



# Farm to Table: Enhancing Business Value through Agroforestry Products in the Supply Chain

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Locally grown produce in Belgian farms

The farm-to-table concept fosters a direct connection between local farms and restaurants, promoting sustainable food sourcing and enhancing agritourism. By prioritizing locally grown produce, this approach strengthens regional food systems, supports farmers, and encourages environmentally responsible agricultural practices. It represents a shift in how food is sourced, prepared, and enjoyed, reinforcing a closer relationship between consumers and local agriculture. As demand for sustainable, locally produced food grows, agroforestry systems present valuable opportunities. These systems, which integrate trees, crops, and livestock, contribute to biodiversity, enhance landscapes, and improve soil health while providing farmers with diversified income streams. When implemented effectively, agroforestry strengthens local economies and creates resilient food networks. A prime example of the farm-to-table model in practice is Bistro Verschil and Verschil Naturelle in Gits, Belgium. This innovative restaurant operates alongside its own 8-hectare farm, ensuring a nearly self-sufficient supply of vegetables, herbs, and fruit. In addition to sourcing from their own land, they collaborate with local producers, further emphasizing sustainability and regional food identity. Their farm products—including vegetables, herbs, edible flowers, eggs, sauces, jams, and syrups—are also sold to other restaurants and offered in pickup boxes available throughout the region. This model offers several advantages: greater control over product quality, the ability to reintroduce forgotten vegetable varieties, and unique marketing opportunities that emphasize sustainability and locality. Customers are often willing to pay a premium for fresh, ethically sourced food, allowing for better pricing strategies. Furthermore, combining farming, gastronomy, and agroforestry not only enhances the restaurant's appeal but also boosts agritourism, attracting visitors and contributing to the local economy.



Tobi Hallez  
Ghent University

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