



BREIDENBACHER HOF
DÜSSELDORF · GERMANY

PRESS RELEASE

THE BREIDENBACHER HOF ESTABLISHES ITS OWN SHARED HEN HOUSE

In the morning drink the milk from the hotel's own dairy cows, sip of the signature herbal tea in the afternoon and in the evening enjoy home-brewed gin - the Düsseldorf luxury hotel **BREIDENBACHER HOF** is working on a continuous expansion of its regional partnerships and is intensely committed to the topic of sustainability and appreciation of produce.

The past few months have been used extensively to address the topic of nutrition, food quality and the question of where everyday food comes from. Through the cooperation with domestic partners, The **BREIDENBACHER HOF** not only contributes to strengthen value of regional products, meets the zeitgeist of culinary craftsmanship, but specifically combines the topics of agriculture, gastronomy and the hotel industry.

RENAISSANCE OF REGIONAL CUISINE

Through many personal meetings with a wide variety of farmers and producers in the Lower Rhine and the surrounding area, that work every day with passion and dedication for their products, the **BREIDENBACHER HOF** anchors the topics of authenticity and appreciation deep in the gastronomic offer.

"For us, sustainability goes far beyond simply purchasing and using regional goods. For us, this means appreciating the value of a product. We share this belief with our selected partners and also convey this through active cooperation on site. Transparent origins, species-appropriate living conditions, the best feed, quality above quantity as well as a respectful handling and processing are important factors on which we attach particular importance. With our partnerships we want to implement and promote individual projects, always in direct exchange with the producers."

Philipp Ferber, executive chef at the Breidenbacher Hof

The **BREIDENBACHER HOF** now maintains a total of 12 regional partnerships: From **Gut Diepensiepen** with Christian Benninghoven and the hotel's own chicken flat share, the **Bioland Geflügelhof Bodden** in Goch, via the **Tinthof** in Voerde with the two dairy cow ladies Flauschi and HirondeLL, giving their milk exclusively for the **BREIDENBACHER HOF** and the production of cheese, yoghurt, quark and cream cheese, right up to **Schönfeld** - the tea gardeners, with which a herbal tea is developed.

Executive chef Philipp Ferber is particularly pleased about the cooperation highlights:

*"Through the daily dealings with our partners, the joy of preparation and the appreciation of food increased again. We want to be even more active in designing our gastronomic offer and focus on the exclusivity of the products used. For example, we work with the **Johannes Thees Organic Gardening Company** in Willich. The range of Bioland currently includes over 200 different herbs and vegetables - especially the wild herbs and the old lettuce varieties are an enrichment for our kitchen. With **Weingut Münzberg** from the Palatinate, we have another new partner by our side. Here, the hotel will have its own vineyard with special wine made from Pinot Blanc and Chardonnay grapes will be created as of spring 2022. "*



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MAKING TRAINING EXPERIENCE

How do you convey the sheer endless passion, the tireless diligence, the unconditional conviction, knowledge and love for the product?

The **BREIDENBACHER HOF** has also asked itself this question and is calling an innovative, contemporary and expanded training model into life.

Apprentices have the chance to visit the farms of the partners as an integral part of their three-year cooking training. They actively work there and learn what it means to accompany a product from the beginning.

To start training at the roots of agricultural production and thus to give the young talents the opportunity to cover the entire production chain is something unique in the luxury hotel industry.

A similar model is also planned for the service apprentices. They too will spend a few weeks in the partner companies as part of their training.

EARTHCHECK - OUR PROMISE

Furthermore, the **BREIDENBACHER HOF** is working with the international organization "EarthCheck", the world's leading scientific benchmarking, certification and advisory group for travel and tourism. Founded in Australia in 1987, EarthCheck supports companies with strict certification and supports communities and governments by creating clean, safe, and healthy travel destinations.

The **BREIDENBACHER HOF** is proud to be part of the EarthCheck program and to have achieved silver status.

Further information: www.earthcheck.org

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Press contact GUIDO BOEHLER COMMUNICATIONS
Schwanenmarkt 3
40213 Düsseldorf
Tel.: 0211/82827733
E-mail: gbc@guidoboehler.com

Press contact BREIDENBACHER HOF
Königsallee 11
40212 Düsseldorf
Tel.: 0211/16090150
E-mail: britta.germann@breidenbacherhof.com