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French-eclectic cuisine eaten in total darkness.

Dining without the distractions, Dans le Noir? is basically just what it says it is – dinner “in the black”. Emphasising the eating experience over everything else, guests enjoy a range of dishes in complete and utter darkness in a bid to heighten the senses and bring alive the flavours of each individual mouthful. The dining room here has been specially designed to eliminate all sources of light so be prepared to be plunged into pitch black. While some choose their dishes before they enter the room, the best way to approach this whole experience is to succumb to the “blind menu” and work your way through a random, mysterious selection of dishes. Taking inspiration from French cuisine but adding a global flavour, the food is eclectic. With no preconceptions or expectations, flavours are intensified, springing to life on the tongue to allow each diner the chance to re-evaluate their standard responses to different foodstuffs. As well as liberating the taste buds, this whole experience can have refreshing impact on social interaction. Initially a slightly unnerving experience, being in total darkness can also be a pretty lonely experience. However what tends to happen is that as diners enter the inky black room, one-by-one with hands on each others’ shoulders, they begin to open up and talk through what’s going on with whoever is standing in front of them, sitting next to them or bumping into them. On another level, stripped of the usual visual signs that immediately define ones identity, most people appear more open, honest and expressive. While fellow diners will offer reassurance, it’s also important to remember that every effort has been made here to ensure you are safe and well looked after. All of the waiters are blind, which means that they are experts at navigating around the space and assisting diners where necessary. Don’t come here if you want to drool over dramatic décor or over your partner across a candlelit table (this isn’t the place for a romantic tete a tete) but for a refreshingly back to basics, food-oriented experience this is ideal.

Best for:

Total darkness, sensory awareness, intense flavours and French cuisine.

Did you know?

Human tastebuds can only distinguish four basic tastes - sweet, sour, salt and bitter.