



„Bon Bon” confectionery

Numerous travels, respect for the masters of chocolate and inspiration taken from various media sources are what gave birth to the dream of establishing a truly world-class confectionery. The owners wanted a modern, exquisite interior offering unique products and which was furnished with great taste. And so, the Bon Bon confectionery was born on 27 Rynek Street. The exterior is a perfect match for the rest of the Opole Market Square, and the interior was designed by the esteemed Hugo Kowalski from UGO Architecture. Its style references traditional West European designs, with muted, classic colours dominating the space. Unorthodox but high-quality materials with contrasting textures were used, including terrazzo, brass and bubinga pommele veneers.

The products offered are testament to the quality of the confectionery itself. The desserts and pastries are based on original recipes rooted primarily in the richness of the French confectionery tradition. Guests can choose from a selection of exquisite petit gateaux, crunchy almond bars, pralines, luxury cakes and creamy éclairs. We also serve great coffee from the Prague roasting plant Kofi Brend, as well as selected Jing Tea teas.

The confectionery has only 4 tables, but every dessert can be ordered to go.

Reservations: 500 458 332

Opening hours: every day from 11:00 AM to 8:00 PM.

Contact data

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