

Gdańsk's Piwna 47 & Bowke: A Feast of Flavour & Tradition

Posted by [Richard Coles](#) | Sep 1, 2025 | [Europe](#), [GTM Reviews](#), [Headline News](#)



Fish, to taste right, must swim three times -in water, in butter, and in wine." Polish proverb.

Food is a special part of any holiday, and Poland offers so much. It is known for its excellent kitchens, freshness, quality and portions. Being on the Baltic, we opted most nights for the fish.

Gdansk offers a wide variety of food and beverages, usually at very attractive prices. During our visit, we visited and enjoyed two notable restaurants.



Piwna47 Food & Wine Bar – Gdansk, Poland

Piwna 47 Restaurant has a menu based on modern international cuisine. Cozy, warm, welcoming, and refined to the smallest detail, the decor is the perfect environment to enjoy

the specialties served by the chefs. All dishes are prepared from scratch using the best natural products. The restaurant received the Michelin Recommendation. An unpretentious, friendly vibe is key to the charms of this modern café-brasserie found down a cobbled street in the shadow of the impressive St. Mary's Church. With a bright conservatory extension on the ground floor and a more casual feel upstairs, it offers a pleasant environment for breakfast, a light lunch or something more substantial. "The menu takes local produce and applies influences from other areas of Europe, often promoting the unfussy cooking style of the Mediterranean."

The Piwna 47 restaurant offers a carefully selected wine list from all over the world, as well as wine and cider on tap. The kitchen and bar are also based on seasonality.

Set proposed example as part of the Tastes of Gdańsk:

1. Starter:

Herring – green apple/mustard/avocado/tarragon

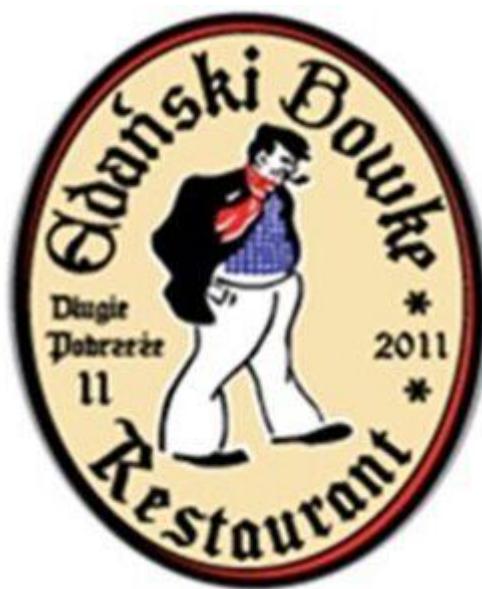
2. Main course:

Risotto with trout from Zielenica – young carrots / cauliflower / butter / lettuce

3. Dessert:

Petits fours – Kashubian strawberry/rhubarb/lemon

Gdański Bowke Restaurant



Gdański Bowke

There is a place in Gdańsk where time has stood still.

This is a place where you can feel the atmosphere of the harbour from more than 200 years ago, while enjoying the taste of Polish cuisine and the finest wines. Every day, guests bake bread and knead dumplings and put all their passion and skills into preparing exceptional meals so that the greatest gourmets and lovers of traditional Polish flavours are well satisfied. Here you will find the delicious homemade cakes and aromatic coffees prepared with passion for the smallest detail. Beer lovers have a tasting of beers from regional breweries, including the natural unpasteurised beer "Gdański Bowke", which is produced exclusively for the restaurant by a small family brewery in accordance with the centuries-old recipes of the best Gdańsk brewers. This restaurant is a special and unique place in the heart of old Gdańsk, ideal for meetings, family meals or touristic groups.

At the “Gdański Bowke” restaurant, fresh bread and pierogi are prepared daily. Passion and skill are put into preparing exceptional dishes that will satisfy even the most discerning gourmets and lovers of traditional Polish flavours. Smacznego!

- <https://www.piwna47.pl/en>
- <https://gdanskibowke.com/>

By Richard Coles – Training & Development Consultancy Leadership Trainer



BIO:

Richard Coles, founder of Coles International Training & Consulting, is an accomplished leadership trainer, facilitator, and presenter with over 30 years' experience in the airline industry, including senior roles at KLM, Qantas, and Emirates. Having lived in 10 countries and trained in 55, Richard brings a global perspective to his work, specialising in customer service and leadership initiatives. A seasoned writer and Training Insights contributor, he now shares weekly travel-related articles infused with practical managerial and service expertise. Richard designs and delivers tailored, real-world learning solutions worldwide. Learn more at www.colestaining.com or contact him at colestaining@gmail.com.