FERMENTERIA

FERMENETRIA 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.

Cacio & Pepe: **milk, butter (milk and milk products), goat's cheese (milk and milk products),** 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% 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 (fish and fish products), butter (milk and milk products),** wild garlic, extra virgin olive oil, ***kefir sauce and almonds (milk and milk products), almonds (nuts).***

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

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

Pea cream: Water, peas, potatoes, extra virgin olive oil, salt.

Walnut and olive pesto: **walnuts (nuts),** olives, extra virgin olive oil, garlic, salt.

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% flour2 (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.

BEER AFFAIR:

Tofu yakitori: **soy (soy and soy products),** water, salt, rice flour, teryaki sauce: **soy sauce (soy and soy products),** white wine, brown sugar, *sweet and sour sauce (see sauces).*

Fish & chips: **trout (fish and fish products),** rice flour, potatoes, **cream (milk and milk products),** raffano, white wine vinegar.

Egg, potatoes and truffles: **egg (egg and egg products),** potatoes, truffle, salt

Panelle: Chickpea flour, water, salt, lemon peel, served with ***turmeric veg mayo (see sauces).***

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 zucchini: zucchini, salt, juniper

Sautéed chicory: Chicory, salt, seed oil, chilli pepper

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

Fermented onion: Onion, salt.

Potato cream curry: Potatoes, water, extra virgin olive oil, curry, salt.

Fermented onion: Onion, salt.

Steamed carrots: Carrots, salt.

Roasted eggplant: Eggplant, garlic, salt

Fennel puree: fennel, extra virgin olive oil, salt.

Edamame and cherry tomato salad: **Soy beans (soy and soy products),** cherry tomatoes, oregano, lemon, salt, mint

Vegetable tartare: cucumbers, tomatoes, peppers.

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), rocket sauce****(see sauces),*** *vegetable pharic creams (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*

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), marinated zucchini (lemon, white wine vinegar, salt, mint), pepper chutney (see sauces), feta emulsion (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, lomone.

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% 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 schochu (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.

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

Basil oil: Extra virgin olive oil, basil, 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.**

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.

Rocket pesto: Arugula, extra virgin olive oil, **almonds (nuts),** salt, garlic

Veg pharic creams: Water, sunflower oil, rice flour, sunflower lecithin, xanthan gum, guar gum, sea salt, lemon.

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

Miso caramel: Water, brown sugar, rice miso

Feta emulsion: **Feta (milk and milk products),** water.

Pepper chutney: Bell peppers, onion, garlic, ginger, brown sugar, balsamic vinegar, salt, chilli.

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.

Peach: Peach, brown sugar, lavender. *For the veg sponge cake:* Rice flour, corn starch, **soy (soy and soy products,** chickpeas, sunflower oil, brown sugar, baking powder, lemon and vanilla.

Almond sorbet: **Almonds (nuts),** brown sugar, water.

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.

FABA WATER MERINGUES AND STRAWBERRIES:

For the meringues: chickpea cooking water, brown sugar, lemon, vanilla.

Strawberry sauce: strawberries, brown sugar.

Lemon sorbet: sugar syrup, lemon juice, water

Apricots

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

FRUIT SORBETS: All our sorbets contain only fresh fruit and sugar syrup