

FÄRGFABRIKEN

EVENEMANG

FOOD PHILOSOPHY AUTUMN 2024

- *Food in season*
- *Regional and local food*
- *High percentage organic*
- *More greens and less meat on the plate*
- *Zero vision for wastage*

Since its inception, Färgfabriken Evenemang has had a clear food philosophy that we are proud of and which forms the basis of our sustainability work.

The seasons should permeate our cooking and form the basis of the menu. We prioritize locally produced ingredients to ensure that the food is fresh and full of flavor. By working with regional suppliers, we contribute to sustainable development and a vibrant countryside.

Organic? We think that makes perfect sense! We work actively to increase the proportion of organic ingredients in our menu.

Our dishes are designed to highlight vegetables and plant-based options. What should the plate model look like today? We know that we eat too much - too large portions and too much meat. Färgfabriken Evenemang works continuously to review portion sizes and the ratio between vegetables and meat on the plate.

We are committed to minimizing waste in all aspects of our business. Through smart cooking methods and creative recycling, we strive to create a sustainable dining experience.