

Euro-Toques International, the European Community of Cooks, is a pan-European organisation established in 1986.

It represents over 2,000 chefs and cooks, with national branches in 17 European countries (euro-toques.org).

WWF is one of the world's largest independent conservation organisations, with around five million supporters and a global network active in over 100 countries (wwf.eu/fisheries).

Cooking for the sustainable management of Europe's fish stocks

Cooking for a new & ambitious Common Fisheries Policy (CFP)

DOING THE RIGHT THING

Fish are disappearing from our oceans and plates because of over-fishing and outdated EU policies.

This is an environmental disaster in its own right, but dwindling fish stocks are also resulting in loss of profits and jobs.





CHOOSING THE RIGHT FISH DISH

Concerned about safeguarding fish for the future, Sodexo, famous Euro-Toques Chefs and WWF have joined together to give you the taste of high quality dishes, made from sustainable seafood.

By making positive choices to buy or serve sustainably sourced fish, we can all avoid contributing to the problem of overfishing. Check out WWF's Seafood Guides for advice on which fish to buy.



VOTING THE RIGHT FISHERIES REFORM

The European Union can start to promote the sustainable management of fish stocks.

This year's reform of the Common Fisheries Policy (CFP) is a unique opportunity to put Europe's fisheries on the road to recovery.

COOKING THE RIGHT FISH DISH

Guest chef at the Members' Restaurant

Lionel Rigolet / Comme chez Soi

Employed at Comme chez Soi in Brussels after finishing his studies, Lionel Rigolet meets his future wife Laurence, also daughter of Pierre Wynants, and starts concentrating on cooking.

After apprenticeships at the Sir Anthony Van Dijck in Antwerp, with Joël Robuchon and Gaston Lenôtre in Paris and at the legendary Auberge de l'Ill in Illhausern, close to Strasburg, Lionel returns to Comme chez Soi in 1994 and marries Laurence.

But Lionel leaves for another training with Michel Roux before taking over the helm of the kitchen at Comme chez Soi in 2006, where he was nominated "Chef of the Year 2007" by Gault Millau. He also retains Comme chez Soi's two Michelin Guide stars.

Guest chef at the ASP Self-service

Eric Coisel/ Prunier

Eric Coisel has been Head Chef of the Prunier restaurant in Paris since 2005 where he honours the maxim of its founder, Emile Prunier: "Everything that comes from the sea".

The Prunier restaurant is famous for its cooking of seafood products, be it with creative and refined inventions or more traditional dishes.

One of the specialties of Chef Coisel is algae which are now part of the range of flavours that are proposed by the Prunier restaurant.

Guest chef at the JAN Restaurant

Jean-Claude Moucaud / L'Ecuelle

After an apprenticeship of two years in a "three fork" Michelin restaurant and working in various renowned restaurants Jean-Claude Moucaud went to the Grand Duché of Luxembourg where he worked for 17 years at "The Château de Bourglinster" before opening his own restaurant in 2006: L'Ecuelle.

Chef Moucaud uses local products such as beef from the Nature Reserves of Luxembourg, or organic pork or veal from the same region. His specialties include smoked salmon, breast of duck and smoked beef. Upon request, the chef also prepares fish and other dishes with organic hay.

