

Strong Start to 2025: A Mid-Year Review

Düsseldorf, 14 July 2025 – As the year reaches its halfway point, the Breidenbacher Hof in Düsseldorf presents an impressive interim balance: with multiple top rankings, innovative talent development and a strong positioning as an employer of choice, the hotel once again confirms its role as a benchmark in international luxury hospitality.

Top Industry Recognition And Awards

- **Top 3 Grand Hotels in the D/A/CH region**In March, the Breidenbacher Hof was honoured as one of the three best grand hotels in the entire German-speaking region, including South Tyrol, as part of the prestigious "101 Best Hotels" ranking.
- Falstaff Hotel Guide 2025 98 Points
 The current Falstaff Hotel Guide awarded the hotel an outstanding 98 out of 100 points, including full marks for ambiance, culinary excellence, wellness and location.
- Chefs-Apprentice Contest 1st Place for Matthäus Gruchot
 At the 10th Chefs-Apprentice Contest hosted by the Selektion Deutscher
 Luxushotels on Sylt, young talent Matthäus Gruchot claimed first place a
 strong signal for the outstanding quality of training at the Breidenbacher Hof.
- "Top Employer in the Hospitality Industry" Busche Study 2025
 Based on an independent survey of over two million industry professionals, the Breidenbacher Hof was once again recognised as one of the best employers in the field.
- "Most Wanted Employer 2025" ZEIT x kununu
 This accolade further confirms: the Breidenbacher Hof ranks among Germany's most popular employers in the Leisure & Culture category, based on over 5.4 million employee reviews.

Talent Development That Sets Standards

This wide range of awards is most evident at the heart of the hotel: in a training philosophy that not only teaches technical skills but also inspires and sustainably shapes young talents. With a clear commitment to individual development, the Breidenbacher Hof offers a truly unique training programme that blends theory, hands-on practice and personal growth in an exceptional way.

A key component is the "Hoftage" experience, during which apprentices actively work at regional partner farms such as *Gut Diepensiepen* – from harvesting herbs and producing cheese to delivering fresh goods. This immersive approach fosters a deep understanding of sustainability, quality, and origin and strengthens the core values that are lived every day at the Breidenbacher Hof.



This anchoring of product knowledge and appreciation is unique within the German luxury hotel sector.

The hotel's consistent commitment to nurturing its employees was once again recognised across the industry in 2025 – with the *Kununu Top Company Award* and its inclusion in the *Most Wanted Employer* ranking by ZEIT Publishing Group and kununu.

"Our teams are the heart of our success. It is their passion, expertise and daily dedication that shape our hotel and make it what it is: a place where hospitality and excellence come alive. We aim to set benchmarks in luxury hospitality – not only through service and quality, but through a corporate culture in which people are empowered to grow, thrive and co-create. With this foundation, we're looking to the future with confidence and determination."

- Cyrus Heydarian, Managing Director

About BREIDENBACHER HOF:

Located directly on the famous Königsallee shopping mile in Düsseldorf's historic city center, Breidenbacher Hof blends modernity and lifestyle with a rich history. The traditional hotel offers its guests a comprehensive feel good package. With first-class, personalized service from the team and a finely curated and diverse range of offerings, a stay at Breidenbacher Hof becomes a unique experience. The hotel, owned by a Kuwaiti family, is a member of the exclusive "Small Luxury Hotels of the World" association and is part of the Selection of German Luxury Hotels. Cyrus Heydarian is the Managing Partner of the operating company and leads the hotel.

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