

# 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

25

### 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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### CONTACT

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