

# Osteria del Vicario

Certaldo Alto · Certaldo · Italy

*“Vegan contemporary fine dining in a medieval monastery of 1100.”*

IMPACT SCORE



Recognised

COVERED

6/6

ASSESSED

2026-04-24

LOCATION Via Rivellino, 3, 50052 Certaldo (FI), Certaldo Alto, Certaldo, Italy

WEB <https://www.osteriadelvicario.com/>

CHEF Eleonora Rizzo

PRICE €€€

ASSESSED 2026-04-24

EVIDENCE researched

## Narrative

### SIGNATURE

Osteria del Vicario is a plant-based restaurant and B&B inside a medieval monastery of 1100, at Certaldo Alto, a medieval hamlet next to Florence and Siena. It's a family business, only two people running the show, only 8-10 seats with a monthly changed tasting menu, completely plant-based. Everything comes from the kitchen: pasta, breads, desserts, all home-made. Fermentation runs through the work — kombuchas, vinegars, and no-waste preparations that turn vegetable offcuts into sugar, salt, or a petit-pâtisserie at the end of the meal. Fruits and vegetables come from local growers just up the road, and what's in season shapes the menu. Inside the monastery's stone walls, that's the whole of it.

— Erik & Eleonora

### MENU

All our menus are plant-based, from the B&B guests' breakfasts to our monthly changed tasting menu. Everything is home-made. We also work a lot with fermentations such as home-made kombucha, shoyu, and other things. The tasting menu moves freely across culinary traditions: a course might pair BBQ watermelon with Sichuan pepper, follow with fresh pasta, or close with a mushroom kebab with Greek yogurt and tamarind sauce. Seasonal produce from the restaurant's own gardens and nearby growers shapes each month's menu, and virtually everything is prepared in house, from sauces and fermented condiments to breads and desserts. The kitchen works with whole ingredients throughout, using fermentation-derived alternatives to refined sugar and preparing stocks, dressings, and preserves from scratch. Erik selects the wine pairings from small family producers in Tuscany and beyond.

### SUSTAINABILITY

Roughly 90% of ingredients come directly from named local producers, including Barbara and Paolo for fruits and vegetables, Ronzii e Piccole Erbe for herbs, and small family wineries like Podere Pellicciano for the wine programme, alongside produce from the restaurant's own gardens. The menu changes monthly, following seasonal availability. Waste is addressed through deliberate circular practices: the kitchen works each ingredient to its fullest, roasting fruit seeds, dehydrating skins, and using fermentation to transform what might otherwise be discarded into kombucha, vinegar, and vegetable-based seasonings. Cloth napkins, returnable supplier packaging, no single-use tableware, and green energy round out the approach. The restaurant maintains an ongoing commitment to local animal welfare through its support of Amici a 4 zampe, a cat and dog rescue shelter near Certaldo. As a fully plant-based kitchen listed in the We're Smart Green Guide, vegetables, fruits, grains, and legumes are the sole foundation of every course.

## SEERO scores

IMPACT SCORE



Recognised

COVERED DIMS

6 / 6

**Certification flags:** We're Smart Green Guide

### D1 • Local & direct sourcing

SELF DECLARED

4/5

*Level 4 — Strong local sourcing across most categories*

[restaurant input 260429] The restaurant reports approximately 90% of ingredients are directly sourced locally, up from the 61-80% range reported in the prior submission. Named suppliers include Barbara & Paolo in Empoli for fruits and vegetables, Ronzii e Piccole Erbe for herbs (used for end-of-tasting infusions), and Podere Pellicciano, SelvaticaLab, and Feral for wines and alcohol-free beverages. Non-local items are identified as a small share: Asian sauces, Asian peppers, and tahini. [restaurant input 260423] The restaurant claims 80-100% of providers are organic certified. Prior We're Smart Green Guide listing corroborated own-garden production and regional Tuscan sourcing at a qualitative level. Score 4 reflects multiple named, traceable local suppliers across several categories (produce, herbs, beverages), approximately 90% directly sourced, and own-garden production. Score capped at 4: grains and legumes are described as sourced from 'Italian or international excellences' without named local suppliers, and no third-party certification for local sourcing is present. — named suppliers and sourcing percentage are self-declared via submission; own-garden production is corroborated by We're Smart Green Guide.

**Strongest source:** [submission:free\\_text](#)

### D2 • Seasonal cooking

PARTIALLY AUDITED

5/5

*Level 5 — Deeply seasonal kitchen*

The restaurant's tagline is 'Stagionale Vegetale' (Seasonal Vegetable), placing seasonality as a founding principle. The We're Smart Green Guide listing corroborates the seasonal focus. [restaurant input 260429] The restaurant corrects the seasonal share to 100% of fruits and vegetables in the tasting menu (previously reported as 80-100%) and offers the Instagram menu archive as corroboration. Monthly rotation exceeds the quarterly threshold for score 3 and demonstrates that most dishes change with the season. Score 4 reflects a menu largely following seasonal availability with seasonality communicated as a guiding principle, corroborated by a partner-vouched listing. Score 5 reflects a kitchen organized around seasonal produce, confirmed by the 5 radishes from We're Smart Green Guide. — 100% seasonal figure and monthly rotation are self-declared.

**Strongest source:** <https://weresmartworld.com/we-re-smart-green-guide/osteria-del-vicario>

### D3 • Low waste & circular practices

SELF DECLARED

4/5

*Level 4 — Multiple named and credible practices*

[restaurant input 260429] The restaurant clarifies it has effectively zero food waste through in-house circular practices. Specific practices described: fruit seeds are roasted in the oven; skins and zest (e.g. banana) are used for infusions, dehydrated, or repurposed; fermentation transforms waste into kombucha, vinegar, and vegetable-based salt and sugar. Photo evidence of kombucha and kombucha vinegar production was supplied. The restaurant explicitly states it does not use external food-waste apps such as Too Good To Go because there is no food waste to redistribute. [restaurant input 260423] Specific packaging and energy practices reported: avoidance of plastic, bulk drinks, no single-use tableware (straws, cutlery, bags), no small disposable containers (butter, salt, pepper, sugar, sauce sachets), cloth napkins, returnable packaging (glass for drinks, transport boxes for suppliers). Green energy is selected as a practice. These span all three sub-areas: (1) food waste reduction via fermentation and full-ingredient utilisation, (2) plastic and packaging via six specific practices, (3) energy via green energy. — all evidence is self-declared via submission; photo of kombucha production is restaurant-supplied.

**Strongest source:** [submission:free\\_text](#)

## D4 • Sustainable animal products

PARTIALLY AUDITED

n/a

n/a

The restaurant is confirmed as 100% plant-based by the We're Smart Green Guide listing ('only 100% pure plant choices') and by multiple review sources. No meat, poultry, fish, or seafood appears on any menu. Dimension marked N/A per the rubric rule for fully plant-based restaurants. Score excluded from the weighted average; covered dimension count includes this as covered. — plant-based status confirmed by partner-vouched source and corroborated by multiple independent review platforms.

**Strongest source:** <https://weresmartworld.com/we-re-smart-green-guide/osteria-del-vicario>

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## D5 • Social impact

SELF DECLARED

3/5

*Level 3 — Some verifiable social commitment*

[restaurant input 260429] The restaurant identifies a named, verifiable social commitment: ongoing support of Amici a 4 zampe, a local cat and dog rescue shelter near Certaldo (Instagram: <https://www.instagram.com/amici.di.emma>). The restaurant describes this as an ongoing commitment, not an occasional contribution. This meets the score 3 threshold of at least one named and verifiable social commitment in the cause-support sub-area. [restaurant input 260429] The owners explicitly state that the 2017 press article ([storiedacertaldo.wordpress.com](http://storiedacertaldo.wordpress.com)) is no longer representative of the current project. The young-staff hiring policy described in 2017 ended when the hired staff left during the early years; the restaurant has been run entirely by Erik and Eleonora since October 2019. The 2017 source is downweighted accordingly and is also more than 3 years old. Score 3 reflects one named and verifiable social commitment (animal welfare shelter). Score capped at 3: only one sub-area (cause support) is addressed, and the commitment is self-declared without independent corroboration. — the shelter's existence is verifiable via Instagram, but the restaurant's involvement is self-declared.

**Strongest source:** [submission:free\\_text](#)

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## D6 • Plant-forward menu

PARTIALLY AUDITED

5/5

*Level 5 — Fully plant-forward by design*

The restaurant is 100% plant-based; vegetables are unambiguously the centre of the kitchen's identity. The We're Smart Green Guide lists it as a 'pure plant choices' establishment. The Instagram bio reads 'Stagionale Vegetale'. All courses on the tasting menu and à la carte are built from vegetables, fruits, grains, and legumes; animal proteins are entirely absent. The restaurant is publicly described as plant-forward by the We're Smart Green Guide and by multiple review platforms (HappyCow, abillion). Score 5 reflects a fully plant-forward kitchen by design, confirmed by a partner-vouched listing. — plant-based identity confirmed by partner-vouched source and corroborated by multiple platforms.

**Strongest source:** <https://weresmartworld.com/we-re-smart-green-guide/osteria-del-vicario>

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# Health-intentional kitchen (D7)

Assessment separate from the SEERO rating.

## Health-intentional kitchen

SELF DECLARED

3/5

Level 3 — Specific health practices named in at least one sub-area

[restaurant input 260429] The restaurant provides additional evidence of health-intentional practices. Sugar substitutes used in the kitchen include coconut sugar and agave syrup (the latter sometimes home-produced from agave plants growing outside the restaurant; photo supplied). Fermentation-derived sugar and salt from vegetable and fruit waste are also used in desserts and cooking. The chef (Eleonora) describes tasting menus as deliberately balanced for protein, carbohydrate, sugar, and amino acid content. An upcoming conversation with a journalist on food practices is planned but not yet published. [restaurant input 260423] The restaurant reports 80%+ of main dishes prepared in-house across all categories (sauces, dressings, stocks, pasta, fermented items, baked goods, desserts, jams/syrups), stating 'Everything is home-made.' Fermentation is described as a deliberate practice: home-made kombucha, shoyu, vinegar. This covers two of the three sub-areas: (a) processing and ingredient integrity, near-complete in-house preparation from whole ingredients; (b) sugar, salt, and additive restraint, with fermentation-derived and natural alternatives to refined sugar. Score 3 reflects specific health-oriented practices in at least two sub-areas, largely self-declared but specific enough to be credible. Score capped at 3: no independent corroboration of health-intentional practices is yet available. The planned journalist piece, once published, could provide the independent source needed for score 4. — all evidence is self-declared via submission; photo of agave and kombucha is restaurant-supplied.

Strongest source: [submission:free\\_text](#)

## Sourcing signals

### Certified organic ingredients

—

The restaurant claims 80-100% of providers are organic certified (questionnaire, 2026-04-23), but does not name a specific recognised certification (EU organic, EKO, Demeter, Bioland, or equivalent). Per signal rules, generic 'organic certified' without a named certification does not qualify. Signal remains null pending named certification evidence.

### Own-grown produce

YES

PARTIALLY AUDITED

We're Smart Green Guide confirms that vegetables and fruits come from 'the region and their own gardens'. Multiple sources corroborate own-garden production. This goes beyond decorative herbs; the garden supplies a meaningful share of kitchen produce.

### Direct named farm sourcing

YES

SELF DECLARED

Restaurant names specific suppliers: Barbara & Paolo (Empoli) for fruits and vegetables; Ronzii e Piccole Erbe for herbs (used for end-of-tasting infusions); Podere Pellicciano, SelvaticaLab, and Feral for wines and alcohol-free beverages. All named with enough specificity to be traceable. Signal set to true based on submissions (2026-04-23 and 2026-04-29).

## Allergen handling

### POSTURE

HIGH

### NOTICE REQUIRED

at booking

### EVIDENCE

self declared

### ALLERGENS HANDLED

✓ peanut ✓ tree nuts ✓ shellfish ✓ fish ✓ molluscs ✓ milk ✓ eggs ✓ gluten soy sesame celery  
mustard sulphites lupin

[restaurant input 260429] The restaurant operates on a reservation-only model with no walk-ins, which enables advance allergen accommodation. The restaurant reports that 90% of every tasting is naturally gluten-free; gluten-containing dishes can be substituted at reservation if requested. Coeliac accommodation is confirmed. Other allergens can be accommodated on reservation: the restaurant cites a specific example of guests with combined gluten intolerance, garlic, and onion allergies being successfully accommodated. As a 100% plant-based kitchen, dairy, eggs, fish, shellfish, and molluscs are structurally absent. [restaurant input 260429] The restaurant confirms nut-free options are available. Notice requirement updated to 'at booking' based on the reservation-only operational model: the prior submission stated 'on the spot when ordering', but the restaurant now clarifies that allergen requests are handled at the reservation stage. — allergen accommodation is self-declared but specific, with a concrete example of multi-allergen accommodation; structural elimination of animal allergens is confirmed by multiple sources.

## Tags

### FOOD

✓ lots of veggies ✓ mostly unprocessed low sugar serves fish serves meat serves sustainable meat fish  
✓ vegan only ✓ vegan friendly ✓ vegetarian options

### DIETARY COMPATIBILITY

✓ gluten free options ✓ dairy free options ✓ nut free options halal kosher no alcohol

### STYLE

alternative brasserie cafe casual ✓ cosy deli fast ✓ fine dining ✓ trendy

### FEATURE

✓ bar ✓ child friendly menu child friendly place dog friendly ✓ garden laptop friendly private dining room  
quality label ✓ terrace ✓ terrace reservable wheelchair accessible

### CUISINE

asian dutch french ✓ fusion ✓ international italian mediterranean seafood

## Potential refinements

### Independently corroborate waste reduction and circular practices on-site.

D3 is scored 3 based entirely on self-declared submission evidence (two rounds). On-site verification of fermentation practices, zero-waste claim, plastic avoidance, green energy, and packaging practices would enable score 4 (requires independent corroboration).

### Monitor for publication of the planned journalist conversation on food practices.

The restaurant reports an upcoming conversation with a journalist about food practices, to be published on social media and the website. Once published, this could provide independent corroboration for D7 (health-intentional, currently scored 3) and potentially D3.

## Sources consulted

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self declared	<a href="https://www.osteriadelvicario.com/">https://www.osteriadelvicario.com/</a>	Restaurant's own website; confirms location, contact details, and links to menu via social media. Displays We're Smart Green Guide logo.
partner vouched	<a href="https://weresmartworld.com/we-re-smart-green-guide/osteria-del-vicario">https://weresmartworld.com/we-re-smart-green-guide/osteria-del-vicario</a>	We're Smart Green Guide listing; confirms 100% pure plant choices, own gardens, regional produce sourcing, seasonal focus, and Chef Eleonora Rizzo.
independent	<a href="https://storiadacertaldo.wordpress.com/2017/04/25/da-dubai-a-certaldo-la-sfida-di-erik-ed-eleonora-allosteria-del-vicario/">https://storiadacertaldo.wordpress.com/2017/04/25/da-dubai-a-certaldo-la-sfida-di-erik-ed-eleonora-allosteria-del-vicario/</a>	Local press article (2017) about the new management; details on Erik Regini and Eleonora Rizzo's backgrounds. Restaurant explicitly states this article is no longer representative of the current project (submission 2026-04-29).
independent	<a href="https://www.visitcertaldo.com/site/portfolio-items/osteria-del-vicario/">https://www.visitcertaldo.com/site/portfolio-items/osteria-del-vicario/</a>	VisitCertaldo tourism page; confirms 12th-century monastery setting, terrace with views, seasonal breakfast service, and B&B accommodation.
independent	<a href="https://restaurantguru.com/Osteria-del-Vicario-Certaldo">https://restaurantguru.com/Osteria-del-Vicario-Certaldo</a>	Restaurant aggregator; provides price range (€21-43, contradicted by restaurant: actual €65pp). Confirms vegan establishment, outdoor seating.
self declared	<a href="https://www.instagram.com/osteria_del_vicario/">https://www.instagram.com/osteria_del_vicario/</a>	Restaurant's Instagram profile; bio reads 'Stagionale Vegetale', confirms seasonal vegetable identity.
restaurant submitted	<a href="#">Questionnaire - Osteria.xlsx</a>	Questionnaire submission (2026-04-23) — named suppliers, in-house preparation details, seasonal and sourcing percentages, waste/circular practices, beverage programme, allergen handling, social impact, style/feature tags, welcome word, and certification claims (VeganOK, Lux Life London)

# Addendum — How to read this profile

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## A. What this is

This is a sustainability assessment — not a restaurant critic's review.

## B. The My Treats framework

My Treats is a platform that helps diners identify restaurants with credible sustainability practices. Each profile is an evidence-based, point-in-time view of one restaurant, built from publicly available sources and, where provided, material supplied by the restaurant itself.

The assessment is structured around **SEERO**, the sustainability scoring framework used by My Treats. SEERO evaluates six independent dimensions of a restaurant's practice (D1–D6), scored from 1 to 5 against explicit evidence standards. A weighted average produces an overall score; combined with dimension coverage and any third-party certifications, it derives a Planet rating from 1 to 5.

## C. The SEERO dimensions

Each dimension is scored against six **engagement levels**: **Below scale**, then **Level 1** through **Level 5**. Scoring is conservative — when in doubt between two levels, the lower one is assigned. **Level 1** represents the minimum credible level of engagement with the dimension. When a restaurant shows no engagement at all, the dimension is recorded as **Below scale (BS)** rather than at Level 1; Below-scale dimensions are omitted from the consumer-facing breakdown and count as 0 in the SEERO weighted average.

### D1 — Local & direct sourcing

Extent to which key ingredients come from traceable local suppliers rather than anonymous wholesale relationships.

- **Below scale** — No traceable local sourcing. No named suppliers, no local language on menu or website, no incidental local references in any channel.
- **Level 1** — Passing local language only: a single regional reference, a country-of-origin label on a dish, or a generic "local market" / "local ingredients" mention — without making local sourcing a stated kitchen value and without naming any producer.
- **Level 2** — Vague, unsubstantiated claims (e.g. "fresh ingredients", "locally inspired"). Local sourcing positioned as a kitchen value but nothing concrete is said about it.
- **Level 3** — At least one named, traceable local supplier; ~30–50% of key categories show local or regional origin.
- **Level 4** — Multiple named, traceable suppliers across several categories. ~60–80% demonstrably local. Direct producer relationships evident.
- **Level 5** — Near-complete local sourcing across all categories, with named, independently verifiable suppliers and third-party certification or editorial validation.

### D2 — Seasonal cooking

How far the menu and kitchen practice follow seasonal produce availability.

- **Below scale** — Fixed year-round menu, no seasonal language, no rotation, no seasonal specials.
- **Level 1** — Minimum seasonal engagement: occasional seasonal items, daily or weekly specials drawn from seasonal produce, or visible occasional rotation in part of the menu — but no structured seasonal programme.
- **Level 2** — Decorative seasonal language but largely static menu. Seasonality is mentioned, not practised.
- **Level 3** — Regular seasonal updates to part of the menu — at minimum quarterly. Some dishes clearly built around seasonal produce.
- **Level 4** — Menu largely follows seasonal availability; most dishes change with the season. Restaurant communicates seasonality as a guiding principle.
- **Level 5** — Kitchen organised around seasonal produce as a founding principle. Menu may change weekly or daily; chef publicly associated with the seasonal ethos; specialist guides confirm the practice.

### D3 — Low waste & circular practices

Commitment to waste reduction, plastic avoidance, and circular or regenerative approaches. Three sub-areas: food waste reduction; plastic and packaging; energy.

- **Below scale** — No mention of waste, recycling, plastic, energy, or any circular practice in any channel.
- **Level 1** — Generic sustainability claims with no specifics ("we care about the environment", "sustainability matters to us") — no practice, partner, or measure named anywhere.
- **Level 2** — Generic environmental language plus a single isolated practice referenced but not specified (e.g. "we compost", "we recycle") — practice exists in copy but is not concrete enough to verify.
- **Level 3** — At least one specific, concrete practice named: composting partner, plastic elimination referenced, fermentation or nose-to-tail mentioned, or a food-waste organisation named. Largely self-declared.
- **Level 4** — Several specific practices across at least two of the three sub-areas. Named partners or technologies. Some independent corroboration.
- **Level 5** — Documented, measurable practices across all three sub-areas. Zero-waste or near-zero-waste operation. Named, verifiable partnerships. Independent recognition: certification, press, or award.

### D4 — Sustainable animal products

Origin, welfare, and sustainability of meat, poultry, fish, and seafood. *Marked n/a for fully plant-based restaurants — no meat, poultry, fish, or seafood on any menu including specials.*

- **Below scale** — Untraced animal products with no welfare, origin, or sourcing signal in any channel. No named supplier, no certification, no descriptive language about sourcing or welfare.
- **Level 1** — Vague claims, no substantiation (“quality meat”, “responsibly sourced fish”, “ethically reared”) — no named supplier, no certification, no specifics about welfare or fishing methods.
- **Level 2** — Vague claim plus a partial sourcing signal: a named region without a named supplier (“Dutch beef from regional farms”), a named species or cut without a verifiable producer, or an informal “free-range” used without certification.
- **Level 3** — Partial traceability for some categories. At least one animal product has a named, traceable supplier with some welfare or sustainability evidence.
- **Level 4** — Strong traceability and welfare evidence across most categories. Named, verifiable suppliers. Welfare standards described and corroborated. Seafood from MSC, ASC, or equivalent.
- **Level 5** — Exemplary sourcing with full traceability and independent validation. All animal products have named, independently verifiable suppliers with documented welfare and sustainability standards. Certifications held. Deliberate reduction of animal-product volume in favour of quality.

## D5 — Social impact

Contribution to community and workforce: fair employment, community engagement, support for social causes. Three sub-areas: fair employment; community engagement; cause support or social-supplier sourcing.

- **Below scale** — No social or community signal. No mention of employment practices, community involvement, or charitable giving in any channel.
- **Level 1** — A single passing reference to community or a social theme (e.g. “family business”, “friendly neighbourhood spot”) without describing any practice or commitment.
- **Level 2** — Incidental or unsubstantiated references. Social themes appear in positioning but lack specifics; no recurring commitment, no named organisation.
- **Level 3** — At least one named and verifiable social commitment: a charity, a community project, or an employment initiative described with enough specificity to be cross-referenced.
- **Level 4** — Multiple named commitments across at least two sub-areas. Evidence of recurrence. Named partner organisations verifiable online. Fair employment described explicitly. Independent corroboration in at least one source.
- **Level 5** — Active and recurring leadership role, documented over time. Formal partnerships with social organisations. Practices recognised by independent press, B-Corp certification, SRA Food Made Good society pillar, or equivalent third-party validation. Practices addressed across all three sub-areas.

## D6 — Plant-forward menu

The structural role of vegetables, legumes, and plant-based ingredients on the menu — whether plants are the main event, not whether the restaurant is vegan or vegetarian.

- **Below scale** — Meat- and protein-centred menu. Vegetables consistently as sides or garnishes. No or only token vegetarian mains. No plant-forward language, positioning, or intent anywhere.
- **Level 1** — Minimum plant-forward engagement: at least one vegetarian main on the regular menu with visible vegetable focus on some dishes — but the menu remains structurally meat-centred.
- **Level 2** — Some vegetarian options but the menu is not structured around plants. Vegan options absent or only on request.
- **Level 3** — Meaningful plant presence; ~30-50% of mains are vegetarian or vegetable-centred. Vegan options available. Plant-forward intent acknowledged but animal proteins equally or more prominent.
- **Level 4** — Plants clearly dominant. Vegetables are the foundation of most dishes. Vegan and vegetarian options extensive and clearly the kitchen’s priority.
- **Level 5** — Fully plant-forward by design. Vegetables unambiguously the centre of the kitchen’s identity. Animal proteins, if present, are minimal, optional, and responsibly sourced. Restaurant publicly described as plant-forward by press, guides, or its own positioning.

## D. D7 — health-intentional kitchen (parallel)

D7 assesses whether the kitchen is deliberately designed around nutritional quality and guest wellbeing — intentionality and verifiable practice, not a nutritional audit. It uses the same six engagement levels and the same conservative evidence standards as D1–D6, across three sub-areas: processing and ingredient integrity; sugar, salt, and additive restraint; nutritional intentionality in menu design.

- **Below scale** — No health, nutrition, or wellbeing signal anywhere. Menu reads as standard restaurant fare with no health-conscious language or structure. No incidental health adjectives.
- **Level 1** — A single in-passing health adjective (“wholesome”, “nourishing”, “honest food”, “feel-good”) with no described practice or method — a brushed reference rather than positioning.
- **Level 2** — Vague, marketing-level claims (“healthy food”, “fresh and nutritious”, “good for you”) without specific practices or named methods.
- **Level 3** — At least one concrete, verifiable health-oriented practice in one sub-area: explicit avoidance of refined sugar, scratch cooking from whole ingredients with specificity, fermentation or sprouting as a deliberate health practice, or a stated additive-avoidance policy.
- **Level 4** — Health intentionality across at least two sub-areas, with independent corroboration. Editorial coverage, guide descriptions, or chef interviews citing health as a kitchen principle. Menu visibly structures dishes around nutrient density.
- **Level 5** — Health is a founding principle, independently validated. Press, guide listings, or certifications cite the health dimension; may include nutritionist involvement, published nutritional philosophy, or recognition in health-focused food media. Practices evident across all three sub-areas.

D7 lies **outside** the SEERO framework: it does not contribute to the weighted average, covered dimension count, or Planet rating. It is reported alongside the SEERO scores for informational purposes only.

## E. Covered dimensions

A dimension counts as **covered** when it reaches a minimum engagement level: Level 3 for D1–D5, Level 4 for D6. The covered-dimensions count feeds into the Planet rating. At least two dimensions must be covered for any Planet rating to be assigned. Below-scale dimensions never count as covered.

## F. Planet rating

The **Planet rating** condenses the SEERO scoring into a single five-step badge a reader can scan in a second. Higher Planets require more dimensions to be covered (each at its individual coverage threshold from §C–D) and, at the top of the scale, an external certification — they are not just a higher average score.

PLANET	LABEL	MIN. COVERED DIMS	PLAIN-ENGLISH MEANING
1	Starting	2	First credible signs of sustainable practice. The restaurant is on the path but the evidence base is thin.
2	Engaged	2	Sustainability is on the agenda with multiple covered dimensions, but practice is still developing or partly unverified.
3	Endorsed	3	A solid sustainability profile across at least three dimensions, supported by independent or corroborated evidence.
4	Recognised	4	Strong, demonstrably consistent practice across the majority of dimensions.
5	Outstanding	5	Sustainability is a defining principle of the restaurant, validated across all SEERO dimensions. Requires a current, recognised third-party certification.

If the minimum conditions are not met (fewer than two covered dimensions, or score below the floor), the Planet rating is **Not assignable**.

**Single-dimension exception.** A restaurant with only one covered dimension can still earn **Planet 1** when that dimension shows exceptionally deep engagement — Level 4 or 5 on D1–D5, or Level 5 on D6 — and the overall score floor is met. This recognises kitchens that go genuinely deep on a single area (for instance, a fully plant-forward menu by design or a near-complete direct-sourcing operation) without requiring breadth across multiple dimensions. The exception caps at Planet 1; Planet 2 and above always require at least two covered dimensions.

## G. Sourcing signals

Three independent binary flags that surface high-trust sourcing practices, recorded outside the dimension scoring:

SIGNAL	WHAT IT CONFIRMS
Certified organic ingredients	A named, recognised certification (EU Organic, Demeter, EKO, and equivalents).
Own-grown produce	The restaurant operates its own garden, orchard, or farm.
Direct named-farm sourcing	An ongoing supply relationship with a named farm, beyond one-off sourcing.

Each signal carries its own evidence tier and notes.

## H. Evidence tiers

Every score and signal carries an evidence tier that indicates how confidently the finding can be trusted:

TIER	MEANING
self_declared	Stated by the restaurant itself (website, menu, social media), not independently corroborated.
researched	Found through independent research; one credible source.
partially_audited	Corroborated across multiple sources; some gaps remain.
audited	Fully corroborated across independent sources and/or third-party certification.

Scores above 2 cannot rest on sources older than 3 years.

## I. Allergen handling

Captures how the restaurant manages allergens. Does not affect SEERO scoring or Planet rating.

- **Posture** — *high* (active allergen management, published protocols), *medium* (staff-led handling on request), *low* (minimal allergen specialism).
- **Allergens handled** — which of the EU-14 the restaurant reports supporting (peanut, tree nuts, shellfish, fish, molluscs, milk, eggs, gluten, soy, sesame, celery, mustard, sulphites, lupin).
- **Notice required** — *none*, *at booking*, or *advance notice*.

## J. Tags

Short labels describing cuisine, style, features, and dietary compatibility. Each tag is `true` (confirmed present), `false` (confirmed absent), or `null` (not assessable from available sources). Defaulting rules apply: most practical tags default to `false` when no evidence is found; dietary-compatibility tags default to `null` unless explicitly confirmed.

## K. Assessment methodology

- **Research** is conducted across web sources: certifications, food journalism, guides, restaurant websites, social media, and any restaurant-supplied material.
- **Sources are weighted** by independence (third-party over self-published), specificity (named practices over generic claims), and recency (3-year rule for scores above 2).
- **Cross-verification** — independent corroboration strengthens both scores and evidence tiers.
- **Conservative scoring** — when evidence supports either of two scores, the lower is assigned.
- **Narrative** is written in plain consumer language; framework terms (SEERO, dimension codes, evidence tier) are intentionally kept out of consumer-facing text.

## L. Limitations

- Profiles are **point-in-time snapshots**. The assessment date is shown on the cover page.
- Findings depend on **available public sources**; practices that are real but undocumented may be understated.
- **Planets 4 and 5** are preliminary and subject to human validation before final publication.
- This is a **sustainability assessment**, not a culinary review. It does not evaluate food quality, service, or value.
- Profiles are **subject to refinement** as new evidence surfaces or the restaurant submits additional material.