

Climate action plan

Restaurant Hærværk

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Prepared in collaboration with VisitAarhus as part of Climate Neutral Destinations. 1 April 2026. Plan period: 2026-2030.

Restaurant Hærværk's climate action plan is based on data and insights from the restaurant's first carbon account, prepared in Klimakompasset in spring 2026, and on experience from VisitAarhus's practice-oriented climate programme.

The plan is a management tool that turns the restaurant's ambitions into concrete actions and priorities for reducing greenhouse-gas emissions toward 2030. It starts with the largest emission sources identified in the carbon account and focuses on the areas with the greatest reduction potential.

Hærværk will work toward a substantial reduction in its climate footprint in line with national and international targets, including Denmark's 70% reduction target and the goal of limiting global warming to 1.5°C. The plan covers the restaurant's most significant activities: purchasing, menu, energy and waste.

Care and sustainability have long been embedded in the restaurant's practice. The carbon account now provides a data foundation for more systematic, targeted reductions. The first phase focuses on strengthening that foundation and acting where emissions can be reduced most.

1. Our most important hotspots

Purchasing accounts for the largest share of our footprint. Transport and energy/operations are smaller, but they are still areas we can influence in everyday work.

Purchasing food and beverages

This is the largest item in our account and therefore the most important place to work consciously. Several of the largest individual items sit here, including wine, fruit and vegetables, and other ingredients.

Transport of goods to the restaurant

Transport is smaller than purchasing, but we can influence it through larger orders, fewer deliveries and better planning.

Energy, heating, water and daily operations

Energy and operations are not the largest items, but they are highly visible in daily work and important for making climate impact tangible to the whole team.

2. What we will do

Purchasing and wine

- Build more local stock, particularly wine, wherever possible
- Increase the use of Danish wine where quality and style make sense
- Maintain local and organic purchasing while sharpening everyday planning and choices
- Use the carbon account to understand purchasing, not to standardise away our identity

Transport of goods

- Reduce transport through larger, better-planned orders
- Reduce small, urgent deliveries
- Consolidate deliveries where practical

Food waste and use of ingredients

- Refine food waste and side streams, for example by fermenting apple peel
- Use more of every ingredient and make residual products part of the kitchen's craft
- Make waste reduction a visible part of daily kitchen practice

Heating, water and electricity

- Optimise district heating through the digital thermostats and online controls already purchased
- Plan oven use through a laminated schedule of oven times
- Make electricity, heating and water consumption visible so staff can act on it

3. Current priorities

First priority

- Better purchasing and delivery planning
- More conscious use of local and Danish wine where possible
- Make climate impact visible in everyday work

Second priority

- More systematic work with food waste and residual streams
- Better use of heating and ovens

Third priority

- Build a culture in which employees and apprentices include climate in everyday choices and carry that experience forward

4. Working groups and responsibilities

Group 1: Water and heating, cardboard and paper

Rasmus (chef), Rune (owner). Focus: heating, water and daily routines for operations and materials.

Group 2: Electricity, glass, plastic and small combustible waste

Halfdan (apprentice chef), Esben (chef), Nova (apprentice chef). Focus: electricity, sorting and resource visibility in service and operations.

Group 3: Food waste and transport of goods

Ane (apprentice chef), Torkil (restaurant manager), Rune (owner). Focus: reducing food waste, refining residual streams and reducing deliveries through better ordering.

This model distributes the work across apprentices, chefs, the restaurant manager and the owner, making climate work part of the whole restaurant rather than only a management project.

5. How we follow up

We follow up at quarterly staff meetings. Each working group reports what has been done; we discuss what works and where there is resistance; collect new staff ideas; and share data so everyone can see progress.

The purpose is to keep the work alive, visible and rooted in everyday practice. "The Climate Action Plan will be formally reviewed and updated at least every 36 months, and earlier where significant changes in the company's operations or climate impacts make this necessary."

6. What success means to us

Success is not only a lower number in the carbon account. It also means:

- Climate impact becomes more visible in daily work
- Better planning of purchasing, deliveries and energy use
- Less waste and fuller use of ingredients
- Employees and apprentices learn practical tools they can take into the wider industry
- Hærværk retains its identity while improving how the restaurant operates

Visibility, learning and inspiration

We will make our climate work more visible, both to create shared awareness inside Hærværk and to inspire others. Employees and apprentice chefs should not simply participate; they should carry the ideas, habits and professional knowledge into the wider industry.

Conclusion

Hærværk's climate work is not about changing our identity to produce nicer numbers. It is about making our impact visible and reducing it where we have real influence: purchasing, transport, food waste, heating and electricity. Local and organic choices are not new to us; they are part of how we have always understood craftsmanship. We want Hærværk to be a place where new chefs learn that good craft and care for the environment belong together, becoming climate ambassadors who carry respect for ingredients, awareness of resources and a desire to inspire others into the industry.