

Human Resources at humus x hortense

There are four focal points of wellbeing in our restaurant system:

1. Well being of employees

- With weekly checking in and attention for psychological and physical health
- Creating a safe, respectful and equal workplace for women, colored persons and LGBTQ+

2. Well being of producers, and the employees working for those producers

Honest wages for farmers North and South with safe and healthy work environment for their employees

3. Well being of guests

Expressed through enlightened hospitality and gracious service. A guest can only be truly nourished if he or she feel acknowledged in his/her needs.

- Through adapting to their dietary needs and by offering nutritious food (screened by qualified nutritionist Caroline Baerten)
- Through adapting to their ethical needs
- Through adapting to their human needs to be seen and to be heard

4. Well being of all living beings

The most radical act of kindness for the planet is serving a botanical menu. This tasting menu is based on ethical and planetary-healthy considerations, from the origins of ingredients till their final destination.