

FERMENTERIA

FERMENTERIA IS AN ARTISANAL RESTAURANT, IN OUR KITCHEN WE PREPARE EVERYTHING HOMEMADE. WE ARE VERY ATTENTIVE TO HYGIENE AND CONTAMINATION AND TO GUARANTEE THIS WE PRESERVE EVERYTHING VACUUM-PACKED. WE ARE WITHIN THE AIC VENETO CIRCUIT AND WE FOLLOW THE PROTOCOL FOR THE MANAGEMENT OF CELIAC DISEASE.

Allergen list:

Sauces:

Duck ragout: Duck meat, vegetable broth, white wine, **celery (celery and celery products)**, carrots, onion, herbs, lemon, 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.

Asiago fondue: 55% **milk (milk and milk products)**, 30% **cheese (milk and milk products)**

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% brown sugar, 5% garlic oil, 1% salt.

If consumed in a restaurant, 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), butter (milk and milk products), lemon**

Broccoli cream: Broccoli, water, extra virgin olive oil, salt.

Saffron cream: Rice drink, rice starch, salt, saffron.

Almond ragout: **Almonds (nuts)**, cocoa butter, extra virgin olive oil, red onion, lemon juice, salt.

Beetroot cream: Beetroot, water, extra virgin olive oil, balsamic vinegar, salt.

If consumed in a restaurant, the following is added: **Gorgonzola, Parmesan cheese (milk and milk-based products), hazelnuts (nuts)**, dried figs

Black bean cream stuffed with cream puffs entrè: Black beans, extra virgin olive oil, balsamic vinegar, garlic, salt, chilli.

FRESH PASTA AND BAKERY PRODUCTS

Fresh pasta: 33% durum wheat semolina (cereals containing gluten), 16.5% wheat flour 0, 16.5% flour 2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products).

Bread: 30% Water, 20% durum wheat flour 2, 20% wheat flour 0 durum wheat, 15% extra virgin olive oil, 10% salt, 5% brewer's yeast.

Brioche bread: 30% durum wheat flour 2, 30% wheat flour 0 durum wheat, 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.

Sliced bread: 54.5% 0 durum wheat flour (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%.

Potato and corn dumplings: Potatoes, corn flour, eggs (eggs and egg products) Parmesan cheese (milk and milk products, salt, nutmeg.

If consumed in a restaurant, the following are added: **butter, Parmesan cheese (milk and milk-based products).**

Rice and spinach dumplings: Chickpea flour, soy drink (soy and soy products), spinach, potato starch, tapioca starch, rice flour, salt.

Cream puffs: Corn flour, rice flour, tapioca flour, milk, butter (milk and milk products), eggs (eggs and egg products), salt.

It is served with a filling of black beans: Beans, water, extra virgin olive oil, garlic, salt, chilli pepper and *tomato caramel (see sauces)*, paprika

Gluten-free bread: Water, soy drink (soy and soy products), corn flour, rice flour, buckwheat flour, sunflower oil, brewer's yeast, salt.

Meat:

Pork Ribs with Soy: Pork ribs, **soy sauce (soy and soy products)**, salt

If consumed in restaurants, the following is added: *sweet and sour sauce (see sauces)*, **sesame (sesame and sesame products)**

Beef tartare: 100% Knife-minced beef.

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, chilli; 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)**, **fried egg (eggs and egg products)**, **butter (milk and milk products)**, fresh horseradish and white wine vinegar.

Chicken thigh in beer: Salt, **beer (barley, cereals containing gluten)**, hops, yeast, salt

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

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

Pork Bowl: Pork, red wine, herbs, garlic, brown sugar, salt, pepper

If consumed in a restaurant, **herb butter (milk and dairy products)** is added

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

Vegetables

Steamed potatoes: 95% potatoes, 5% salt.

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

If consumed in a baked restaurant, extra virgin olive oil, garlic oil, salt, pepper, rosemary are added.

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

Steamed snow peas: Snow peas, salt.

Steamed black cabbage: Black cabbage, salt, seed oil, chilli pepper

Steamed leek : Leek, salt, pepper. Roasted with **peanut butter (nuts)**

Fermented onion: Onion, salt.

Carrot puree: Carrots, water, extra virgin olive oil, ginger, white vinegar, salt.

Fermented onion: Onion, salt.

Steamed Agretti: Agretti, salt.

Steamed cabbage: Savoy cabbage, extra virgin olive oil, salt, pepper.

Steamed asparagus: Asparagus, salt

Vegetable tartare: white and purple cabbage and carrot

*If eaten in a restaurant, the following is added: olives, citronette (see sauces), fermented onion (see vegetables), **sliced bread (see recipe)**; **vegetable mayonnaise with soy sauce (see sauces)**, beetroot chutney (see sauces), parsley oil (see sauces)*

Fermented Cap: Cap, salt, lemon.

Steamed chard: Chard, salt.

Fermented mushrooms: Mushrooms, salt, garlic, rosemary

Single dishes

Turnip terrine: Beetroots, potatoes, **celeriac (celery and celery products)**, red onion, rice cream, oregano, **sesame (sesame and sesame products)**,. Chickpea hummus: Chickpeas, extra virgin olive oil, rice miso, water, lemon juice, salt. Walnut pesto: **walnuts (nuts)**, extra virgin olive oil, garlic, salt.

Lentil meatballs: Lentils, onion, extra virgin olive oil, **soy sauce (soy and soy products)**, chickpea flour, garlic, salt. Steamed black cabbage sautéed with extra virgin olive oil, salt, chilli. Sun-dried vegetable mayonnaise: **soy drink (soy and soy products)**, sunflower oil, **mustard (mustard and mustard products)**, sun-dried tomatoes, lemon juice, garlic, salt, herbs.

Chickpea porridge and Russian salad: Chickpea flour, water, extra virgin olive oil, salt. For the Russian salad: Carrots, potatoes, peas, salt + *veg mayo (see sauces)*, **za'atar: sesame (seamo and seasamo-based products), herbs**

Cream of peas: Peas, water, extra virgin olive oil, potatoes, salt;

Potato and millet croquettes: Potatoes, millet, salt, aromatic herbs. Breaded with *gluten-free bread (see recipe pg.2)*

FISH:

Smoked trout tartare: Trout (fish and fish products), salt, cane sugar, lemon peel, dulse seaweed, extra virgin olive oil, **semi-wholemeal bread (cereals containing gluten)**, **robiola (milk and milk-based products)**, fermented cabbage, wakame seaweed, *black garlic emulsion (see sauces)*

Tuna tartare: fish (fish and fish products), **gluten-free soy sauce (soy and soy products)**, chives, extra virgin olive oil, salt. **Sliced bread (see recipe)**, fermented mushrooms, kombu seaweed, *tuna sauce (see sauces) are added to the dish*

Breaded tuna steak: Tuna (fish and fish products), breadcrumbs (see bread recipe), wheat flour (cereals containing gluten), eggs (eggs and egg products), sesame (sesame and sesame products).

IN THE GLUTEN-FREE VERSION, GLUTEN-FREE BREAD AND RICE FLOUR ARE USED.

Served with roasted pumpkin, *lemon gel (see sauces)*, *cumin*, *soy caramel (see sauces)*

Steamed trout steak: Trout (fish and fish products), salt, lemon. It is served with potato mousse, peperonata and *anchovy emulsion (see sauces)*

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.

Tuna Sauce: 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 + **tuna (fish and fish products)**, capers.

Lemon gel: Water, lemon juice, sugar, salt, ginger, lemon peel, cornstarch, turmeric

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

homemade barbecue ketchup: 40% peeled tomatoes, 15% onion, 10% brown 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 (water, 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.

Aioli sauce: **soy drink (soy and soy products)**, sunflower oil, **mustard (mustard and mustard products)**, garlic, lemon juice, salt.

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

Tomato caramel: brown sugar, tomato, water

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;

Datterini emulsion: Datterini tomatoes, extra virgin olive oil, balsamic vinegar, salt.

Sweet and sour sauce: White wine, red peppers, rice vinegar, **soy sauce (soy and soy products)**, paprika, brown sugar, corn starch, garlic, ginger, coriander, apple cider vinegar, salt, onion powder, chili pepper, seaweed, rice syrup, black pepper, **may contain traces of molluscs or crustaceans.**

Turnip chutney: Beetroot, onion, sugar, balsamic vinegar, salt, garlic, chilli.

Walnut pesto: **Walnuts (nuts)**, extra virgin olive oil, garlic, salt.

Homemade Robiola: **milk, cream (milk and milk-based products)**, white wine vinegar, salt.

Black garlic sauce: **soy drink (soy and soy products)**, black garlic, extra virgin olive oil, white wine vinegar, salt.

Anchovy emulsion: **Anchovies (fish and fish products)**, water, extra virgin olive oil and salt.

Soy Caralem: Water, **Soy Sauce (Soy & Soy Products)**, Brown Sugar

Miso caramel: Water, brown sugar, rice miso

Desserts

Tiramisu:

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

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

15% Soaked in 100% Arabica coffee and 5% dusted with bitter cocoa.

Apple: Vacuum-packed and caramelized apple with brown sugar, pepper shortcrust pastry: **soy drink (soy and soy products)**, Corn flour, buckwheat flour, corn starch, sunflower oil, baking powder, lemon, vanilla, salt. Almond sorbet: **drink made from almonds (nuts)**, **almond paste**, brown sugar.

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

Paris-Brest:

For the cream puffs: Water, **milk**, **butter (milk and milk products)**, **eggs (eggs and egg products)**, corn flour, rice flour, tapioca flour, brown sugar, salt.

Whipped cream (milk and milk products)

Toffee ice cream : **cream**, **milk (milk and milk products)**, **eggs (eggs and egg products)**, brown sugar, vanilla, salt.

Caramel: water, brown sugar

Hazelnut: Raw sugar, **hazelnut paste (nuts)**, sunflower oil, **milk (milk and milk products)**, cocoa, cocoa butter, **soy lecithin (soy and soy products)**, vanilla extract.

CHOCOLATE BROWNIES, BANANA SORBET, COCONUT FLAKES:

Brownies: Dark chocolate, rice flour, brown sugar, **nuts (nuts)**, unsweetened cocoa, **soy drink (soy and soy products)**, extra virgin olive oil, baking powder, vanilla, salt.

Banana sorbet: Banana, brown sugar.

Peanut butter (nuts)

Fruit sorbets: Fruit, brown sugar, spices and flavourings

Vegetable shortcrust pastry: Corn flour, rice flour, sunflower oil, **almond vegetable drink (nuts)**, brown sugar, lemon, baking powder, salt

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