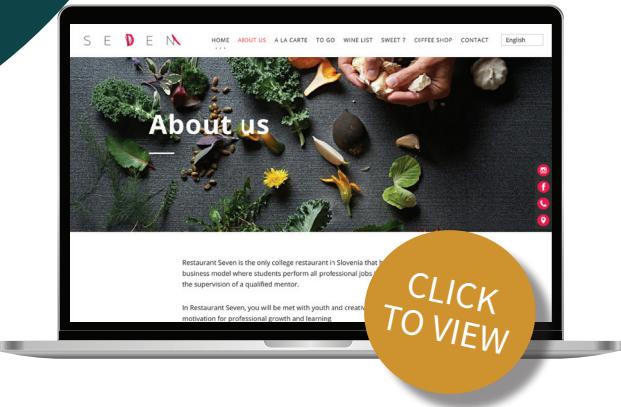


Type: Restaurant
Country: Slovenia



Why it is a good practice?

As a restaurant-college Sedem is constantly looking for ways to continue the learning experience as well as make a difference to the environment and the community. It does this effectively in this project by teaching many lessons. The value of grow-it-yourself and a short-supply-chain, the efficient exploitation of urban space and lessons in self-sufficiency and sustainability are all supported. As a result of this project, the restaurant innovatively, now also produces limited seasonal products as a part of branded herbal food range (herbal salt, herbal infusion).

About

Seven or Sedem is a City centre restaurant in Maribor, Slovenia. Unused roof space is common in urban spaces and so to make a sustainable difference to the Restaurant-College they decided to think outside the box. So, when comparing prices/supply chain/quality, Restaurant Sedem decided to grow their own herbs and limited vegetables on the roof of one of their buildings in the direct vicinity of their Restaurant-college. Fresh herbs are an important ingredient for most fine dining restaurants and the price of herbs is relatively high in comparison with the cost of growing and cultivating one's own supply. It is sometimes difficult to estimate the quantity of fresh herbs needed and there is always the challenge of obtaining a steady supply of quality fresh herbs. After a feasibility study, Chefs prepared a simple study of which herbs and limited vegetables to plant in the garden given the sunlight and position of it. The construction of the garden and planting followed. The garden now flourishes with rosemary, chives, mint, parsley, lavender, basil, oregano, cilantro. They also grow limited vegetables such as chili, tomatoes and celery. The garden also allows limited recycling of vegetable waste as compost. Since the Restaurant Seven is a fine dining restaurant-college, it also provides students with an open-air classroom to learn about food cultivation. The garden also promotes the importance of urban critters and pollinators (bees, wasps, ants, etc).

Follow Seven's story

Healthy

'Home' grown fresh herbs and vegetables for dishes and menus. This offers transparency for chefs, students and diners.



Sustainable

Produce coming straight from the garden means there is no need for food packaging. The college is improving their carbon footprint by having a roof-garden, and they are promoting self-sufficiency and an efficient use of urban space.



Ethical

Here the restaurant-college is encouraging innovative thinking and teaching and practicing what a responsible food chain is. This project is built on basis of ethical and local sourcing just in a small scale but is getting the message out there. Critters and pollinators are also being considered.



Dietary requirements

Vegetarianism, veganism, organic diet, seasonal diet, local diet.