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Restaurants included in the guide received at least 10 out of 20 possible points. After crossing this limit, restaurants receive additionally from 1 to 5 hats.

## 4 Pory Roku

11/20 

Chef Ariel Gomez Carusso

The boutique hotel 1231 is located in the ruins of a Teutonic castle, in the restored 13th century Old Mill by the Toruń Stream. Picturesque surroundings, abundance of greenery and sounds of the babbling stream, are features that guests of the hotel restaurant 4 Pory Roku find just as attractive as the Toruń delicacies they serve. The cuisine of this place relies on seasonal products from local farms. When perusing the menu, you will discover many dishes inspired by local and international cuisine alike. There's fish, pastas and vegetarian dishes, but the menu's big ticket items are definitely the meats, with minced tenderloin tartare and rabbit in apple sauce being particularly noteworthy. PSST! Be sure to ask the staff about Toruń's local tinctures.

<https://www.gaultmillau.com/restaurant/4-pory-roku-restaurant>

