



### **Our Place is vibrant!**

Kwaśne Jabłko (Sour Apple) is a **guest house** located in a brick building belonging to an old settlement development on the border of Warmia and Mazury region. In its heart, we produce a classic all-natural dry **apple cider**. Kwaśne Jabłko is also a family **organic certified farm**, where we take care of the orchards, grow vegetables, sow grain, pick raspberries and collect eggs from free-range hens. **During the warm season you can visit us, eat & drink in our restaurant NIWA, which is a pure farm to table experience.**

### **What can you do at our place**

Our routine remains subject to seasonal rhythms of picking and juicing apples and making apple cider. **Watch us while we work!** We live at the end of the world, far away from the hustle of the city life. Our place is surrounded by orchards, crops, meadows and forests, which makes it perfect for relaxing in a hammock or finding a place suitable for your picnic. There are also quite a few great running trails, cycle tracks and picturesque scenic routes around. You can also treat yourself to our **cider and wine** tasting selection. In our Guest House you will find a spacious seating area, where you can read (we have left a selection of books and magazines for you), listen to music, play with children (there is a small kids' play area with toys) and watch films (projector and a collection of movies).

### **What can you do around here**

There are **many lakes** in the area, both natural and with tourist facilities, with plenty of water activities for both kids (subtle slope of the shores, slides) and adults (diving, windsurfing, sailing, water skiing). You can reach the lakes by bike or by car (the nearest lake is about 2 km away from our Guest House). If you would like to explore the Zulawy area and relax by the sea, the **nearest beach** is within a one and a half hour drive from here. Even if the weather is not the best, visiting Warmia Hot Springs in Lidzbark Warmiński is always a treat! You can also go on a **cycling trip** through the picturesque post-glacial hills, kayak down the Pasłęka River, or go to a golf resort in Pasłęk. We also recommend visiting local **partner manufactories** (goat's cheese, sheep's cheese, lavender, bread) and outdoor CampSpa (saunas, outdoor hot tubs, massage) nearby.

### **What can you do in winter time**

In colder months we will recommend to take a session in our renovated **wooden sauna house**. We prepare **degustational menu** in November and for Valentine's Day. You can book a **workshop during spring and autumn** time: we host yoga, culinary events and eco & biodiversity workshop weekends. Our **organic cheese** partner offers a **farm tour** with degustation whole year round. You can make a short trip to pool complex with mineral baths at Termy Warmińskie in a charming town Lidzbark Warmiński. For those who love winter activities: consider cross country skiing and **winter swimming** in our local lakes!

### **Hungry... for more?**

The ingredients we use are local and organic. **We offer farm-to-table experience** - our farm supplies the restaurant with seasonal fruits and vegetables which come straight from our garden, crops and orchards. You can taste locally raised or manufactured products including cheese, local lamb, poultry, beef and fish from the nearby lakes. We also make our own fruit and veggies preserves, breakfast cheeses, eggs, juices and herbal infusions. Furthermore, our Cidery produces an apple cider vinegar, which we use to prepare some of our great dishes. We bake our own bread, so you will surely get to try it out for breakfast. Our farm is an **organic certified farm producer** and we use the techniques that are being used in regenerative agriculture on all our crops.

**Our apple cider** is made of organic apples, it is unpasteurized, unfiltered and it does not contain sulphites.

For dinner you can order the cider we make and the wines **we like and recommend**. All of them are organic and natural. Our Wine List changes seasonally and has an accompanying menu.

Everyone is served the same dishes. If you are gluten-free, vegetarian or vegan please let us know about it while booking your stay.

### **What do we serve for breakfast**

Is there anything better than the smell of **freshly baked bread** and the aroma of coffee made from roasted coffee beans supplied by the local coffee roastery? Breakfast is the best way to start the day. We serve them big & bold. You will always find something warm, something green and crispy, something hearty and something sweet. Breakfast is served from 8:30 A.M. to 10:00 A.M.

### **What do we serve for lunch**

For those of you who plan to spend a whole day here, we will prepare a simple lunch. We usually serve soups or pastas with vegetables coming from our garden. Lunch is served with coffee/tea and a piece of cake.

### **What do we serve for dinner**

Dinners at our Guest House provide the perfect opportunity to taste the most interesting recipes of Kwaśne Jabłko. The meal begins with an appetizer, followed by the main course accompanied with various salads and hot veggies, and it culminates with a dessert. We also serve drinks / herbal and tea infusions / carafe of water and coffee for dinner.

We have family in Italy and simply love Italian culture and cuisine! We often serve dishes with Italian roots: we make **homemade pasta**. We love barbecues and we serve homemade thin lamb sausages stuffed with freshly cut herbs. Our restaurant also serves traditional Polish dishes made with our own twist. Our dishes are prepared with cider as a flavor-boosting ingredient. In summer we may dine outdoors. The dinner is served around 6 P.M.

### **Is there a kids menu**

We cook the same dishes for all guests. If your child is allergic to something, please let us know about it when you make a reservation. We can cook the same dishes without using the ingredients your child is allergic to. If you are afraid your child may not like the new foods, you can always ask what we are planning to cook later that day. We are sure everyone we'll leave the table satisfied.

**Seasonal restaurant NIWA**

During the warm season, between May and September, we run a farm restaurant NIWA. You can reach it with a two minute walk through our young orchards. It is located on a hill, where You have a great view on the fields, forests and meadows. The menu is also based on seasonal local products including our farm veg & produce. **On days that Niwa is opened our B&B Kitchen serves only breakfasts.** For lunch and dinner we will invite You to have a walk to Niwa. Check the opening hours in our social media.

**How much does it cost**

There are four double rooms, one triple room (Room no. 4) and one two-room apartment with its own entrance. The apartment is spacious enough to accommodate a big family with children. We also recommend this apartment to guests bringing their pets with them. All rooms have private bathrooms, which include a hairdryer, free toiletries and towels.

Rooms are available from 3:00 P.M. on the day of arrival till 11:00 A.M. on the day of departure. We encourage you to enjoy our Guest House after you have checked out until you are ready to go.

Bed and Breakfast			Menu in our B&B Kitchen	
Room no. 1	PLN 440	/ for two people	Lunch	PLN 60/ per person
Room no. 2	PLN 480	/ for two people		
Room no. 3	PLN 480	/ for two people	Dinner	
Room no. 4	PLN 500	/ for two people	Adults	PLN 120/ per person
Room no. 5	PLN 450	/ for two people	Children	PLN 60/ per person
Apartment	PLN 590	/ for two people		
Additional person fee for those staying in the Apartment and Room no. 4 PLN	PLN 0	/ child 0-2	A list of ciders, natural wines and other spirits together with the prices is available on site.	
	PLN 100	years old		
	PLN 140	/ child 3-12		
		years old		
		/ person 13-100 years old		

**On days that Niwa is open our B&B Kitchen serves only breakfasts**

**Seasonal restaurant NIWA**

Opened: May - September

**B&B reservations in long weekends, July & August, possible from 3 or more days.**

If you would like to **rent our entire House** for your family or a group of friends: rooms, common seating area, film library and sauna please contact me at the following e-mail address: ewa@kwasnejablko.pl

### **How to book your stay**

In order to confirm your booking request please make a 50% deposit of the total sum for your stay and send us an e-mail with your contact number. The remaining balance must be paid by bank transfer before your check in. In case of shortening the stay all payments made are non-refundable. Thank you and see you soon!

Kwaśne Jabłko Ewa Wiechowska

BNP Paribas

PL37 1600 1462 1898 3861 1000 0001

SWIFT/BIC: PPABPLPKXXX

Bank transfer name: name and surname of the person making the reservation, stay dates

### **Is "Kwaśne Jabłko" a place for me**

We are a dynamic Farm visited by couples, groups of friends, families with children. The Guest House is located next to the Cidery where you can buy the products we make at our **store**. Our Family House is on the same farmyard, and the terraces of both the Guest House and the Family House oversee the same orchards and crops. Our team works on a farm from Monday to Friday, all year long, so you can come and **see for yourself** how our products are made. The farmyard is also full of animals that roam freely outdoors: dogs, cats, free-range hens, and a rooster. If you would like to take your pet with you, please contact us earlier to ensure that it is safe both for your pet and for us.

We **love to be around people**. Are you a social person? If yes, then you will surely benefit from our shared farmyard. However, if you would rather spend some time on your own there is also a plenty of space on the meadows and on our forest glade. If you would like to become a part of our world where we eat well, enjoy the things we do and you simply cannot forget the taste of the products we serve – welcome on board!

**Looking to stay totally anonymous this time? Contact us and we'll surely be able to recommend other great places in our area.**

If **limited mobile phone coverage**, bumpy country roads and no TV do not put you off, read on. Our Guest House is surrounded by a breathtaking nature scenery, the cleanest lakes in Poland and it is located far away from industrial areas. Do you miss the smell and the feel of pages in your hands? Leave your Kindle at home and **enjoy reading the books available in our library**. If you are trying to figure out how to unplug yourself from technology and you would love to pick out a movie by reading the back instead of reading the reviews, **feel free to use our film library**. We are sure some of the information will prove to be helpful.

If you would like to know which cider or wine will suit your mood, we will find the one to your liking. **Why do we serve wine and cider in the first place?** Marcin is a sommelier and he simply knows what's best! All the wines and ciders we offer have been tasted and personally approved.