BEST PRACTICE BIO-FINE DINING 1950

Submitted by : ITKAM

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SECTION 1: BASIC INFORMATION

- Title of the Best Practice: Bio Fine-Dining Restaurant 1950
- Website of the Practice: https://www.tressbrueder.de/bio-fine-dining-restaurant-1950/
- Social Media links: https://www.instagram.com/tressbrueder/
- Location: Hayingen-Ehestetten, Baden-Württemberg, Germany

SECTION 2: PRACTICE OVERVIEW

- Short Description of the Practice:

The Restaurant 1950 is the first certified 100 % Bio-Fine-Dining restaurant in Europe awarded with a Michelin star. It exclusively uses Demeter/Bioland certified ingredients sourced within a 25-kilometre radius, combining the highest culinary standards with sustainable practices. The kitchen follows a zero-waste philosophy, minimising organic waste to nearly zero. Each dish is accompanied by detailed information about its carbon footprint, the distance travelled, and the origin of its ingredients, making sustainability tangible for the guests. The restaurant is part of a family ecosystem including a Biohotel, catering services, and a vegetable laboratory that transforms food scraps into valuable products such as toothpaste or hand cream. With its blend of transparency, sustainability, and culinary excellence, Restaurant 1950 sets a benchmark for circular gastronomy.

- Implementation Period: from 2020
- Status:

[ ] Planned [ ] Pilot phase [] Fully implemented [X] Ongoing and evolving

- **Thematic Areas Addressed:**

[X] Farm to Fork / Sustainable Food Systems
[X] Waste Management
[X] Resource Efficiency
[ ] Other: _____

- **Describe how the practice aligns with the selected Thematic Areas.**

The Restaurant 1950 strongly reflects the Farm to Fork principle by sourcing exclusively from certified Demeter and Bioland farms within 25-kilometre radius. This ensures maximal traceability and reduces transport emissions. The practice also sets the topics of waste management and resource efficiency as its core concepts, applying sustainable ´Leaf to Root´ and `Nose to Tail´ methods that ensure nearly 100% of each plant or animal is used. The restaurant´s own vegetable laboratory turns scraps into sauces, pastes and even non-food products, so that their five-course menu generates only an espresso cup of actual waste. Moreover, their unique element of the CO2-transparent menu educates guests, turning fine dining into a learning experience about the carbon footprint, food miles and sustainability impact of each dish created.

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Explain how this activity fits within the tourism sector

This activity fits within the tourism sector, integrating into gastronomy, event catering and eco-hotel operations. Such a practice appeals to guests seeking both luxury and sustainable experiences, demonstrating how sustainability can be embedded into high-end tourism services and serve as an educational showcase.

- **What learning value for VET training, curriculum development or capacity-building of professionals does the practice offer?**

The Restaurant 1950 shows how circular economy principles can be applied in real-life gastronomy, through waste-free cooking, transparent communication on sustainability, cooperation with local farmers and producers and accounting for CO2. These are strong learning opportunities in VET and hospitality training. Students and professionals can value this case study for curriculum development, learning innovative kitchen management, sustainable sourcing and guest education.

SECTION 3: CHALLENGES AND ALIGNMENT WITH CIRCULAR ECONOMY PRINCIPLES

- **What challenges or barriers were addressed (based on the report findings)?**

[X] Waste management and disposal
[X] Energy/resource use
[ ] Infrastructure limitations
[X] Seasonality
[ ] Skills and capacity gaps
[ ] Low awareness of CE
[X] Behavioural resistance
[ ] Financial or funding constraints
[ ] Other: _____

- **How were these challenges overcome?**

The Restaurant 1950 tackled waste and resource challenges through multiple strategies. First, the kitchen applies no-waste ´Leaf to Root´and ´Nose to Tail´ approaches where waste is nearly reduced to zero by using all parts of vegetables and animals. Second, the vegetable laboratory transforms scraps into sauces, pastes and non-food products, creating additional value from leftovers. Third, sourcing ingredients exclusively from local Demeter/Bioland farms within a 25-kilometre radius minimises transport-related emissions and energy use, while strengthening local supply chains. This also ensures the freshness of regional and seasonal products, which are then utilised for different seasonal menus. Finally, with its own CO2-transparent menu, the restaurant educates guests about the carbon footprint of each dish and promotes awareness of resource use.

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- **Which circular economy strategies does this practice address?**

[X] Waste reduction / reuse / recycling
[X] Renewable energy / energy efficiency
[ ] Water conservation
[X] Circular product/service design
[X] Sustainable food systems / short food chains
[X] Eco-certifications or green standards
[ ] Repair, refurbishment, or reuse of infrastructure/furnishings
[X] Digital tools for circularity or sustainability

- **Describe why this practice can be considered as a 'best practice' and how it contributes to one or more circular economy principles:**

The Restaurant 1950 can be considered a best practice as it combines fine-dining excellence with rigorous sustainability. It shortens supply chains, reduces emissions and strengthens local economies by sourcing exclusively from local Demeter and Bioland producers within a 25-kilometre radius. The no-waste ´Leaf to Root´and ´Nose to Tail´cooking strategies ensure that almost no parts of each ingredient are discarded, and the vegetable laboratory furtherly transforms these parts and scraps into sauces, pastes and even cosmetic products. Furthermore, the CO2-transparent menu discloses important information about every dish, empowering guests to make informed choices about sustainable gastronomy and building consumer trust through circular economy principles education. This is achieved thanks to the partnership with do climate GmbH, which has helped calculate the company´s carbon footprint since 2022. Currently, the restaurant is evaluating and planning specific measures to anchor a concrete roadmap to GHG neutrality and actively implement it before the end of 2025.
All the results have been recognised by the Michelin star awards and the German Sustainability Award.

- **Describe why this practice can be considered as innovative. What new, creative or underused approach brings added value to circular tourism development?**

This practice is innovative in its merger of luxury gastronomy and radical sustainability. Only a few fine-dining restaurants worldwide disclose CO2 footprints per dish, making Restaurant 1950 a pioneer. The vegetable laboratory demonstrates a creative, underused approach to turning waste into valuable products. Lastly, the combination of transparency, zero-waste design and guest education adds unique value to circular tourism development. The restaurant achieves full transparency and educates guests by explaining the origins and processes the products go through on site, while also offering explanations on their different sustainability practices on their website. An innovative and interesting aspect here is the presence of all their recipes on their website, together with a list of ingredients and their origin, so that the customers can replicate the recipes consciously.

SECTION 4: COLLABORATION

- **Describe any collaboration that were involved in the development of this practice? Did this practice involve local authorities or other groups?**

The initiative was developed within the TressBrüder family enterprise, which includes a Biohotel, catering services and organic food production. The collaboration extends to local Demeter/Bioland farmers, with whom the restaurant establishes long-term partnerships. Furthermore, the restaurant collaborates with do climate GmbH to calculate the company's corporate carbon footprint.
External collaborations include certification bodies such as the Michelin Guide and the German Sustainability Award foundation.

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SECTION 5: RESULTS AND REPLICABILITY

- **What measurable results or outcomes were achieved?**

- Near zero-waste cooking: only one espresso cup of food waste per five-course menu
- Increased consumer awareness via CO2 transparent menus
- The recognition from Michelin Green Star in 2021, Michelin Red Star in 2024 and the victory of the German Sustainability Award in 2024.

- **Why is this practice relevant to the Albanian tourism context?**

This practice is relevant to the Albanian tourism context as Albania faces challenges such as rural seasonality, limited infrastructure and reliance on local resources. The model displayed by the Restaurant 1950 fits well within the Albanian agritourism potential. It can inspire rural restaurants, hotels and culinary tour operators to integrate local supply chains and promote authentic, sustainable dining experiences.

- **What is the practice's potential for further expansion? How can it be applied or adapted to other Albanian tourism destinations or businesses?**

The model can be expanded to rural or semi-rural tourism businesses across Albania, adapted to seasonal menus and local produce availability. Incorporating CO2 transparency and waste-free cooking could differentiate Albanian tourism offers and attract eco-conscious travellers. Then, training hospitality staff in these practices could expand capacity and strengthen the national tourism brand.

- **What advice would you give others looking to implement a similar initiative?**

Build long-term partnerships with local producers and educate guests by transparently showing the sustainability impact of menus. Try to adopt the approach 'Leaf to root' and 'Nose to tail' in the preparation of your menus. Then, communicate authentically, highlighting regional identity and environmental responsibility, while also tracking and sharing measurable results to gain recognition and credibility.

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