

ECOSOCIAL SUSTAINABILITY OF RESTAURANT L'Ó.

A DAILY REALITY

Restaurant L'Ó is located in Hotel Món, within the heritage, gastronomic, and cultural complex of **Món St. Benet (MSB),** which belongs to **the Catalunya-La Pedrera Foundation FCLP.**

Restaurant L'Ó, led by Chef Ivan Margalef, is committed to society and sustainability, in line with the clear mission of the Catalunya-La Pedrera Foundation FCLP.

https://www.fundaciocatalunya-lapedrera.com/en

https://www.fundaciocatalunya-lapedrera.com/en/mon-sant-benet/sustainability

We highlight the following facilities and initiatives that make Restaurant L'Ó — as well as the entire Món Sant Benet complex — a reality committed to the environment, the local area, and society as a whole.

• **RESPONSIBLE GASTRONOMY.** - At Restaurant L'Ó, special attention is given to the traceability of raw materials, assessing their origin, production processes, and distribution, with a focus on their eco-social impact and consistency with our mission.

Some examples of local KM0 suppliers involved in the sustainability project include:

https://elsousdeloriol.cat

https://www.raldavinyo.com/en/ral-davinyo

https://grupros.com/en/compromis.html

https://abadal.net/sustainability

https://balfego.com/en/sustainability

https://www.atorrella.com/quienes-somos

https://www.mans.coop

We promote and communicate the message of these sustainable practices—both environmental and social—to our partners, clients, and team through various communication channels, as this is a core aspect of the Catalunya-La Pedrera Foundation (FCLP) and its affiliated institutions such as MANS and ALICIA.



https://www.regio7.cat/bages/2018/02/23/meitat-llars-compren-productes-ecologics-50226683.html



https://www.ara.cat/estils/carlo-petrini-envoltats-pornografia-alimentaria 1 1239240.html

We are also actively engaged in promoting healthy dietary and nutritional habits, especially through an ambitious educational program aimed at schools.



https://monsantbenet.com/en/schools

https://www.fundaciocatalunya-lapedrera.com/en/food-health

• ORGANIC GARDENS OF MON SANT BENET. - The organic gardens at Món Sant Benet not only supply Restaurant L'Ó with fruits, legumes, and vegetables but also play an important social role.

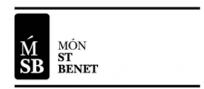
Organic gardens also produce native and heirloom varieties.

It is necessary to highlight the foundational project for the preservation of the farming involving the operation of numerous gardens in Catalonia under an **AGROSOCIAL COOPERATIVE** system through **MANS**, thereby supporting the defense of the local primary sector.





https://www.fundaciocatalunya-lapedrera.com/en/sant-benet-vegetable-gardens
https://www.mans.coop





On a more global scale, the FCLP has several important projects focused on the preservation of territory, landscape, natural spaces, and species.

https://www.fundaciocatalunya-lapedrera.com/en/news/we-take-action-climate-change-through-forest-management-and-sustainable-energy

From a more gastronomic perspective, we would highlight, among others, the project of the **millenary olive trees of Arión**, which Restaurant L'Ó actively promotes.



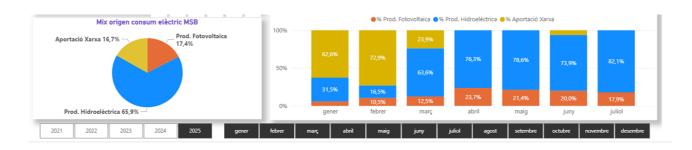
https://www.fundaciocatalunya-lapedrera.com/en/nature-spaces/millennial-olive-trees-arion

At Restaurant L'Ó, we also offer an oil produced from the olive trees of Món St. Benet.

• **ENERGY SUSTAINABILITY**. - The incorporation of the old **hydroelectric turbine** that used to generate energy for the former textile factory—located in a canal crossing the "Angle," a meander of the **Llobregat River**—together with the installation of **photovoltaic panels**, has resulted in a saving of more than 304 tons of CO2 in 2024, producing 56% of the electricity consumed!

Under favourable conditions, we fulfil the dream of being 100% energy sustainable with a zero carbon footprint (see chart below).

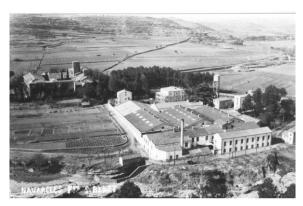
At full capacity, we can generate over 1,450 MWh annually, around 70% of the total annual electricity consumption of the MSB complex.





A notable aspect of the turbine is not only its use of diverted canal water to generate electricity—driving the turbine located in the old Fàbrica Vella building (a former textile colony that harnessed water power for energy)—but also the fact that it operates while continuously respecting the ecological flow of the Llobregat River as mandated by regulators.

This ecological flow is ensured through a fish ladder, which allows upstream movement of the river's ichthyofauna, enabling them to complete their biological cycle by overcoming a river barrier and restoring the river ecosystem. This approach aligns with European guidelines aimed at removing artificial longitudinal barriers in rivers (such as dams, weirs, and fords) to restore fluvial ecosystems.





• **ALÍCIA FOUNDATION**. - Also, part of the FCLP and led by Toni Massanés, it plays an important role in society in the fields of nutrition and sustainability. It is especially notable for its dedication to supporting the local primary sector, as well as researching and recovering culinary products and traditions. Alicia is one of the collaborators with Restaurant L'Ó, in harmony with the founding mission of the Catalunya-La Pedrera Foundation.



https://alicia.cat/en/what-we-do/territory

• MONASTERY OF ST. BENET AND OTHERS. - A Benedictine monastery with over 1,000 years of history. Notably, it has an ancient wine cellar where wines were once produced using more than 17 grape varieties, some of which are currently being revived by wineries of the D.O. Pla de Bages and INCAVI. In the 20th century, it served as the summer residence of the modernist painter Ramón Casas. All of this serves as a source of inspiration for Restaurant L'Ó.



It is also worth highlighting the recognition of Hotel MÓN, where Restaurant L'Ó is located, for its sustainability certification by UNESCO BIOSPHERE and the **BEYOND GREEN** label.

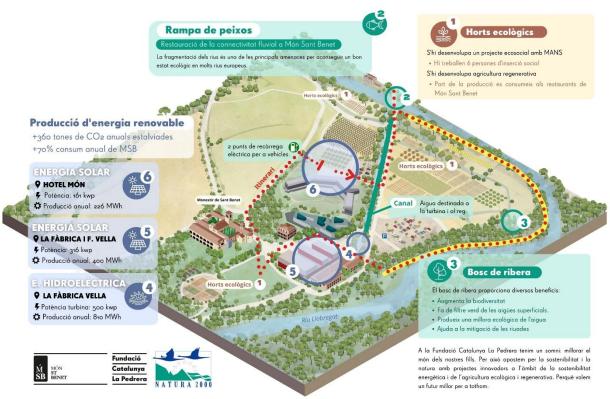




https://www.fundaciocatalunya-lapedrera.com/ca/sala-premsa/lhotel-mon-obte-segell-biosphere-que-distingeix-turisme-responsable-sostenible

We sincerely appreciate your interest!

Sostenibilitat a MÓN SANT BENET



https://monsantbenet.com/en/a-social-and-sustainable-project