

“*Eating well*  
means eating balanced,  
tasty and,  
above all,  
authentic dishes.”



## About Restopolis

Restopolis is the catering department of the Ministry of Education, Childhood and Youth.

Restopolis is in charge of the restaurants and cafeterias in almost every secondary school facility (“établissement secondaire classique et secondaire général”), the restaurants of the University of Luxembourg on the Belval Campus, the Limpertsberg Campus and the Kirchberg Campus, the restaurant of the state-owned eduPôle site in Walferdange, the restaurant of the National Police School, all the restaurants of the “Education différenciée” (“differentiated education”) and the restaurant of the state-run primary school “Eis Schoul”.

## Our objective is the pleasure of eating well

The goal of the Restopolis team is to make the guests discover the “pleasure of eating well” by giving them a warm and personal welcome and by offering them a convivial atmosphere in a climate of confidence with a high quality of products and taste. For Restopolis, “eating well” means having balanced, tasty and, above all, authentic homemade, well-presented, seasonal meals which are prepared without any convenience or finished food products.



### Restopolis - Services

Service de la Restauration scolaire  
et universitaire

eduPôle - Walferdange  
Route de Diekirch  
L-7220 Walferdange  
Tél. (+352) 247 85163  
[www.restopolis.lu](http://www.restopolis.lu)



@Restopolis2012

LE plaisir  
DE BIEN  
MANGER

LE GOUVERNEMENT  
DU GRAND-DUCHÉ DE LUXEMBOURG  
Ministère de l'Éducation nationale,  
de l'Enfance et de la Jeunesse

[www.restopolis.lu](http://www.restopolis.lu)

Restopolis  
services

## Our commitments



### 1/ Healthy and balanced food

No more monotony on the plate. Restopolis offers you every day dishes that are well-prepared on site. Our delicious meals are balanced and prepared with fresh, seasonal products. All our menus are produced under the control of qualified nutritionists because a varied diet is vital for the health of every guest.

### 2/ Promotion of local products

Most products processed in our restaurants come from Luxembourg. Restopolis is committed to elaborate dishes with ingredients coming from Luxembourg or the greater region to avoid long transport routes and to support local and regional producers.

Restopolis highlights local products with a pictograph and the staff is wearing the button "Pense global, choisis local!" ("Think global, choose local!") to make the guests aware of those products.

### 3/ Products from organic agriculture

Restopolis is proud to underline that currently a remarkable percentage of the purchases comes from the organic production. If possible, we would like to increase this percentage to help reducing the use of pesticides.

### 4/ Fairtrade

At Restopolis, catering and fair trade go hand in hand since many years. Currently, products like rice, coffee, tea, chocolate, bananas and pineapples are exclusively fair-traded. Restopolis is committed to support the initiatives of the NGO "Fairtrade Lëtzebuerg" and thus supports the little producers joined together to cooperatives in underprivileged countries to commercialize food that cannot be produced in our latitudes.

### 5/ Sustainable development

Restopolis is committed to preserve long-term the natural resources for all the future generations by supporting every initiative that contributes to the protection of our planet.

For that purpose, we consider the most important pillars of sustainable development such as social equity, the quality of the environment and economic efficiency.

Preferring the shortest possible transport routes and hence supporting local producers is an aspect of sustainable development to which Restopolis attaches particular importance. To reduce food waste, Restopolis gives priority to dishes and food that should be consumed first. Those products are marked with the tag "Pense AntiGaspi, choisis-moi!" ("Reduce food waste, choose me!")

### 6/ Promoting Non-GMO products

Restopolis prefers high quality products that do not contain any genetically modified foods. Until now, nobody can foresee the effects of the consumption of GMO-products on our health.

### 7/ No to analogues

Restopolis remains true to the slogan "What you see is what you eat". No dish that we serve in our restaurants has hidden food ingredients like sugar or glutamate. All cheese and meat that we serve or transform are of high quality and have nothing in common with analogues or glue meat made of minor quality ingredients.

### 8/ Quality of service

Restopolis welcomes more than 60.000 guests in their restaurants and cafeterias. Eating is much more than just a basic need. In the cozy environment of our restaurants and cafeterias, the well-trained 500 staff members of Restopolis will always give you a warm welcome and provide you the pleasure of eating well.

### 9/ Quality assurance

To ensure and improve the everyday quality is crucial for the confidence of all our guests. For that purpose, Restopolis has a quality assurance department and team which visits our restaurants every day to audit the taste and the quality of the dishes, the preparation of the menus, the service, the welcome and the hygiene in the kitchens and the restaurants.

