FERMENTO

A journey through Italian cuisine transformation

Fermento is the thread that runs through our cuisine: a quiet, living process that transforms ingredients, enhance memory, and adds depth to flavor.

Each tasting menu is guided by a sense of slow, conscious time. Fermentation—both a technique and a philosophy—accompanies seasonal, locally sourced ingredients as they evolve.

Everything is in motion: flavors deepen, tradition is reimagined, and every element tells a story.
In Chef Claudio Lopopolo's dishes, Italian cuisine opens itself to change while staying firmly rooted in its origins.

These are journeys through landscapes, memories, and intuition—crafted to stir the senses.

Like taste, like matter, like life itself: the cuisine is in ferment.

RELAIS LE JARDIN
RESTAURANT
FIRENZE

RADICI

Freshly baked rustic bread and handmade taralli

The underbrush

Assassinio a Sorrento

Acquerello risotto with pumpkin, goat’s milk kefir and herb cream

Taco filled with goat cheese, beetroot and arugula

GinLolly

Crème brûlée with Earl Grey black tea and bergamot

110

Wine pairing for the tasting:

Selection of 3 glasses
50

Selection of 5 glasses
75

RELAIS LE JARDIN
RESTAURANT
FIRENZE

ACQUA

Freshly baked rustic bread and handmade taralli

Tiella in fermento

Assassinio a Sorrento

Tagliolini pasta creamed in smoked buffalo butter and Tarbouriech oyster cream, black lime powder, lacto-fermented plum extract, and Calvisius caviar powder

Red snapper fillet with king oyster mushrooms, black garlic and green pepper sauce

GinLolly

Kefir cream with celery, kiwi and white chocolate

110

Wine pairing for the tasting:

Selection of 3 glasses
50

Selection of 5 glasses
75

RELAIS LE JARDIN
RESTAURANT
FIRENZE

TERRA

Freshly baked rustic bread and handmade taralli

Glazed sweetbread with porcini garum, mandarin and bay leaf

Assassinio a Sorrento

Burnt wheat tortelli filled with suckling pig, Annurca apple and
30-month Parmigiano Reggiano foam

Pigeon breast and leg “Laura Peri” served with grapes,
aromatic chocolate gel and vanilla pumpkin

GinLolly

Roasted chestnut ice cream with black mandarin and milk chocolate

110

Wine pairing for the tasting:

Selection of 3 glasses
50

Selection of 5 glasses
75

RELAIS LE JARDIN
RESTAURANT
FIRENZE

VITA

Freshly baked rustic bread and handmade taralli

The underbrush

Tiella in fermento

Assassinio a Sorrento

Tagliolini pasta creamed in smoked buffalo butter and Tarbouriech oyster cream, black lime powder, lacto-fermented plum extract, and Calvisius caviar powder

Eel glazed with grape must, Jerusalem artichoke and pumpkin

Bison fillet aged with koji, figs, roasted artichokes and celeriac

GinLolly

Croissant ice cream, Piedmont hazelnuts, and coffee

135

Wine pairing for the tasting:

Selection of 3 glasses
50

Selection of 5 glasses
75

Selection of 7 glasses
95

RELAIS LE JARDIN
RESTAURANT
FIRENZE

LIBERO

A free-spirited journey of ten courses born from a deep connection with the seasons, the ingredients, and the passing of time.

An experience crafted for those who wish to place their trust entirely in Chef Lopopolo's vision.

175

Wine pairing for the tasting:

Selection of 3 glasses
50

Selection of 5 glasses
75

Selection of 7 glasses
95

À LA CARTE

An invitation to write, dish after dish, your own personal Fermento.

Feel free to compose your own journey, selecting from the dishes featured in our tasting menus.

Minimum selection: 2 courses
2 courses
75

3 courses
98

Dessert
18

Cover charge **5**

RELAIS LE JARDIN
RESTAURANT
FIRENZE