



HYGIENE AND SAFETY GUIDE

The safety and well-being of our clients, and of our team, are our priorities.



1. Hygiene coordinator

A Hygiene Coordinator has been set up to ensure the implementation and enforcement of our sanitary measures



2. Communicate in a simple and transparent way

A strict protocol, as well as a classification system, have been implemented for all documents received.



3. Rules set up with our collaborators

All the collaborators are informed about measures to be taken to ensure total safety.



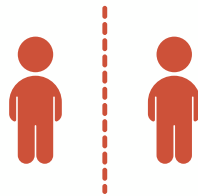
4. Cleaning and sanitizing rules for common areas

All common areas are sanitized (bars, restaurants, fitness room, Spa, swimming pool etc..) several times a day. Proper care is taken to avoid contamination.



5. Cleaning and sanitizing rules for rooms

Our staff respects strict cleaning and sanitizing measures of the rooms



6. Barrier measures with our customers

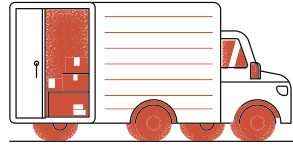
Social distancing measures are put in place from the check-in to check-out.



7. Barrier measures in restaurants

Safety measures are put in place in order to ensure proper sanitizing of the restaurant.

The breakfast, lunch and dinner service is offered according to the health restrictions imposed by the ARS.



8. Rules set up with our suppliers

All our suppliers are informed about the measures to be taken to ensure total safety



9. Management of suspicious cases

A procedure has been established in order to manage suspected cases.



10- Maintain social distance

Signage in public spaces will remind our guests to maintain social distancing. We recommend you to regularly wash your hands.

We require your total support regarding the respect of social distancing, as well as the barrier measures recommended by the French government..

Together we can face this situation!
We thank you for your cooperation!

