

What dining out could look like in the “next normal,” the implications for restaurateurs and why it is now the time to make changes!

We are in very challenging times!

According to “THE ECONOMIST”, Holidays in 2021 will be fewer, longer and closer to home and Domestic tourism will boom in 2021.

“Fortune” wrote: Restaurateur, reinvent thyself! How could they do it? “Bloomberg” found that “recent openings are pandemic optimized, featuring more outdoor space, less table density, and more efficient design”.

According to “McKinsey” some big chains are planning changes to their restaurant layouts for the long term. Even after the pandemic subsides, they expect that drive-through, carryout, and delivery will remain attractive—and they’re finding ways to make them more so.



Independents have had to be even more creative to make up for the loss of dining-room traffic.

Restaurants do have to think about on-premises dining as only one of several different modes that could work.

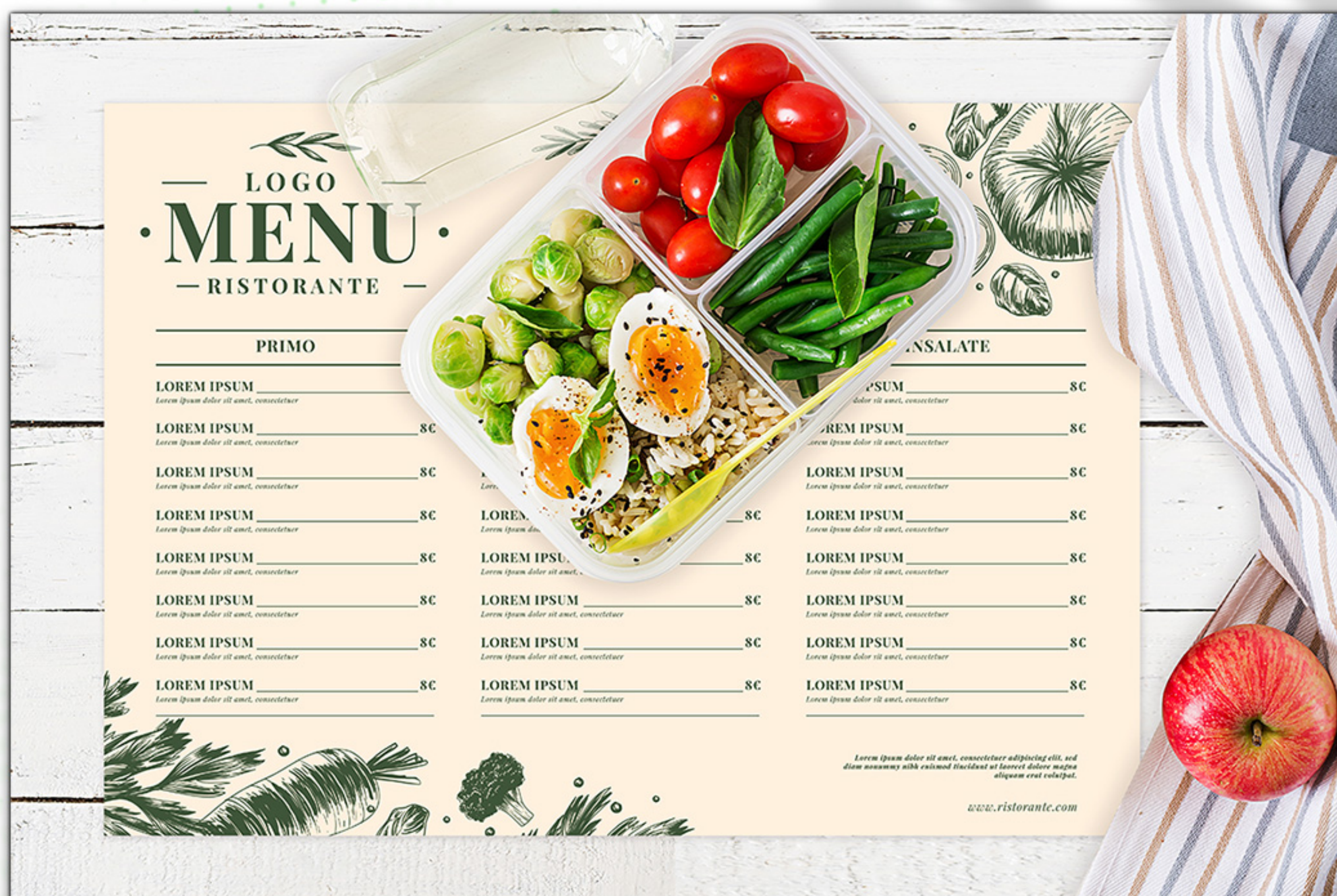
People want to help restaurants, too. So, the more you can reach out to customers on a personalized basis and say, “Support your local restaurant,” the better.



A lot of smaller restaurants have been very innovative making the guest experience as safe and positive as possible—and broadly communicating new health and safety measures—so that customers feel comfortable returning to restaurants.

For most restaurants, the key elements of such a model will include:

- optimizing carryout, using the lens of customer experience—for instance, by reevaluating staffing, traffic flow, food temperature, and food packaging;
- re-architecting the menu and pricing to focus on the optimal daypart mix and occasions, as well as finding the right balance of key value items, specials or limited-time offers, and high-margin items (such as appetizers, sides, desserts, and beverages)



There's no time like the present, right?

But it is a time to act now—and with purpose and with ambition.

It is now the time to make changes, to train our staff, to make our premises more friendly, eco-friendly and innovative.

It is now the time to change our menu, to apply for ZERO WASTE certification, to demonstrate to our customers that **WE ARE DIFFERENT!**

And we propose you to do it now and with **NO COST FOR YOU!**

Look at our site and contact us!



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