

LOT brings Michelin-starred Podhale cuisine to Business Class



Przemek Sieradzki, Head Chef at the Michelin-starred Giewont restaurant in Kościelisko, created LOT Polish Airlines' latest Business Class menu

[LOT Polish Airlines](#) is launching the third edition of its "Michelin-Starred Flavours in LOT Business Class" project, bringing a new fine dining menu to long-haul Business Class passengers departing from Warsaw.

The latest menu was created by Przemek Sieradzki, Head Chef at the Michelin-starred Giewont restaurant in Kościelisko. Available from October 1 to March 31, 2027, the offer brings the flavors of Poland's Podhale region to the airline's premium cabin.

The project is carried out in partnership with the [Polish Tourism Organization](#), a [Michelin Guide](#) Partner. This edition focuses on the Tatra Mountains, drawing inspiration from the region's landscapes, traditions and local produce while presenting Polish cuisine through a contemporary lens.

Sieradzki's cuisine is shaped by nature, family traditions and the culinary heritage of Podhale. LOT said the collaboration marks another step in the development of its premium offering, where dining is positioned as an integral part of the journey.

"The third edition of 'Michelin-Starred Flavours in LOT Business Class' campaign demonstrates that the culinary experience may be just as important a part of the journey as the destination itself," said Izabela Leszczyńska, Director of Product Development and Customer Experience at LOT Polish Airlines. "We invite our passengers to discover the flavors of Podhale and the signature cuisine by Przemek Sieradzki, which combines respect for local ingredients with a modern perspective."



LOT Polish Airlines' third "Michelin-Starred Flavours in LOT Business Class" menu features four signature dishes inspired by Poland's Podhale region

The menu features four main course options. Butter-Confit Rainbow Trout with Truffle Sauce is served with green beans and fresh black truffle. The vegetarian option, Pierogi, Cabbage and Morels, includes cabbage, marjoram, morels, fermented cabbage and beurre noisette.

Passengers can also choose Slow-Cooked Lamb with Kampot Pepper, served with sheep's milk yoghurt, mint oil and baby gem lettuce, or Braised Beef Short Rib with Celeriac and Bordelaise, featuring celeriac three ways and classic Bordelaise sauce.

Main course orders must be placed at least 24 hours before departure. Passengers can make their selection when booking, through the "Manage your booking" tab, at the LOT Contact Center, through sales agents or at the airport.

"Participating in the 'Michelin-Starred Flavours in LOT Business Class' project gives me a unique opportunity to take the flavours of Podhale on a journey around the world and share them with LOT Polish Airlines passengers," said Sieradzki. "When creating the menu, I wanted to combine the region's distinctive products and traditions with my own unique take on contemporary cuisine."

The Polish Tourism Organization said the project shows how Polish gastronomy can support the promotion of Poland as a travel destination. The organization said Podhale's traditions, local produce and distinctive landscape continue to inspire contemporary cuisine at the highest level.

Through the partnership, LOT said Polish flavors will accompany passengers from Warsaw to destinations around the world, highlighting the country's modern culinary identity through one of its most recognizable regions.