

Dear Guest,

Responsibility for tomorrow starts yesterday.

Welcome to the site of the former Bahlsen biscuit factory.

We have inherited the machines which date back to 1900 & 1909. They remind and encourage us to adopt sustainable building management practices.

We want to continue on this path responsibly and create a sustainable future.

We invite you to escort us on our journey to sustainability and would be very pleased if you, as our guest, would support us in this endeavour.











Reception

The reception staff understand the criteria of **Green Key** and on request can inform guests.

Information is also provided via a QR code.

There are new waste bins in the lobby to **separate waste** types.

Our international team speaks German, English and 12 additional languages.





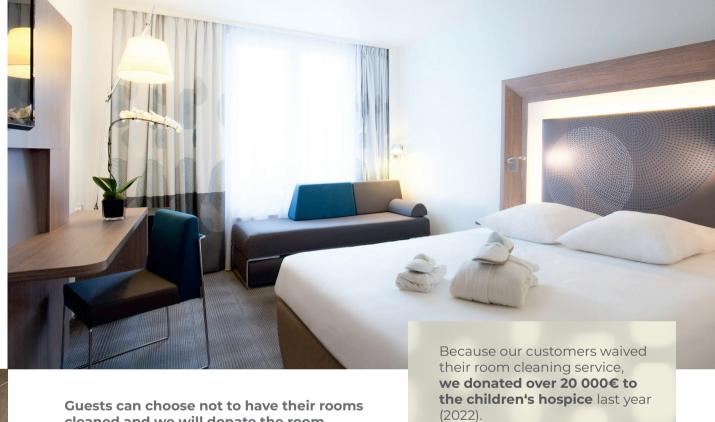
Guest rooms

In all guest rooms there are new bins for separating the different types of waste.

The waste is collected separately by the outsourced cleaning companies at the floor trolley.

We are in the process of converting to environmentally friendly shampoo and soap containers.





Guests can choose not to have their rooms cleaned and we will donate the room cleaning fee to a children's hospice.

Because of this conscious decision, we additionally save on the use of cleaning products and harsh chemicals, which is better for the environment.







Our Bees

We have 3 bee colonies on our roof, and these are taken care of by our beekeeper.

The honey from our bees is used in our kitchen, in our restaurant and at all kinds of events.

In the past year (2022), we produced 82 kg of honey ourselves.









Restaurant

We are very careful not to waste any food. If we have any leftovers, we donate it to a food sharing organisation.

To avoid plastic waste, you will not find any snacks in individual packaging.

Bread spreads, such as Nutella, are also not offered individually packaged, but rather in dispensers. Of course, everything is hygienic.

The coffee grounds, tea bags and flower arrangements are collected in the hotel's own composter.

We use honey from our three bees Colonies in our restaurant.







Kitchen

All non-fatty production waste is collected in the hotel's own composter.

The honey from three bee colonies is used in the kitchen.

Vegan dishes are prepared by the kitchen and are on the menu on a rotating basis.

Our kitchen prepares and serves zero-waste food.

There are no individually packaged products to save on plastic waste.

We have switched to a Nutella dispenser.

In our kitchen, we only process MSC-approved fish products, so that endangered species are protected.











Events

There are waste bins in the event rooms to separate the different types of waste.

Coffee grounds, tea bags and flower arrangements are collected in the hotel's own composter.

Waste is generally separated.



Maintenance

We monitor our water and energy consumption daily to prevent waste in this area as well.

The temperatures and the automatic start times of the equipment are checked daily.

We control energy consumption via Energis.

We check the water quality of the whirlpool every day.

Electricity is generated from 100% Hydroelectric power





Maintenance

We have installed bird houses, bat houses and insect hotels.

All contractors must agree to work according to our environmental criteria.

Batteries, light bulbs, LEDs, metal, printer cartridges, glass and all kinds of waste are sorted and disposed of in an environmentally friendly way.

Our 3 bee colonies on our roof are taken care of by our beekeeper.

100% LED lights or energy saving bulbs.
If you find a regular bulb

in the building, we will give you a coffee voucher.





Staff

We provide our employees with a job ticket for public transport.

We are working on providing e-bikes for our employees.

We provide company **healthcare.**

We offer a company sports programme.

We are working on implementing a company integration management system.

We are proud that many of our employees have been with the company for over 15 years.

We offer in-house apprenticeships as hotel specialist, restaurant specialist and chef.





Epilogue

Sustainability is an agreement between generations. Together we can achieve great things.

Thank you for being part of it.





