

Climate risk assessment

Restaurant Hærværk

Prepared in collaboration with VisitAarhus as part of Climate Neutral Destinations. 1 April 2026.

For Hærværk, climate risk is not primarily about spreadsheets. It is about ingredients, seasons and the reality we face every day. It concerns how climate change and the green transition are felt in the kitchen, in deliveries, in the building and in the way we run the restaurant.

The clearest impact for us is on ingredients. We already see seasons shifting, quantities fluctuating more, and crops failing because of drought, rain or frost. Producers feel it, and so do we. When less is available, quality changes or deliveries become less stable, it affects the menu, planning, finances and everyday life in the kitchen.

At the same time, Hærværk was built to work with change. Our guests do not know exactly what they will eat in advance. They know they will be served four snacks and five courses, and they receive the menu when they leave. We already work on the terms of the season and the field. We cook with what our producers have. That gives us strength: we are not locked into a fixed menu and can move with the ingredients.

The risk is therefore not that we cannot adapt. It is that fluctuations become greater, more frequent and harder to read. When weather changes harvests, quantities become less stable and deliveries less certain, our professional skills are tested more. We must plan more sharply, work even closer with producers and become better at using every part of each ingredient.

Climate change can also reach directly into the restaurant. Unstable deliveries, heavy rainfall and generally less predictable conditions place greater demands on planning and on our ability to keep the restaurant running as circumstances change. It may also affect guest behaviour and their desire to dine out, which is part of the risk landscape we must be able to navigate.

Price and supply are another risk. As ingredients, transport and energy are increasingly affected by climate and transition, operations become more sensitive to fluctuations. We must become better at navigating a reality in which prices and availability are not always stable.

Our response

Hærværk's response is to strengthen the way we already work. We will continue to build on local and organic ingredients, the season and close relationships with producers. At the same time, we will improve purchasing plans, adapt the menu, use the whole ingredient and keep waste down. For us, resilience does not mean making everything uniform. It means standing stronger within what is living and changing.

Our professional approach is an important part of managing climate risks. We will keep up to date with developments, remain curious and eager to learn, and stay in close contact with those we buy from. We will not be afraid to make mistakes as long as we learn from them. Good craftsmanship means staying in motion, learning along the way and taking changing realities seriously.

Climate risks therefore present both challenges and opportunities. The challenge is greater uncertainty in ingredients, deliveries and operations. The opportunity is that our restaurant is already flexible, seasonal and closely connected to its ingredients. This leaves us better equipped to adapt, provided we remain alert, open and professionally curious.