



2020 BIG MAMMA THROUGHOUT COVID

THE IMPACT OF THE VIRUS ON OUR BUSINESS

LET'S CATCH UP!

The idea of Big Mamma stems from a desire to transport people to Italy. As soon as they step through the door, they experience the warm atmosphere of a bustling trattoria. With vibrant decor, fresh produce directly sourced from Italy, at the best possible value for money, all served by a team with a big smile and melodious accents.

East Mamma opened its doors on 6th April 2021 with a loud 'buongiorno!'. And from there, it all came together. 12 restaurants openings across Europe, 12 huge new favourites, the discovery of new cities: Lille, London, Lyon and Madrid, the arrival of new team members, the emergence of a plethora of new ideas and ambitions each day. And in this whirlwind, if we had to remember the thing that makes us the most proud and that gives us even more goosebumps, it's this team, these 1000 personalities who make this crazy dream come true every day.

And it is with this insane team that we embarked on 2020 with so much ambition. Only a few months after opening Libertino, our 8th Parisian restaurant on 6th December 2019, we set sail for Lyon, to open Carmelo on the peninsula on 7th February 2020. A trattoria with a big character in a city full of heart. And that was just the start of a wonderful year that we fully expected to take on at a hundred miles an hour.

But suddenly, a big change, the year takes a confusing turn with the arrival of the Covid in France. If we were wondering what the biggest fear of a restaurateur could be, for a profession where the very essence is to bring people together, in the same place, to share moments of happiness and conviviality, it would seem that 2020 has answered it. In a huge way.

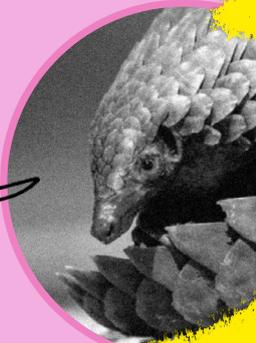
IT WAS ULTIMATELY IN THIS STORM THAT THE MOST UNEXPECTED PROJECTS OF OUR ADVENTURE WERE BORN.

2020, we're not going to say that we loved you, but you made us stronger.

WE'LL TELL YOU EVERYTHING

In these few pages, we wanted to bring you behind the scenes of our year, our sorrows, our hard knocks but also our hopes and sometimes our joy. To share with you the fundamental subjects on which we continued to work, on our human and environmental commitments. We probably weren't perfect, but we put our heart into it and here's the result.

OUUPS



THE UNWELCOMED COVID 19

On 16th March, the news broke.

It's official, France is in lockdown. We had heard the whisperings in the hallways, we expected it without wanting to believe it. But that's it, it's done, just a few hours to close up shop, draw the curtains, before returning home for an indefinite period.

BUT WHAT DOES CLOSING
A RESTAURANT ACTUALLY MEAN?

Since the start of our adventure in 2015, we have very rarely closed our restaurants. In fact, only 3 days for Christmas each year, so that our team could easily spend the holidays with their family. Closing, in fact, is new to us and hundreds of questions started to pop up.

One of the first, the fridges, what do we do with the fridges? The announcement of closure arrived very late in the day, our cold rooms, our shelves, our kitchens were all stocked up to welcome clients the next day, for lunch and dinner. With our policy already being **to limit daily waste as much as possible**, we lacked the necessary knowledge of any surplus redistribution channels.

So in 24 hours, we knocked on the doors of just about every anti-waste specialist, and that's how we got to meet Phoenix. Experts in unsold products, they make sure that these never become waste, between **donations to associations, resale to individuals and upcycling**. Thanks to them, we were able to distribute and sell nearly **600 baskets** to those who were looking for fresh produce at low prices, made up of mozzarella, burrata, Parmigiano Reggiano, seasonal fruit and vegetables, prosciutto di Parma and cold cuts, amongst others.

We also ran a donation trail at the same time. And it was heartwarming to see that we were far from the only ones.

Donations poured in during this period and the associated charities have not been able to absorb all these volumes.

THE DAY WHEN EVERYTHING CHANGED

In addition, respecting the recommendations of strict sanitary standards and Good Hygienic Practices published by the DILA, it was not possible to give away everything.

Despite all the goodwill in the world, it was impossible for us to reduce the wastage to 0. It was a real heartbreak, not being able to find a solution, having no more time, we had to throw a not so insignificant quantity of our products away before shutting down the electricity for good, cleaning our 12 restaurants from top to bottom, wrapping up the dishes and locking them away. We were not magicians, but we did everything we could.

IT WAS NOT JUST THE RESTAURANTS
THAT HAD TO CLOSE. IT WAS AN ENTIRE
ECOSYSTEM THAT COLLAPSED OVERNIGHT.

In addition to the produce that we already had in stock, we were also aware of the knock on effect on other players in the sector. We work daily with producers and suppliers, often for several years, from whom we order on a regular basis. Some were therefore already preparing their deliveries when we had to tell them that, unfortunately, we would not be able to order any more goods for a while.



**"I MEAN
COME ON,
THE SITUATION
IS LESS CRITICAL
FOR YOU,
YOU'RE A LARGE
GROUP, YOU'LL
STAY AFLOAT
EVENTUALLY..."**

**SO YES, BUT NOT
QUITE EITHER.
WE'RE LUCKY TO
HAVE SEVERAL
RESTAURANTS
AND TO WELCOME
A LOT OF PEOPLE
AT OUR PLACE
EVERY DAY.**

But overnight, a thousand people found themselves unable to work. As of 16th March, the few savings we had in our accounts allowed us to last two and a half months, and we saw the payments of salaries, charges, rents and supplier debts coming at full speed. We're not really used to talking to you about finance because we prefer talking about people, food and products, because that's what excites us. But it was one of the first things that hit us right in the face at the start of the crisis. Restaurants closed, zero income, and a lot of problems.

**What to do in this case,
prepare to go out of business?**

It was not an option. We got ready to fight and looked for all possible means to survive. The first step was to accept the help given by the French state and put the vast majority of our teams on part-time work.

We know how lucky we are to have this option in France, which protects us and was essential for our survival.

And we quickly realized that what was possible in France was not necessarily possible in England, where the operation and approach is much more capitalist. 300 of us were in the UK. So we had to think differently and absorb the cost of salaries rather than having to lose people from the team.

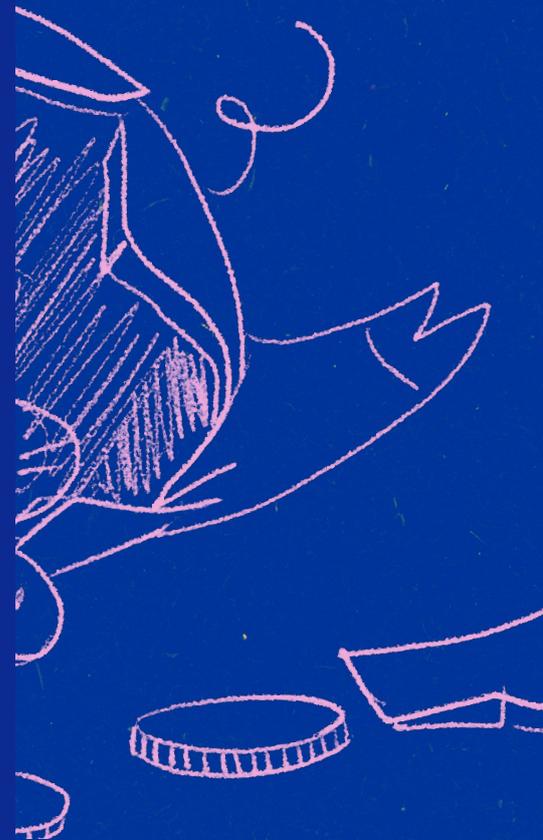
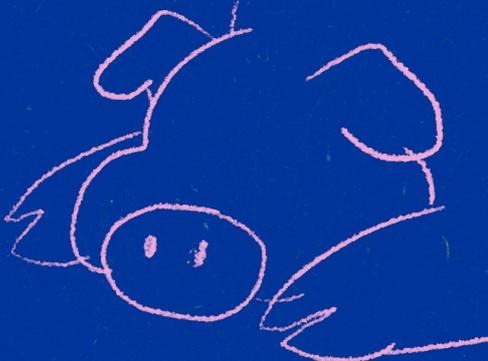
Then begins a complex process of collaboration with our suppliers and service providers. Starting with our landlords, we try to find common ground in order to obtain, where possible, rent deductions. We then called our producers to try to find the right compromises guaranteeing everyone the sustainability of their job. We have been working together for years now and it was important for us not to weaken their production. Together, we agreed on the best payment terms and the system for when we start working together again.

The last resort was to knock on the doors of banks to find financial support. Mission almost impossible in this context: **how to borrow when all the banks are reluctant to lend?** To do this, we spent days and nights putting together files presenting all the possible future scenarios for our activity, with a reopening in April, May, June, later, making estimates on the future, on the potential return of customers to us under such and such conditions, etc. etc.

Some sort of planning for the future, blindfolded, with no certainty, just the desire not to collapse. We finally managed to get support from banks and the BPI, which we cannot thank enough for helping us through this storm. The result, we can breathe again, a little. But the work is far from over and we are aware that the balance is still very fragile.

In this way, we managed to stabilize the situation the best we could, but there were increasing questions about potential new projects to start working again.

**RESTAURANTS CLOSED,
ZERO INCOME,
AND LOT OF PROBLEMS**



AND YOUR TEAMS, WHAT DID YOU DO WITH THEM?



PROTECT

Our team was at the center of all our concerns, of all our decisions. When taking a step back, it was interesting to see that, thanks to the very strong links we have with Italy, the first epicentre of the pandemic in Europe, we quickly learned the extent of Covid. Italy was already on red alert, whilst the skies over France were not yet overcast. But our entire team was monitoring developments from a distance of the early days of the virus.

So we started very early to apply the first measures that we saw applied in Italy. Even before it was officially communicated here, we put in place a super strict hygiene protocol: compulsory mask wearing, social distancing, hand washing, regular disinfection of surfaces, taking temperature of customers at La Felicità and of the staff in all the trattorias.

STRENGTHEN

This is perhaps the aspect that has left us the least unsettled about this strange situation. When you work in the restaurant business, you are immersed on a daily basis in a world where respect for hygiene standards is imperative. And as such, restaurant workers were probably among the best students. With the announcement of a lockdown, temporarily staying at home, our biggest challenge has been to not break our bond, to remain united in adversity. All the platforms that could be used to communicate were exploited. As much to say to you that we became a black belt of Zoom and Workplace during this period, using the opportunity to make regular updates on the health of the company, to share information and decisions, to be ultra transparent on the situation, as much as to answer existing questions and concerns. These exchanges were incredibly powerful moments of teamwork, of support, of mutual aid between all of us. Losing everything and realizing that what is left is a solid foundation and a team united by obvious values. And it was thanks to all these moments of sharing that after a few weeks, Big Mamma's future slowly began to take shape.



DOP & GOOD VIBES ONLY



Historically, doing nothing has not really been our cup of tea. But this forced immobility was an opportunity to take a break, take a step back and think about ways in which we could reinvent ourselves.



23,000 MEALS
FOR HOSPITALS



The start of lockdown was an unprecedented time of transition, a time when the world came to a standstill, to protect ourselves and others. But very quickly, we all realized the strength of those who were committed and continued to **fight for the common good**: the nurses, the shop workers, the doctors.

From our side, we wanted to give them a hand. With the help of our producers, friends, and our supplier networks, such as **Mamma Fiore**, our chefs collected produce and cooked, directly at home, thousands of meals for hospitals, 23,000 in total. Imagine all these Parisian-sized kitchens transformed into professional kitchens ready to serve 50 loving meals in one night. Epic.

At that time, we also had a huge helping hand from the **Uber Eats** teams, who took on 100% of the responsibility to deliver the meals to hospitals. At the same time, we joined forces with other actions such as that of **Les Ravitailleurs**, who moved heaven and earth to bring comfort and meals to the homeless and the most deprived. It was our way of collectively sending support to those who needed it most.

BEING
USEFUL
DURING
THE CRISIS

ACTING DURING THE CRISIS

In addition to these actions, we wanted to continue to carry out the mission we have set since the beginning of our adventure. With Big Mamma, Tigrane often talks to us about an idea that is close to his heart in regards to our restaurants. He often says that : « **HAPPINESS IS CONTAGIOUS** ».

Our goal when a customer walks through our door is to give them the highlight of their day. They walk through a warm and surprising decor, enjoy a comforting, authentic cuisine and have amazingly perfect service with a vibrant energy.



WE CAN'T COOK FOR YOU? WELL THEN,
WE WILL SHARE WITH YOU ALL OUR TIPS
TO RECREATE OUR DISHES AT HOME.

During this very special time, we wanted more than anything to continue practicing the meaning of our profession, to continue to be an everyday antidepressant. For that, and because we couldn't be in contact with our customers, we tried to bring to them this dose of happiness at home.

TUTTO
AT HOME

THE COUNTER ATTACK



Social media has been a wonderful tool for connecting and sharing during this time. It was no Spielberg, but we loved sharing videos about the preparation steps of pastiera napoletana, gnocchi alla sorrentina or our focaccia and seeing and following your results at home in your kitchens. The paradox there? We've never felt so close, or interacted so much, with our community as much as we did then, when all of our restaurants were closed. And that was our own daily dose of happiness.



INNOVATE AND DIVERSIFY

The health crisis pushed us to rethink things and develop new ideas, and we had an overwhelming desire to resume work and revive our small ecosystem with our producers. So we launched the first step in a few days, **Click & Collect**, from our restaurants. Take away? We had never done that. But it opened the door to an exciting world, about which we knew nothing.

There were some new challenges, such as, how to make pizzas that arrive perfectly crispy and fluffy at home or how to deliver pasta dishes that remain delicious and hot even after traveling from the restaurant to the client's home. We also realized that quality Italian cuisine available at home was limited. In short, it raised a bunch of questions that quickly made us excited about this project. From there what was born is a new brand dedicated to the love of great Italian food, this time delivered to your homes. And who quickly found the code name:

NAPOLI GANG



DEFEND OUR TEAM AND OUR PRODUCERS

We had two initial ambitions: to become the benchmark for good Italian food at home and to deindustrialise pizza delivery. On the menu, 100% homemade, generous and gourmet dishes, authentically Italian, adapted and designed for delivery. Without forgetting our ethical commitments: cooking without preservatives, additives or colouring, using produce from small Italian suppliers and, if in France, keeping our sourcing super local whenever possible.

At the heart of our approach, as always, is the team. With Napoli Gang, we decided to go a step further, by including our societal and environmental ambition in the company's statutes, creating a "Company with a Mission". We joined forces with several charities, Duo for a Job, Sport dans la ville and Entourage, which work on a daily basis to promote equal opportunities. The Gang is a colorful team, a crew of rockstars who did not necessarily apply with a CV but rather with flair and an inexhaustible desire to learn.

NEW PROJECTS TO REINVENT OURSELVES

Napoli Gang is one of the biggest surprises of our adventure, a new trajectory that we hadn't foreseen. It allowed us to keep some of our team working whilst the restaurants were closed, but it very quickly also became a long-term project, an activity in which we wanted to take our passion for good food further, with authentic products, but this time at home, with our customers.

We land in a sector, that of delivery, in which we want to move the goalposts. It starts with several action points such as having our delivery partner **Uber Eats** sign a code of ethics and donating 1% of Napoli Gang turnover to our delivery drivers, in addition to their remuneration. We're starting on a small scale, but it's a first step to changing things.

NEW PROJECTS

The year 2020 has been an opportunity to develop new ideas, outside our usual scope, but it is without forgetting the other projects that were born during this same year. On the other hand, we opened two completely crazy openings, newbies who join the adventure and of which we are more than proud.

THIS PERIOD OF CRISIS WAS ALSO
AN OPPORTUNITY TO TEST OUR AGILITY,
TO SEE HOW AND WITH WHAT FLEXIBILITY
WE ARE ABLE TO ADAPT.

CARMELO

First of all in Lyon, our first restaurant in the capital of the Gauls, in the heart of the old town. A compendium of hidden treasures, an epic team of talents who have been part of Big Mamma for years. Our chef Idriss for example, at the head of the kitchen, was the chef of pizzeria Popolare in Paris, before changing air and moving to "Lione".

But the best thing, and we didn't realize it right away, is the girl power energy that we find in the restaurant. As director, Candice, who, despite her young age, is an iron fist in a velvet glove, assisted by Elisabetta as manager, a true fruit of meritocracy within the group, who arrived as a runner at Popolare after a retraining. And as the sous chef, it's Michela, formerly at Mamma Primi, she now works hand-in-hand with Idriss. We are always keen to promote parity, especially in a sector like ours which is statistically dominated by men.

30SEC

30sec is an internally developed platform, designed as a tool that meets the criteria of the world of tomorrow. It is a digital, contactless payment service that is both fast and secure. We thought of it as a way to compensate for the somewhat laborious moment of the bill, sometimes too long to come and complicated to split. And it's also an opportunity to pay contactless, in complete security.

Using 30sec is very easy. All you have to do is scan a QRcode shared by the head waiter, enter the table number and obtain the bill details. From there, it is possible to choose the amount you wish to pay and all the guests can do the same. This saves on average nearly 12 minutes of waiting time while limiting exchanges and contacts between people.

This project is a superb team success, something that we put together, taking into account everyone's opinions and feedback. It's a bit of a symbol of our mindset this year, of **trying to find solutions in the face of adversity**, our ability casually to juggle the storm. And it is also and above all a working base, a modular, modifiable and infinitely upgradeable platform. It is on this platform, for example, that we were able to host our online menus in order to avoid disposable paper menus. Or again, this is where we were able to install our reminder book, at the request of the government.



BEL MONDO

On September 18th 2020, it was Bel Mondo's turn to open its doors, our first opening in **Madrid** and not the last. For this to happen, a whole part of the team made the decision to move across the Pyrenees, Tigrane and Giro included. Moving to Spain was a dream. Open in the midst of the Covid crisis? A little less. It was a mind-boggling number of constraints, spatial arrangements, standards, accommodating government restrictions while building a new team, learning a new language, testing a new map.

In short, it was almost mission impossible. But we did not give up, because we dreamt of this restaurant and we were convinced that we could have the hygiene standards of NASA and give our customers a fucking good time. And this opening was mind-blowing, we received the warmest welcome from the locals. It was a huge boost and a huge reward for our team there.

SHOW MUST GO ON

With 13 restaurants now, internal promotion is a central element in our vision of the group. Because we are convinced that the restaurant industry is an incredible tool for professionalization, social climbing and acquisition of skills, we are constantly seeking to offer progressive positions, which continue to be designed as stimulating challenges for people who embrace them.

Our team has the opportunity to grow internally, with the possibility of changing restaurant, city or country, to test themselves in new positions, with new teams.

WE ARE TRYING TO CREATE TODAY
THE JOB WE WOULD LIKE TO HAVE TOMORROW.





CHANGE PEOPLE'S LIVES WITH PIZZA

Big Mamma is not an end in itself, it is ultimately an adventure that allows us all to change our lives. Everyone who crosses Big Mamma's path has incredible journeys. **Enrico** arrived to be a runner on a 2 week interim contract, he barely spoke French and 6 years later he is the boss in the UK. **Franck** arrived as a diver and today he is a bartender with us. There are lots of examples like that and new ones every day. This is the meaning of Big Mamma, personal growth, including our founders who move abroad with their families to open new countries. All our development projects, all these new challenges, serve this mission: to **change people's lives with pizza!** Every day is a new opportunity to go further in the quality of our products, in our environmental impact, in the training of our team. Or just to always do things a little better.

BIG MAMMA'S FOUNDING VALUES

AUTHENTICITY

Authenticity, because **passion** beats experience in our group and because the team is at the heart of the project. It is the notion of sincerity and solidarity that permeates us. There are over 1000 of us today and we are all super proud to belong to such a big family.

MERITOCRACY

We value will power and we believe that everyone can learn from the moment they enjoy what they do. Our teams are young, **25 years old on average**, and have incredible growth paths. It is the idea of growing together and achieving our dreams together that drives us to go even further every day.

ENTREPRENEURSHIP

Because you should tell yourself that anything is possible, dream big, renew yourself, **always start from scratch**. Because optimism and autonomy are the key words, and you have to know how to stay nimble no matter the storm.

EXCELLENCY

It is this desire to do a little better every day while respecting the environment and people. Our goal is to **give our customers the best time of their day**, thanks to a stunning restaurants, maximum positive service and fresh, quality products at affordable prices.

04 080 04 - ACETO BALSAMICO DA ACETAIA GUERZONI - (MO) - 0039 8835 414 35 -
(VB) - 0039 3238 376 29 - PARMIGIANO 30 MESI MATRICOLA 2312 DA
6 - SPECK DA MARTINO DE STEFANI - (TV) - 0039 4239 006 27 - PROSCIU
9 4329 57 ROSEMARY, FINOCCHIO SELVAJICO, TIMO, SALVIA
HILIP-WARRER 0044 1566 772244 - ROSE VEAL DA KLIMBE
0039 2889 VINCENZO LORENZO ARTALE - (BS) - 0039

OUR F&B COMMITMENTS

MAKE BIG MAMMA STRUCTURAL VALUES A DAILY GUIDE

Since the beginning of the adventure, our driving force has been to offer **generous, homemade cuisine with fresh seasonal products, without colouring or preservatives.** Only dishes that we are proud to offer to our kids. To do this, several inalienable commitments have been made.

We buy

- artisanal, from committed producers, with whom we have had a relationship for at least **4 years on average**
- **direct producer**, without intermediary
- in **Italy** for 100% of our Italian products
- 97% of **raw produce** that we cook with ourselves such as all the fresh handmade pasta and the dough for our pizzas
- organic, biodynamic and certified products
- 95% **seasonal produce**
- **local** products and, for all products that are not better in Italy, we buy local products, except for lemongrass, vanilla, pecans, pepper, coffee, cocoa and certain drinks such as Coca Cola.

WE REFUSE TO BUY

- **Industrial products**, with the exception of soap and cleaning products that are carefully chosen eco-friendly
- Products with preservatives, additives or coloring

We collaborate on a daily basis with producers who recognize themselves in our approach, signatories of our code of conduct. They engage in this way

**SOCIALLY, ENVIRONMENTALLY,
FISCALLY and LEGALLY**

to be ~~sustainable and responsible.~~

Ultra transparency has been our motto from the start. This is why we have open kitchens in all our restaurants, that we share the list and the contact of our producers directly on our website and that we never hesitate to give out information. We even agreed to give away the recipe for our tiramisù.



THIS IS STEFANO BORCHINI
AND WE LOVE HIM JUST AS MUCH
AS WE LOVE HIS PARMA HAM
SINCE DAY ONE <3

95% *seasonal produce*
97% *raw produce* ♥
85% *directly sourced produce from Italy and local areas*

OUR ENVIRONMENTAL COMMITMENTS

WE BUILD THINGS TO BE HERE FOR A THOUSAND YEARS

Committing to the environment also involves choosing **ethical construction, with low environmental impact.**

We start upstream with a lot of insulation work to prevent energy loss and we use 100% green energy. For each of our restaurants, we work with our landlords to improve energy efficiency.

Since the beginning of 2020, individual water meters have been installed on each water outlet to better measure and save water. In addition, in 2019, we ordered our **1st carbon footprint** in order to precisely measure our footprint and put in place action plans to reduce it.

Within the group, **all of our managers have social and environmental objectives**, which prompts us to be very careful when choosing our service providers. The printers with whom we collaborate for the printing of our menus, for example, respect **B-Corp** standards and support us in our desire to limit our paper consumption and find more durable reusable material.

Along with our restaurants, there are also projects like Napoli Gang which have ambitious environmental goals. Aware of the challenges of packaging in the delivery sector, **100% of our packaging is recyclable** and our ultimate goal is to no longer use plastic at all.

We also sell t-shirts, made from organic cotton and made in an ethical approach, sent in compostable and reusable packaging.



SECOND-HAND BUYING

We are also committed to design by adding as many **second-hand** items as possible.

1/ Because we love objects that have a soul and we have become world champions in all categories linked to china in the Italian flea markets.

2/ Because inevitably, second-hand has a lower carbon footprint than the new, even when it comes to new ethical and committed. And we are convinced of it, it is all these objects that give an extra charm to our restaurants, the impression of being in a familiar place.

100%

OF OUR RESTAURANTS RUN
ON RENEWABLE ENERGY.

OF THE BENEFITS
OF THESE SALES ARE DONATED
TO ASSOCIATIONS THAT FIGHT
FOR EQUAL OPPORTUNITY.

OF OUR
PACKAGING
RECYCLABLE

OUR SOCIAL

COMMITMENTS

WE GO EVEN FURTHER

We might be repeating ourselves, but one of our main concerns is our team, and we regularly wonder in what ways we can best support them. This requires concrete measures such as the signing of the **Parental Act** in early 2020 which offers one month of paternity leave for all employees, even before government endorsement, or even the extension of two additional weeks of maternity leave, paid entirely.

PARITY

In terms of parity, we also wish to continue improving. This is what drives us to collaborate with **Gloria community**, a platform that organizes collective coaching workshops to help women achieve fulfillment in their professional lives and awakening workshops to build a more equal world.

[Gloriacommunity.com](https://gloriacommunity.com)

OUR DEAR CHARITY PARTNERS

Everywhere we go, we try to take action for causes that move us.

We voluntarily add € 1 (£ 1 in UK) to each bill to support the following charities: The Gustave Roussy Foundation in France, ThinkForward in London and ADSIS in Madrid.

We are happy to announce that in 2020, we donated the amount of

142 700 €

OUR CODE OF ETHICS

In 2020, for the first time, a code of ethics was deployed and shared with the members of the team in order to maintain at Big Mamma a framework and a fulfilling work environment. To do this, each member of the squadra's mission is to make Big Mamma a place of respect, to receive and to interact with others with kindness, tolerance and without any discrimination.

We also make sure to comply with all safety and hygiene rules, as well as to enforce all emergency procedures, to maintain a healthy work environment for others as well as for oneself. And then there are all the projects already underway that we can't wait to see come to fruition. Having the chance to collaborate regularly with **Establishments and Services for Assistance through Work (ESAT)**, we have the strong desire to open even more professional opportunities within our teams for people with disabilities, convinced that all difference is only a source of wealth.

Another great pride of the year is the implementation of a "MANAGEMENT PACKAGE". A somewhat barbaric name which simply means that 120 members were able to become shareholders of Big Mamma by investing the sum of their choice.

It was a real challenge to put this process in place, in large part because it is quite unusual to offer it to so many in one company. But this is what we do, Big Mamma's mission to change the lives of all of us, at every level. And the management package is one of them.

120 MEMBERS

were able to become shareholders of Big Mamma by investing the sum of their choice.

THE BEST IS YET TO COME

2020 was a real roller coaster, to say the least. But we came out of it even stronger, with a renewed desire to continue to lead projects that are as ethical and committed as ambitious. 2021 starts out a little gloomy. We don't know what will happen, we are full of uncertainties, doubts about the future of the restaurant business but our wish to grow is still there and we will not let go while patiently waiting for the day when we can finally reopen our restaurants and release a huge BUONGIORNO.

Until then, we continue to have butterflies in our stomach, to act on the fights that are close to our heart, to move the borders in our sector, to always go further in our commitments in the food industry and to be prouder each day of what we offer on our menus. We set ourselves some crazy goals and we wouldn't want to spoil the surprise for you, but we can't wait to find you all over France for delivery, on the shores of the Atlantic and why not shake up the mythical district of Covent Garden in London ?

"Bacio"

And that also gives us the opportunity to share with you the composition of our shareholder base today. Alongside the 120 people in the company, we are backed-up by incredible entrepreneurs who, from the start, believe in Big Mamma's human project as much as we do and who are still here:

Jean-Charles Mériaux /
Norbert Dentressangle /
Xavier Niel, Jules Niel, John Niel /
Thierry Gillier /
Grégoire Scheiff / Emmanuelle Brizay /
Stéphane Courbit / Rodolphe Carle /
Marc Ladreit de Lacharrière /
Frédéric Jousset / Olivier Duha /
Frédéric Biousse / Emmanuel Weyd /
Marc Antoine de Longevialle /
Franco Pené / Elie Kouby /
Charles Guyot / Nicolas Macquin /
Sébastien Febvay / Sébastien Verdeaux

