

ECO-FRIENDLY

Sustainable development is something that concerns us all. At our hotel-restaurant; we pay particular attention to our ecological impact and have set up simple actions and good practices to carry out on a daily basis.

The following are just some of the actions taken to this effect:

Energy

- Lighting on timer or switched off when not in use and at the end of service.
- We work in natural daylight whenever possible.
- LED lighting installed at reception, in the kitchen, bar, toilets and outside. Installation in the bedrooms is in progress.
- Deliveries are grouped together to minimise opening of the cold storeroom.

Waste

- The kitchen and restaurant have colour-coded bins for recycling rubbish.
- We buy in bulk as much as possible
- Whenever possible we purchase products with packaging which is either recyclable or biodegradable.

Water

- We don't leave the tap running unnecessarily in the kitchen: produce is cooled in a container of water and ice cubes; a container of water is used for cleaning food items; the optimum quantity of water is used (no oversized containers or pans)
- In the restaurant, water from the evening's ice buckets is used for watering plants in the mornings.
- The glasswasher is only used when the racks are full.

Environmentally friendly purchasing

- Using local producers as a preference.
- Using seasonal produce
- Use of linen table cloths and napkins
- Use of bamboo straws.

Resources

- Printing is kept to a minimum and/or re-using printed paper for drafts or note-pads; saving documents on the hard driver when it is necessary to keep them.

Maintenance

- Regular inspection to ensure that boilers and refrigeration units are functioning properly.

The above list is non-exhaustive.



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