

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

Our team's health is of utmost importance to us as a family here at Dans le Noir ? and thus for you our guests.



Please allow us to take a temperature reading and record it under the booking. This will ensure that we have records for our guests in case of a government or council audit. Our teams are temperature checked every day at the start of their shift; and weekly fill out a wellness form in line with Government recommendations. They will be tested as soon as any symptom is shown.



We ask that you please wear your mask in our entire restaurant, up to your table. This is to ensure optimum care is taken by our guests arriving and departing. 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 a meter. 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, lockers, toilets several times during the service.

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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).



In continuing accordance with the UK Government guidelines, the restaurant cannot welcome guests that are not sharing the same household or support bubble. The restaurant cannot accommodate group bookings of more than 6 people.



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.



Please ask our manager should you have any other queries about our Covid-19 measures that we have implemented for your safety at every stage of your journey with us.