

A coffee and a St Martin's Croissant



How about a St Martin's croissant and a good cuppa coffee? Poznań's sweetest symbol is available all year round and we have the inside scoop on where to find it. St Martin's croissant as a product with a Protected Geographical Indication of the European Union is only available from designated and certified producers. The certifications are awarded yearly, and each year, the line of hundreds of pastry shops applying for it gets longer. What it actually means is that a real St Martin's croissant is baked only in Poznań and other designated townships in the Wielkopolska region. The use of the name is therefore restricted and cannot be applied outside of that region.



For a number of years now, in an effort to maintain the exceptionally unique flavor of St Martin's croissants, a quality confirmation process is in place. If a confectioner's wishes to call their pastries "St Martin's croissants", they must obtain the proper certification. Therefore, the authentic St Martin's croissants can be found only in places which have obtained this privilege and have this symbolic acknowledgement.



For more about the St Martin's croissant and its history go to: [Poznań's sweetest symbol](#)



St Martin's croissants are available all year round from designated, certified confectionaries. Their actual availability may be temporarily restricted by the producers themselves - mostly due to the event calendar of traditional Polish holidays. Before Christmas, the pastry shops offer a wide selection of the traditional seasonal cakes such as poppy seed cakes and gingerbread cakes, and before Easter - mazurkas and yeast cakes (babka drożdżowa). In these periods, the St Martin's croissant production is limited or even halted. In other times of the year however there should be no problem in obtaining one.



It is also worth mentioning that the St Martin's croissant, much like most other pastries, is best consumed within a few hours from being baked, and so they are tastiest when bought before midday. The later in the day, the more tricky it is to buy a good croissant. A St Martin's croissant tastes best when accompanied by a cup of sugarless tea, a black coffee or even a simple glass of water. It is very sweet and stuffed with plenty of goodness, so it is advisable to avoid aromatic and sweet beverages in a combination with the croissant.

Below, you can find some information on where to eat a St Martin's croissant and have a cup of excellent coffee. Enjoy!

- Hotel Mercure Poznań Centrum - ul. Roosevelta 20, Poznań
- Cukiernia Elite (Ratajczaka) - ul. Ratajczaka 44, Poznań
- Cukiernia Elite (Dąbrowskiego) - ul. Dąbrowskiego 49, Poznań
- Cukiernia Kandulski (Stary Browar) - Stary Browar, Półwiejska 42, Poznań
- Cukiernia Kandulski (Sarmacka) - ul. Sarmacka 44, Poznań
- Cukiernia Karpicko - ul. Dąbrowskiego 33, 60-842 Poznań
- Cukiernia Karpicko Stary Browar - Stary Browar, Półwiejska 42, Poznań
- Cukiernia Liczbańscy (Plac Bernardyński) - plac Bernardyński 5, Poznań
- Cukiernia Liczbańscy (23 lutego) - ul. 23 Lutego 61-743, Poznań
- LE CROBAG, Poznań Główny Train Station - ul. Dworcowa 2, 61-896 Poznań
- So! Coffee (Ławica Airport) - ul. Bukowska 285, Poznań

