

Our attitude to sustainable action

As a traditional hotel and one of the leading hotels in the region, we are fully aware of the impact of our house, both internally and externally, and the resulting responsibility.

Sustainable topics influence our daily actions.



As a private hotel, we were classified by the German institute for sustainability and economics in Münster in summer of 2018 and received the seal of approval. Our focus is on a continuous implementation of measures which have a lasting effect and are comprehensible for guests, suppliers, employees and owners.

Our understanding of sustainability goes beyond the self-evident issues of waste separation and energy efficiency. We ensure that all employees are repeatedly confronted with the most diverse, in our view, meaningful sustainability issues. This leads to the constant improvement of the sensitivity.



We are constantly working to reduce disposable packaging. Suppliers offering reusable solutions are preferred. Reusable cups for coffee to go and laundry bags made of environment friendly material are a MUST HAVE for us!



We attach great importance to the well-being of our team. Preventive health measures and occupational health care are also included. Regulated working hours and breaks are a matter of course.



In addition to the training as a cook, restaurant specialist and hotel specialist, we also offer regular training and further education after the basic training.



Our communication with each other is open, transparent and characterized by trust.

We are open to other cultures and to minorities. The theme of diversity is very important for our hotel. The majority of senior positions are female, and we offer tailored jobs to mothers with small children.



Wherever possible, we buy regionally. Asparagus, fish and meat come e.g. from farmers and breeders from the direct vicinity. We refrain from wines from overseas; our map includes primarily German or European wines.



We take into account the temporary food trends and can inform our guests about ingredients and allergens in the foods we use.

Vegan and vegetarian dishes are considered as well as guests with intolerances to gluten and lactose.



Our kitchen strives to plan as accurately as possible to the day and to always cook fresh, in order to avoid overproduction as far as possible. Unavoidable food waste is fed through a biogas plant for sustainable use. Used fats and oils are processed to bio diesel. The cycle closes, because the waste product from the extraction then serves as organic fertilizer.



When using cleaning supplies, our housekeeper pays attention to fertility and low pollutant content. For optimal use and avoidance of water energy wastage modern washing machines in different sizes are available.



Our facility manager is constantly replacing electrical appliances and light bulbs according to the latest findings, such as Induction, LED and new central control technology for ventilation and air conditioning systems.



Through the preventive maintenance of our historic component, we make a significant contribution to the preservation of monuments in the city. The building was chosen by Bielefeld's citizens in the top ten of the most beautiful buildings of Bielefeld.



The water in your room is free of charge `but not free of sense`. 60% of the revenue from the water is for Viva con Aqua, a non-profit organization committed to ensuring that all people worldwide have access to clean drinking water