

RON	MAIN		
59	Broccoli with burrata and pistachio - 250g 	7,8	<div></div>
A healthy dish of freshly baked broccoli, made al dente and topped with fresh burrata sauce and Sicilian pistachio fresh burrata and Sicilian pistachio			
59	Piccata di pollo al limone - 180g	1,7,8,15	<div></div>
Chicken breast browned in butter and semolina flour, served in a creamy lemon and caper sauce			
62	Porchetta di casa - 200g	15	<div></div>
Traditional from Lazio, slice of juicy pork roll, aromatic and delicious, filled with spices and cooked over slow fire			
86	Ossobuco - 400g	15,17	<div></div>
The specialty of the Piemonte region, in the mountainous north of Italy, a slice of slow-cooked veal stew, along with sautéed vegetables in red wine			
98	Costoletta di vitello arrosto - 320g	7,17	<div></div>
Roasted veal cutlet cooked to perfection, with a golden crust and a juicy interior. Harmoniously blended with subtle seasonings, it offers a feast worthy of the most refined tastes			
123	Argentinian beef sirloin - 150g	7,17	<div></div>
Medium cooked beef sirloin at 52 degrees, roasted with butter			
112	Tagliata di Manzo - 190g	7,17	<div></div>
Grilled beef sirloin sliced thin, served with arugula, cherry tomatoes, and shaved Parmesan, drizzled with balsamic reduction.			
96	Tonno in crosta de pistachi - 160g	4,8,17	<div></div>
Fresh tuna steak with a crunchy crust of pistachios			
108	Branzino al forno con erbe e limone - 350g	4,7,17	<div></div>
Delicate sea bass, slowly roasted over charcoal to preserve its juiciness, infused with Mediterranean herbs and generously drizzled with fresh lemon juice.			

RON

PINSA ROMANA

Pinsa dough combines wheat, soy, and rice flour. With high hydration, 48-hour fermentation, and low-temperature baking, it's crisp, airy, and easily digestible.

58

Pinsa burrata e basilico - 360g

Puglia tomato sauce, Puglia burrata and fresh basil

1,3,7

58

Pinsa formaggi artigianale - 340g

Gorgonzolla dolce DOP, Parmigiano Reggiano 24 DOP, Fontina DOP, Pecorino Romano DOP

1,3,7

62

Pinsa prosciutto di Parma - 360g

Puglia tomato sauce, mozzarella, prosciutto di Parma DOP rucolla, rosii Cherry

1,3,7


56

Pinsa prosciutto cotto - 360g

Puglia tomato sauce, mozzarella, prosciutto cotto BIO rucolla, rosii Cherry

1,3,7

56

Pinsa salami Ventricina picanti - 360g 

Puglia tomato sauce, mozzarella, Ventricina salami

1,3,7

53

Pinsa vegetariana - 340g

Puglia tomato sauce, mozzarella, mushrooms, artichokes, olives and dried tomatoes

1,9

RON

TRANSILVANIAN CUSINE SELECTION

An essential taste of Transylvania, featuring hearty soups, slow-cooked stews, tender meats, and indulgent desserts - each dish capturing the region's rich culinary heritage.

59

Traditional veal soup - 350g

3,7,9,12

A classic Romanian sour beef soup, slow-cooked with fresh vegetables and aromatic herbs, served with sour cream and chili on the side.

59

Veal stew with wild mushrooms - 300g

9,12,16

Slow-cooked veal with aromatic herbs and wild mushrooms.

62

Pork Chop with Transylvanian Wine Sauce - 320g

10,12

Juicy local pork chop, grilled to perfection, served with a Transylvanian white wine sauce, a rich reduction infused with local herbs, mustard, and demi-glaze.

86

Papanasi with sour cream & blueberry jam - 190g

1,3,7,8

Fluffy fried doughnuts topped with rich sour cream and homemade blueberry jam, a true Transylvanian delight.

RON

SWISS DELIGHTS – A TASTE OF TRADITION

126

Cheese fondue /2 pax - 660g

1,5,7,12

A rich blend of aged cheeses melted with white wine and aromatic spices, served with artisanal bread. Perfect for sharing.

98

Chocolate fondue /2 pax - 670g

7,8

Velvety Swiss chocolate, melted to perfection, served with fresh fruits, biscuits, and marshmallows. Ideal for sharing.

69


Swiss Mincemeat with Pasta & Apple Sauce - 340g

1,12


Slow-cooked beef meat with spices, served over pasta and paired with a smooth apple sauce.

RON	ARTIZANAL DESSERTS	
34	Cheese Cake - 140g	1,3,7
	We make a fresh mascarpone cream and aerated ricotta, place on a crumbly base with an intense buttery taste	
34	Tiramisu - 140g	1,3,7
	Who doesn't know the famous Italian dessert with Savoyard biscuits, mascarpone, Disarogno Amaretto and fresh eggs	
36	Pana cotta - 130g	7
	A cup of delicious Italian pudding made from sweet cream and wild berries puree	
34	Swissôtel chocolate cake - 120g	3,6,7,8
	Rich Swiss chocolate cake with velvety ganache, chocolate glaze, and smooth vanilla custard.	
38	Torta al cioccolato fondante - 120g	1,3,7
	A decadent dessert that blends the richness of velvety dark chocolate mousse with the sweetness of Amarena cherries. Its luscious texture and vibrant cherry flavor make every bite a delightful experience.	
34	Cannoli Siciliani - 160g	1,7,8
	Typical Sicilian dessert, made of sweet ricotta in crispy dough and sprinkled with pistachios	

ALLERGENS	
1. Cereals containing gluten and derived products	9. Celery and derived products
2. Crustaceans and derived products	10. Mustard and derived products
3. Eggs and derived products	11. Sesame seeds and derived products
4. Fish and fish products	12. Sulfur dioxide and sulfites
5. Peanuts and their products	13. Lupine and derived products
6. Soya and derived products	14. Mollusks and derived products
7. Milk and milk products (including lactose)	15. Parsley
8. Nuts, almonds, hazelnuts, walnuts, pistachios	16. Mushrooms
	17. Frozen product




Swissôtel's Vitality concept embraces freshness, balance, and well-being, offering dishes that nourish both body and mind. Carefully crafted with high-quality ingredients, our Vitality selections focus on natural flavors, seasonal produce, and light yet satisfying options, ensuring an energizing and indulgent dining experience.



ARTEGIANALE

CUCINA TRADIZIONALE ITALIANA

Il Ristorante





La Bottega & Salumeria Artegianale - Str. Lucian Blaga 13

La Pizzeria Artegianale - Str. Muresenilor 27

Steak Ristorante Artegianale - Swissôtel Poiana Brasov

RESERVATION - 0755 33 22 11

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Artegianale

A Culinary Experience Beyond Taste

At Artegianale, we believe that dining is more than just a meal—it is an art, a story, and an experience crafted with passion.

Every dish we create is a tribute to authenticity, using carefully selected ingredients, time-honored techniques, and a deep respect for Italian culinary heritage.

Our commitment to excellence extends beyond the plate.

From the precise balance of flavors in our recipes to the thoughtfully curated interior design, every detail is designed to create a refined yet welcoming ambiance.

We blend tradition with innovation, ensuring that each experience is tailored to our guests, offering both comfort and surprise in equal measure.

Every visit to Artegianale is meant to be unforgettable, a seamless fusion of taste, aesthetics, and atmosphere—where culinary mastery meets impeccable hospitality.

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A la carte

winter / spring

RON

LOCAL FARMED MOUNTAIN CAVIAR

From "Piatra Craiului" – A Taste of Pure Nature

Sourced from the pristine waters of the Piatra Craiului region, our mountain caviar reflects the purity and richness of its origin. Carefully cultivated and hand-selected, these exquisite pearls offer a refined taste experience, perfect for discerning palates.

- 472

Sturgeon caviar

- 50g

vitality

4
- right and silky, these delicate pearls pop with a subtle, sweet flavor—perfect on their own or as a refined pairing.
- 98

Trout caviar

- 50g

vitality

4
- right and silky, these delicate pearls pop with a subtle, sweet flavor—perfect on their own or as a refined pairing.

RON

APERITIVES & CHEESES

- 56

Chicken paté with apple chutney

- 180g

5,7
- Homemade chicken paté with nutmeg, thyme and apple chutney and salad mix with honey and forest fruits coulis
- 75

Tuna tartar

- 150g

vitality

1,4,17
- Fresh tuna cut by hand into cubes, extra virgin olive oil, lime and arugula salad
- 46

Hummus con Salsa

- 160g

vitality

5,8,11
- Silky smooth hummus paired with a rich, flavorful sauce, offering a delightful contrast of textures and savory notes.
- 98

Cheese tray/2 pax

- 380g

7,8
- An ideal way to end dinner, a selection of the best gourmet matured cheeses from the grocery store. Perfect for sharing.
- 87

Beef Tartare

- 220g

1,3,10
- Hand-chopped prime beef seasoned with capers, mustard, and herbs, served with toasted crostini and quail egg.
- 58

Burrata e tomato salad

- 195g

vitality

7
- Creamy burrata cheese served with ripe cherry tomatoes on a bed of fresh arugula, drizzled with extra virgin olive oil.

RON

SALADS

- 62

Caesar Salad with Chicken

- 290g

1,3,6,7,10
- Grilled chicken breast served over crisp greens, croutons, and the iconic Caesar dressing with hints of lemon, anchovy, and parmesan
- 86

Caesar Salad with Beef

- 290g

1,3,6,7,10
- Tender beef filet atop fresh greens, accompanied by croutons and a creamy Caesar dressing with Dijon mustard and black pepper
- 78

Caesar Salad with Shrimps

- 290g

1,2,3,6,7,10
- Succulent shrimps paired with fresh greens, golden croutons, and Caesar dressing enriched with anchovy and Worcestershire sauce
- 65

Tuna Salad with Beans and Onion

- 240g

4,10
- A classic summer combination of tuna, beans, and onions, elevated with green salad, sun-dried tomatoes, olives, and fragrant oregano

RON

PASTAS

Vitality-labeled pasta dishes are available gluten-free upon request. Please inform your server for a tailored experience.

- 46

Calamarata pomodori di Puglia, basilico e burro

- 310g

1,9
- The pasta is accompanied by a fine sun-ripened tomato sauce, enriched with flavors of butter, fresh basil and a splash of extra virgin olives oil.
- A classic recipe that captures the essence of Italian simplicity.
- 64

Spaghetti Carbonara "Il Monte"

- 340g

1,3,7
- We take pride in our creamy sauce made with fresh egg yolk – certified as a "mountain product," Mangalița guanciale, and the l ntense flavor of Pecorino Romano DOP cheese
- 58

Casarece pesto

- 280g

vitality

1,3,7,8
- Casarece with fresh basil pesto, pine seeds, Pecorino Romano DOP, Parmigiano Reggiano 24 DOP
- 56

Calamarata quattro formaggi DOP

- 320g

1,3,7
- An ideal combination of chesses: Gorgonzola dolce DOP,Fontina DOP, Parmigiano Reggiano 24 DOP, Pecorino Romano DOP
- 67

Homemade Raviolli with mushrooms and truffle sauce

- 310g

1,3,7,16
- The pleasant taste of truffles mixes with homemade pastas, stuffed with wild mushrooms and Parmigiano Reggiano 24 DOP
- 68

Linguine with shrimps

- 315g

vitality

1,2,3,7,9,14,15,17
- Surprising in this dish is the intensity of the shrimp's taste given by the artisanal cream combined with delicately cooked shrimp, and a few parsley leaves of course
- 59

Seafood Calamarata

- 330g

vitality

1,2,3,7,9,14,15,17
- A well-balanced flavors of seafood, shrimp, shellfish, squid, cuttlefish, gargano igp pastas, seafood bisque and wine
- 58

Homemade Tagliatelle with artisanal beef ragu

- 340g

1,3,7
- Crafted with fresh pasta, slow-cooked beef ragu, and topped with Parmigiano Reggiano DOP for a rich, authentic Italian flavor.
- 59

Lasagna

- 360g

1,3,7
- Artisanal ragu, fresh pasta sheets, bechamel sauce with a bit of nutmeg and fresh mozzarella (25 min)
- RON
- SOUPS
- 64

Cioppino (Brodetto di Pesce)

- 360g

1,2,4,9,14,15,17

A seafood and fish stew, slightly spicy, a light alternative to eating seafood

38

Soup of the Day

- 350g

1,7,9

A smooth and flavorful roasted vegetable cream soup, crafted with seasonal ingredients and a touch of extra virgin olive oil.

38

Chicken Consommé

- 350g

15

Clear and flavorful chicken broth, slow-cooked for richness, served with seasonal vegetables and herbs.
- RON
- USDA PRIME STEAK EXPERIENCE
- USDA (United States Department of Agriculture) establishes the standards for classifying beef based on quality and marbling. The USDA Prime grade is the highest quality level, awarded to only the top 2-3% of beef cuts. This classification guarantees exceptional marbling, ensuring a tender texture and intense flavor, ideal for refined dishes.
- 64

USDA Prime Rib Eye

- /100g

17

An iconic cut of the highest quality beef, the rib eye stands out with its perfect marbling, delivering tenderness and a rich, intense, and lingering flavor.

Recommended portion: 250-300g/person

52

USDA New York Strip Steak

- /100g

7,17

A classic cut renowned for its natural tenderness and robust flavor, ideal for premium steak lovers.

Recommended portion: 250-300g/person

49

USDA TOMAHAWK

- /100g

7,17

A spectacular bone-in steak, grilled to perfection with a golden crust and a juicy, tender interior. Subtly seasoned with harmonious spices, it offers a feast worthy of the most refined tastes.

Recommended portion: 350-400g/person

42

USDA Prime Boneless Short Ribs Skewers

- /100g

7,17

Succulent boneless short ribs, perfectly marbled, grilled on skewers and served with chimichurri sauce.

67

USDA Original Burger

- 350g

1,3,7

An authentic burger, expertly cooked and served with classic toppings. Perfect for those who appreciate refined simplicity

69

USDA Italiano Burger

- 350g

1,3,7,8

USDA Prime beef with mozzarella, pesto, and fresh tomatoes for an Italian twist.
- RON
- SIDES AND SAUCES
- 24

Potato-Based Sides

- 150g

1,7,8,15

Mashed roasted potatoes with butter or double-fried potatoes.

24

Vegetable-Based Sides

- 150g

7,9,15

Root vegetable purée or grilled vegetables.

21

Bread Basket

- 150g

7,8

Ciabatta bread or seeded bread, naturally leavened and proofed for 48 hours.

28

Focaccia with Salt and Rosemary or Parmigiano

- 180g

4,8,17

A well-hydrated dough, proofed for 48 hours, brushed with olive oil and topped with salt, rosemary, or Parmigiano.

19

Green Pepper / Gorgonzola Sauce

- 30g

7

The creaminess and bold flavor balance the juiciness of the cut.

28

Black Truffle Sauce

- 30g

7,8

A delicacy, this truffle sauce adds a luxurious aroma that perfectly complements tender meat.