THE CASTLE MILL

The Castle Mill in Krapkowice is a unique restaurant which, together with a charming hotel of the same name, was created within the walls of an old XVIIIth-century mill.

Its original and stylish interiors, spread over five floors, include a coffee house, a restaurant seating 80 guests, a two-level wedding and banquet hall for 150 people, a conference room for 80 participants, and a billiard room whose character and interior design evoke the 1920s.

The menu includes dishes of typical Opole Silesian cuisine – where the Opole beef roulade made from the highest quality meat from a local supplier reigns supreme – as well as BBQ & Grill cuisine at its best.

The restaurant places great emphasis on the presence of local products in the menu. This is why it includes such delicacies as cheeses from Obrowiec, trout from Poliwoda, carp from Krzywa Góra, masterfully crafted Szypuła ice cream, local craft beer, liqueurs, as well as stronger artisanal spirits.

From the windows of the Castle Mill, there is an unforgettable view of the confluence of the Osobłoga and Młynówka rivers and the small island located in their delta, where a herd of goats has found

shelter. The excellent location (about 10 minutes away from the A4 motorway exit for Krapkowice – Gogolin) is an additional asset of "Zamkowy Młyn", which ensures an excellent rest and a pleasant, family atmosphere for guests.

The restaurant also has a wooden terrace and two summer gardens. Guests love these places – filled with the aroma of food, with a unique atmosphere, background music and excellent service.

Virtual tour

In the second wing of the Castle Mill, there is a hotel section equipped with elevators, offering 25 single and double rooms as well as the Chef’s Suite and VIP suites.

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