



Profile Adrian Klonowski

Chef de Cuisine Alexander Restaurant, Pädaste Manor - Muhu Island, Estonia

Adrian Klonowski is a young and distinguished chef of Polish nationality, lately Chef de Cuisine at Metamorfoza Restaurant in Gdańsk, one of Poland's best restaurants.

Adrian combines a profound curiosity and passion for terroir rooted in his love for purity of ingredients and simplicity of dishes stemming from his experience with Japanese cuisine. He enjoys being dependent on nature and works only on raw produce, as he likes to determine every component of his dish from start to finish using all elements of a single product, not only the finest cuts and pieces. The Nordic influence is clearly visible in Adrian's style of cooking and preserving food.

Innovative and unconventional in his approach; familiar with the Baltic seaside terroir, Adrian is excited to further himself and the team at Pädaste Manor in the pursuit of the Nordic Islands' Cuisine.

With Adrian Klonowski Pädaste Manor continues its tradition to surprise and challenge gastronomy in Estonia. In Adrian we present a talented Chef de Cuisine who without doubt will add to the DNA so eloquently woven throughout the past decades by his predecessors Peeter Pihel, Yves Le Lay and Matthias Diether.

By marrying a very local cuisine with ambitious young foreign talent again, we intend to lift the culinary scene up a notch.

Together with our team, including a horticulturist who takes care of foraging in the woods, fields and meadows of the Estate, Adrian Klonowski takes responsibility for the further development of Alexander Restaurant and its culinary experiences, but also the beautiful moments during the morning breakfast and the culinary joys during the day at the Pädaste.

We invite you to enjoy Adrian Klonowski's very personal culinary signature.

Career highlights Adrian Klonowski

2013-2018	Metamorfoza Restaurant Gdańsk, 3 toques, 16,5 Points Gault Millau, Chef de Cuisine
2013	Metamorfoza Restaurant Gdańsk, Chef de Partie
2010-2013	Avocado Sushi & Fusion Restaurant, Sopot, Chef de Partie
2010	Café Olimp, Gdańsk, Chef de Partie

October 2017	Speaker at Food on the Edge Symposium, Galway, Ireland
August 2017	Kadeau 1* Michelin, Bornholm, Denmark
January 2017	Sudio 1* Michelin, Copenhagen, Denmark
July 2016	Organizer of Commis Made IV: Urban Farm Stocznia Gdańsk Event
Since 2016	Member of JRE - Jeunes Restaurateurs
November 2015	Gault et Millau Young Talent of the Year Award
September 2015	Gault et Millau Young Talent of the Year Regional Award
June 2015	Organizer of Commis Made III: Myślom Wiatrom , Poland
April 2015	Co-organizer „Earth and Water” project by Polish Food Think Tank Wrocław , Poland

Adrian Klonowski about himself

'In my belief, individualism should never prevail in the restaurant. With the help and input of the entire team, together we will try to best represent the true character of Pädaste Manor, using the uniqueness of the place we are at, respecting the unpredictability of the season. In the kitchen we will show a particular product with its perks and defects, respect its texture & taste, and show its natural character. There is beauty in imperfection and it feels right to pay this respect to nature, forming a sense of connection. Therefore we will build our service and menu around elements, which strongly refer to the Nordic Islands culture, traditions and customs.'

Profile Pädaste Manor

Pädaste Manor, a historic 15th century Baltic estate is located in an unspoilt nature reserve on the shores of the Baltic Sea. The silence, the sweeping views, the scent of the northern meadows and forests, the crispness of the evening cold, the velvety darkness and profundity of our starry skies will be with you forever. Our exquisite Manor House had been left totally untouched for decades; in the course of the past 25 years we have saved it from dereliction, gently re awaked it and painstakingly restored it with much attention to detail. The result is a hotel jewel of supreme comfort and understated luxury, a relaxed combination of Estonian history and 21st Century lifestyle, presented with unmistakable flair and a fine sense of humour.

Pictures

[Adrian Klonowski](#)

[Pädaste Manor](#)

Images can be used freely. Commercial use prohibited. Photographers' credit required if published in print.

[Digital presskit Pädaste Manor](#)