

HEALTH AND SAFETY MEASURES PUT IN PLACE BY DANS LE NOIR ? TO PROTECT ITS GUESTS AND ITS TEAM



We ask that you please wear your mask in our entire restaurant, up to your table. Our team members will wear visors to protect you: our guest, as well as our team members.



Dans le Noir? has completely redesigned its room to respect the distancing measures. All our tables are now individual tables and separated by more than 150cm. The entrance in the dark room will be done table by table for each reservation (no entrance with unknown other guests).



Our guests' timings of arrival will be spread to maintain social distancing between each guest on arrival and at the till to avoid a large number of people crossing each other in our lit areas. Schedules can be revised post-booking to reduce interaction and overlap between people.



Hand sanitiser distributors are installed in several places in the restaurant. Guests will be invited by our team to disinfect their hands or use our handwashing facilities on arrival, as well as before and after their meal.



We sanitise ourselves and all equipment every half hour or after each guest has been served- whichever occurs first and we must wash our hands every 30 minutes. We do disinfect all points of contact, handles, toilets several times during the service.



In order to optimise the air quality, we have equipped our restaurant with a CO2 meter that indicates when the room needs to be ventilated.

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In addition to the above we have equipped our restaurant with Airvia Medical machines which are used in the medical and high tech industry environment. They filter particles in the air to as little as 0.01 microns destroying viruses and bacteria (Covid-19 being 0.06 microns minimum with an average of 0.12 microns).



As part of an eco-responsible approach, we use fresh and local products.



Each and every step of all of our interactions: food delivery thru to using our menu, movement flow thru the building, including the dark room, bar and greeting area thru to our entire food and drinks service are all calmly and cleanly executed with the latest upgraded antiviral medical grade cleaning products. Safety and excellent service for you and our team is our primary goal.



To maintain social distancing, our guests will be asked to select their menu and communicate about dietary requirements before arriving to the restaurant. On leaving, the debriefing of the surprise menus can be done easily without contact thanks to our QR code.



We encourage contactless payments and we do disinfect our card machine after each payment.



Any additional question ? Please do not hesitate to contact us or visit our website.