

# FERMENT GROUP

LOVE WHAT YOU EAT & DRINK

TOP 6 POLISH PREMIUM RESTAURANTS  
BOUTIQUE WINE BAR&SHOPS

THE OFFER FOR B2B AND TOURIST GROUPS

KIE  
LISZ  
KI  
NA  
PROZ  
NEJ

*Le*  
**BRACI**  
CUCINA

Koneser Grill  
RESTAURACJA

**ROZBRAT**

**VINI**  
E AFFINI

 butchery  
& wine

**gróhó**  
wine bar & shop

WINE  
COR  
NER





# ABOUT US

Ferment Group is a collection of five premium restaurants in Warsaw and one in Gdynia, along with a wine bar & shop, a boutique wine store, and a wine distributor and importer.

All our establishments share the highest quality, a loyal customer base, excellent food & wine experience, and a commitment to setting the highest standards in the gastronomic and wine industry.



# AWARDS AND DISTINCTIONS

- Michelin Bib Gourmond
- Michelin Grape
- Slow Food Polska
- Gault et Millau
- Dezeen Awards



*Le*  
**BARACI**  
CUCINA

- Intimate Italian restaurant
- In harmony with the Italian La Dolce Vita
- Enjoy small pleasures
- Appreciate everyday life
- Authentic and full of flavour dishes/ Michelin Guide

# Konieser Grill

- For lovers of great food, top-quality products and grill
- Live fire in open kitchen
- Balance between the smoke, the aromas and temperatures
- Classic smoking and grilling techniques
- It's all about steak here, with a focus on Polish beef, aged in-house/ Michelin Guide



# R O Z B R A T

- Fine Dining restaurant in the green heart of Warsaw
- Sharing with guests our curiosity and love for good food and the best hospitality
- Exceptional respect for the product
- Dishes that showcase individuality and personality/ Michelin Guide
- Cooking is intricate, with an appealing blend of textures and intriguing flavours/ Michelin Guide

KIE  
LISZ  
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PROZ  
NEJ

- Seeking the ideal balance between what is in the glass and what is in the plate
- The impressive over 250 wine portfolio from leading small and medium producers
- Give a touch of freshness and creativity to Polish cuisine
- The appealing menus represent good value and include hearty dishes that are bursting with bold and punchy flavours/ Michelin Guide
- An extensive wine list offers plenty of great quality choices/ Michelin Guide





- Based on the experience of Butchery&Wine Warszawa
- Return to the roots
- The most important is simplicity, taste and authenticity
- Create an iconic place in Gdynia
- Good meat is the meat we know



- Food is our passion, and cooking inspires us
- Simple and unconventional place
- Give a guest simplicity and full flavour
- Good meat is the meat we know
- The emphasis is on steaks, which are dry-aged/  
Michelin Guide



|                          | Le Braci | Kieliszki na Próznej | Rozbrat 20 | Butchery&Wine<br>Warszawa | Koneser Grill | Butchery&Wine<br>Gdynia |
|--------------------------|----------|----------------------|------------|---------------------------|---------------|-------------------------|
| Maximum number of guests | 60       | 50                   | 32         | 28                        | 62            | 40                      |
| VIP room                 | +        | +                    | +          |                           | +             | +                       |
| Breakfast                |          | +                    |            |                           |               | +                       |
| Lunch                    | +        | +                    | +          | +                         | +             | +                       |
| Dinner                   | +        | +                    | +          | +                         | +             | +                       |
| Exclusive hire           | +        | +                    | +          | +                         | +             | +                       |



# WHY US?



A group of several restaurants with different profiles offers the opportunity to host events/lunches/dinners in the best possible locations, specially selected to meet the individual needs of the client.

Let us know your needs and expectations, and our B2B department will propose the most optimal solution.





## WE OPERATE ON THE PRINCIPLE OF THE "GOLDEN SIX":

- Top 6 Polish premium restaurants
- Diversity - each place has a different profile, cuisine, and atmosphere
- Personalization - we work with individual guests but also strongly collaborate with B2B in organizing business meetings, events, and tourist groups
- Trust - hospitality, high standards, and food quality distinguish Ferment Group restaurants in the Polish market
- Exclusivity - our focus is on product quality, service, and the atmosphere of the interior, placing us among premium restaurants
- Time - with full access to the offerings of 6 restaurants, you don't have to search the entire market to find the right place



# LE BRACI

Le Braci is a true Italian restaurant, with "le braci" - fire (Ital.) as its heart. In line with the Italian La Dolce Vita, Le Braci is a place to enjoy small pleasures and find joy in everyday life.







# KIELISZKI NA PRÓŻNEJ

Kieliszki na Próźnej is a place where wine takes centre stage. We seek the balance between what's in the glass and what's on the plate. The restaurant has an impressive portfolio of over 250 wines, mainly from small and medium European producers, with a strong emphasis on Italy.





# ROZBRAT 20

Rozbrat 20 is a fine dining restaurant located in Warsaw's Powiśle district. The interior is styled in quiet luxury. The restaurant affects guests with its curiosity and love for food and surrounds them with the best hospitality.





# BUTCHERY & WINE WARSZAWA

When it comes to cooking, we think about it the same way we think about our guests - with honesty. Food is our passion, and cooking inspires us. We stick to the principle that good meat is the meat we know, and seasoning gives our steaks a unique, distinctive, and deep flavour.







# KONESER GRILL

Koneser Grill is a place for food lovers, grill enthusiasts, fire lovers, and those who appreciate the highest quality products. In our open kitchen, we work with live fire, using classic techniques based on smoke, grilling, and smoking.





# BUTCHERY&WINE GDYNIA

Butchery & Wine Gdynia was created based on the experience of Butchery & Wine Warsaw and draws heavily from its cult status. Here, simplicity, taste and authenticity are of paramount importance.





# CONTACT

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