

How do you choose an environmentally-friendly meal/coffee break provider?

Suggestions and recommendations

Choosing a 'green' service provider helps to reduce the laboratory's environmental impact, gives a good image in the eyes of guests attending a training course or seminar, and helps to raise awareness on the subject. How do you choose a service provider? Just like at home! Here are some interesting criteria:

The local origin of the products

Use of seasonal products

Use of organic or partially organic products

Offering vegetarian/vegan menus

Controlling the volume of waste: washable or recyclable glasses and cutlery (actually sorted and recycled)

Composting organic matter

To save you time, we have carried out research in Montpellier based on the above criteria, in order to select and offer you a number of suppliers:

Nom	Lien	Contact
Artisans du Monde	https://www.festivaldessolidarites.org/acteurs/artisans-du-monde-montpellier	04 67 60 72 38
Bulle bleue	https://www.labullebleue.fr/la-cuisine/la-carte-traiteur	traiteur.labullebleue@adpep34.org
La prairie mimosa (Tuck shop)		07 86 64 84 93 laprairiemimosa@orange.fr
OBENTO by Germain	https://www.obento-bygermain.fr/collection/	04 67 03 42 10 contact@obento-bygermain.fr
AJ traiteur		07 68 12 16 40
Husser	https://www.hussertraiteur.fr/	04 67 02 03 04
Languedoc Restauration		Le prestataire de la cantine. Précisez que vous attendez les critères ci-dessus
Maison Dumontier	https://www.maisondumontier.fr/ https://www.facebook.com/p/Maison-Dumontier-Traiteur-61553817308091/	07 68 43 50 52 maisondumontier@gmail.com
Shake Mama	https://shakemama.fr/	04 64 52 06 88 f.perret.imeif@gmail.com
Tempo	https://restaurant-libanais.autour-de-moi.com/tempo-mon-bar-a-falafel-1566062.html	04 67 54 79 56 oudi.zangi@gmail.com

It should be noted, however, that depending on the budget chosen, there may be a contract.

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