

WITLOF

X

SUSTAINABILITY

FILIP FRANSEN

- Kitchen wizzing from hotelschool to becoming an autodidact.
- Past lifetime LCA expert and environmental sciences grad.
- Author:
 - Wat de pot schaft
 - Bring it on

SUSTAINABILITY & THE FOOD INDUSTRY

- BIO
- Local
- Seasonal
- Fair trade / eerlijke prijzen
- Vegetarian / less meat & dairy
- Less packaging
- Prevent food waste
- Save energy
- ...

CATERING & THE FOOD INDUSTRY - QUICK WINS

Triage des dechets

Energiezuinige toestellen

Energy vert

% Organic - fair trade

Solar panels / electric van / ..

CATERING & THE FOOD INDUSTRY - REALITY

Massificatie, just-in-time delivery,

4de en 5de gamma waren - vrieswaren

Davigel, Mdh, Solucious, Sligro, ...

Economies of scale IS NOT Ecologies of scale
Voedsel = geen auto / the international pizza / la
rose noir / davigel / ..

Food waste and Packaging waste

Conflict

Bio

Local

Seasonal

Fair

WITLOF

COMPANY

HISTORY

- 2009: Green Gastronomy /
loriers traiteurs
- 2014: witlov
- 2019/2020:
 - Albert.brussels (lab) -
witlof.brussels
 - Witlof Standard
 - Witlof Maatwerk

MANIFEST

- Field-to-Fork
- Natural quality
- Imaginative
- Cosmopolitan
- 80% vegetarian
- Plant forward
- Respect intolerances
- Real handmade food
- Honesty prevails

Without tradition, art is a flock of sheep
without a shepherd. Without innovation, it is
a corpse.

Winston Churchill

Our menus are built around the season and the produce our vegetable farmer can provide.

New and daring approach of looking at catering:

- *no set menu's!*
- *creative and attractive recipes to promote plant forwardness*
- *witlof standard = about being future proofed*

WITLOF STANDARD - LUNCH

If you have always done it that way,
it is probably wrong.

Charles Kettering

Our WITLOF standard lunch is presented with various breads, 'raw' milk cheese and nostalgic charcuterie, accompanied by our creative salads and fun one piece food items.

We offer you the option to put together your own plate. A choice that was mainly made to combat food waste and to indirectly take into account various diets.

WITLOF STANDARD LUNCH



Bye bye sandwiches, hello new world

WITLOF STANDARD - PLANT FORWARD

witlof is brussels
&
brussels is cosmopolitan

We decided to promote plant forwardness by imposing our clients what we think is right.

This is only possible by creativity, taste and quality! By becoming a creator instead of a package opener.

Investing in staff training = most important

WITLOF RECEPTIONS



WITLOF “PIECE MONTEE”



WITLOF STANDARD - NO SET MENU

You'd be surprised how many people are
able to completely trust what you do.

FF

Our clients can only choose part of
what they get in advance.

To be able to work as local, seasonal
and prevent food waste is a matter of
thinking outside the box.

WITLOF STANDARD BUFFET



With our buffets we immerse you in the special world of gastronomy. Our chef likes to look for fresh and authentic feel from a romantic cosmopolitan perspective.

A buffet will always contain 80% vegetarian dishes, some meat and some fish. We only present examples of what it could be in each season.

WITLOF PLATED DINNER & SHARING PLATES

We offer 3 or 4 course plated dinners in 3 price categories

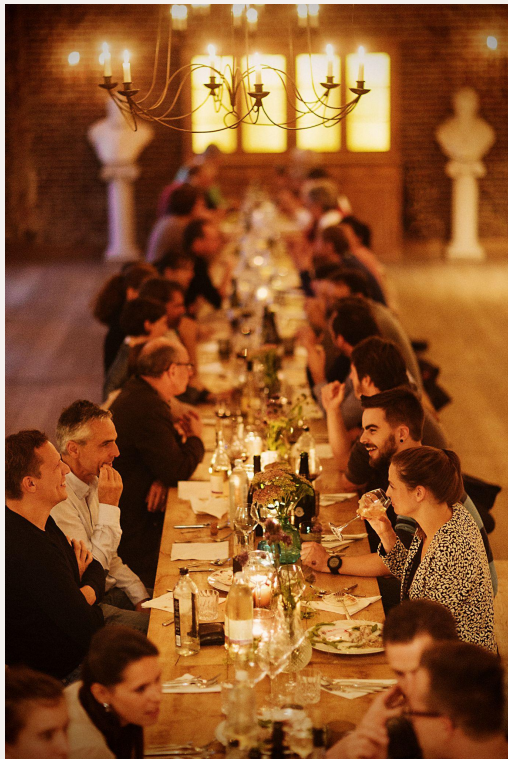


WITLOF PLATED DINNER & SHARING PLATES

For the more adventurous clients we also offer sharing dinners, shared plates are set between the participants.



WITLOF MENU



L'oeuf a 63°

Star of the month

Catch of the day

Craft

La feuilleté

Croquette crevette

Liquid

Crudo

Galantine de volaille

La cote d'agneau

TEAM

Zinneke Smiles

in a Casual, Friendly, Helpful and Multilingual world

+75 years of combined experience!



PARTNERSHIPS

Titulus, Basin & Marot, .. great wines

Pajottenlander juices

Or Coffee

Palais des Thés

Organic farmers

WITLOF