



UNWIND AT OUR PLACE

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. **On summer weekends our bar will provide you with your favourite drinks, snacks and pastries:** a glass of apple cider with a bowl of crispy salad, cheese selection, homemade bread and seasonal tarts and desserts.

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 Spa (saunas, outdoor hot tubs, massage).

Hungry... for more?

We run a small restaurant. We want our guests to feel welcomed into our restaurant, as they would be into our home, that is **why we prioritize our guests when it comes to making table reservations**. 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.

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.

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.

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. We also provide baby bath tubs, changing tables and towels for children.

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
Room no. 1	PLN 360	/ for two people	Lunch PLN 40/ per person
Room no. 2	PLN 390	/ for two people	
Room no. 3	PLN 390	/ for two people	Dinner
Room no. 4	PLN 410	/ for two people	Adults PLN 100/ per person
Room no. 5	PLN 370	/ for two people	Children PLN 50/ per person
Apartment	PLN 480	/ for two people	
Additional person fee for those staying in the Apartment and Room no. 4 PLN	PLN 0 PLN 80 PLN 120	/ child 0-2 years old / child 3-12 years old / person 13-100 years old	A list of ciders, natural wines and other spirits together with the prices is available on site.

We offer breakfasts, water from our private water intake, coffee and tea in the price of your stay.

Lunch orders are taken during breakfast.

Please make table reservations for dinner at least two days in advance.

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.

Are you a returning guest? We look forward to welcoming you back soon, and as a show of appreciation you are entitled to a returning guest discount!

How to book your stay

In order to confirm your booking request please make a 50% deposit of the total sum for your stay within 4 days. 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: PPABPLKXXX

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

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.