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ACTION

Conference

Presenting a Future Vision
for Urban Agriculture
25-26th September 2024

Restaurants

<https://horia.be/en/>

Discover an organic cuisine freely inspired by Moroccan and Lebanese culinary specialities where the menu, tightened, changes with the rhythm of the seasons. And where everything, from appetizers to desserts, is homemade.

<https://restaurantvincent.be/nl>

Vincent is a restaurant for quality meat that promotes its culinary value through typical Belgian recipes and homemade, authentic, delicious dishes. The meat is cut and flambéed in the dining room. The menu also includes vegetarian and vegan options. Since 2020, the restaurant has introduced a new approach that favors the short supply chain and local products. The recipes are mainly based on local ingredients.

<https://www.albert.brussels/>

Albert pays attention to sustainability and opts for quality and the short supply chain. That's why he collaborates with local farmers and producers who, like him, value cultural heritage.

<https://www.biamara.com/>

Bia Mara serves homemade fish & chips. On the menu: a different fish every day, depending on availability, as well as hamburgers, tacos, and vegetarian options. The drinks menu includes local beers, natural wines, homemade lemonades, and cocktails.

<https://www.chabrol-restaurant.be/>

Chabrol is a neighborhood bistro with a creative, spontaneous, and uplifting cuisine set in an atmospheric Art Nouveau setting. The menu is concise and changes very regularly in rhythm with the delivered products and the seasons, but also according to the unpredictability of production, to demonstrate solidarity and to create a chain that respects everyone's work, from production to processing.

<https://www.facebook.com/bistrolechaff/>

CHAFF is a neighborhood bistro in the heart of the Marolles where something different is on the menu every week. You can enjoy sweet and savory snacks, small bites, stews, and shareable dishes, along with a wide selection of local beverages. To provide an offering that aligns with its ecological and anti-capitalist values, CHAFF works with fresh seasonal ingredients and collaborates with local producers and ethical micro-enterprises.

<https://www.facebook.com/Chanabrussels>

Chana is a small, entirely vegetarian and mostly vegan restaurant. It exclusively offers homemade dishes and uses only ingredients that are grown in an environmentally responsible manner, with chickpeas as the centerpiece; 'chana' actually means chickpea in Urdu and Hindi.

<https://entropyrestaurant.be/nl>

Entropy is more than just a restaurant. It is a place of sharing, circularity, and anti-waste in all its forms. Because nature offers so much beauty, Entropy wants to honor it and fully utilize the potential of the products that come in. Entropy Restaurant is the gastronomic branch of the nonprofit organization Hearth Project, which has been combating food waste and social vulnerability since 2019. The approach is based on three complementary action areas: preventing food waste, social impact, and training and education. To raise awareness about these issues as much as possible, they bring all their actions together in one place. All profits from Entropy are donated to Hearth Project.

<https://kroket.eatbu.com/?lang=nl>

KROKET is a croquette bar – offering street food and bistro-style dining – and also serves as an artisanal factory. Here, you have a wide selection of croquettes, which are the true highlights of this concept, but you can also enjoy other dishes and products. In terms of the production process, KROKET has integrated aspects into its supply chain: the short supply chain: most suppliers are local and 'Good Food' actors and the utilization of unsold products, particularly for making breadcrumbs.

<https://www.laubergedesmaieurs.be/>

"From our farm to your plate: perhaps the shortest circuit," is one of the principles upheld with great importance at l'Auberge des Maïeurs by La Finca. Guests enjoy flavorful and 100% certified organic dishes. The La Finca project is not only a restaurant but also a vegetable farm; both bear the organic

label. The fruits and vegetables of the moment are harvested directly on the farm and then prepared with great care and creativity by the kitchen team. All ingredients come from organic farming, and in most cases, they are of Belgian origin.

<https://www.roydespagne.be/nl/index.php>

Le Roy d'Espagne, a historic brasserie restaurant, aims to reconcile the people of Brussels with the Grand Place by offering a local and healthy cuisine. Le Roy d'Espagne opts for local products.

<https://superfillesdutram.com/nl>

Les Super Filles du Tram offers high-quality burgers and poutines. And they believe that quality can only be achieved with fresh, homemade products.

To ensure that the products are as fresh as possible, they must be produced as locally as possible. The bread, meat, and vegetables for the burgers are all freshly sourced and regularly delivered by local and/or artisanal producers. To ensure the desired taste and customer satisfaction, the burger sauces are homemade.

<https://resto-madous-folie.be/?lang=nl>

In a historic location dedicated to gastronomy since 1946, Madou's Folie offers a local, flavorful, healthy, and colorful cuisine. The menu is limited and seasonal, supplemented with vegetarian and vegan alternatives. Each of us can contribute to change, and Madou's Folie restaurant has chosen to do this through the plates of its customers. Madou's Folie offers a limited but high-quality selection: the restaurant values organic products but will prioritize a small, local farmer over a certified product that has to travel thousands of kilometers.

<https://www.poischiche.be/>

You will find here a wide assortment of traditional recipes, ranging from falafel and dips to sandwiches and mixed platters. Everything is homemade with super fresh ingredients.