

A HEALTHY, SAFE AND SUSTAINABLE

culinary experience
for the **educational community**



Eating is much more than nourishing; it is traveling
the world without leaving the table, it is experiencing,
learning, and sharing a healthy lifestyle.

We start this new school year with fresh challenges, projects, and expectations although we will keep on enjoying the dining room thanks to all our projects.



Fish revolution:

We keep on bringing **seafood protein** to our diners with new **recipes** and innovative products created by the 3-Michelin-starred 'Sea Chef', Ángel León. Last year we discovered the Fish Lasagna and the Fish Omelette. This year we will eat them as well and we will discover new dishes. **Our diners are going to love them!**



Eating the world:

We are going to **enjoy gastronomic experiences traveling around the world** one spoonful at a time without leaving the dining room. We will visit the Eiffel Tower, Chichén Itza, Petra and the Great Wall of China through their cuisines.



Olive oil:

We maintain our commitment to natural products by preparing our menus with **100 % olive oil**.



Guardians of health:

We raise awareness about the importance of protecting people with food allergies or intolerances. **For Scolarest, the safety of our diners comes first.**



Stop food waste:

This is our contribution to a more sustainable world. We raise awareness and carry out actions to reduce food waste in schools. We turn our diners into food waste warriors.



Skoolarest art:

Is where art becomes an educational tool that will guide all the activities that take place during the lunch break, creating a space for socialising, coexistence, and learning.

We encourage you to follow us on our social media channels so you can discover everything we have in store for this course.



@scolarest_es



scolarest_españa



SCOLAREST,
A
UNIQUE
EXPERIENCE