

Financial projections				
Estimation of different prices to estimate the price of the menu				
Estimation of the price of the patties				
	Ingredients	Price per kilo (without VAT)	Needed quantity in g	Price (without VTA)
	parsnips	2,5	50	0,125
	beets	4,9	100	0,49
	insect flour	100	25	2,5
	potatoes	1,25	50	0,0625
				3,1775 total patties
Estimation of the price of the sides				
	Ingredients	Price per kilo (without VAT)	Needed quantity in g	Price (without VTA)
Either fries	sweet potatoes	2,76	200	0,552
sweet potatoes	oil	11	0,02	0,00022
				0,55222 total sweet potatoes
Or chips	zucchini	3,96	33	0,13068
	beets	4,9	33	0,1617
	carrots	1,68	33	0,05544
				0,34782 total vegetable chips
Estimation price of drinks				
	price per unit	quantity	Total	
Tea (bags)	0,3	1	0,3 sell 1euro	
Fountain water	600	4 (1 hot and 3 cold)	2400 https://fontaine-eau.ooreka.fr/comprendre/prix	
Price of the menu				
Raw materials = 30% of the price		Total patties + sides	Divided by 0.3	
		3,72972	12,4324	*=Menu 12 euros, knowing that chips are cheaper
Revenues				
			year 1	
80 clients par jour	Total	360000		
12 euros (13,2€ TTC)				
50 semaines	Then we expected a growth of 15%			
6 jours				
Expenses				

[illegible]