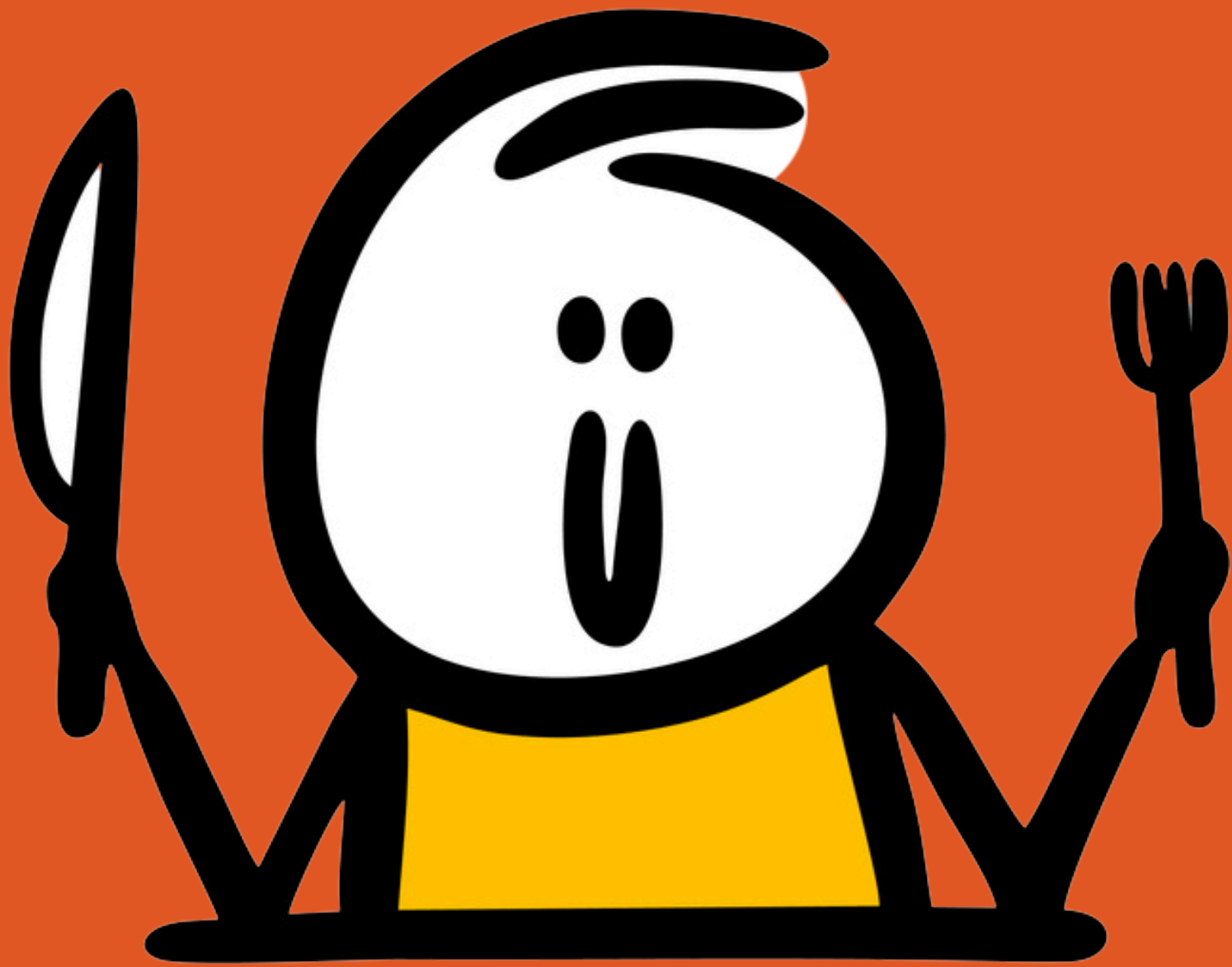




ARE YOU A RESTAURANT OWNER?



Here are 3 reasons why your restaurant should introduce a vegan menu in 2024



1

UNIQUENESS: STAND OUT FROM THE CROWD



Introducing a vegan menu can set your restaurant apart, giving you a distinctive edge over your competitors.



2

INNOVATION AND INCLUSIVITY

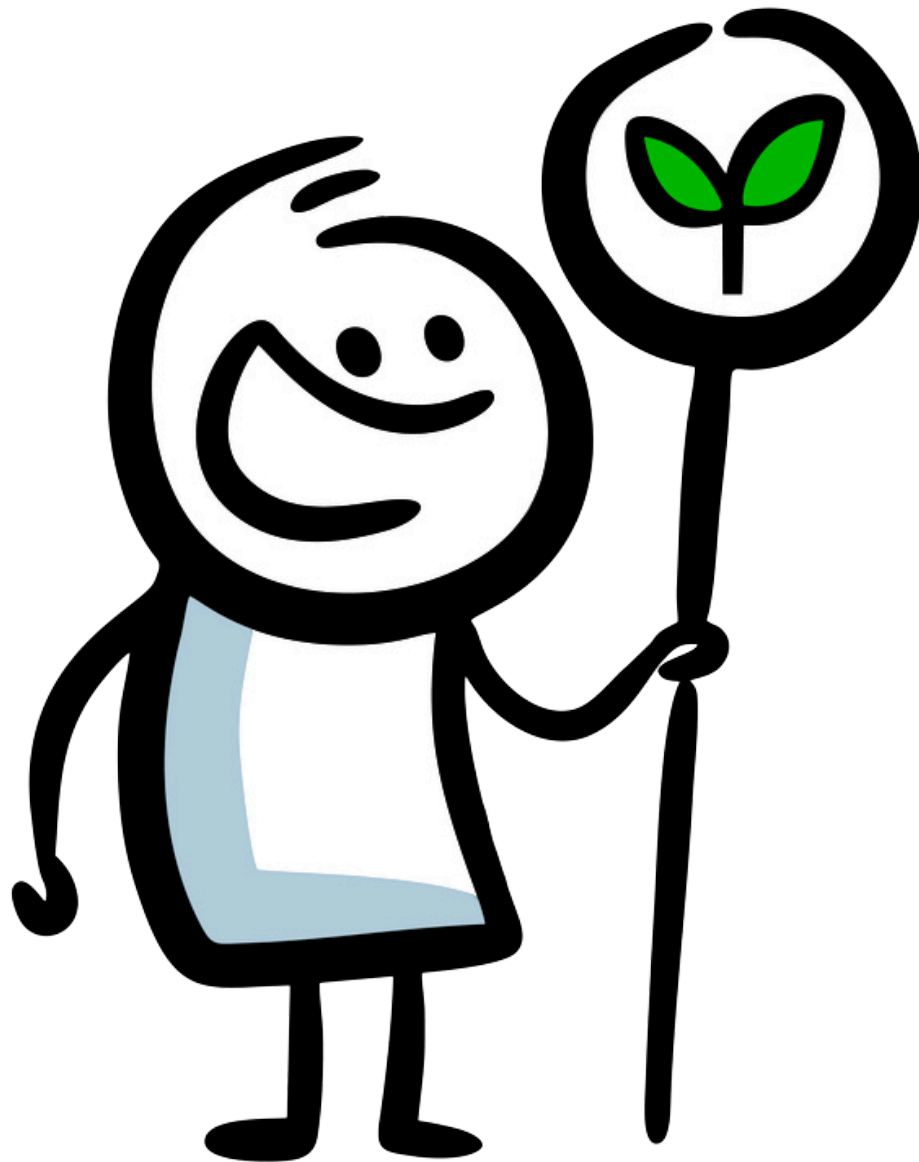


Adding vegan options to your menu not only shows you're keeping up with the latest food trends but also ensures your offerings are inclusive, making your restaurant a welcoming place for all.

3



ETHICAL AND ENVIRONMENTAL RESPONSIBILITY



Incorporating vegan dishes into your menu can support a more sustainable lifestyle, benefiting both ethics and the environment.



How to get your restaurant VEGANOK accredited



Accrediting your restaurant is straightforward and free. Simply fill in the form on our website, providing details about your venue and its vegan offerings. The VEGANOK team will then assess whether your establishment meets the required criteria.



**By accrediting your establishment,
you'll be helping to make a difference.**

**Be the
CHANGE**

GO

VEGANOK

VEGANOK.COM

CHIESA ROSSA