

We love
eating well:
healthy,
socially and
consciously!



LYCÉE ERMESINDE
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Lycée Ermesinde
Lycée public autonome à plein temps

DESIGNED BY MATHIAS SCHOLL / CHELSEA STUDIOS 2022

SEEFOOD

society, economy, environment
= as responsibly as possible: social, economic, ecological



What
matters
to us?

SOCIAL

The 'producer is King'

+ We personally know our main producers:

Marie Goergen from Geméiswierk, Tom Kass from Kass-Haff, Tun Goedert from Gallolux, Jeff Diderrich from Champs vu Glabech, Elisabeth Miller from Miller Haff, Daniel Baltes from Bio Haff Baltes, Monique Schmalen from Berdorfer Kéis, Fabien Knopes from Cafés Knopes, Nicolas Bentz from René Bentz, Eric Schauls from Haff A Sewen, hunters Franco Campana and Sascha Tock, André Zewen from Fouhren, François Kieffer from A Schéiwesch, people from Faenum, Azeites do Cobral, etc.

+ We take what we can get.

+ We offer security to our producers.



ECONOMIC

+ In our 'entreprises' our students learn to handle these goods

+ We produce less meat.

+ We work with leftovers.

+ We buy and use whole beasts.

+ We grow products ourselves (entreprise Nature et Terroir): Vegetables, herbs, honey, fruit

ECOLOGICAL

+ Grey salt, whole grain, brown sugar, red rice: no refining!

+ No industrially processed foods!

+ We keep our paths short.

+ We mainly buy organic.

