PRESS KIT 2026

AN INCLUSIVE, PURPOSE-DRIVEN BRAND DRIVING SOCIAL INNOVATION



DANS LE **NOIR ?**

EXPLORE YOUR SENSES



"We do not claim to have all the answers. Instead, we invite people to rediscover their senses and reflect on the way we consume, how we perceive difference, and the relationships we build with the world and with one another. These are fundamental questions that shape our freedom of choice and our ability to live together."

Edouard de Broglie, Founder & Chairman, Dans le Noir ?



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DANS LE NOIR ?

Built on a simple yet powerful belief – that taking sight away allows us to rediscover what truly matters – Dans le Noir ? has grown into a pioneering international ecosystem of unique sensory experiences and products. What began with dining in complete darkness has gradually expanded into a wider world of immersive experiences, including sensory spas, workshops, events, as well as fragrance and cosmetic collections designed to awaken the senses.

Guided by blind and visually impaired professionals, each experience encourages guests to rediscover taste, smell, touch and hearing with renewed intensity, while offering a fresh perspective on disability and inclusion. At the crossroads of innovation, inclusion and emotion, Dans le Noir ? has become a purpose-driven experiential brand, where every journey invites people to feel, reflect and connect with the world in new ways.



EXPLORE YOUR SENSES

Since 2004, Dans le Noir ? has been creating immersive, inclusive and sociable sensory experiences, always placing people at the heart of everything it does. By temporarily removing sight, the brand encourages guests to explore their other senses, look beyond appearances and preconceptions, and question the way they perceive the world, others and the authenticity of their own emotions.

For more than twenty years, and with over three million visitors across more than ten countries, Dans le Noir ? has become the global benchmark for immersive experiences in complete darkness.

With almost half of its workforce made up of people with disabilities, the company has grown within the mainstream economy, entirely independently and without public funding or subsidies. It remains privately owned by its founders and management team.

Committed to steady, sustainable organic growth rather than rapid, speculative expansion, the company is built on a dedicated team, strong ethical principles and a shared vision with its partners: to help create a more inclusive and responsible world through social innovation.

From restaurants in complete darkness and immersive sensory workshops to spas, fragrances and cosmetics, every Dans le Noir ? experience challenges assumptions, encourages more mindful consumption, and invites people to rethink their relationship with others, difference and themselves.

Edouard de Broglie

Chairman, Ethik Investment Group
Founder of Dans le Noir ?



An entrepreneur and researcher, Édouard de Broglie specialises in social innovation and diversity management. Trained as both a lawyer and a geographer, he was formerly an offshore racing crew member and an avid traveller. He began his career as Cultural and Scientific Attaché at the French Embassy in Tirana before joining the Young & Rubicam Group in 1987, first as a consultant for leading international brands and later as Managing Director of several subsidiaries, including Rive Ouest, Power Brands and Y&R 2.1.

In 1997, he joined Havas Advertising, where he worked alongside Jacques Séguéla and Pierre Louette as Managing Director of Euro RSCG Vitesse before leading ConnectWorld, the group's internet and new media division.

Having co-founded several businesses, including Fun Kart in the leisure sector, he established Trade Connection, an innovative IT services company, in 2001.

In 2003, he founded Ethik Investment and launched the Dans le Noir ? brand. The first restaurant opened in Paris in 2004, marking the beginning of an international expansion that would diversify the concept into a wide range of sensory experiences.

In 2014, he also played a key role in the rescue of the ALUBAT shipyards in Vendée and continues to support innovative start-ups as an active investor.

He also represents the Group within the Mission Handicap network, which brings together organisations committed to the inclusion of people with disabilities.

Publications :

- ***La marque Face à l'Éthique (2002). Pearson, Le Village Mondial.***
- ***L'entreprise Utile (2006). Éditions Palmis.***
- ***Dans le Noir ? Une idée lumineuse (2014). Pearson, Le Village Mondial.***



A STORY OF BOLD INNOVATION

In 2003, entrepreneur and social innovator Édouard de Broglie recognised the untapped potential of dining in complete darkness. The idea emerged following his encounters with organisations supporting blind people in France, Switzerland and Germany, where such dinners were organised to raise awareness of the everyday lives of people with visual impairments.

Supported by the Paul Guinot Foundation, he founded Ethik Investment and launched the Dans le Noir ? brand in 2003. The first restaurant opened in Paris on 14 July 2004 and was an immediate success. The concept quickly expanded, with a second venue opening in London before growing across Europe and into major cities around the world.



A UNIQUE HUMAN AND SENSORY EXPERIENCE

More than just a meal, Dans le Noir ? offers an immersive journey where every dish becomes an unexpected discovery. Guided by blind and visually impaired waiter-guides, and immersed in complete darkness with no source of light whatsoever, guests are invited to disconnect from the outside world and enjoy a surprise menu while focusing entirely on their senses – textures, temperatures, flavours and aromas.

Each surprise menu is freshly prepared on site using seasonal ingredients and can be paired with mystery wines carefully selected by our sensory experts. To ensure the experience is both enjoyable and accessible, dietary requirements and allergies are taken into account at the time of booking.

Guests are seated at large communal tables, sharing the experience with people they have never met before. Darkness has the remarkable ability to dissolve preconceptions, break down social barriers and ease self-consciousness, creating genuine connections and encouraging an unusually open and attentive way of engaging with others.

At the end of the meal, guests discover the menu they have just enjoyed in the dark, extending the experience through a moment of shared reflection and conversation.

Built around sensory discovery, conviviality and inclusion, the Dans le Noir ? concept has gradually expanded across the globe. Today, it can be experienced in France, with venues in Paris, Bordeaux, Nantes, Strasbourg, Toulouse, Marseille and Tours, as well as internationally in London, Madrid, Brussels, Geneva, Luxembourg, St Petersburg and Lisbon.

As the brand continues to grow, Dans le Noir ? now operates through a combination of company-owned restaurants and strategic partnerships, particularly with leading hotels, bringing this unique experience to an ever-growing international audience.

This expansion has been matched by consistent recognition for the quality of the experience. Our restaurants are regularly ranked among the highest-rated dining venues in their respective cities, with several achieving top positions on TripAdvisor—reflecting the enthusiasm and lasting impression of guests from around the world.





+20
YEARS
OF EXPERTISE

3
MILLION
VISITORS

DANS LE NOIR?

SHEDDING NEW LIGHT ON THE WORLD

SINCE 2004



14 CITIES

8 COUNTRIES



Chanael Lenoir

International Development Director
Co-founder & Partner of Deep Dating / Inclusive Hospitality

"A project that brings together everything: business success, recognition, purpose and inclusion."

Chanael joined the Ethik Investment / Dans le Noir ? Group in 2011, at the end of her business school studies. A business developer driven by a constant search for purpose, she began her journey with Dans le Noir ? in London and then New York. She went on to lead the "Consulting & Training" department for several years.

Her curiosity and desire to explore new horizons led her to take over the Group's International Development department in 2017. As Managing Director of the subsidiary dedicated to launching new venues, she continues to bring the Dans le Noir ? experience to new territories across the five continents



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Hilton HOTELS & RESORTS
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MINOR HOTELS
HYATT
WESTOTEL HÔTELS - RESORTS - APPARTS

THE RITZ-CARLTON HOTEL DE LA PAIX, GENEVA
Hilton STRASBOURG
SHERATON Lisboa Hotel & Spa
STANHOPE HOTEL BRUSSELS
NOVOTEL LUXEMBOURG KIRCHBERG
nhow HOTELS & RESORTS
SOFITEL MEXICO CITY REFORMA
FIRST NAME TOULOUSE
Radisson BLU
WESTOTEL TOURS - VAL DE LOIRE

THE TRUTH ABOUT THE SENSES

Sensory workshops – Exploring our Senses differently

Dans le Noir ? also offers immersive sensory workshops and dinner experiences in complete darkness, inviting participants to rediscover their taste, smell and touch without the influence of sight.

In Paris, the Sensory Space, located on Rue Quincampoix, invites visitors to enjoy original, educational and sociable blind tasting experiences centred around carefully selected food products and wines, assessed by our sensory experts.

These experiences encourage a deeper understanding of our perceptions and challenge us to reflect on the authenticity of our tastes, our choices and our consumption habits.





Experts in Blind Evaluation

Our sensory experts, many of whom are blind or visually impaired, use their exceptional sensory abilities to assess products without any visual or marketing influence. Through their expertise and meticulous evaluation process, they identify outstanding, sometimes lesser-known products, which are then offered for tasting in our venues and available to purchase in our shops and online.

All products awarded the HQS – High Sensory Quality label meet strict criteria:

- rigorous evaluation carried out in complete darkness,
- comparison with premium standards within their category,
- a responsible production process aligned with our values.

Through this approach, Dans le Noir ? champions a demanding and purpose-driven selection process, based on the authenticity of the senses.

Dans le Noir ? Sensory Space
40, rue Quincampoix, 75004 Paris

REINVENTING WELLBEING

Building on its founding concept, Dans le Noir ? offers a radically different approach to wellbeing through its sensory spas immersed in complete darkness.

Here, the absence of sight becomes an invitation to experience the world differently. Without visual references, the body naturally relaxes, attention shifts, and the other senses – touch, scent and hearing – become heightened. The treatment becomes a deeply immersive experience, more personal, more intimate and more connected.

Guided by blind and visually impaired practitioners, whose tactile perception is particularly refined, guests experience a unique moment of release and reconnection. This approach challenges traditional spa conventions: rather than focusing on appearance or surroundings, it places emphasis on the quality of touch, the precision of each movement and the richness of sensory experience.

Each treatment is designed as a sensory journey, where darkness becomes a powerful tool for revealing emotions and perceptions that are often overlooked in everyday life.

Spa Dans le Noir ? Paris
44 rue Quincampoix, 75004 Paris

Spa Dans le Noir ? Bordeaux
48 rue Mondenard, 33000 Bordeaux

Bookings: lespadanslenoir.com



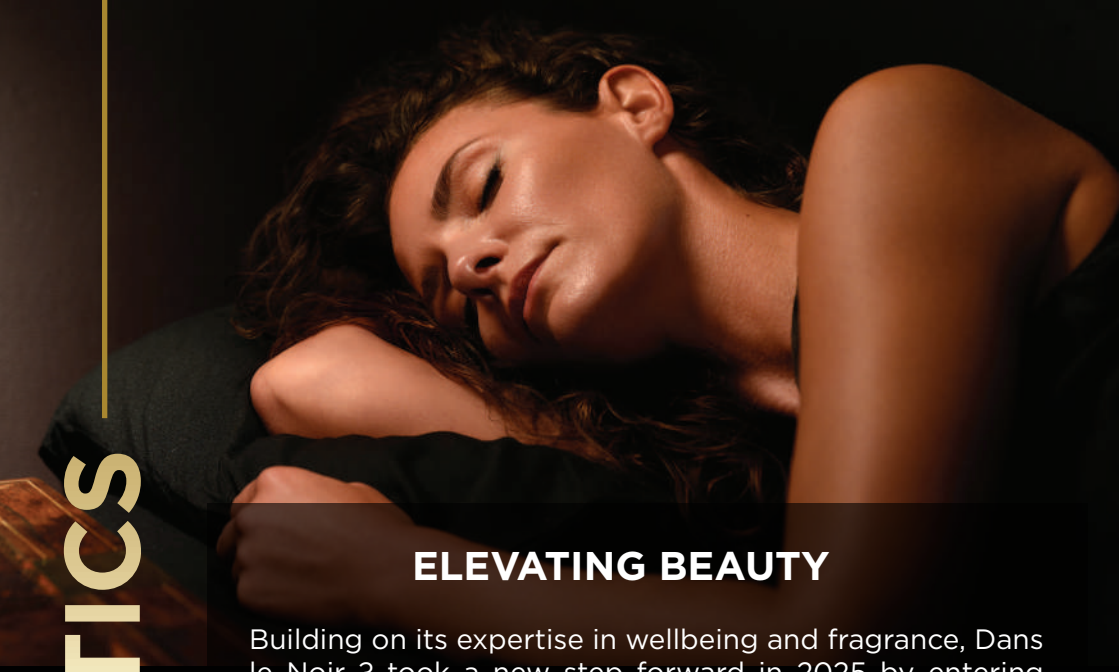
Didier Roche

Chief Executive Officer and Co-founder
of Ethik Investment Group

An entrepreneur since the age of 23, Didier Roche has been a passionate advocate for diversity and inclusion throughout his career.
In 1999, he led the organisation of dining experiences in complete darkness as part of the "Le Goût du Noir" project, in his role as a board member of the Paul Guinot Association. His career has since spanned a wide range of fields, from the mainstream business world and the social and solidarity economy to the non-profit and medico-social sectors.

In 2004, he co-founded and became Chairman of the Group's Events and Consulting division. In 2011, he founded the Dans le Noir ? sensory spas. That same year, he developed the "Les Yeux Grands Fermés" attraction at Futuroscope, an experience in complete darkness that he chaired until 2018.

Co-founder of LINKLUSION, a social and solidarity economy organisation supporting entrepreneurs with disabilities and their professional networks, and co-founder of the H'up Entrepreneurs association, which represents and supports entrepreneurs with disabilities, Didier Roche continues to champion greater recognition and inclusion of diversity.
Didier is also actively involved in civic life. He has served as a member of the Strategic Council of the City of Paris, employment expert for the French National Disability Council, and board member of the Villejuif Social Action Centre (CCAS).



COSMETICS

ELEVATING BEAUTY

Building on its expertise in wellbeing and fragrance, Dans le Noir ? took a new step forward in 2025 by entering the cosmetics market, continuing its sensory exploration through touch and scent.

This unique approach was born from the meeting between Dans le Noir ? and the Sothys Group, based in Corrèze, where Ethik Investment operates Château de Turenne, a historic landmark hosting the first immersive experience in complete darkness. With the Sothys manufacturing facility located just a few kilometres from the château, this geographical proximity encouraged dialogue and led naturally to a collaboration between the two groups.

Shared values and strong human connections between the teams enabled the development, over two years of research and innovation, of a premium skincare collection set to launch in October 2026.

The Dans le Noir ? collection will be integrated into Maison Cassière's offering under the "pleine nature" brand of the Sothys Group.

COSMETICS DESIGNED FOR THE NIGHT

Positioned as a true “Nighttime Bubble”, this new collection will offer beauty and wellbeing treatments designed for the bedroom environment: helping the body unwind, rest and regenerate through a tactile and scented experience, using high-quality ingredients.

The products combine Maison Cassière’s cosmetic expertise with the sensory evaluation carried out by Dans le Noir ? experts.
The collection will include: a face cream, a serum, a body cream, a hand cream, and a scented massage candle inspired by the notes of the Dans le Noir ? Eau de Parfum de Nuit.

The products will be available in selected Dans le Noir ? venues, spas and boutiques, online through the brand’s websites, as well as in Maison Cassière boutiques and spas worldwide.

This research and development partnership has also enabled sensory evaluation work to be carried out on other Maison Cassière products. A selection of these products, awarded the HQS “Blind Tested” label, will also be available in both groups’ points of sale.





BRINGING FRAGRANCE BACK TO ITS TRUE ESSENCE

Choosing a fragrance because we are drawn to a beautiful bottle, an advertising campaign or a celebrity ambassador: isn't this, in itself, somewhat paradoxical for a product that is fundamentally about scent?

It was this very question that led Dans le Noir ? to explore the world of perfumery. From 2020 onwards, the brand developed immersive sensory workshops around fragrance in Paris and London, while supporting the training of blind and visually impaired people in the perfumery profession.

Taking place in complete darkness, these experiences encourage a heightened focus on perception and have welcomed thousands of visitors over the years, including curious guests, passionate fragrance enthusiasts and professionals from some of the world's leading fragrance houses. They have enabled Dans le Noir ? to develop a unique, refined and in-depth expertise in fragrance: its raw materials, trends, but also the way scents are perceived, understood and appreciated beyond visual and marketing codes.

THE FIRST NIGHT FRAGRANCE COLLECTION

Building on this distinctive expertise, the brand began a collaboration in 2023 with Symrise, a world leader in fragrances and flavours, and perfumer Suzy Le Helley, to create an entirely new olfactory experience.

In 2025, Dans le Noir ? launched its Eau de Parfum de Nuit, a premium fragrance crafted with precious ingredients to accompany the intimacy of night — a territory still largely unexplored by major fragrance houses.

This fragrance is the first luxury creation to have been developed through an inclusive process involving the essential contribution of blind and visually impaired sensory experts. Briefs, evaluations and refinements were carried out entirely in darkness, positioning disability not as a limitation, but as a source of excellence and a driver of creative value.

Presented in an original bottle designed by designer Elena Potapova, the Eau de Parfum de Nuit quickly received enthusiastic recognition from industry professionals as well as the beauty and trade press. It was notably a finalist at the 2025 Fragrance Foundation Awards and ranked the No.1 night fragrance by Marie Claire, ahead of iconic French fragrance houses.





Following this success, two new Eau de Parfum de Nuit creations — “Cocon de Nuit” and “Nuit Insolente” — developed through the same process and with the same partners, were launched in April 2026 alongside the brand’s first scented candle.

In boutiques, these creations are accompanied by an immersive discovery workshop in darkness, “Le Voyage d’Amara”, offering guests the opportunity to explore the fragrance’s accords and the emotions they evoke. Through this approach, Dans le Noir ? is reviving something increasingly rare in perfumery: taking the time to truly explain a fragrance in depth, restoring the primary purpose of perfume to its rightful place — the sense of smell.

More information on : **danslenoirparfums.com**

Camille Léveillé

Innovation & R&D Director
Co-founder & Managing Director of
Dans le Noir ? Fragrances & Cosmetics



After beginning her career in luxury hospitality, Camille Léveillé joined Dans le Noir ? in 2014. She took over the management of the Paris restaurant, rapidly enhancing its quality while successfully combining gastronomy, social impact and environmental commitment.

Building on this success, Camille Léveillé took responsibility for the Group's R&D activities and developed innovative experiences designed to awaken the senses. She created the Dans le Noir ? Sensory Space, a true multisensory exploration laboratory where she designs a wide range of immersive workshops.

In 2023, Camille Léveillé co-founded the Group's fragrance and cosmetics division alongside Édouard de Broglie.





THE DANS LE NOIR ? ESCAPE GAME

Darkness as a playground

In the world of gaming and entertainment, Dans le Noir ? reinvents the Escape Game concept by immersing participants in complete darkness.
Without sight, players must rely on their other senses, logical thinking and ability to work together in order to solve a series of challenges and puzzles.
Guided by our facilitators, this immersive and playful experience takes participants on a captivating sensory journey, where communication, active listening and trust become essential. An original format accessible to all, combining gameplay, immersion and collaboration.

Dans le Noir ? Escape game
40, rue Quincampoix, 75004 Paris

DANS LE NOIR ? TEAM BUILDING EXPERIENCES

Darkness as a way to build connections

While dining in the dark and the Escape Game are highly effective and impactful team-building experiences, Dans le Noir ? also offers a range of other immersive formats designed to strengthen team cohesion, encourage communication and create meaningful moments of sharing, solidarity and connection between colleagues.

Immersed in complete darkness, teams are invited to step outside their usual reference points, collaborate in new ways, listen differently and trust the power of collective intelligence. Freed from certain social conventions, each participant naturally finds their place within the group.

Formats can be tailored to meet each organisation's objectives, including:

- Sensory collaborative challenges and games, encouraging cooperation and mutual support;
- Blind tasting workshops (food, wine and scent), developing listening skills, attention and sharing;
- Team meals in complete darkness, creating a memorable and convivial experience;
- Bespoke programmes, combining inclusion awareness, communication and emotional intelligence.

These experiences are led by our teams and sensory experts, most of whom are blind or visually impaired, and can be adapted in terms of duration and intensity.
More than an original activity, Dans le Noir ? Team Building experiences offer a genuine human journey, encouraging collective reflection, letting go and the creation of lasting connections between colleagues.

Available at all our venues: danslenoir.com

INNOVATION AND INCLUSION

Ethik Connection is the B2B division of Dans le Noir ?, built on the expertise developed by the brand over more than twenty years.

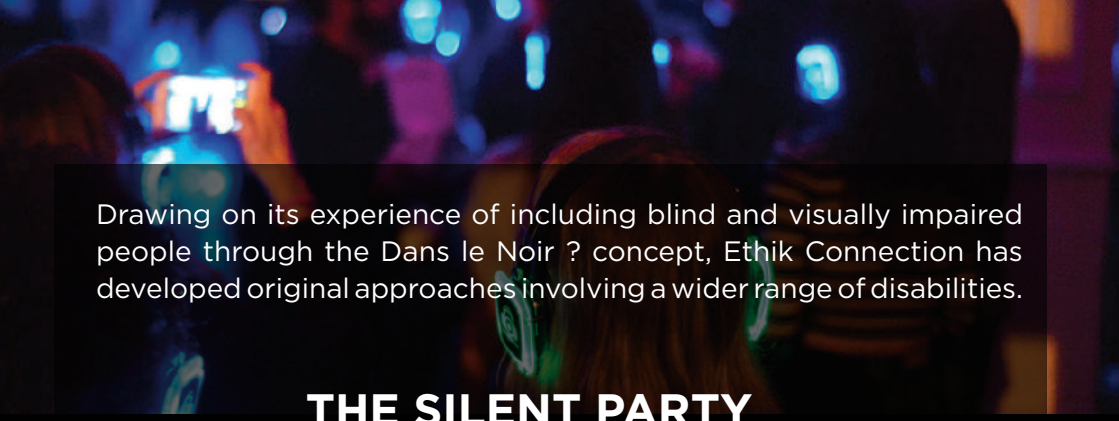
- Ethik Management: Provides specialised consulting and support in inclusion, social innovation and management, helping organisations to sustainably integrate disability, diversity and human transformation challenges at the heart of their operations.

- Ethik Event: Offers innovative event expertise, creating original, inclusive and immersive experiences for a wide range of applications: impactful disability awareness initiatives, sensory product launches or evaluations, press relations events and innovative activations.

- Strategic Planning: Provides strategic support to design and implement innovation approaches that integrate diversity. This expertise applies across research and development, production processes, CSR, marketing and communication.

ETHIK CONNECTION AT A GLANCE:
More than 20 years of experience worldwide.
More than 200 inclusive events in France and internationally.
More than 15 years supporting organisations on inclusion and social innovation challenges.

More information on: ethik-connection.com



Drawing on its experience of including blind and visually impaired people through the Dans le Noir ? concept, Ethik Connection has developed original approaches involving a wider range of disabilities.

THE SILENT PARTY

When celebration meets silence

Celebrate without disturbing the surrounding environment and communicate through sign language with the support of deaf and hard-of-hearing coaches: this is now possible with Silent Parties. A Silent Bar or Dans le Noir ? Lounge experience can also be added as an optional element.



THE SILENT BAR

Making difference a strength within organisations

Whether for a one-off awareness initiative or a permanent installation within a workplace, deaf facilitators share a new form of communication that broadens perspectives and unlocks the potential of body language, creating multiple unexpected benefits.


Une bonne e
valut souvent mieux qu'
ARK
ience sensoriell

THE DARK LAB

The Dans le Noir ? experience in companies, trade shows and events

The Dark Lab brings the power and richness of the Dans le Noir ? experience directly into companies, trade shows and events. This mobile and modular black box, ranging from 12 to 50 m^2, immerses participants in complete darkness, offering a unique sensory experience.

Guided by sensory experts, participants explore their senses while developing listening skills, trust and adaptability. The Dark Lab is a powerful tool for team cohesion, disability awareness and sensory discovery, as well as a unique platform for evaluating and promoting products and brands.
At the Barbican Centre in London, three Dark Labs were deployed during Starbucks' Global Store Managers Conference. The experience enabled participants to deeply reconsider their coffee culture and training needs.

In 2025, the Dark Lab was installed at the International Agricultural Show in Paris alongside the Grand Est region, and later at the Sedan Fair as part of the "Le Goût de l'Audace" initiative. These two events invited visitors to discover local specialities in complete darkness, highlighting producers' expertise and the diversity of regional products through a unique sensory experience.

OUR EXPERTISE

Innovation at the heart of experience

A pioneer in immersive dining, Dans le Noir ? has developed a unique approach where the absence of sight transforms the perception of flavours and encourages authentic human connections. This spirit of innovation has since expanded into new fields, including wellbeing, immersive entertainment, fragrance and corporate consulting.

Sensory and human expertise

Dans le Noir ? is built on the unique expertise of its teams, largely made up of professionals with disabilities who are recognised for their specific skills in their respective fields: waiter-guides, wellbeing practitioners, facilitators and sensory experts.
Their expertise, combined with that of all Dans le Noir ? employees, enables the creation of exceptional experiences where the senses are at the heart of every interaction.

A strong commitment to diversity and inclusion

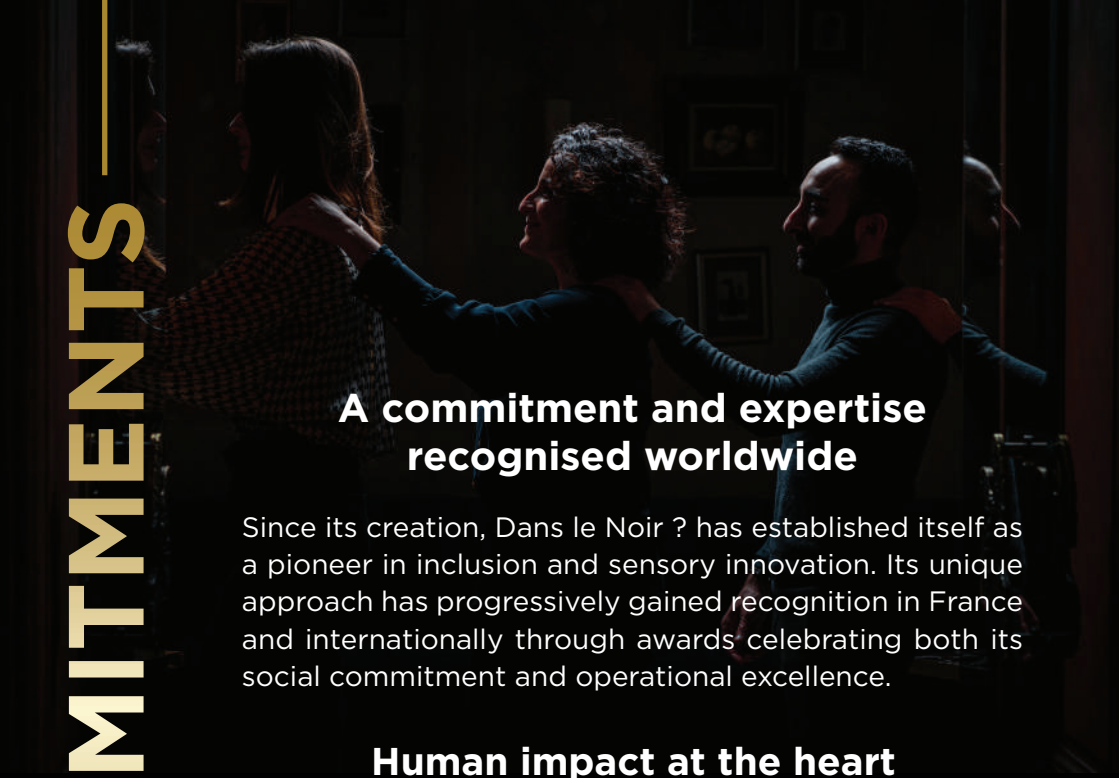
Beyond its commercial success, Dans le Noir ? champions a committed vision of the world of work. The Group supports organisations in their inclusion and diversity initiatives, contributing to conferences, symposiums and academic events through the expertise of its teams.
Through its Ethik Connection division, the Group also provides management consulting, awareness programmes, support for the integration of employees with disabilities, and the organisation of impactful events.

Expertise serving brands

Through its sensory expertise, the Group collaborates with prestigious brands by using its complete darkness environment to bring their messages, products and expertise to life in a unique way. For example, Louis Vuitton called upon our expertise to enable guests to experience the excellence of haute couture in absolute darkness, highlighting the attention to detail and the exceptional quality of materials. Leading brands such as Starbucks and Coca-Cola have also embraced this unique approach to offer innovative tasting experiences, rediscovering aromas and textures without the influence of sight.

Through its distinctive model, Dans le Noir ? continues to innovate and pave the way for new experiences where difference becomes a strength and an endless source of creativity.





A commitment and expertise recognised worldwide

Since its creation, Dans le Noir ? has established itself as a pioneer in inclusion and sensory innovation. Its unique approach has progressively gained recognition in France and internationally through awards celebrating both its social commitment and operational excellence.

Human impact at the heart of the project

From its earliest years, Dans le Noir ? has been recognised for its inclusive model and social impact, becoming a benchmark for professional inclusion and diversity.

The brand received the Jury's Special Award at the MEDEF Inclusion Awards (2006), followed by the Diversity Awards – SME Grand Prize (2012) and the Accessibility Awards, establishing the concept as an inspiring example of inclusion in action.

This commitment was further recognised through the Citizen Company Awards (APAJH and national distinction under the patronage of the French Senate, 2014), as well as the international Disability Matters Award (2018). More recently, the brand received the 2025 Défis RSE Award in the Innovative SME category.

Recognition beyond borders

The concept quickly expanded internationally, gaining recognition for its originality and excellence around the world. From London, where it received recognition at the British Restaurant Awards, to Spain, where it has received several distinctions (Premios CEPYME, national Hospitality and Catering Awards, Fundación Randstad), Dans le Noir ? continues to demonstrate its global appeal. On an international scale, the company was selected for the G20 Young Entrepreneurs' Alliance Summit in Johannesburg, highlighting its role as a committed and innovative organisation on the global stage. More recently, Dans le Noir ? became a patron of the 24th CDRE Awards, further strengthening its commitment to excellence and innovation.

Excellence at the heart of the experience

Beyond its unique concept, Dans le Noir ? has also been recognised for the quality of its culinary experience.
Since 2016, the Paris restaurant has retained its Maître Restaurateur title every year and has been awarded a toque by Gault & Millau. In 2023, it also joined the Collège Culinaire de France, further confirming its gastronomic standards.

A responsible and purpose-driven approach

The brand's environmental and social commitments are also reflected through several recognised certifications and labels.
In Paris, the venue is currently certified with Green Key, Tourisme & Handicap, Qualité Tourisme and Bon pour le Climat, while also being recognised by Écotable.
Several hotels hosting Dans le Noir ? venues are also Green Key certified, reinforcing a comprehensive, demanding and consistent approach across both our own locations and our hotel partners.



Dans le Noir ? Paris, leading the way in CSR

A committed CSR-driven organisation, Dans le Noir ? Paris, the Group's historic restaurant, embarked in 2020 on an ambitious initiative: to source the majority of the fruit and vegetables used in its menus locally and organically.
The company became a co-founder investor in Ferme de l'Envol in Brétigny, alongside other passionate and committed restaurateurs united by a shared ambition to improve the quality and sustainability of food production.
Spanning 70 hectares, Ferme de l'Envol is not only one of the largest organic farms in the Paris region, but also an innovative social project. It guarantees farmers a fair minimum income, with customers and investors assuming the majority of the risks linked to climate conditions.

Over the years, these awards and recognitions have highlighted a unique model built on inclusion and innovation. They confirm Dans le Noir ?'s lasting presence across multiple fields, at the intersection of operational excellence, social commitment and an extraordinary customer experience.

PRESS CONTACTS

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Dans le Noir ? Brand – Ethik Investment

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Aurore Lépy / Chanael Lenoir

International network of Dans le Noir ? Restaurants

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Website : danslenoir.com

Camille Léveillé

dir-ei@danslenoir.com

Innovation et R&D

Dans the Noir ? Restaurant & Sensory Space in Paris

Website : paris.danslenoir.com

Fragrance – Cosmetics – Beauty – Wellbeing Division

Website : danslenoirparfums.com

Didier Roche

didier@danslenoir.com

Spa Dans le Noir ?

Website : lespadanslenoir.com

B to B – Ethik Connection

Site : ethik-connection.com

Our social media

Dans le Noir ? restaurants : @danslenoirgroup

Dans le Noir ? Parfums : @danslenoirparfums

Dans le Noir ? Spa Paris : @lespadanslenoir

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