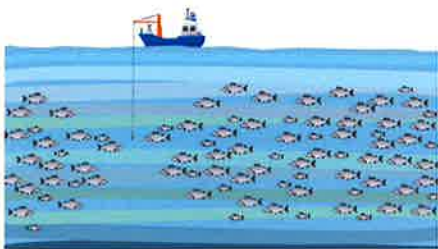


No thank you, not on our plates!

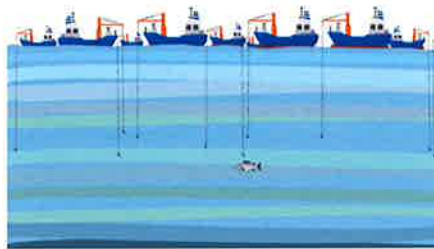
Fish supply chains are selected very carefully. A number of species have been banned from our menus.

Due to its excellent health benefits, demand for fish is growing: 390 tonnes were consumed at Novae in 2014. To meet this demand, Novae has adapted its purchasing policy accordingly to guarantee that its dishes taste great while ensuring the quality of its suppliers.

1910



2010



Selection criteria

Taste, seasonality and resource management are essential criteria for Novae when sourcing its supply. Buyers must scrupulously ensure that the fishing zones used are approved and that fishing or breeding methods meet sustainable development requirements including the impact on local populations, the sea and fish stocks.

Banned species

Several species have been banned from menus in Novae establishments:

Red tuna, albacore tuna, shark, spearfish and swordfish are banned due to overfishing and/or the presence of mercury residue and other pollutants.

Nile perch is banned. This industry has caused the extinction of native fish species.

Tropical sole, sabre and grenadier are banned due to the trawling method used, which is devastating to other species living in the sea.

Pangasius and farmed prawns do not appear on our menus because they are subjected to intensive farming and there are doubts about the sustainability of the fishing zones in question.