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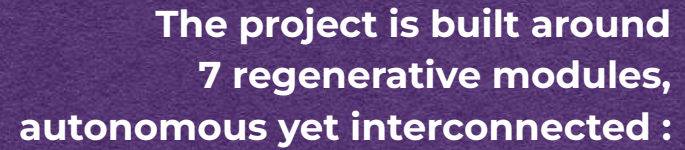
CONSOMMATION
ET PRODUCTION
RESPONSABLES



La Fabuleuse Cantine

- Flip the table -

An
eco-responsible
agri-food
project



- A Territorial Franchise based on a modular and regenerative ecosystem.

A living ecosystem serving
sustainable food and fostering
food resilience rooted in local
territories
– 80 partners across the
Auvergne-Rhône-Alpes region

Partenaires LFC

- OASIS - Jardin de Cocag...
- Bio A Pro
- AgriAgora
- À Pic Légumes
- EARL Saunier
- Les Carrés Jardin
- Le Paysan Urbain Lyon
- SICA LOCALÉGUMES
- Nicolas Sauvinet
- Les Jardins du Treille
- La Ferme Du Phaux



Our actions, our project : The Network



A territorial network within an 80 km radius as the crow flies:

- Small market farms
- Social integration gardens such as *Jardins de Cocagne*
- Logistics partners
- Bakers
- Breeders
- Winegrowers

In 2024, we injected over €200,000 in raw material purchases into this ecosystem across the Auvergne-Rhône-Alpes region.

Our actions, our project: Culinary Transformation

Contrary to traditional catering, our supply chain is reversed:
La Fabuleuse Cantine purchases surplus organic and sustainably
grown fruits and vegetables, transforming them into creative cuisine.

La Fabuleuse Cantine contributes to the local dynamic within an 80
km radius by reinjecting economic value into small farms, social
integration gardens, breeders, bakers, and winegrowers.

A HEALTHY, CREATIVE, and RESILIENT cuisine
(relearning how to make the most of what surrounds us)



And also... Our solidarity initiatives

We use our non-profit association and endowment fund, linked to our commercial structure, to support public-interest initiatives within our venues:

Solidarity meals with the Salvation Army, brunches with the association *Prisme 21* supporting people with Down syndrome, and discounted vegetarian-based meals for students (starter + main course for €4).

We support shifts in consumption habits by primarily offering vegetarian meals with optional meat or fish add-ons.

Example: Starter + main course = €13.50 / +€5 for meat / +€5 for dessert



La Fabuleuse cantine is...

100

Tons of unsold
produce
transformed
within the project



3 Fabuleuses Cantines

+1 Territorial Cannery and Its
Anti-Waste Catering Offer



+24 People
in the parent
company



113 250 Meals served
13 000 SUPERWASTE Burgers
55 000 Jars in 2024

80

Partners

Market gardeners, social integration
gardens, breeders, winegrowers,
cultural and social organisations



1 Awards Agrica

+ featured in
the 2022
*Guide du
Routard*

La Fabuleuse Cantine, a virtuous circle — our know-how

SOURCING

Purchase of surplus organic and sustainably grown produce

- Small market farms
- Logistics partners (Atypique, Bio Appro, etc.)
- Organic stores/grocers
- Social integration gardens
- Bakers

High-quality local partners

- Breeders
- Winegrowers

CRÉATION

Creative, high-value recipes

Boris Fontimpe develops dishes and trains our chefs in anti-waste cooking approaches

PRODUCTION

Une **conserverie** de territoire pour produire en grande quantité et **nos tiers-lieux nourriciers** équipés

DIFFUSION

In our food-centered **third places**, **our anti-waste catering service**, and **our cultural counters**

COMPOSTING

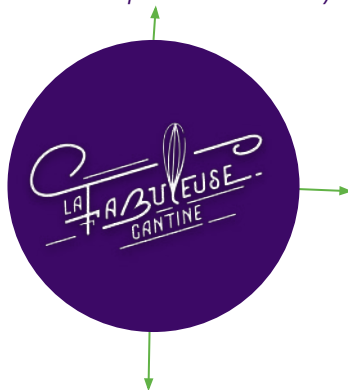
On our sites and/or in partnership with local organisations.



1 philosophy, 3 market segments

PLACES OF LIFE AND DINING – THIRD-PLACE RESTAURANTS

- **Saint-Etienne (42) - Cité du Design** - 500 m2
- **La Rochelle (17) - Musée Maritime** - 500 m2
- **Lyon 7 (69) - Cité Hévée** - 110 M2
(Cantine + Bureau de l'équipe + Labo traiteur Annexe Lyonnais + Stock Traiteur)
- **Chalet du Parc - Tête d'Or** - *(Ouverture en Septembre 2026)*



SUPERWASTE FORMATIONS

- **Région AURA soutient : DEFINOV (SUB)**
- **Juillet 2025** - First training sessions for collective catering professionals.

TERRITORIAL CANNERY and the ECO-RESPONSIBLE CATERING DIVISION

- **Event managers and eco-responsible catering**
- **A territorial cannery for large-scale production in Bussy-Albieux (42)**
- **A logistics hub**

Committed teams

- + The strength of the project lies in its ability to bring people together, to pollinate ideas around an extraordinary young team.
- + Site managers, chefs, sous-chefs, mediators/salespeople, event and catering specialists, a programming department, a communication/design department, and a project development department.
- + 24 people in the parent structure
4 people in the Lyon 7 subsidiary
9 people in the La Rochelle joint venture

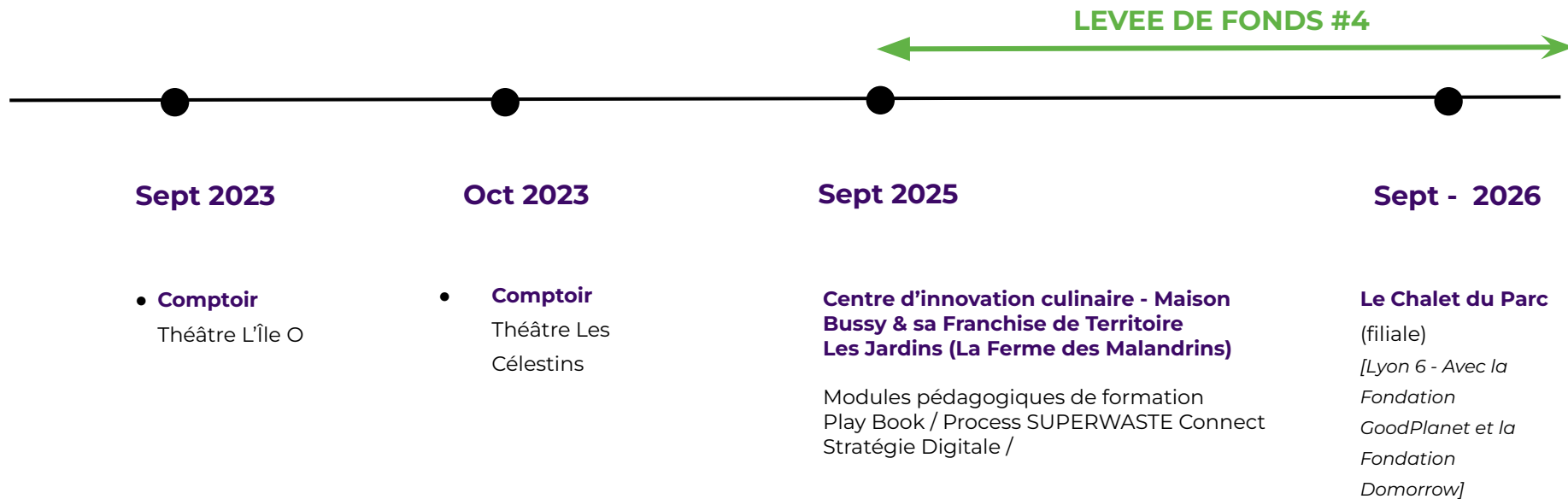


Our recipe: Processing laboratories and places for living and dining.

The adventure began in 2017...



Future development: Strengthening the eco-responsible organic agri-food project and launching the flagship venue at Lyon Tête d'Or, paving the way for national and European expansion.



Territorial cooperation at the heart of the project



At the heart of La Fabuleuse Cantine's DNA, networking and territorial cooperation are essential.

Inspiring encounters have led to unique partnerships with companies that enable us to further our circular and regenerative economy approach. This allows us to ensure coherence between our content, containers, and the spatial design of our venues.

- **REVOL** : No.W tableware made from Revol's industrial residues: a collaboration with La Fabuleuse Cantine
- **FERMOB** : Collaboration around second-hand outdoor furniture
- **ROSET** : Co-construction with Roset's design and production teams for part of the furniture at the Chalet du Parc de la Tête d'Or
- **VALRHONA** : Collaboration around fruit jellies and chocolate
- **OE** : Organic wine – Returnable bottle

Labels and recognitions

- ★ Nous sommes labellisé **BIO / FRANCE TIERS-LIEUX.**
- ★ Nous faisons partie du **collectif des tiers-lieux nourriciers** en France.
- ★ Nous avons reçu le **trophée AGRICA 2022 - Prix du partage**
- ★ **Lauréat AMI** (Appel à manifestation d'intérêt) à accélérer la transition alimentaire de La Banque des Territoires.
- ★ **Guide du Routard** LOIRE 2022.
- ★ Membre 2023 de la **Convention des Entreprises pour le Climat.**
- ★ Le **prix de l'ESS 2023** en Auvergne-Rhône-Alpes

Key partners

LA NEF / LA BANQUE POPULAIRE / LA CAISSE D'EPARGNE / LE CRÉDIT COOPÉRATIF / LA BANQUE DES TERRITOIRES / FRANCE ACTIVE / BPI

As seen in the press

Strong and spontaneous interest from journalists, both in Lyon and nationwide.

[M6 - 66 mn](#)

[TF1 - JT du soir](#)

[France 5](#)

[Le monde](#)

[NouvelObs](#)

[France Inter](#)

[leparisien.fr](#)

[PQR Local](#)

(Radio Bleu, le Progrès, TL7, l'Essor, Bref eco, Le petit futé...)

Spécial Focus Chalet du Parc :

[bfmtv.com](#)

[leparisien.fr](#)

[lyon.fr](#)



quartier créatif de Saint-Étienne, autour « d'une offre de restauration durable, solidaire et équilibrée ».

Entrée + plat végétarien à 4 € pour ses étudiants

Depuis le 1^{er} avril, et de manière permanente, chaque étudiant – public pour lequel la Fabuleuse cantine pratiquait déjà des tarifs réduits – de l'université peut, sur présentation de sa carte étudiante, choisir une formule « entrée + plat végétarien » pour un tarif de 4 € seulement. « Cette offre de restauration repose sur le concept développé par la Fabuleuse Cantine, qui permettra la contribution commune à un concept associant culture et solidarité », souligne l'université qui ne précise pas dans son communiqué les modalités du partenariat et donc d'une éventuelle prise en charge financière de ce tarif spécial.

KPI

La Fabuleuse Cantine

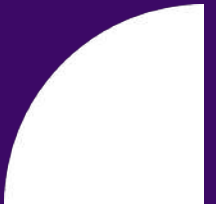
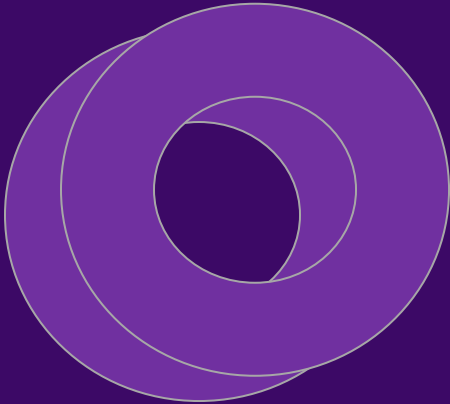
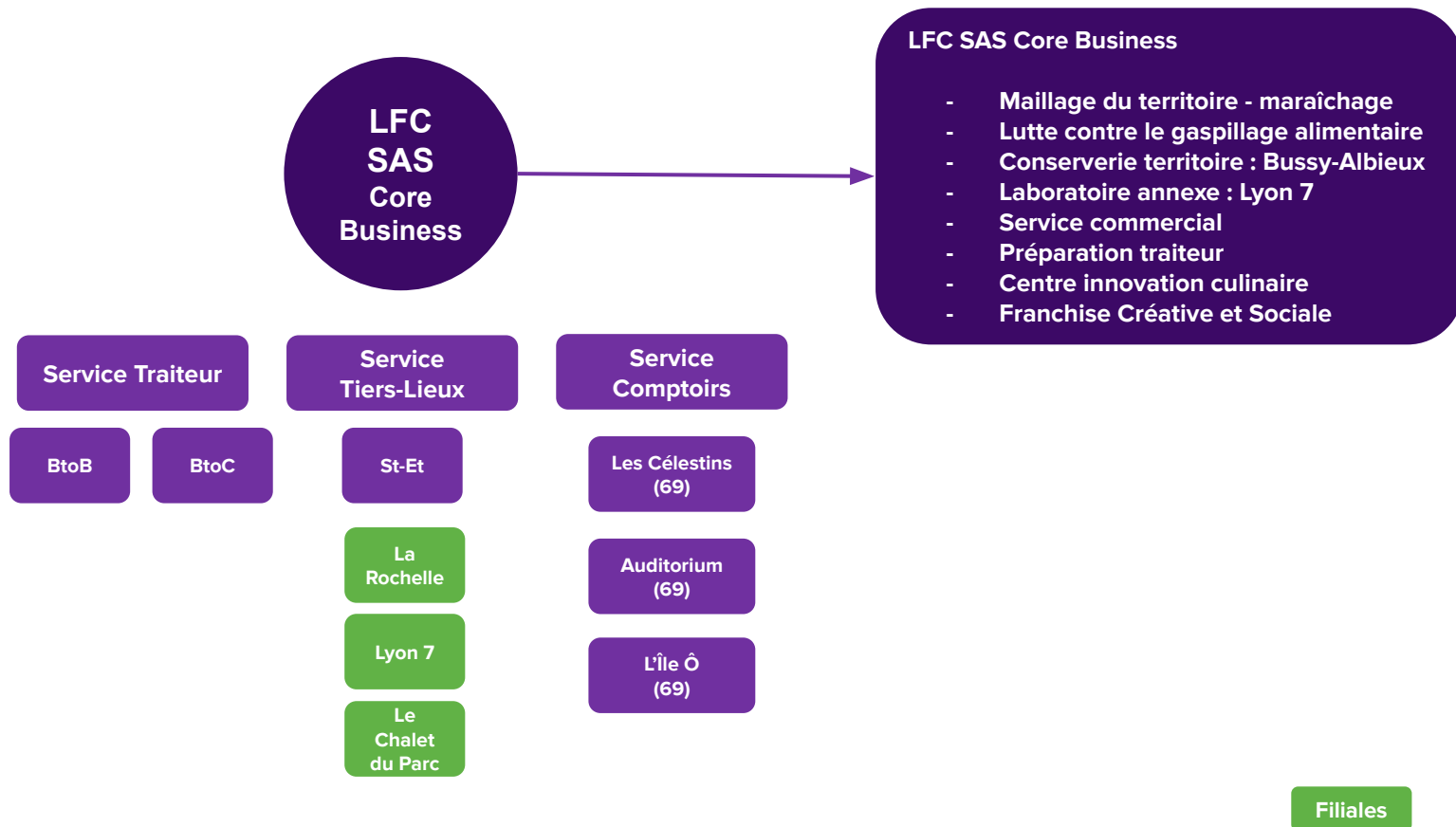
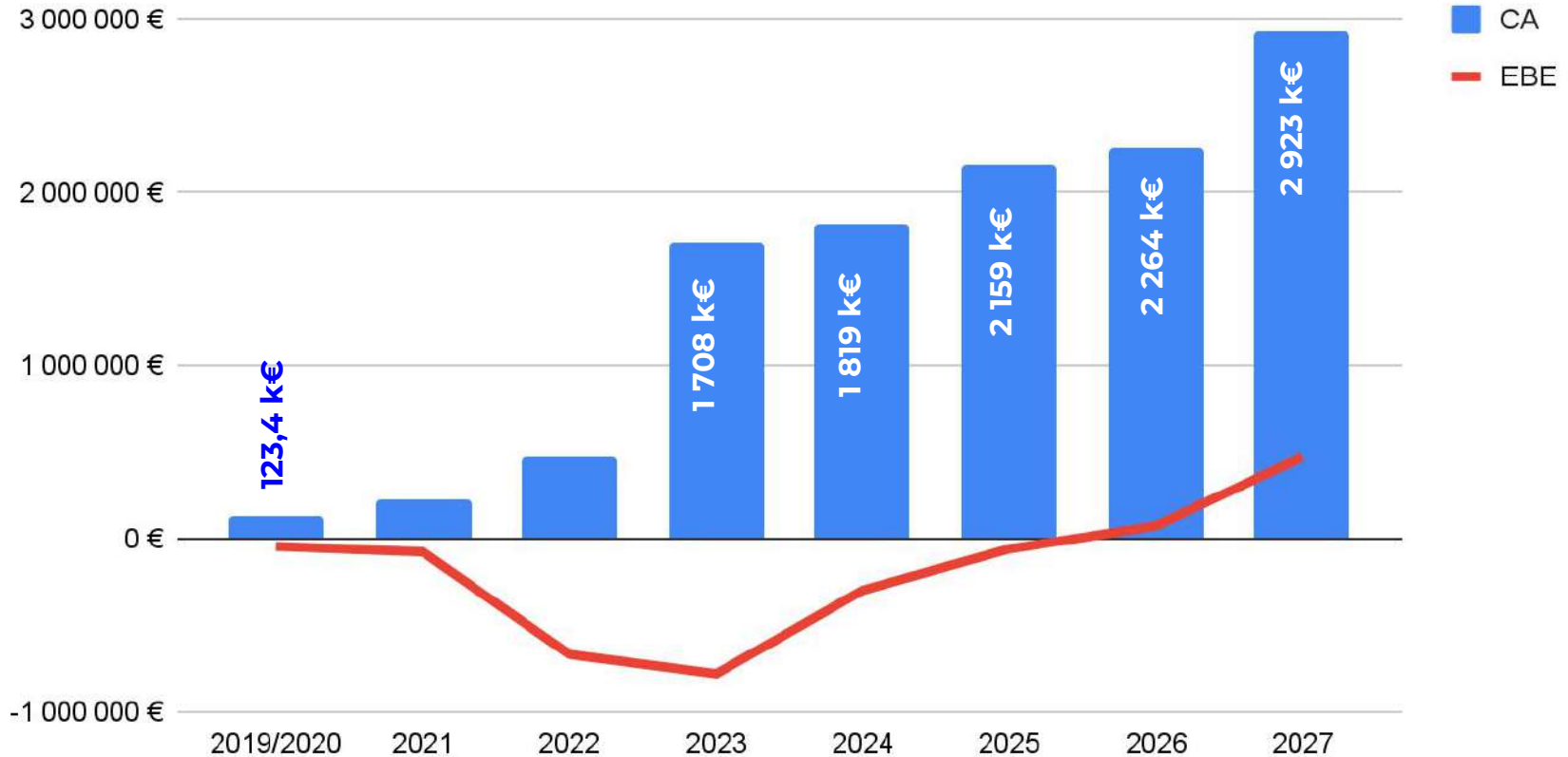


Diagram of the LFC project's CORE BUSINESS



Net Revenue (excl. tax) – Growth and Commitment

LFC SAS EVOLUTION CA - EBE

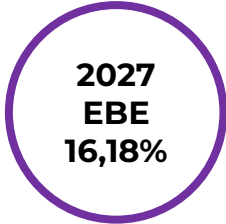
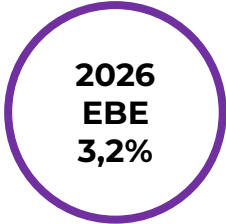


CAHT LA FABULEUSE CANTINE - SAS DE TETE

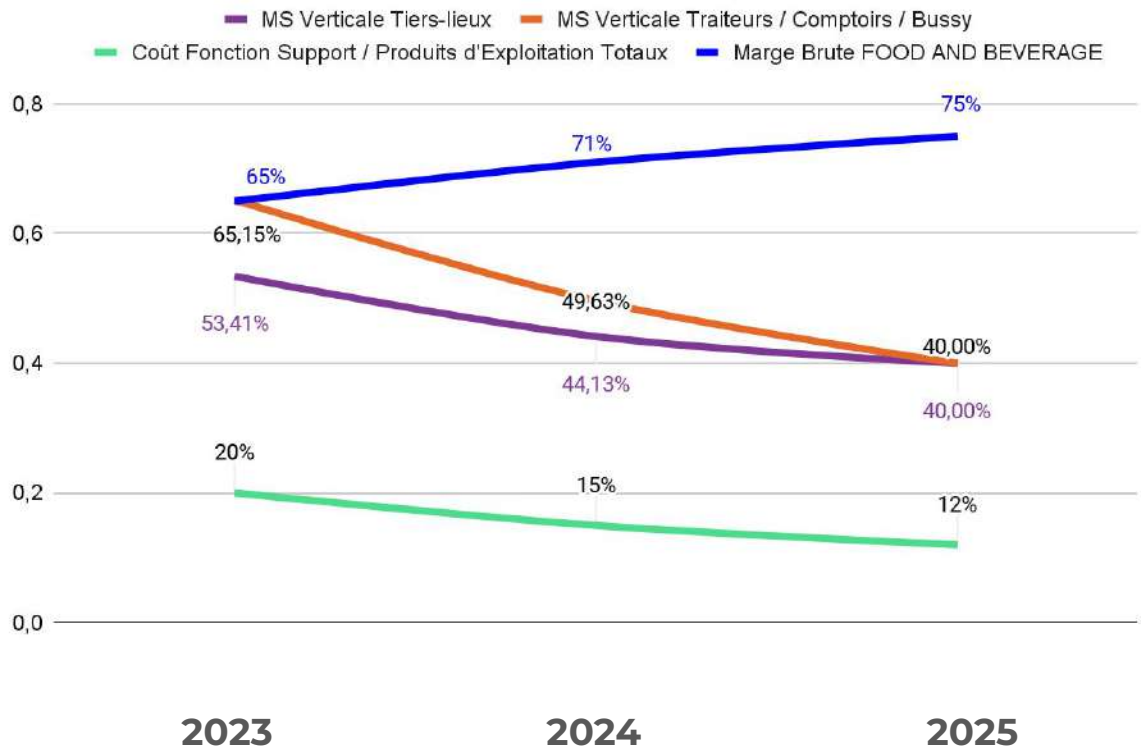
LFC SAS DE TETE	2019/2020	2021	2022	2023	2024	2025	2026	2027
CA	123 401 €	225 110 €	476 517 €	1 707 748 €	1 819 058 €	2 159 918 €	2 264 042 €	2 923 846 €
EBE	-45 369 €	-77 439 €	-670 022 €	-782 898 €	-298 723 €	-60 000 €	73 000 €	473 037 €

Capitaux Propres	191 763 €	167 184 €	366 760 €	88 843 €	303 216 €	441 215 €	477 715 €	714 233 €
Dettes Emprunts	64 410 €	297 795 €	722 106 €	986 538 €	962 861 €	887 029 €	811 198 €	658 616 €

Disponibilité Cash	1 122 €	26 839 €	258 468 €	89 875 €	14 465 €	87 000 €	117 000 €	217 000 €
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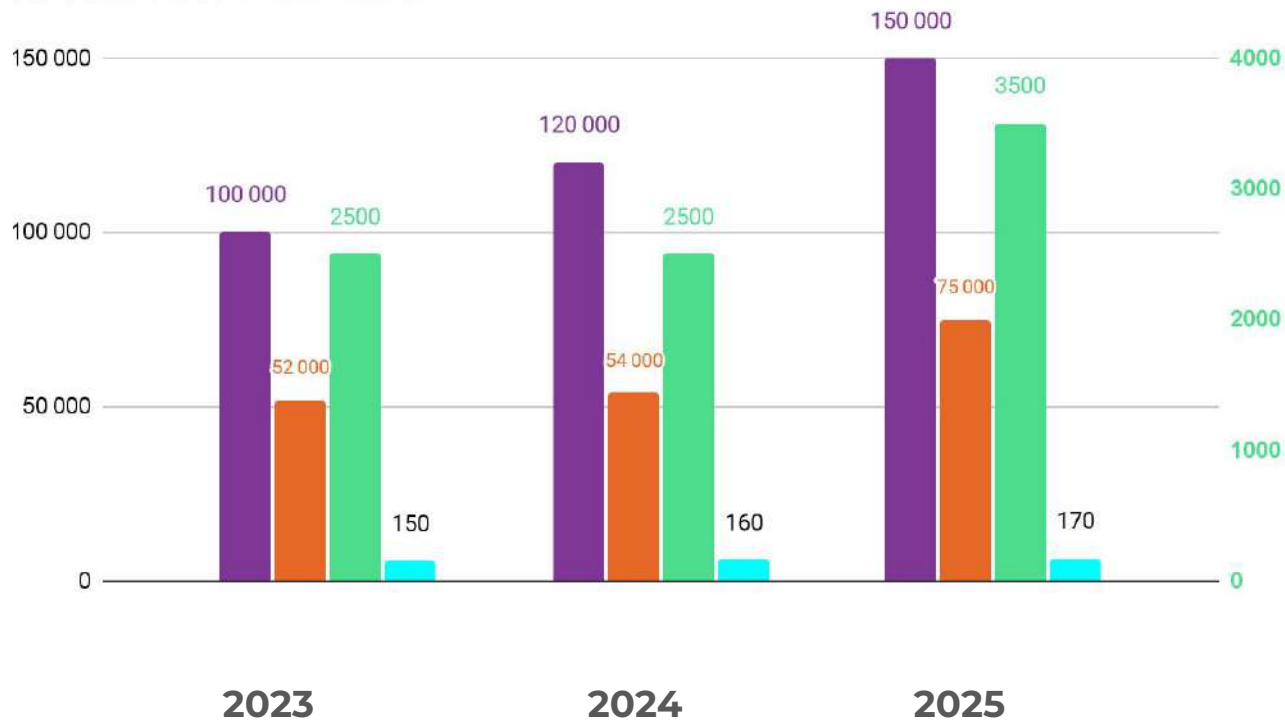


KPI OPERATIONNEL 2023-2025

**Marge Brute 75%****Masse Salariale 40%****Couts fonctions support 12%**

■ Nbr de repas servis ■ Bocaux vendus ■ Nbr de repas à prix réduit ■ Nbr de Partenaires (supply chain)

KPI IMPACT 2023-2025



TONNES INVENDUS ACHETES 2023-2025

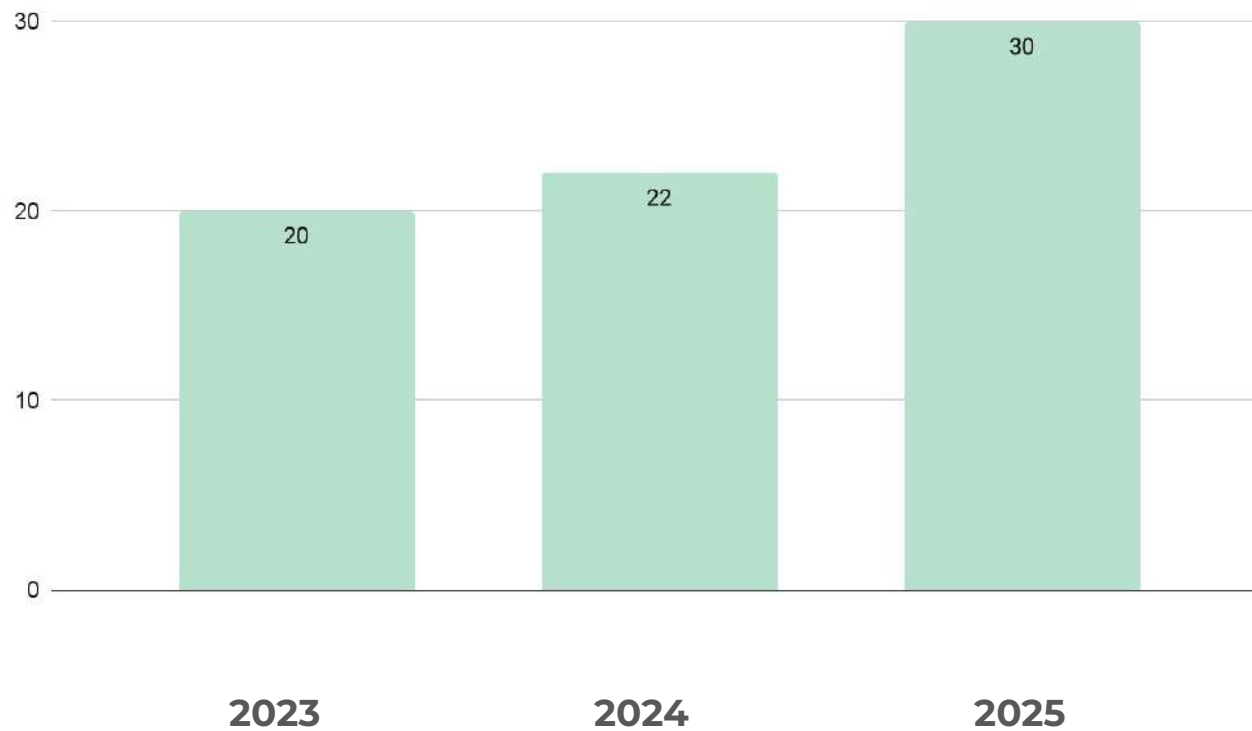
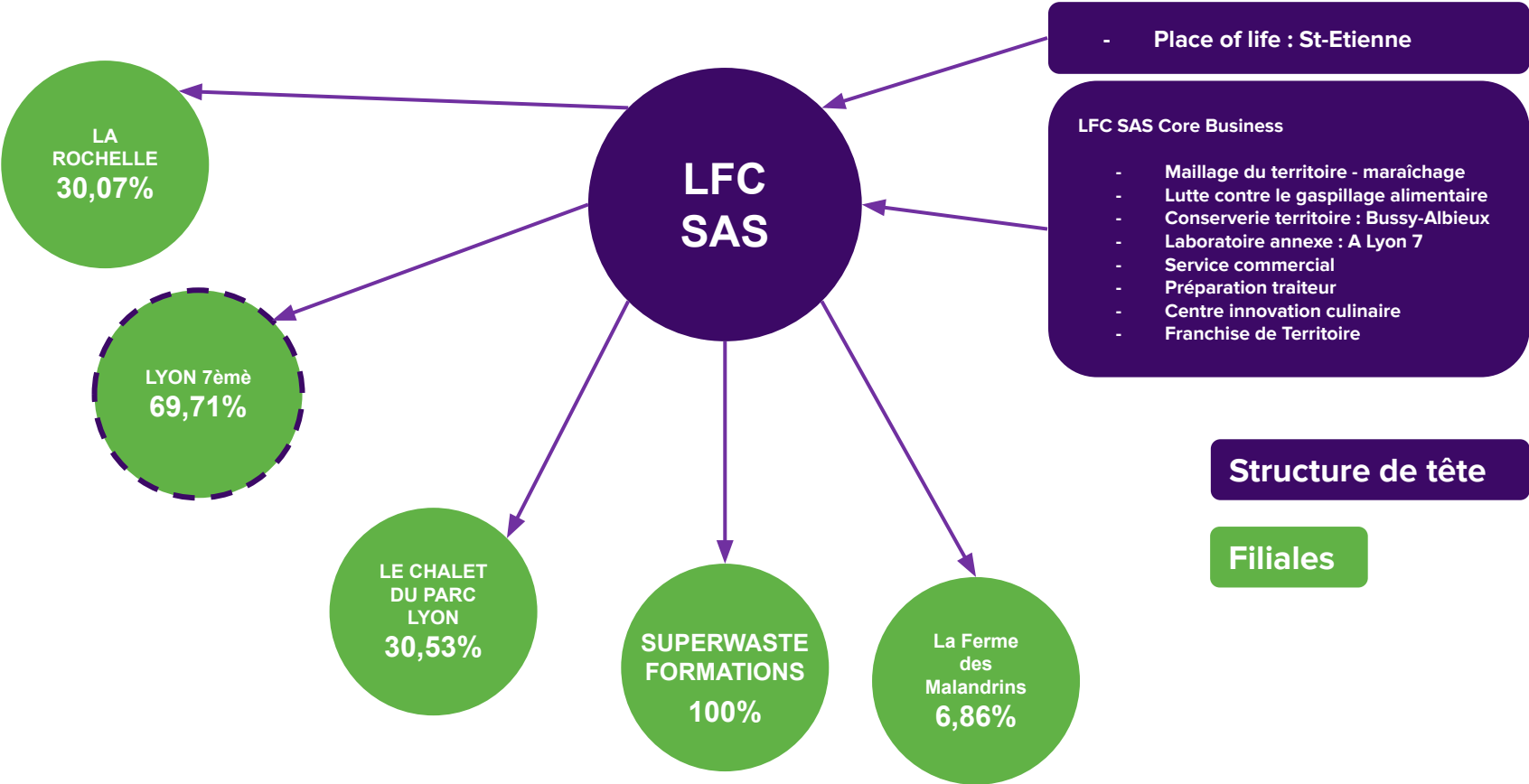


Diagram – Parent Structure and Subsidiaries



Three complementary co-founders



Boris Fontimpe

CEO, Co-founder, Head Chef of La Fabuleuse Cantine, and Secretary of the LFX Endowment Fund Association.

From the SMAC Le Fil in Saint-Étienne to the 5-star Les Alizés Beach Resort in Casamance, Senegal, and the Michelin-starred restaurant L'Iris in Andrézieux-Bouthéon, he has explored kitchens and developed new ideas and methods, ultimately inspiring the creation of La Fabuleuse Cantine.

Boris leads the kitchens and the culinary innovation lab, trains all the chefs, and creates new recipes using the repurchased unsold products.



Eric Petrotto

Chairman & Co-founder of La Fabuleuse Cantine, Treasurer of the Association, and President of the LFX Endowment Fund.

Passionate about digital development, the blue and regenerative economy, and social innovation, he is also the founder of DOOD (Digital Orchestra Of Data), a startup studio.

He served for six years as an associate professor at Lyon II University, teaching digital strategy in the Master's program in Innovation.

Éric contributes to the development of La Fabuleuse Cantine across France, focusing on fundraising, marketing, design, and digital strategies.



Julien Morel

Co-founder of La Fabuleuse Cantine and Managing Director of La Ferme des Malandrins (SCEA).

A visual artist, he explores themes of culture and culinary art — what defines us as “social beings.”

His preferred medium is the environment of repurposed industrial wastelands, whose walls bear the stories of territories eager to engage in new energetic and social transitions.

What better place, then, than the former Arms Factory of Saint-Étienne to host the La Fabuleuse Cantine project.

Strategic Shareholding Committee



Carl Putman - Ponton Family

- Maximiser la valeur de franchise.
- Travailler sur la notoriété grand public
- Piloter une roadmap de croissance rentable.

Comité pédagogique et culturel



Renaud Barillet - Groupe Cult Place

Associé de la filiale CARABUS - LFC LA ROCHELLE
Dynamique LFC Grande Aquitaine et Ile de France

Advisor pour le design d'espace et les modèles économiques de lieux de vie et de restauration.



Eric Pétrotto



Boris Fontimpe



Julien Morel



DG - Développement /
Cuisines / Stratégies
Formation, maraîchage



Denis Tessier - DG AURA SUEZ

Advisor : Structuration
et mise à l'échelle,
management orizontal



Vincent Gallot Webqam

Advisor :
Marketing et
communication



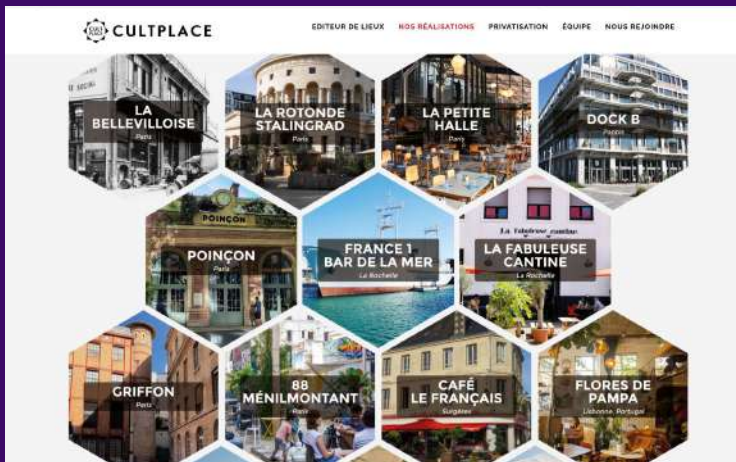
Frantz Steinbach - Labo Culture

Advisor et partenaire sur la dynamique de
programmation sociale et culturelle via l'association LFC
Interlocuteur privilégié du Family Office CF Partners
Dynamique Ile de France



Jean-Philippe Lajambe

Spécialiste en Franchise.
Advisor : Franchise de Territoire LFC



LFC LEVEE

#4 -

Financial arbitrations

Au 1er Mai 2025 :

**750 k€ en Equity et
200k€ of grants are
secured**

Total levée : 1,1 M€

900k€ en Equity + 200k€ Subventions

Financial arbitrations #4

- Flagship venue – Le Chalet du Parc, Lyon Tête d'Or → €300k
- Model consolidation to achieve positive EBITDA → €500k
- Communication and Digital Strategies → €100k
- Culinary Innovation Center [R&D and Territorial Franchise] → €100k
- Supply Chain needs → €100k

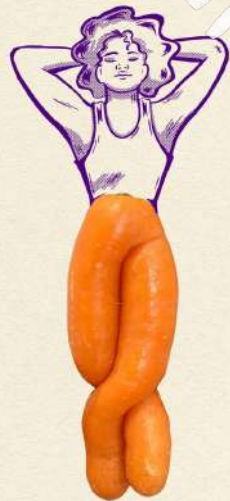
TERRITORIAL FRANCHISE

La Fabuleuse Cantine's Territorial Franchise is a restaurant franchise committed to zero waste, anti-food waste, and social inclusion. It targets entrepreneurs who share our values and wish to promote responsible, sustainable eating.

We offer project leaders joining La Fabuleuse Cantine a complete support package for launching their subsidiary franchise: project management assistance (AMOE), project ownership support (AMOA), help with business and financial structuring, legal guidance, and training in creative cooking and customer experience.

We are also co-developing a digital tool, SUPERWASTE Connect, designed to provide post-training digital assistance for creativity and desirability in the kitchen — while amplifying sales channels through the Culinary Innovation Center.

Creation of the Culinary Innovation Center in Bussy-Albieux



La Fabuleuse Cantine must document its know-how.

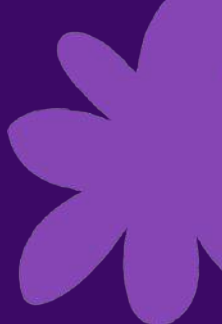
La Fabuleuse Cantine must pollinate.

La Fabuleuse Cantine must transmit.

We plan to develop La Maison Bussy, adjacent to our processing unit in the village of Bussy-Albieux — less than 3 km from the first farms — to create a true R&D hub capable of hosting 10 to 15 people per training session.

This center will train participants in new approaches to cooking, territorial networking, and venue management, fostering the emergence of La Fabuleuse Cantine Territorial Franchises.





FOCUS

THE CHALET DU PARC

DE LA TÊTE D'OR – LYON

**A FLAGSHIP VENUE FOR THE TRANSITION, DESIGNED TO REPLICATE
THE TERRITORIAL FRANCHISE MODEL ACROSS EUROPE**

Fondation GOOD PLANET

Yann Arthus-Bertrand

+

LA FABULEUSE CANTINE





Le Chalet du Parc de la Tête d'Or - An iconic story and venue



The Parc de la Tête d'Or is one of the largest urban parks in France, welcoming over 8 million visitors each year.

Our ambition for the Chalet du Parc is simple: to create an extraordinary and inclusive space for awareness, welcoming over **300,000 visitors each year**.

Its programming embraces diversity, blending the expertise of the **GoodPlanet Foundation** and **La Fabuleuse Cantine**— bringing together science and education, culture and the arts, as well as physical and nutritional well-being.

Through its uniqueness and its resolutely positive and committed approach, the Chalet will help place ecology at the heart of everyone's daily life.

By the quality of its design and content, it will reach a wide audience, offering each visitor the keys to understanding environmental and social challenges, and inspiring concrete engagement and action.

Our proposal aims to restore the Chalet du Parc to its rightful place — as both a **symbolic landmark of Lyon's urban life** and a **beacon of environmental and social transformation**.

Its programming will make the Chalet du Parc a **flagship venue** for all those who wish to build a more sustainable and compassionate world

CHALET DU PARC

Ouvert 7/7,
été comme
hiver, avec
des menus
abordables
et de saison.

140

couverts
disponibles
(hors terrasses)

599 M²

dédiés à un restaurant
antigaspi et lieu de vie.



511 M²

consacrés à
l'éducation sur
les grands sujets
environnementaux:
forêts, océans,
alimentation...

300 000

visiteurs & usagers
du chalet.

600 M²

d'espaces gratuits
à visiter,
dont 1000 m²
de terrasses.

12

employés dédiés
aux activités de
sensibilisation
et au bien-manger.

The background is a solid dark purple. In the top-left corner, there is a jagged white line that looks like a torn piece of paper. In the bottom-left corner, there is a stylized, dark purple leaf-like shape. A large, curved, lighter purple shape sweeps across the right side of the image, creating a sense of depth and movement.

APPENDICES

Our recipe:

Third-Place Restaurants, the Territorial Cannery, and its Eco-Responsible Catering Division

Unique Third-Place Restaurants, each located in sites rich with history and/or in **destinations with deep meaning** :



At the heart of the Cité du Design, within the former Arms Factory buildings in Saint-Etienne (42).



At the heart of the Maritime Museum, within the former fish auction hall of La Rochelle (17).



At the heart of the Cité Etic, a business hub dedicated to the social and solidarity economy in Lyon 7ème.

Poster



Poster La Conserverie de Territoire de Bussy-Albieux



Centre d'innovation culinaire et nos modules de formation



Centre d'innovation et de formation à Bussy-Albieux (42).





We are convinced: **true change doesn't come from following the current.**

That's why our model was designed in reverse — breaking away from conventional culinary practices that have long been taught and reproduced in kitchens.

For La Fabuleuse Cantine, *anti-waste* is not just a checkbox, *short supply chains* are not a nostalgic concept, and *seasonality* is not a passing trend.

We understood that to build a resilient model, we had to turn everything upside down... and flip the table.

Flipping the table means cooking with what the seasons and local production provide.

It means seeing what we call “waste” as raw material.

It means highlighting certain vegetables to encourage producers to grow them again.

It means writing the menu *after* cooking — not before.

It means shaking up the codes of traditional dining by allowing each person to craft their own experience.

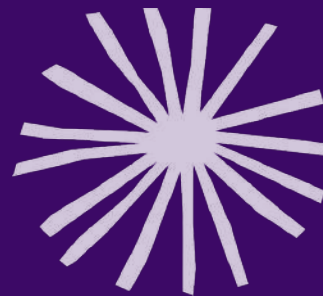
It means welcoming different artists and communities every evening.

It means weaving a network of local producers and adapting to them.

It means bringing together people from all walks of life in each of our venues.

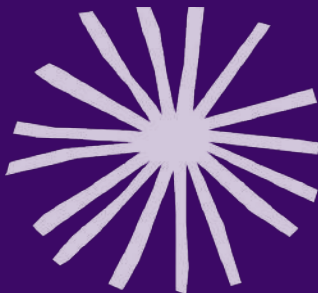
La Fabuleuse Cantine challenges the status quo, redefines craftsmanship, transforms practices and habits — reimagines the kitchen, the service, the plates, the tableware... the table itself.

MANIFESTO





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 - *This document does not form part of a “Crowdfunding offer” as such term is defined in the Regulation EU 2020/1503 of the European Parliament and of the Council of 7 October 2020 on European crowdfunding service providers for business.*
 - *Any decision to subscribe for shares issued by the Company should be based on a thorough review of the Crowdfunding Offer, being the Summary of Key Information Document and the Pitch page of the Company.*
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 - *Any forecasts of business activity for future financial years are only forecasts of business activity estimated by the company's management, and under no circumstances can the company guarantee that it will be achieved in the future.*
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