DANS LE NOIR?

EXPLORE YOUR SENSES

A unique experience in your hotel



3 DIMENSION CONCEPT



A SENSORY JOURNEY

Immersed in total darkness, we take our customers on a culinary journey to stimulate the senses.



A CONVIVIAL EXPERIENCE

Digital detox and table d'hôtes, our experience encourages authentic, spontaneous communication and breaks down barriers and preconceptions.



A HUMAN EXCHANGE

We work with a team of visually impaired people who guide customers with care and kindness, while delivering a professional service.

Discover the concept in video



IMMERSION & emotion AT THE HEART OF OUR VALUE PROPOSITION

Top Restaurants

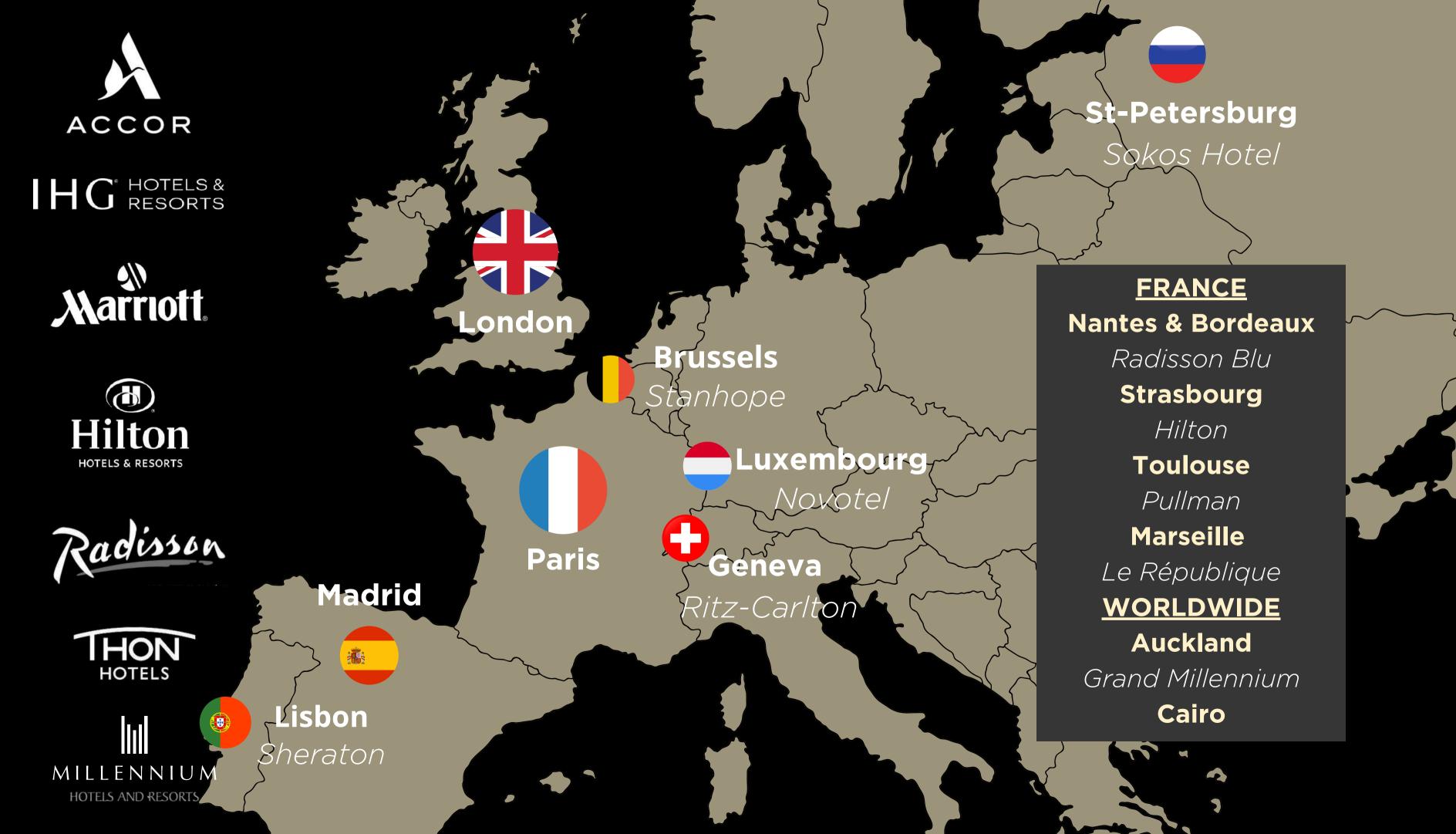


Luxembourg #2/600 Geneva #4/1289 Toulouse #5/1490 Bordeaux #12/1449 Nantes #22/865 *February 2024

AIM FOR EXCELLENCE

"The food was delicious and had flavours that kept you guessing! Was a great way to bond with the people next to you without judging by looks. What a wonderful team. Will definitely be back for the next season menu!"







THE BUSINESS MODEL

SHARED EXPERTISE FOR A WIN-WIN PARTNERSHIP

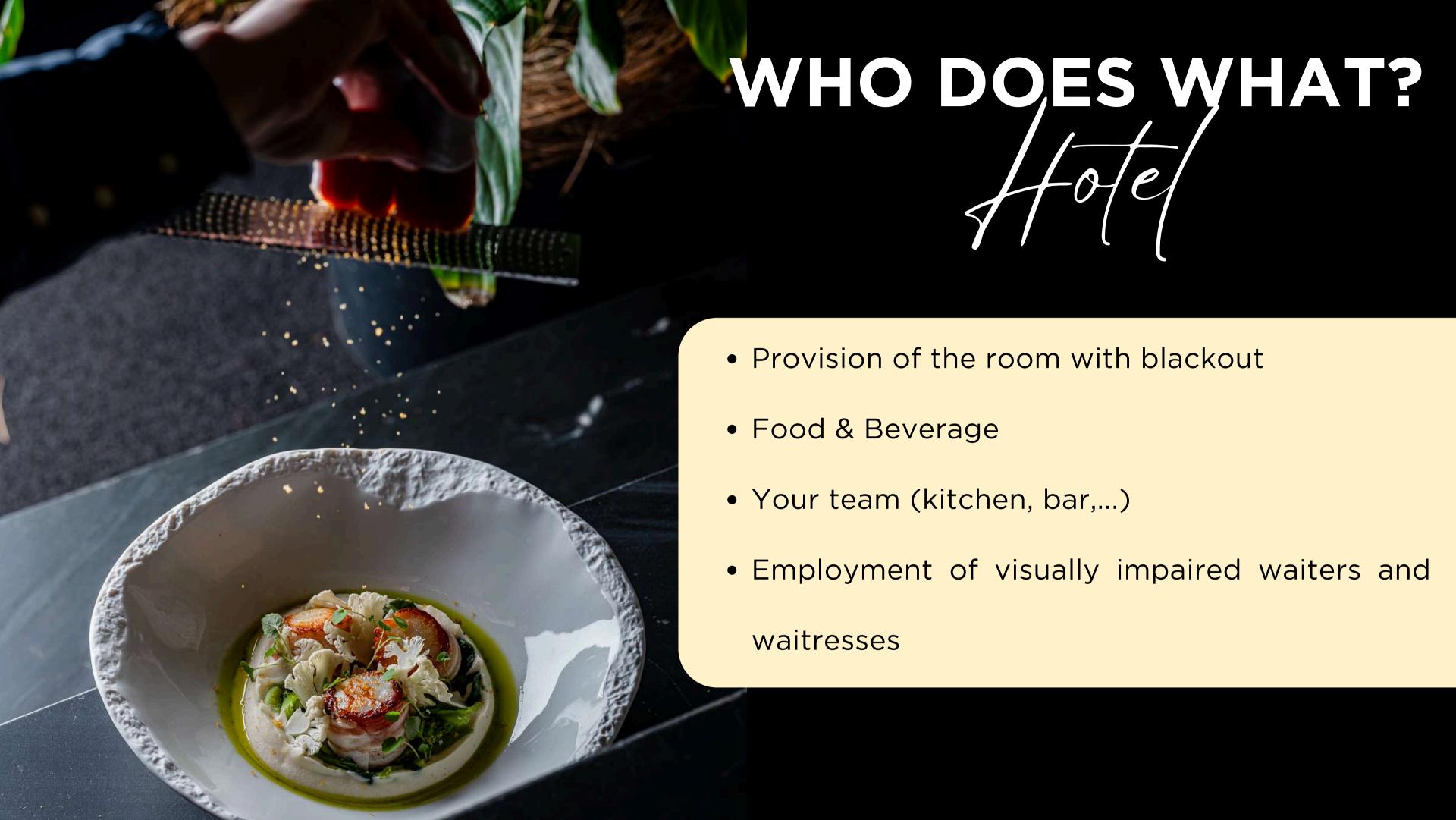


WE OPTIMIZE THE USE OF A CONFERENCE ROOM By opening Thursday / Friday & Saturday evenings* for dining in the dark



AN EXTRA SOURCE OF INCOME
This project does not replace your existing activity but comes in addition.

*To be defined together according to market relevance



WHO DOES WHAT? Dans le Voir?

- Full time project manager
- Implementation of the project organization and optimization of the operational management adapted to the hotel
- Identification, recruitment and training of server-guides
- Training of hotel staff involved in the project
- Room blackout: on-site visit, technical specifications
- Website / Booking system
- Community management: social networks, PR, graphic design of communication media (print and digital), implementation of sponsored campaigns, newsletters
- Brand license



Communication

The hotel is well established in its market, Dans le Noir? is expert of its concept.



BUSINESS DATAS

O1 Customers prepay for their experience by choosing one of 2 options: 3-course or 3-course + wine pairing.

Q2 The hotel collects all revenues.

At the end of the month, DLN charges a fixed commission between 18,00 € and 30,00 € per place setting (depending on the city, the country, the selling price)



BUSINESS DATAS

FRENCH MARKET



Selling price:

(3-course / 3-course & wine pairing)

58€ / 69€ incl. VAT

Average ticket:

63€ excl. VAT

Commission France:

18,50€ excl. VAT /cover

Average monthly covers in France (excluding Paris):

600 (3 evenings / week)

BRUSSELS
Opening june 2021

LUXEMBOURG
Opening november 2022

GENEVA

Opening january 2023

AUCKLAND

Opening march 2023

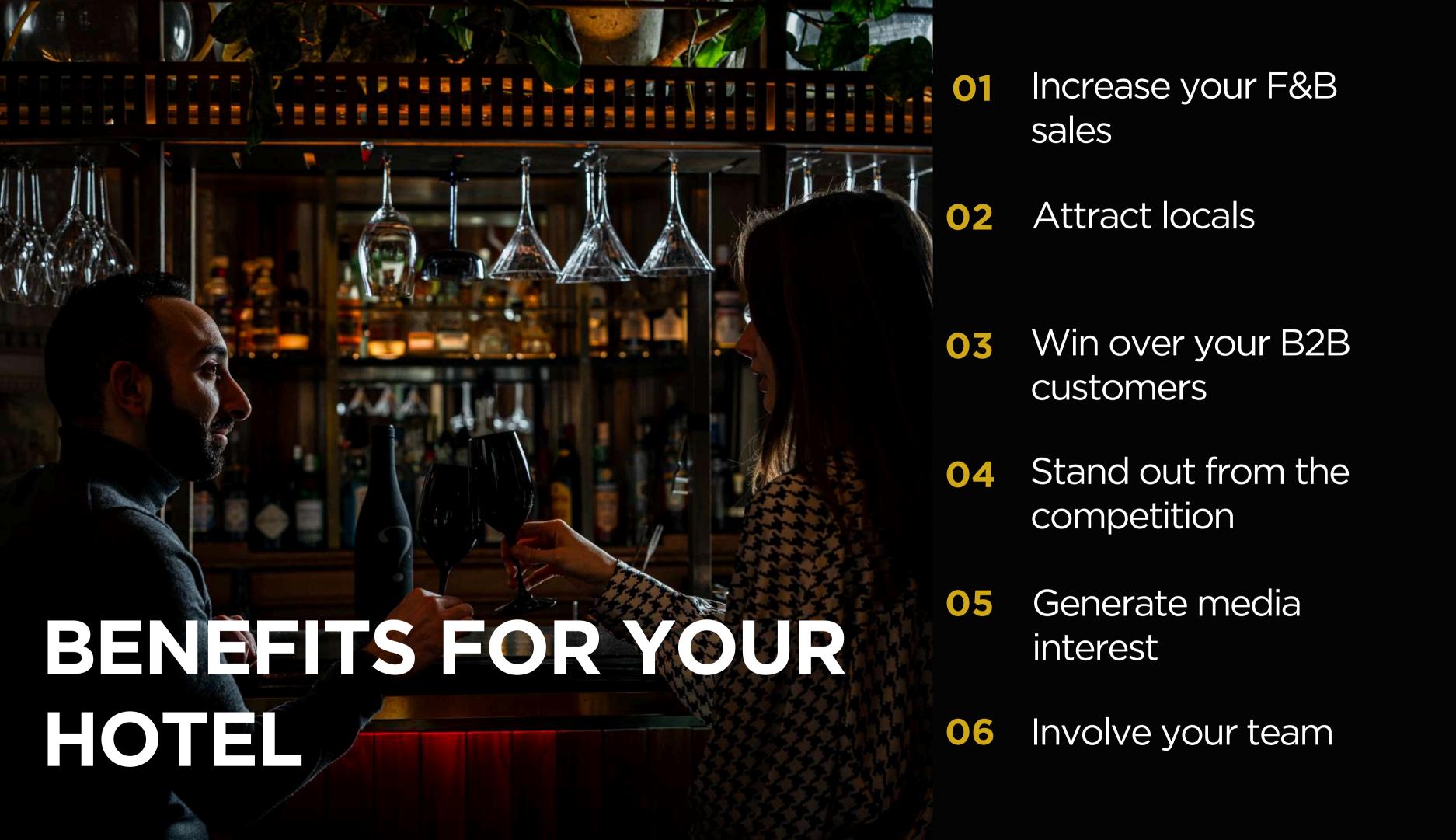
Selling prince incl. VAT

64 € / 79 €

60 € / 79 €

98 CHF / 128 CHF

110 NZD / 155 NZD



GO FURTHER

3 LEVERS TO GENERATE MORE REVENUE

• B2B:

Company events (dinner on private slots, teambuilding)

• Gift vouchers:

- Online store set up by Dans le Noir?. Income is sent directly to the hotel's account.
- Gift vouchers valid for 1 year. Not consumed, kept 100% by the hotel.
 - Some data:
 - London: 348K€ in 2023 (including 129K€ in December)
 - Toulouse: 280K€ in 2023 (including 140K€ in December)

• Special events:

Concert, brand partnerships, speed dating,...



PREREQUISITES

FOR A SUCCESSFUL PARTNERSHIP



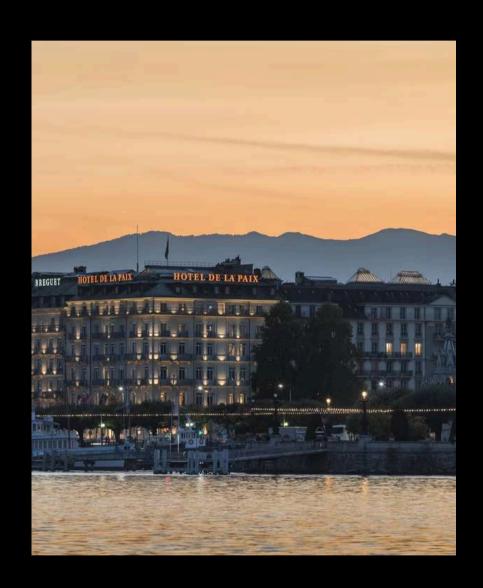
Motivation

Understanding of the concept and motivation from the F&B team



Space

Conference room with a minimum size of 60m², near a kitchen



Standing

We target 4* and 5* stars hotels

NEXT STEPS

STEP 1

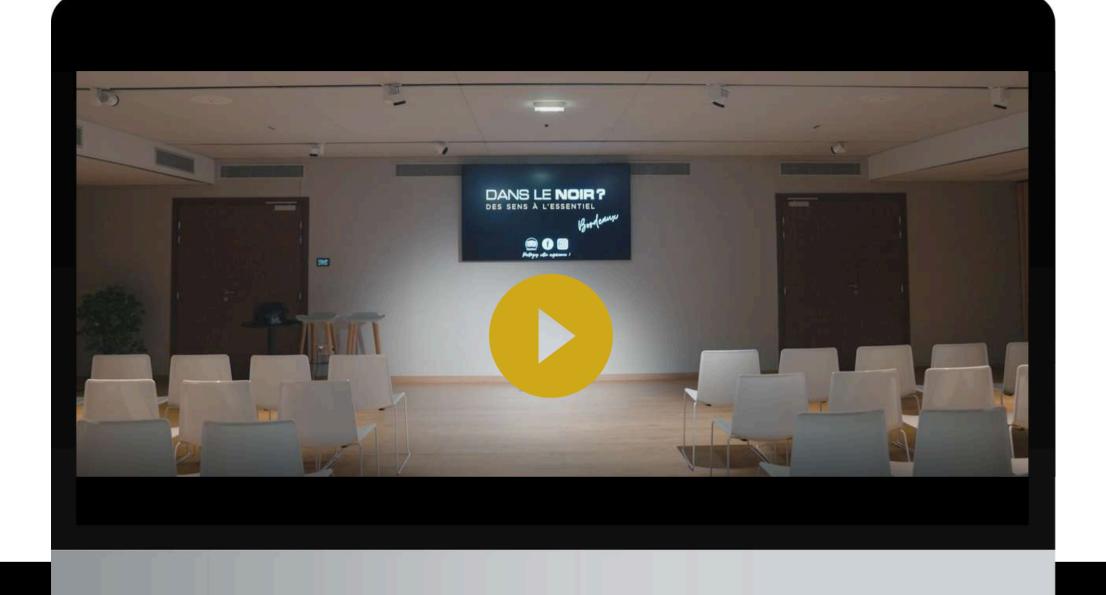
Introduction of the concept and business model

STEP 2

- Financial projection
- Provide plans/photos/videos of pre-arranged spaces for the concept

STEP 3

- Visite on-site
- Signature of the contrat



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www.danslenoir.com







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