

FLAVOURS GROUP

flavours. Stradale. mitzu Bruto

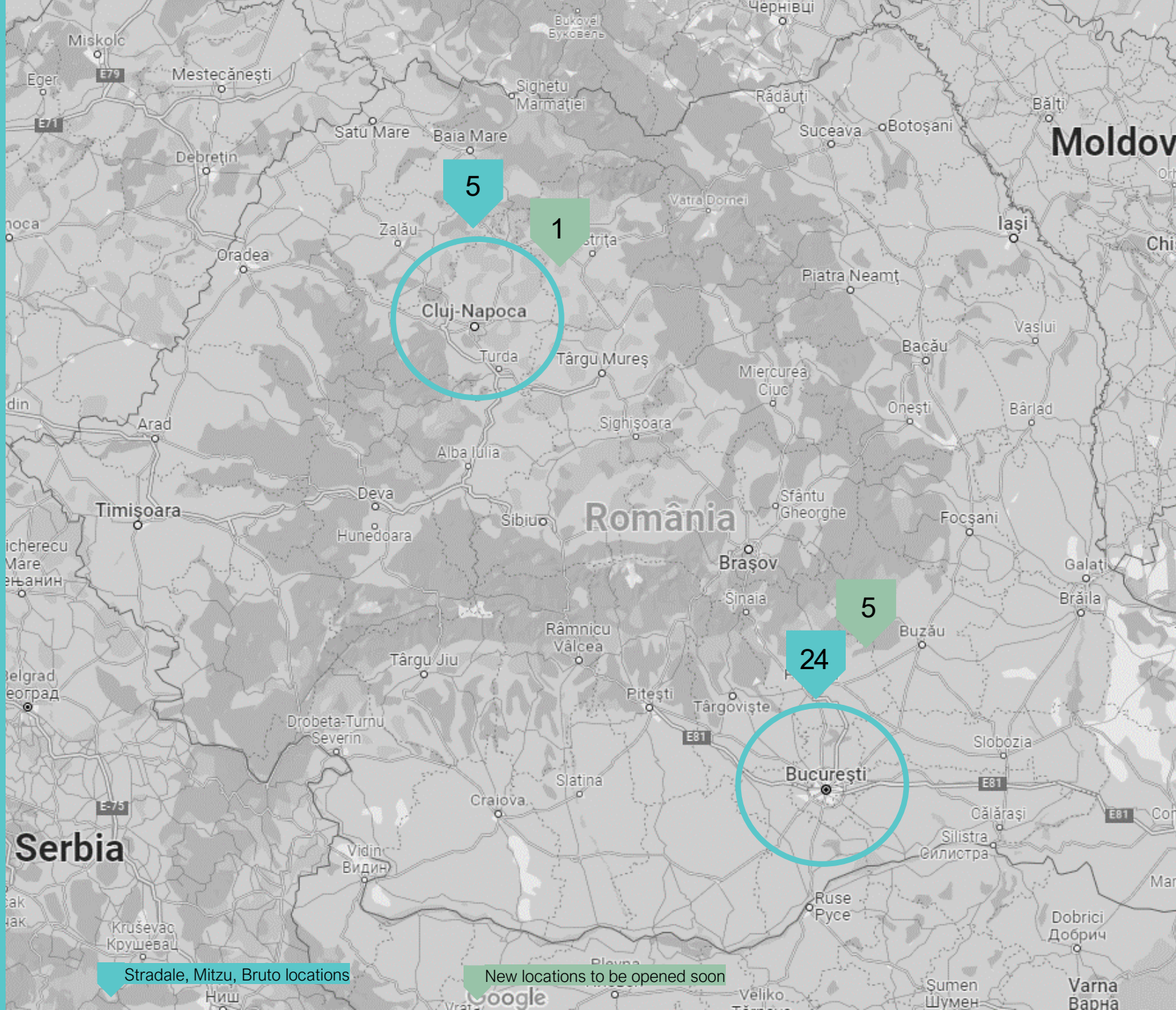
About Flavours Group

Flavours Group has been on the Romanian market for over 20 years with 4 brands:

- **Flavours**, the catering and events division, launched in 2002
- **Stradale**, the chain of lunch restaurants, launched in 2015
- **Mitzu**, the chain of coffee shops, launched in 2016
- **Bruto**, the a la carte restaurant, launched in 2022



35 LOCATIONS ALL OVER THE COUNTRY



Stradale, Mitzu, Bruto locations

New locations to be opened soon

Strawdate®



Stradale was born, in 2015, from a love for food and from the markets need of spectacular, clean, and healthy food in convenient locations.

It has since set a standard in the industry, transforming a once linear lunch into a bustling live street food experience.

The Stradale Pillars

The pillars that keep the core and soul of our business intact, no matter the market changes.

Food technology.

Eco-Friendly.

Fresh and local
food.

Clean food.

Live transparent
cooking.





Food Technology

The French rotisserie, the Japanese Robata grill, and the Indian tandoori oven are our central cooking technology elements found in all of our kitchens.

We strive to use ingenious cooking technologies from around the world in order to offer the most authentic international experience for our clients.



Eco-Friendly

Our cooking technology also aims to be as sustainable and healthy as possible, using slow cooking methods, and also cooking with charcoal in order to reduce electricity consumption and become more eco-friendly. Even more, each Stradale package is made out of carefully selected and recyclable materials.

A top-down view of a white ceramic bowl with a black rim, filled with a vibrant yellow soup. The soup is garnished with several fresh sage leaves and a dusting of black pepper. The bowl sits on a metal wire rack. To the right, a whole yellow squash is visible, and in the upper right corner, a portion of another dish with purple and red ingredients is seen.

Clean Food

We strive to give justice to the ingredients by bringing out their natural unaltered flavors. Furthermore, we try to keep each meal balanced and nutritious, without using any sorts of additives or artificial ingredients. Everything is fresh, clean, locally sourced, and homemade, daily.



Live Transparent Cooking

Everything is prepared live, so that the Stradale experience is similar to a food festival. You can see how the skewers are on the grill, how the chicken is roasting and the fresh herbs are chopped, keeping them fresh and aromatic.

1. About

Stradate[®]
★ CARNIVALE ★

our private
school
catering
concept.

Manifesto.

Children are the future.

They are the ones who motivate us to do better. They are the ones who give us the ENERGY to continue when we cannot find enough resources. They are the ones who inspire us when we run out of ideas.

It is our duty to take care of them and to raise them as BEAUTIFULLY as possible. It is our duty to give them all the necessary tools so that they can continue to make the right decisions.

Food education is one of these crucial tools. Only by educating future generations on what HEALTHY FOOD truly is, will they be able to make the best choices for their WELLBEING.

Food should not be tasteless, nor should cooking be boring. We can make everything MORE FUN, and more enjoyable. Together with strong educational institutions, and through all of their students and teachers, we can make a CHANGE!

At Stradale, we bring the INGREDIENTS and the chefs, and you, our partners, bring the PLAYGROUND.
It's the first step we can take to:

HELP OUR CHILDREN LIVE MORE HEALTHY AND HAPPY.

Stradale Carnivale is our private school catering concept.

We currently operate in 4 international schools.

In the case of *American International School of Bucharest*, *Lycee Francais Anna de Noailles* & *Just 4 Kids* each day we prepare delicious meals inside the schools for around 1,500 students of each educational institution.

As for *International British School of Bucharest*, through deliveries we provide the lunch for over 400 students of each educational institution.



In each of them, the design has been adapted to create a more pleasant and friendly environment for children; practical and fun, being at the same time a source of education.



Daily, we prepare lunch for more than **4.000** students and teachers.



2. The WOW Effect



They say that if you know how to talk to a child in such a manner to capture his interest and make him say WOW, then you have conquered him.

Having this in mind we create every Stradale Carnivale. We carefully choose all the colors, we select the best materials, and we design the walls with educational messages.

We always make sure that the lunch area is transformed into a place where both the students and the teachers can free their minds and feel good. Thus, Stradale becomes useful, cool, cozy.



American International School of Bucharest



Just4Kids Highschool



Lycee Francais Anna de Noailles



International British School of Bucharest

3. Learning & Having Fun

At Stradale Carnivale we try to show the students how the food helps them to be healthier and how to make the best choices for themselves.

All our dishes are accompanied by icons and information about allergens, and every week in the internal newsletter of each school, we publish articles with tips & tricks and recipes that help children and their parents to have a more balanced lifestyle and a healthier diet.



4. Daily Menu Structure

Tailor-Made Menus

At Stradale Carnivale we work with nutritionists to always create balanced & healthy menus. Then, we trust our chefs who turn everything into delicious dishes.

Each menu is adapted to different age categories: kindergarten, primary school, high school students, but also for teachers.



SELECTION FOR LUNCH: a choice of 1 from each category

Soup 1: Vegetariană

Soup 1: Vegetarian

Soup 2: With meat

Main Course 1: White meat

Main Course 2: Red meat

Main Course 3: Fish

Main Course 4: Vegetarian

Side Dish 1: Vegetables (steamed, baked, or grilled)

Side Dish 2: Rice or Potatoes (steamed or baked)

Side Dish 3: Salad

Dessert 1: Homemade dessert

Dessert 2: Selection of fruit

All dishes are labeled with allergens icons:



OTHER DETAILS

Our system values transparency:

- You can check your child's consumption and live balance on our website with your dedicated username and password.
- The menus for each day will be available on Stradale Carnivale platform.





Dankie

Děkuji
благодаря

Mh'gōi

Faleminderit
Hvala

Mahalo
Efharisto

Shukran
Tak

תודה

Danke

Köszönöm

Xiexie

Dank u
Kiitos

Takk

THANK YOU!

Grazie

Merci

Terima kasih

Kamsahamnida

Хвала

Terima kasih

Tänan

Ačiū

Mulțumesc

Salamat

Yiddish

Spasiba

Ďakuje

Gracias

Paldies

Grazzi

Коп ххун

Dziękuję

Чочуклане

Obrigado

Баярлалаа

Arigato