

DINNER IN THE DARK



BY ALO RESTAURANT

DINNER IN THE DARK – AN IMMERSIVE CULINARY CONCEPT

Seasonal Opening

January - December

Distance from the nearest town

0 km (Sandnessjøen)

Environmental certifications

Nordic Swan Ecolable



Dining options

Restaurant

Total capacity

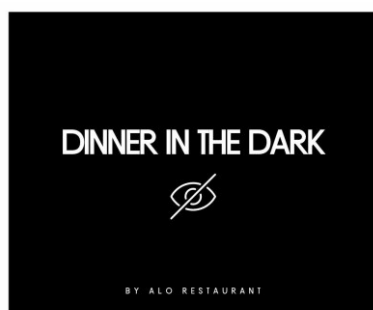
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ABOUT

Dinner in the Dark is a distinctive three-course dining experience designed to shift focus from visual presentation to sensory exploration.

Guests dine in complete darkness, encouraging heightened awareness of taste, aroma, texture, and sound. By removing sight, the experience creates a powerful and memorable engagement with food — often sparking conversation, reflection, and shared discovery among participants.

This concept is ideal for corporate events, team-building programmes, incentive groups, and curated culinary experiences seeking a unique and conversation-driven highlight.



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