



OUR SOURCING CHARTER

8 commitments to guarantee your enjoyment, ensure your safety and protect the environment !

My team and I comply scrupulously with the following commitments to offer you high-quality services :

1 FRESHNESS



We prioritise decentralised sourcing and use mainly fresh products, delivered daily to your restaurant.

2 LOCAL SOURCING



We cooperate with local producers, whose goods guarantee freshness and quality ; we selected the trusted suppliers we want to work with.

3 OUR AMBASSADORS



We are committed to paying a fair price for our ingredients to maintain long-term relationships with all our suppliers, based on trust and respect. We view our suppliers as our ambassadors and build partnerships based on dialogue and sharing experiences.

4 SEASONALITY



We use seasonal products as a priority.

5 SWISS MEATS ONLY



We rely solely on Swiss producers and livestock farmers for our beef, veal and pork supplies, and for poultry except for certain speciality items from France.

6 QUALITY ASSURED FISH



We serve seafood that is certified in the majority of cases, guaranteeing sustainable fishing that protects the environment ; our farmed freshwater fish comes from Switzerland and the European Union.

7 TRACEABILITY



We guarantee the traceability of the ingredients used to make every meal at all times.

8 WITHOUT GMO PLEASE !



We exclude categorically products and food containing GMOs and any that are produced or farmed in ways that do not comply with our sustainability requirements. The Eldora SA purchasing department therefore regularly updates the list of products that we refuse to serve. We only buy our ingredients from sources that protect the environment.

Maxime Caraco

YOUR RESTAURANT MANAGER