



23 November 2009

Press Release

**Relais & Châteaux and the sea:  
“The Relais & Châteaux chefs commit to protecting  
humanity’s biggest larder: the sea”**

According to international scientific experts, fish will disappear from our oceans sometime between 2040 and 2050. In Europe, 50% of seafood is consumed in restaurants.

In the face of the devastating levels of excessive fishing seeking to meet growing demand, the members of our international Association unanimously signed up to the following six commitments at the Relais & Châteaux congress on 17 November 2009:

1. The Relais & Châteaux members are aware of the problem of dwindling marine resources.
2. The Relais & Châteaux members are conscious of the role they can play in protecting resources as professional purchasers of seafood.
3. The Relais & Châteaux members undertake to procure sustainable seafood (stocks in good condition, sexually mature seafood, ocean-friendly fishing methods).
4. The Relais & Châteaux members undertake to communicate their choices to consumers (origin of proposed species...).
5. The Relais & Châteaux members undertake to no longer serve endangered species and to gradually remove them from their menus in the course of 2010.
6. Given the urgent situation concerning bluefin tuna (Atlantic and Mediterranean), the Relais & Châteaux members undertake to no longer serve this species from 1 January 2010.



**In this way the Relais & Châteaux members recognise the major role they can play in protecting resources as key prescribers in the choice of species they purchase. Relais & Châteaux cooperates with the Seafood Choices Alliance, a benchmark international non-governmental organisation in this field, seeking to secure sustainable seafood supplies.**

**Jaume Tàpies**  
President

**Olivier Roellinger**  
Vice President

*About Relais & Châteaux*

*Relais & Châteaux is an exclusive collection of 475 of the finest charming hotels and gourmet restaurants in 57 countries. Established in France in 1954, the Association's mission is to spread its unique art de vivre across the globe by selecting outstanding properties with a truly unique character. Furthermore, Relais & Châteaux is also a family of hoteliers and Grands Chefs from all over the world who share a passion for and a personal commitment to ensuring their guests are privy to moments of exceptional harmony, an unforgettable celebration of the senses. From the vineyards in Napa valley to the beaches in Bali, from the olive trees in Provence to the lodges in South Africa, Relais & Châteaux offers all the stops on the finest route for discovering each special place and country. The Relais & Châteaux signature reflects this ambition:*

*"ALL AROUND THE WORLD, UNIQUE IN THE WORLD".*

[www.relaischateaux.com](http://www.relaischateaux.com)



*About the Seafood Choices Alliance*

*The Seafood Choices Alliance is an international SeaWeb programme that creates opportunities for change across the seafood industry. The Alliance is about synergies and identifying creative solutions to long-held challenges. It encourages all sectors of the seafood industry along the road toward sustainability by building relationships and stimulating dialogue.*

<http://www.seafoodchoices.com>