

WHY DOES L'AUTRE CANAL SERVE VEGETARIAN FOOD?



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L'Autre Canal, like many other organisations within the culture sector, is very aware of its impact on the environment and is therefore keen to take action, namely by reducing its carbon footprint. In order to play a part in the fight against climate change, we need to consider how we operate – and every choice is important.

With regards to meat consumption, beyond any ethical and sanitary issues, the scientific evidence is unquestionable – meat production is a major source of greenhouse gas emissions. The French Agency for Ecological Transition reported that making a meal containing meat produces, on average, twelve times as many greenhouse gas emissions as making a vegetarian one. For this reason, the French Intergovernmental Panel on Climate Change has recommended eating greener – it is a simple way to reduce our greenhouse gas emissions.

Taking into consideration that we serve nearly 3000 meals each year, the team at L'Autre Canal has decided to switch to a vegetarian menu.

Some may consider our choice to be a controversial one – vegetarian options have often been considered as the poor relation of the traditional, meat-based menu. Yet we do not underestimate the importance of mealtimes for touring artists, and we will be doing our very best to offer healthy, wholesome vegetarian food full of flavor, made using local produce (organic when possible) – allowing us to strengthen our partnerships with local food producers from the Meurthe et Moselle department and the Grand Est region. Our catering service will offer a welcoming space for you to enjoy a wide range of tastes and flavors.

From the starter to the dessert, all our meals will be made using fresh vegetables and fruit; top quality grains and carbohydrates; and meat-free, protein-rich ingredients (e.g. eggs, dairy products such as cheese, nuts and other dried fruits, leguminous plants, soya...).

Seeing as hospitality is so important to us here at L'Autre Canal, we will do our best to take your specific needs into account, on a case-by-case basis, including requests for essential meat-based food. What matters most is not rushing to change our eating habits at all costs, but working on them together with the aim of changing our attitudes towards what is at stake.

As this approach is a particularly collective one, we are depending on your understanding and commitment to the ecological cause. We would like to thank you in advance for playing your part, and we look forward to welcoming you, in the best possible conditions, here at L'Autre Canal.

Team L'Autre Canal