

# VIKKI DANCE IS SHAKING UP THE HIGH HEELS GAME WITH POWER AND CONFIDENCE



Yo, if you haven't caught on yet, High Heels dancing is having its moment – and we're all about making sure you know it. Forget the old-school stigma that it's just for a specific crowd. This thing is more mainstream than ever, and it's not just about shaking it in heels for the 'Gram. It's a legit way to boost your skills, get in shape, and vibe with some of the most confident, stylish women out there.

From working with huge stars like Jasmine Thompson and Christian Burns to featuring in music videos and TV ads, she's been everywhere. But what makes her stand out is how she's dedicated to building a space for women who are all about strength, creativity, and growth.



Ready to get in on the action? Vikki's 27th *High Heels Weekend* is coming up, and it's happening on *International Women's Day* – March 8 and 9. Sign up and get ready to dance your heart out. Trust us, you'll be hooked. Got questions? Wanna join the squad? Hit up Vikki on Instagram [@vikki\\_dance](#). You don't wanna miss this weekend. ✨



# PICKLEBALL IN POZNAŃ – THE CRAZE YOU CAN'T IGNORE!



## The Lowdown

Alright, Poznań, it's time to wake up! Pickleball is no longer some underground hobby—it's straight-up taking over the city. You've probably heard whispers about it, seen people swinging paddles on courts you never noticed before, or maybe even scrolled past it on your feed. But let's get one thing clear: **pickleball is here to stay**, and it's about to blow up even bigger in 2025. A big shoutout to [Paweł Rychter](#) for the photos by the way!

## So, What's the Hype?

Pickleball is like if tennis, badminton, and ping pong had a wild night and created the perfect sport. It's played on a smaller court, using a paddle and a plastic ball with holes, making it way easier to get into than tennis but just as competitive when you want it to be. The best part? It's all about **fast-paced action, finesse over power, and a community that welcomes everyone**—whether you're a complete newbie or someone looking to dominate the court.

## Where to Play in Poznań?

Right now, [Olimpia Tennis Park](#) is the go-to spot for dedicated pickleball courts. During summer, you can book your own court seven days a week, and in winter, it's available on **Friday evenings and Saturday mornings**. If you're looking to sharpen your skills, [Jakub Kiejnich](#) is training players on-site and can help you get started.





# INTERVIEW: POZNAN'S FIRST CAFÉ KIOSK & THE CROISSANT CRAZE TAKING OVER WILDA

Poznań has no shortage of cafés, but somehow, no one had ever thought to open a café kiosk in any of the city's market squares—until now. Enter

**CROISSandCAFE**, a tiny but mighty spot in Wilda's market square (Rynek Wildecki) that serves just one thing: croissants. But these aren't your basic, store-bought pastries—each one is filled with meticulously tested flavors that have Poznań locals lining up daily just to get their hands on one.

## “I Just Woke Up One Day and Thought, Why Not?”

Hi Zosia! When did you open?

We opened on December 7th, 2024.

Why did you decide to focus on just croissants?

I wanted to keep it simple—one item, done really well. Plus, croissants are my favorite. It wasn't some elaborate business plan, I just woke up one day and thought, *why not?*



Why did you choose Wilda?

I've lived here my whole life. I know the market culture, and when this kiosk became available, it was a no-brainer.

So, you're the only café kiosk in Poznań?

As far as I know, yeah! I can't think of another one, so if that's true—pretty cool!

## Sold Out? Check the Insta Stories First.

You guys always seem crazy busy. Do you ever sell out?

For sure! Our motto is: “We stay open until the last one is sold.” You can check our Instagram stories daily to see if we still have any left before heading over.

How long does it take to make a croissant?

20 minutes in the oven at 175°C—though it depends on the size.

Ever forgotten and burnt them?

Haha, not yet!



## Flavors, Queues, and the Pistachio Obsession

How many flavors do you have on any given day?

We usually offer three, and on weekends, we have four.

Don't tell me pistachio is the most popular...

Haha, unfortunately, it is. Poznań LOVES pistachio!

What's your personal favorite?

Cherry! It's elegant, not too sweet, and just delicious.

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If you haven't tried CROISSandCAFE yet, you're missing out on some of Poznań's best croissants. The hype is real, and at 8-12 PLN, they're a steal. Whether you're after something sweet, something savory, or just a damn good pastry, this tiny kiosk in Wilda is where you need to be. We will be back soon to check out their Valentines menu and report back our favorite!



# CAN YOU HANDLE THE HEAT?

**Firebird** just dropped on the corner of Rybaki and Sztrelecka, and yo, it's changing the game in Poznań's Old Town. These guys are all about chicken—literally. Nothing else on the menu. Inspired by the fire and flavor of South Africa, they're throwing down Peri Peri magic with recipes rooted in African spices and Portuguese vibes.



Step inside, and you're hit with neon lights, funky furniture, and an energy that screams "good times." But here's the kicker—the back room with the open kitchen? That's where the magic happens. If you score the long table right in front of the chefs, you're not just eating; you're vibing with the action. Watching your meal come to life in real-time? That's the kind of food theater we're here for.



Now, let's talk Peri Peri. These guys have six levels of spice, from Lime & Herb for the spice-shy to Firestarter for the brave (or crazy). Word to the wise: work your way up. We didn't and went straight for Firestarter. Yeah, our taste buds never recovered, but no regrets. The deal is, all the chicken starts with their secret Peri Peri marinade, and then you level up with the sauce of your choice. It's a build-your-own adventure, spicy style.

The menu's short and sweet—no messing around. First up, the Peri Master Platter. At 110 PLN, this is a beast of a meal, with four cuts of grilled chicken slathered in mild Peri Peri goodness. Wings, thighs, strips and breasts, —all top-tier meat, no weird textures. This is a platter that screams quality and perfect for a small group!





Next, the Peri Butterfly at 34 PLN. This dish is all about simplicity: tender chicken grilled to perfection, served with baby carrots. It's melt-in-your-mouth levels of good. No exaggeration, this was the MVP of the night.



Finally, the Peri Wrap for 30 PLN. Think kebab but elevated. We dared to go with the Firestarter sauce, and it hit hard but balanced beautifully with the salad, mayo, and cheese. Perfect for those cold-weather strolls when you need a spicy kick.



## The Drunk Elephant

Alright, here's the secret gem you need to know: **The Drunk Elephant**. This off-menu masterpiece is worth the extra charm it takes to ask for. It's made with Amarula—a creamy, dreamy South African liqueur that's got hints of fruity caramel vibes (think of it like Africa's answer to Baileys). They mix it up with chilled coconut milk, a shot of espresso, and plenty of ice. The result? A smooth, refreshing drink that's like a hug after all that fiery peri peri madness. Pro tip: sip it slow—it's the ultimate way to cool down and mellow out those spice sweats! Just ask nicely; they'll hook you up.



Firebird nails it. The staff's chill, the food's fire, and that open kitchen? Chef's kiss. Poznań loves chicken, and this spot's got the goods to stay in the game. If you like your food spicy, it's a no-brainer. If you don't? Stick to Lime & Herb and still enjoy the ride. Either way, Firebird's the real deal.

