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Algarve Edition
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PHOTO: TONY
MONEY MATTERS

Would You Dine Dans Le Noir?

Eating in the dark is an experience unlike any other. A unique concept, it challenges your senses and takes you on a culinary adventure that transcends the ordinary.

Dans Le Noir, meaning "In the Dark" in French, originated in Paris in 2004, founded by Edouard de Broglie. The concept was inspired by a similar dining experience in Switzerland, and it quickly gained popularity, not just for its novelty but also for its innovative approach to dining. The London branch opened its doors in 2006 and has recently re-opened in a new venue in Farringdon.

So what's it really like?

Upon entering the restaurant, diners are immediately greeted by friendly and attentive staff who guide them through the process. After choosing from one of four surprise menus (meat, fish, vegetarian, or chef's surprise), one is invited to leave their belongings in a locker and trustingly hand over their phone, as all electronic devices must be left behind to ensure complete darkness inside.

Once seated, guests are introduced to their blind or visually impaired server, who will be their guide throughout the meal. This aspect of Dans Le Noir is particularly heartwarming, as it not only provides employment opportunities for visually impaired individuals but also offers a unique perspective into the dining experience. The absence

of light immediately heightens other senses. The anticipation of not knowing what is on the plate is exhilarating, and as that first bite is taken, every flavour, texture and aroma is magnified. Each dish becomes a mystery to solve, an exploration of the palate. It's an exercise in mindfulness, forcing diners to savour every bite and engage in thoughtful conversation with their dining companions.

"The anticipation of not knowing what is on the plate is exhilarating"



The food itself is a delightful surprise. The menu is carefully crafted to offer a range of flavours and textures, and the chefs excel in delivering a memorable dining experience. The service is special because the blind or visually impaired servers are not only skilled at guiding guests through the dark, but they also share personal stories, creating a meaningful connection. That human interaction adds authenticity to the experience, making it far more than just a meal.

If you're seeking a dining experience that is truly out of the ordinary, Dans Le Noir is a must-visit destination in the heart of London. Be prepared to step into the unknown and embark on a sensory journey like no other.

"In the darkness, we find a different kind of light" says founder Edouard de Broglie.



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