

## FERMENTERIA

FERMENETRIA IS AN ARTISANAL RESTAURANT, IN OUR KITCHEN WE PREPARE EVERYTHING HOMEMADE. WE ARE VERY ATTENTIVE TO HYGIENE AND CONTAMINATION AND AT GRANZIA WE STORE EVERYTHING VACUUM-PACKED. HOWEVER, WE ARE NOT CERTIFIED "GLUTEN-FREE" BECAUSE, ALTHOUGH WE ARE VERY CAREFUL, THE FLOURS ARE VOLATILE AND COULD SLIGHTLY CONTAMINATE THE PREPARATIONS.

IF YOU TELL US YOUR NEEDS, HOWEVER, WE GUARANTEE YOU THE UTMOST RESPECT IN THE CREATION OF YOUR DISH, USING DEDICATED POTS, TOOLS AND TOPS.

### List of allergens:

#### Sauces:

Duck ragout: Duck, vegetable stock, **celery (celery and celery products)**, carrots, onions, extra vergin olive oil, white wine, herbs, black pepper, salt

If consumed in a restaurant, the following are used in the preparation of the dish: **Butter and Parmesan cheese (milk and milk-based products)**, aromatic herbs and extra virgin olive oil.

Cacio e pepe: 55% **milk (milk and milk-based products)**, 30% **goat's cheese (milk and milk-based products)**, 10% **butter (milk and milk-based products)**, 5% pepper.

Beef ossobuco ragout: 30% beef, 30% peeled tomatoes, 10% white wine, 5% extra virgin olive oil, 5% **celery (celery and celery products)**, 5% carrots, 5% onion, 3% salt, 3% pepper, 3% rosemary

If consumed in a restaurant, the following are used in the preparation of the dish: **butter (milk and milk-based products)**, **Parmesan cheese (milk and milk-based products)**, aromatic herbs, spices.

Tomato sauce: 59% peeled tomato, 20% onion, 10% extra virgin olive oil, 5% cane sugar, 5% garlic oil, 1% salt.

If consumed in restaurants, the following are used in the preparation of the dish: extra virgin olive oil, aromatic herbs.

Smoked trout sauce: **Smoked trout with salt, brown sugar, lemon, dulse seaweed, extra virgin olive oil (fish and fish products)**, **panna fesa, butter (milk and milk products)**, chives.

Béchamel sauce: **milk, butter, parmesan cheese (milk and milk products)**, corn starch, nutmeg, salt.

Asparagus sauce: Asparagus, **butter, parmesan cheese (milk and milk products)**, salt and balck peper

During the plate preparation we add an eggs cream: **Eggs (eggs and eggs prodoucts)**, **parmesan cheese (milk and milk products)**.

## **FRESH PASTA AND BAKED GOODS**

**Fresh pasta:** 33% durum wheat semolina (cereals containing gluten), 16.5% 0 wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products).

**Fresh red pasta:** 33% durum wheat semolina (cereals containing gluten), 16.5% 0 wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh pasteurized eggs and yolks (eggs and egg products), tomato powder.

**Fresh pasta with vegetable charcoal:** 33% Durum wheat semolina (cereals containing gluten), 16.5% 0 wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh pasteurized eggs and yolks (eggs and egg products), charcoal.

**Bread:** 30% Water, 20% Durum Wheat Wheat Flour, 20% Durum Wheat Flour, 15% Extra Virgin Olive Oil, 10% Salt, 5% Brewer's Yeast.

**Brioche bread:** 30% durum wheat flour 2, 30% durum wheat flour 0, 10% eggs (eggs and egg products), 10% water, 5% butter (milk and milk products), 5% milk (milk and milk products), 5% cane sugar, 2.5% salt, 2.5% brewer's yeast.

**Butter croissants:** Wheat flour 0 40%, wheat flour 2 20% (cereals containing gluten), butter 15% (milk and milk products), water 10%, cane sugar 5%, eggs 5% (eggs and egg products), honey 2%, brewer's yeast 2%, milk 0.5%, salt 0.5%.

If eaten in a restaurant it is served with: goat cheese (milk and milk-based products), cooked ham, *cocktail sauce (see sauces)*, *teriyaki salad (see vegetables)*.

**Burger bread:** 54.5% Durum wheat flour 0 (cereals containing gluten), milk 20% (milk and milk products), 20% water, 2.5% butter (milk and milk products), 2.5% cane sugar, salt 0.5%, sesame (sesame and sesame products). It is brushed before baking with egg yolks (eggs and egg products), milk (milk and milk products).

**Sliced bread:** 54.5% Durum wheat flour 0 (cereals containing gluten), milk 20% (milk and milk-based products), 20% water, 2.5% butter (milk and milk-based products), 2.5% cane sugar, salt 0.5%.

**Corn dumplings:** milk, parmesan cheese, butter (milk and milk products), eggs (eggs and egg products), mais flour, cornstarch, salt, nutmeg.

**Meat:**

Pork ribs with paprika and barbecue ketchup: 60% Pork, 20% homemade barbecue ketchup (see sauces), 10% sweet paprika, 5% salt, 2.5% extra virgin olive oil, 2.5% garlic oil.

Beef tartare: 100% Beef minced with a knife.

If consumed in a restaurant, the following are used in the preparation of the dish: salt, pepper, extra virgin olive oil, aromatic herbs, pickled cucumbers: gherkins, vinegar, agave juice, sea salt, dill, **mustard seeds (mustard and mustard products)**, onions, chili pepper; caper fruits: caper fruits, water, wine vinegar, salt, acidity regulator citric acid; olive pate: black olives, extra virgin olive oil, salt, natural flavors and citric acid; **mustard\***, **homemade brioche bread (see recipe PG 2)**, **egg-on-the-eye (eggs and egg products)**, **butter (milk and milk products)**, fresh horseradish and white wine vinegar.

Beef burgers: Selected and ground beef.

If eaten in a restaurant it is served with **hamburger bread (see recipe pg 2)**, **omelette (eggs, bacon, parmesan, butter, salt and pepper)**, salad, tomato.

Chicken Roll: Chicken thigh, herbs, salt, brown sugar.

Chicken thigh: 97% Chicken thigh, 1% garlic, 1% rosemary, 0.5% salt, 0.5% pepper, 0.5% brown sugar.

If eaten in a restaurant, **herbal butter (milk and milk products) is added.**

Cured pork neck: pork neck 80%, **mustard 5% (mustard and mustard products)**, garlic extra virgin olive oil 5%, extra virgin olive oil 5%, aromatic herbs 4.5%, pepper 0.5%, salt 0.5%

Beef meatballs: Minced beef, **bread (cereals containing gluten)**, **milk, cream, Parmesan cheese (milk and milk products)**, red onion, cured bacon, basil, parsley, salt.

Serve with *tomato sauce (see recipe on sauces)*.

Carne salada: Beef rump, salt, herbs, pepper, brown sugar

If consumed in a restaurant, **herbal butter (milk and milk products) is added.**

Pork tenderloin: Pork tenderloin, **mustard (mustard and mustard products)**, extra virgin olive oil,

salt, pepper, brown sugar.

If consumed in a restaurant, **herbal butter (milk and milk products) is added.**

**Mustard\*:** mustard seeds (**mustard and mustard products**), vinegar, water and salt.

## **Vegetables**

Steamed potatoes: 95% in potatoes, 5% cells.

If eaten in a steamed restaurant, extra virgin olive oil, salt and pepper are added.

If eaten in a restaurant, extra virgin olive oil, garlic oil, salt, pepper and rosemary are added to the oven.

Steamed cabbage: Savoy cabbage, garlic oil, onion powder, salt, pepper

Fermented onion: Onion, salt.

Celeriac puree: **Celeriac (celeriaceae and celery products)**, water, potato, extra virgin olive oil, white wine vinegar, salt.

Roasted Cardoncelli: cardoncelli mushrooms, extra virgin olive oil with garlic, rosemary, salt, pepper.

If consumed in a restaurant, **butter (milk and milk products)**, aromatic herbs are added.

Cream of corn: Sweet corn, water, extra virgin olive oil, potato, onion, garlic, salt.

Pickled purple cap: Purple cap, balsamic vinegar, **soy slasa (soy and soy products)**, salt.

Mashed potatoes: Potatoes, **milk, butter (milk and milk products)**, nutmeg, salt.

Steamed chard: Swiss chard, lemon juice, extra virgin olive oil, salt, pepper

Jerusalem artichoke puree: water, Jerusalem artichokes, extra virgin olive oil, white wine vinegar, salt

Steamed artichokes: Artichokes, extra virgin olive oil, lemon juice, salt, garlic, pepper

Mashed lettuce: lettuce, potato, extra virgin olive oil, salt.

Steamed asparagus: Asparagus, salt.

If consumed in a restaurant, the following are added: **eggs (eggs and egg products)**, *citronette* (e.g.

Asparagus soup: Water, asparagus, potatoes, garlic extra virgin olive oil, white vinegar, salt.

If eaten in a restaurant, the following is added: Dandelion, **soy wafer (soy and soy products)**.

Steamed dandelion: Dandelion, salt.

**EISH:**

**Smoked trout:** Trout (fish and fish products), salt, brown sugar, lemon peel, dulse seaweed, extra virgin olive oil

## **Sauces**

Homemade mayonnaise: 50% extra virgin olive oil, **30% pasteurized eggs 30 min at 68°C (eggs and egg products)**, **10% mustard (mustard and mustard products)**, 3% white wine vinegar, 3% lemon juice, 3% salt.

Balsamic vinegar caramel: 60% balsamic vinegar and 40% brown sugar

Homemade barbecue ketchup: 40% Peeled tomatoes, 15% onion, 10% cane sugar, 10% wine vinegar, 5% sweet paprika, 5% salt, 2.5% balsamic vinegar, *soy sauce 2.5%*: **soy (soy and soy products)**, sea salt, salted shochu (accacqua, rice, salt, koji), 5% **mustard (mustard and mustard products)**, **5% black garlic**, 2.5% garlic, 2.5% chilli.

Horseradish sauce: 70% horseradish root, 30% white wine vinegar.

Cabernet reduction: Cabernet, brown sugar.

Parsley oil: Extra virgin olive oil, parsley, extra virgin olive oil with garlic, garlic, salt.

Tomato caramel: brown sugar, pomodoro, water

Marsala caramel: Marsala, brown sugar.

Citronette: extra virgin olive oil, lemon juice, **mustard (mustard and mustard products)**, salt, pepper.

Vegetable mayonnaise: **soy drink (soy and soy products)**, extra virgin olive oil, **mustard (mustard and mustard products)**, lemon juice, white wine vinegar, turmeric, salt;

## **Sweets**

### Tiramisu:

50% for the cream: 35% **Cream**, 35% **mascarpone (milk and milk-based products)**, 20% **eggs (eggs and egg-based products)**, 10% cane sugar.

+30% For ladyfingers: 35% **eggs (eggs and egg products)**, 30% cane sugar, 25% rice and buckwheat flour, 5% lemon, 5% vanilla.

15% soaked in 100% Arabica coffee and 5% dusted with unsweetened cocoa.

### Cocoa millefeuille:

For the 40% puff pastry:

Ingredients: Water, **Butter (milk and milk products)**, **Wheat flour 0 (cereals containing gluten)**, Cocoa, Salt

For the 20% ricotta cream:

**Cottage cheese, cream (milk and milk products)**, cane sugar, lemon, vanilla

*Slasa ciliegie* 10%:

Ingredients: cherries, brown sugar, anise

+

### **pistachios (nuts)**

#### Buckwheat sablé:

Buckwheat flour, **butter (milk and milk products)**, brown sugar, **eggs (eggs and egg products)**, baking powder, salt, cardamom +

Gianduia chocolate mousse: **Cream (milk and milk-based products)**, Gianduia chocolate: cocoa mass, **hazelnuts (nuts)** cane sugar, cocoa butter, cocoa 70% minimum, isinglass +

**crème fraiche (milk and milk-based products)** +

#### **peanut butter (nuts)**

Sprinkled with cardamom powder.

Orange and vanilla cream: Milk, **lactose-free cream (milk and milk products)**, **eggs (eggs and egg products)**, sugar, orange, vanilla. Served with fresh passion fruit.

Fruit tart: Shortcrust pastry: **Soybean flour (soy and soy products)**, corn flour, corn starch, Date syrup, cane sugar, sunflower oil, **soy vegetable drink (soy and soy products)**, **almonds (nuts)**, baking powder, lemon, vanilla, salt.

Custard: **vegetable soy drink (soy and soy products)**, corn starch, cane sugar, lemon, vanilla, turmeric.

Fresh seasonal fruit, **caramelized almonds (nuts)**, strawberry powder

Apple and ginger jam: 60% apples, 20% cane sugar, 15% ginger, 5% lemon.