



OUR 9 COMMIMENTS
BY END 2020
*for healthy and
sustainable food*

#serviceincluded



*We feed our
guests like we
would feed our
own family, in a
responsible way*

Amir Nahai,
Chief F&B officer

Because we are restaurateurs,

Because today's food model is not sustainable,

Because we want our guests to eat high-quality products,

We are taking real action to provide healthy and sustainable food in our restaurants.

Our goal

**WE WANT TO OFFER OUR GUESTS
A TRUE CULINARY EXPERIENCE
WITH HIGH-QUALITY, HEALTHY AND
SUSTAINABLE FOOD.**

We also want to contribute to transforming the agricultural model.

We have therefore made 9 commitments

**WE WILL GRADUALLY ROLL
THEM OUT IN OUR HOTELS BY END 2020.**

Because food and farming models differ significantly around the world, we may have to make some exceptions or specific local commitments.

THERE'S A LOT AT STAKE:

- In developed countries, more than one in two adults and nearly one in six children are either overweight or obese.
- Over 30% of food is wasted, yet one in seven people suffer from malnutrition.
- Meat production is responsible for 15% of the planet's carbon emissions.
- Studies reveal that many food additives are dangerous for our health.

OUR 9 COMMITMENTS

FOR HEALTHY AND SUSTAINABLE FOOD BY END 2020

<p>1 — TO REDUCE FOOD WASTE BY AN AVERAGE OF 30%</p>	<p>How? By rolling out an extensive food waste-reduction program and by giving food products a second life.</p>
<p>2 — TO FAVOR LOCAL FOOD SUPPLIERS AND SEASONAL PRODUCE</p>	<p>How? By offering at least 10 regional products and ensuring that 75% of our fruits or vegetables are seasonal.</p>
<p>3 — TO INCREASE OUR SELECTION OF ORGANIC PRODUCTS AND SUPPORT AGROECOLOGY</p>	<p>How? By ensuring that our breakfast, lunch and dinner selections include at least two key products (e.g. cereal and fruit) that are organic — preferably not imported. Or by offering certified agroecological products.</p>
<p>4 — TO PREFER SUPPLIERS COMMITTED TO ANIMAL WELFARE</p>	<p>How? By providing free-range or cage-free eggs (shell and liquid) only*. And by working with our suppliers so they gradually adopt animal welfare practices.</p>
<p>5 — TO BAN ENDANGERED FISH SPECIES AND PROMOTE RESPONSIBLE FISHING</p>	<p>How? By banning six endangered fish species, as well as locally threatened fish from our menus**. By sourcing wild and farmed fish products from sustainable fisheries (MSC or ASC certified), where available.</p>
<p>6 — TO ELIMINATE SINGLE-USE PLASTIC</p>	<p>How? By removing plastic straws, stirrers and pils from our restaurants or bars, and providing eco-friendly alternatives only if necessary or on request. By using plastic alternatives where these are available (take-away containers, individual breakfast portions, coffee pods, bottled water, etc.).</p>
<p>7 — TO REMOVE CONTROVERSIAL FOOD ADDITIVES AND REDUCE FAT AND SUGAR</p>	<p>How? By banning controversial food additives from five key products. By reducing fat and sugar content in our food***. By cutting out palm oil or ensuring that we use sustainable palm oil (certified by RSPO, Rainforest Alliance, or other organic labels).</p>
<p>8 — TO SERVE RESPONSIBLE COFFEE OR TEA</p>	<p>How? By offering responsibly-produced coffee or tea at breakfast (certified by Rainforest, FairTrade, Organic, WFTO, etc.).</p>
<p>9 — TO CATER FOR A RANGE OF DIETARY NEEDS</p>	<p>How? By offering balanced menus including vegetarian dishes and by catering for other special dietary needs and intolerances (gluten-free, dairy-free, etc.).</p>

*by the end of 2020 in areas where supply chains are developed (shell eggs in Europe for instance), and by the end of 2025 in all other markets.

** Complete list of the 6 banned fish species: Shark (except lesser-spotted dogfish), Ray (except thornback ray in Europe and north-west Atlantic rays caught by fishermen in the United States), Bluefin tuna (*Thunnus thynnus*, *T. orientalis*, *T. maccoyii*), except line-caught eastern-Atlantic or Mediterranean *Thunnus thynnus* weighing over 25kg, Grouper (*Epinephelus* spp.), Wild sturgeon caviar (*Acipenser* spp.), Eel (*Anguilla* spp.). And [endangered local fish species](#).

*** Controversial food additives: artificial sweeteners E951 (aspartame); azo dyes E102, E104, E110, E122, E124, E129; glutamates E620 à E625; antioxidants E320, E321, E385; paraben preservatives E214 et E219.





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