

Make an 18th-century Saxon property in the heart of Transylvania your home for 5 days this spring

Enjoy a traditional meal . . . savor a local brandy, wine or cheese . . . attend a cooking class . . . visit a local landmark or UNESCO heritage site . . . make friends . . . and experience the local culture starting €385 onwards

This spring, experience La Cucina delle Feste, a 5-day homage to traditional Transylvanian cuisine and culture.

Our newly renovated 18th-century Saxon property serves as the backdrop for this 'Kitchen of the Feasts'.

We host guests April 11-15, 17-21, and May 1-5. If you can't make it, you are welcome to stay with us at any other time of the year.

Packages are priced €385 per guest (single room), €645 for a couple (double room), and €1,156 for a family/group of 4 (en suite rooms).

ITINERARY

Day 1

- ◆ Check in at 14:00
- ◆ Welcome drink and a light snack (local peasant dish)
- ◆ Guided tour of the village, including a 19th-century fortified church
- ◆ Acquaint yourself with the themes of the season's cooking classes over dinner

Day 2

- ◆ Breakfast (made from livestock and produce sourced from the local farmers)
- ◆ Visit the local market. Later, explore the Sighisoara, a UNESCO World Heritage medieval citadel
- ◆ Lunch (not part of package)
- ◆ Cooking Class 1: Learn. Lamb cuts and the greens of the season. Two traditional Transylvanian dishes plus green salads. Special spring holidays menu.
- ◆ Dinner, washed down with local brandy/wine
- ◆ Entertainment/leisure time

Day 3

- ◆ Breakfast (made from livestock and produce sourced from the local farmers). Egg hunt and surprises from the Easter Bunny on Easter.
- ◆ Visit Viscri's UNESCO World Heritage fortified church and fortress. Includes shepherding, cheese tasting and a picnic.
- ◆ Cooking Class 2: Learn. Baking a traditional lamb pie and festive cheese cake with fresh sheep cheese.

- ◆ Dinner and drinks (Enjoy traditional festive food during the spring holidays, including Easter.)
- ◆ Local traditional music

Day 4

- ◆ Breakfast (made from livestock and produce sourced from the local farmers)
- ◆ Cooking Class 3: Learn and do. Pick greens and vegetables from the garden. We'll prepare three seasonal dishes. Make a popular soup with the help of a cook from the village.
- ◆ Lunch followed by leisure time (or choose from the many activities available, including a visit to a local historical landmark)
- ◆ Dinner
- ◆ Wine tasting at a restaurant in Sighisoara (not part of package)

Day 5

- ◆ Breakfast (made from livestock and produce sourced from the local farmers)
- ◆ Guests receive recipes of the meals and snacks prepared over the 5 days
- ◆ Checkout until 11:00

NOTE: Itinerary is subject to change without prior notice.

To check availability and make a reservation, please leave a message and a representative will get in touch with you within 24 hours.