



NEW RESTAURANT GUIDELINES

The safety and hygienic practices in the kitchen and serving situations are of particular importance to us and that is why we have updated our operating methods and customer instructions to a new level.

OUR UPDATED SAFETY METHODS IN OUR RESTAURANTS

We have also increased cleaning and disinfection, e.g. disinfectant wiping of contact surfaces has been intensified especially in door handles, toilets, serving counters and the kitchen. At the customer service points, we offer customers handbags, disposable handkerchiefs and disposable hand towels in toilets.

IMPORTANT INSTRUCTIONS FOR OUR GUESTS

- Before arriving at the restaurant, wash your hands thoroughly with soap in the nearest toilet or hotel room and dry them with paper.
- Upon arrival in the restaurant hall, hand disinfectants are always available that we hope guests will use.
- When booking, please specify the size of your party and the table preferences..
- Please respect adequate safety distances to other customers and staff.
- Avoid unnecessary movement in the restaurant hall.
- We primarily recommend that you pay for the room bill or pay by card.
- We hope you arrive at the restaurant completely healthy
- If necessary, cough or sneeze into a clean handkerchief, please.

We have already been waiting for you and want to offer you a luxurious restaurant experience, so welcome to enjoy!