocktail Bar Max

"Less expensive, less formal, more fun"

Less formal restaurants, where people can eat something tasty and spend time in a relaxed atmosphere are gaining a wider audience. These places are ideal to spend time with friends, seat and talk comfortably.

Restaurants: Rozbrat 20, koncept Pop Up Ferment, Wars&Sawa, ŚRD/PŁD, Boska Praga, Warszawa Powiśle

Non-stop eating

New restaurants open all day or till the early morning are perfect for party lovers. Nowadays, not only bars offer fast food, but also traditional restaurants are following their consumers' needs and are open almost 24/7.

Restaurants: Warszawa Wschodnia, Bazar, Pijalnia Wódki i Piwa

Meeting places

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Krakowskie Przedmieście/The Old Town:

The historical sights of this area attract thousands of tourists on a yearly basis. Customers will find all types of restaurants here, including fast food. Top-level places usually serve Polish cuisine- Polka, Senator Restaurant and Restauracja Przy Zamku. The restaurants U Fukiera and Bazyliszek are some of the best-known places in Warsaw.

Nowy Świat/Foksal/Chmielna Street:

Probably the most popular place to visit in Warsaw, with an attractive offer of food and shopping points. The streets are busy both day and at night, as tourists and residents constantly visit them. The perfect place for breakfast here is at Vincent (café and bakery) - lunch can be taken at Maka I Woda/La Cantine/Dawne Smaki, or perhaps an exclusive dinner at Tamka43/Opasly Tom is more up your street. A good place to go for a cocktail is Zamieszanie or maybe a craft beer at Cuda na Kiju. If you want to party, head to Flow/Endorfina/Harenda. The variety of places will allow everyone to find something they can afford and enjoy.

Poznańska/Wilcza Street:

Deznańska Street became more attractive after a major overhaul. Old post-war tenements were transformed into luxury apartments. Cobbled streets and high-density housing resemble the bustling Krakowskie Przedmieście street. This place, however, seems to be even more unique due to the fact that stylish hotels (H15 Boutique Hotel, Rialto Hotel) and exclusive restaurants included in Michelin guide (Nolita, Signature, Salto, and Delizia) are located here. Moreover, there are various restaurants, coffee shops, and clubs. Even vegetarians or vegans can find something to nibble on.

Nowogrodzka/Parkingowa/Żurawia Street:

Although the district of Nowogrodzka, Parkingowa, Żurawia and Marszałkowa Street is a bustling place at night, in the morning it is relatively calm. There is a wide range of food joints here including Bibenda, Butchery&Wine, or Bątą, ideal for every pocket. You will find multi-taps and pubs with local beers (Piw Paw, Kufle i Kapsle) here. In the evening, party lovers can visit a number of clubs (Klub 55, Parkingowa).

Zbawiciela Square:

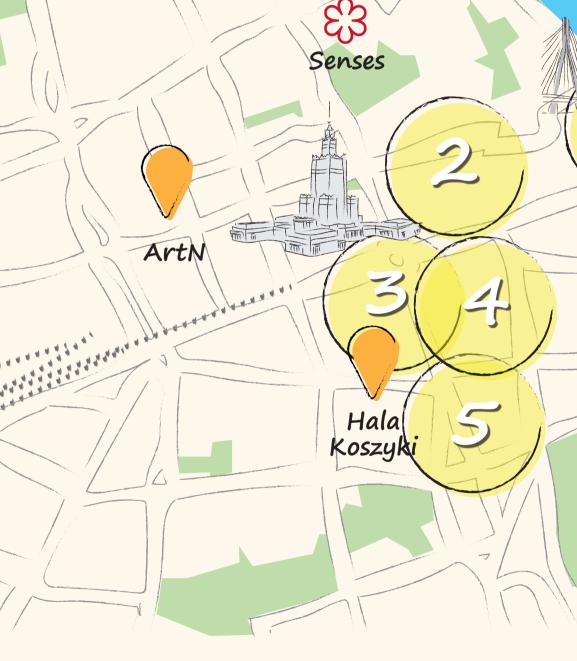
A unique meeting place on the Warsaw map, where many, many people from hipsters to has-beens congregate regularly. Venues in this area will suit most tastes not only with great food, but also with a rich variety of offer. The cuisine will satisfy even the most demanding customer at any time of the day. In the morning, it is hard to resist the smell of ground coffee from Caffe Karma, or of fresh bread from Charlotte. During the day, dozens of coffee shops, pancakes houses, French, Asian, and Polish restaurants are worth visiting. In the evening, there are many cultural events (Klub Komediowy, Bastylia) or parties (Plan B) to enjoy.

Vistula Boulevards:

During the summer, this area is the most lively and entertaining place on a map of Warsaw. A string of pubs and bars pop up along the Vistula river, where concerts, stand-ups, shows and sport events take place. Each year, the city hall organises a contest for the best organisation of Vistulan surroundings. Barka, Plac Zabaw, Hocki Klocki, Pomost 511, Miami Wars, Luis, Grunt i Woda, Babie Lato and Kącik i Woda are amongst the most popular venues along the river bank.

Powiśle:

Library and the famous PKP Powiśle (old train station). This is the perfect place for a morning coffee and breakfast in SAM or Italian lunch in Dziurka od Klucza. You can try fusion cuisine in A nuż widelec, or visit Solec 44 and Kafe Zielony Niedźwiedź. Although Powiśle is located near the city centre, it's far from the downtown bustle of Śródmieście. Nevertheless, in the evening it changes into one of the most entertaining neighbourhoods, especially in summer, when most of the coffee shops "go outside" with the sunloungers and beer gardens. Stacja Mercedes (only open in summer) is also worth visiting – it organises plenty of concerts and cultural events.



Michelin Star awarded restaurants

Senses, 12 Bielańska Street

The Michelin Star – the second restaurant in Poland awarded with the star, 2016

The Diners Club 50 Best Discovery Series - the only Polish restaurant featured on the prestigious Best Fine Dining list - the Best of Warsaw 2015 competition organized by the Warsaw Insider.

A creative and modern kitchen, led by Andrea Camastra, who experiments with taste and structure

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Koneser

Francuska Street:

A street located in the Saska Kepa district, famous for its fancy high street character since the interwar period and also the home of the Saska Kepa Festival and the French Festival. There are numerous family restaurants (Dom Polski or Prosta Historia), coffee shops, and bakeries here e.g. Croque Madame, F30, Lukullus and Rue de Paris.

Soho

Soho is an incredible destination, located in the Praga district of the city. It is the go-to address for artists and art activists. Although it only has a few restaurants, it's enough to attract plenty of people. Soho's architecture is based on former production halls and warehouses, which were thoroughly reconstructed and renovated. The most popular place here is the Warszawa Wschodnia restaurant (due to its owner/chef Mateusz Gessler) and the Italian restaurant Boretti is also worth checking out. Don't forget to try the all new Szklarnia, where cooks use vegetables grown in a nearby garden.

Ząbkowska/Okrzei Street:

Those two streets attract dozens of young people from a more bohemian background. The hipsters visit Boska, Centrum Zarządzania Światem, Stara Praga, W Oparach Absurdu or Włoska Pausa, which is associated with Czesław Mozil and there are plenty of niche coffee shops and restaurants, which hustle and bustle well into the evening.

"Coming soon"

Hala Koszyki

planned opening date: 2016

Haja Koszyki is the first concept site in Poland, combining gastronomy, social and cultural features. It will be a place for eating out, shopping and entertainment; similar to venues in other big cities, such as New York, London, Oslo, Rotterdam or Florence. Hala Koszyki wants to attract people, who will create an incredible atmosphere together and will be opened in September 2016.

Centrum Praskie Koneser

planned opening date: 2017

Penovated buildings together with contemporary architecture, inspired by postindustrial style, will form one of the most original places in Warsaw. The complex will be located on the site of a former Vodka Factory at Ząbkowska Street. Over 30% of the commercial space will be dedicated to gastronomic and entertainment functions.

This place will be extremely lively thanks to restaurant gardens, chill-out zones and cultural events. Almost 30 restaurants, coffee shops and bars will open here. The food on offer will suit all types of customer - office employees, start-up entrepreneurs from Google's Campus Warsaw, shoppers, tourists and local residents. Moreover, a market with ecological food will be open in Koneser.

Agelier Amaro, 1 Agrykola Street

Atelier Amaro

The Michelin Star – the first restaurant in Poland awarded with the star, 2013

Recommended by Slow Food Poland – the first restaurant in Warsaw and second in Poland. Wojciech Modest Amaro awarded the Chef of the Year 2015 Gault&Millau title.

A new concept kitchen which uses only the best products from Polish providers. The restaurant has no fixed menu and bases on a tasting menu. It is characterized by original combinations of taste and structure thanks to using molecular kitchen techniques.

ArtN

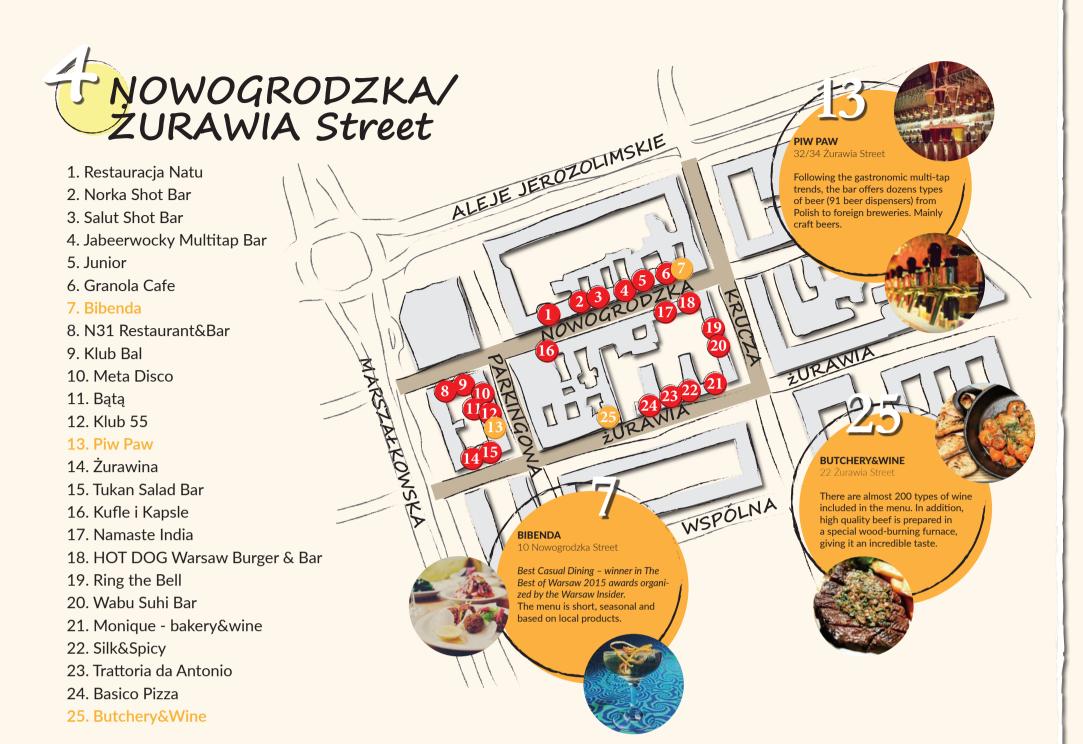
planned opening date: 2018

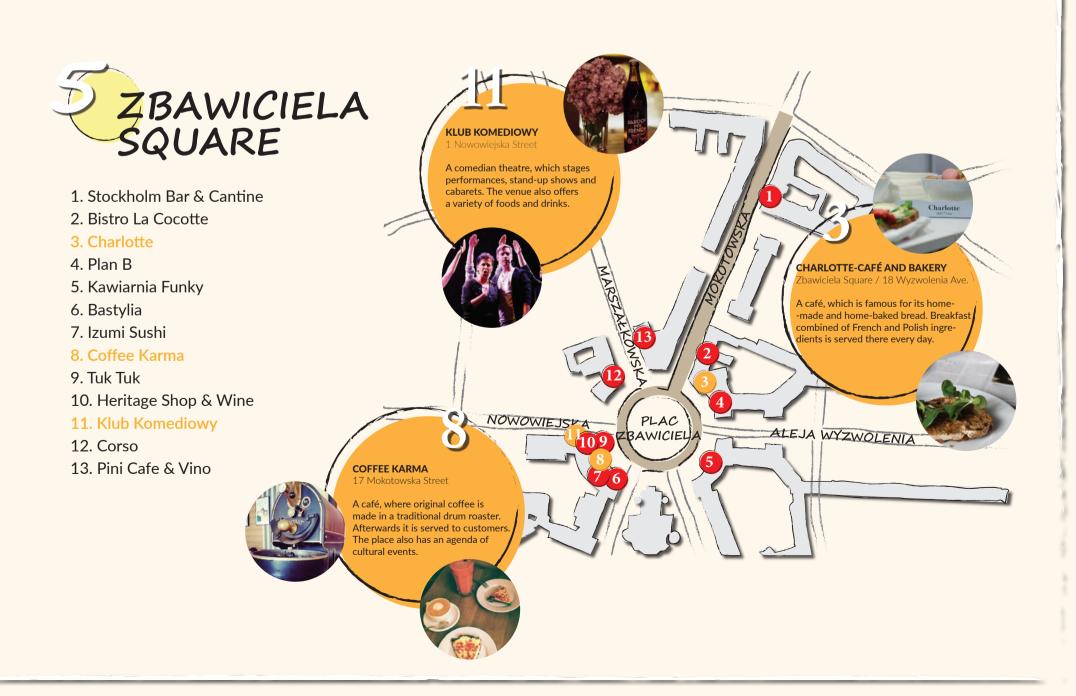
The Capital Park Group (owner of the former Norblin Factory at 51/53 Żelazna Street) is planning to create ArtN - a multifunctional centre in the centre of Warsaw. The concept is to maintain 10 factory buildings and 50 machines, which are listed historical monuments. New buildings will be "added" above and around the monumental structure, forming an open space area around the main cobbled street with monumental buildings, restaurants, coffee shops and boutiques

WARSAW MEETING PLACES







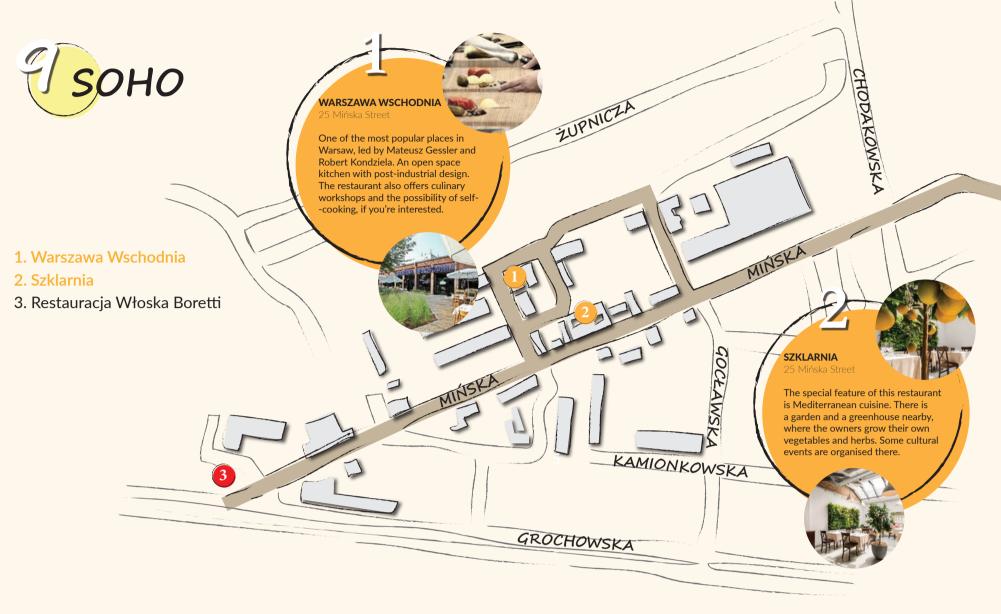


WARSAW MEETING PLACES





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RETAIL AGENCY

We offer consulting and support on all stages of commercializing existing and future retail-services projects as well as tenant representation in acquiring new sites.

Landlord Representation

Retail space landlord representation can be organized exclusively or as an open cooperation. Knight Frank offers services in the following areas:

- project potential analysis
- retail real estate consulting in the project, execution and operational stages
- designing the commercialization strategy
- consulting in modernizing property incl. changes in the leasing structure and preparation of re-commercialization programmes
- financial analysis of potential leasing income from the operating cost perspective
- searching for and acquiring business partners
- negotiations and preparation of lease agreements.

Tenant Representation

The service package dedicated for retail space tenants includes:

- client needs analysis
- searching and recommending of an adequate location
- consulting in space leasing, relocation or changing the area of the premises, lease contract renewals
- financial analysis of the space leased in the current location
- negotiations and lease contract preparation for the tenant.

Together with our client, we participate in projects such as: the Koneser Praga Center in the Praga district in Warsaw, Plac Unii in Warsaw, Galeria Madison in Gdańsk, the downtown Galeria Łomża, the shopping mall Albatros in Kolobrzeg and many other attractive mixed-used properties in the major cities of Poland. We also support the development of chains such as: Gorąco Polecam Nowakowski bakeries or Second Cup cafes.

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