

This Easter, Artegianale invites you to discover a culinary journey inspired by Romanian traditions and elevated through the refinement of contemporary gastronomy.

In the spirit of Swissôtel—where understated elegance, genuine hospitality, and a deep connection to nature define every moment—this menu highlights seasonal ingredients and carefully selected wines, all served in a cozy atmosphere inspired by an alpine retreat in the Carpathian Mountains.

**Thank you for choosing to experience the Swissôtel alpine spirit here in Poiana Braşov.**

[www.swisotelpoianabrasov.ro](http://www.swisotelpoianabrasov.ro)  
[www.artegianale.com](http://www.artegianale.com)



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**ARTEGIANALE**

CUCINA TRADIZIONALE ITALIANA

## Easter Culinary Experience

A cozy Alpine celebration

Easter Wine Pairing Menu  
April 11–13

Celebrate Easter through a refined culinary experience inspired by Romanian traditions and the elegance of Mediterranean gastronomy, set in a warm and cozy atmosphere reminiscent of an alpine retreat.

Cristi Iliescu  
Sommelier & Gastronomy Curator

*Iliescu*

Shane Labrooy  
General Manager - Swissôtel Poiana Braşov

*Labrooy*

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# Easter Culinary Experience

- 1 Amuse-Bouche: Reinterpreted Easter Egg**  
quail egg filled with delicate cheese cream and local trout roe

**Wine pairing**

Prosecco Superiore Pra' Dei Salt DOCG Extra Dry  
Conegliano Valdobbiadene, Italy

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- 2 Starter: Lamb terrine with spring herbs**  
quail egg · horseradish cream · crispy radishes · wild garlic oil

**Wine pairing**

Pinot Grigio Reguta 1928  
Friuli Venezia Giulia, Italy

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- Starter: a contemporary approach on a classic dish**  
Fine Goose Sarmale in Vine Leaves  
crispy polenta · fermented sour cream · goose jus

**Wine pairing**

Patima Cabernet Sauvignon  
Dealu Mare, Romania

- 3 Pasta Course**  
Lamb Ravioli with fresh ricotta and mint  
brown butter · sage · aged pecorino

**Wine pairing**

Aliki Podernuovo a Palazzone  
Tuscany, Italy

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- 4 Main course: Easter Lamb**  
Slow-cooked lamb shank in Chianti wine  
parsnip purée · caramelized carrots · lamb jus

**Wine pairing**

Patima Cabernet Sauvignon  
Dealu Mare, Romania

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- 5 Dessert**  
Deconstructed Easter "Pasca"  
sweet cheese and vanilla · cozonac crumble · rum-soaked raisins · orange sorbet

**Wine pairing**

Moscato d'Asti Sansilvestro Dulcis  
Piedmont, Italy