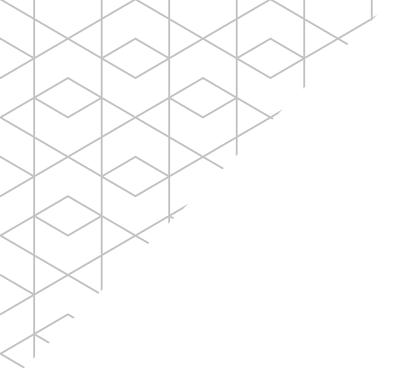
WHAT WE ARE DOING TO MAKE YOUR VISIT SAFE

- We follow and comply with authority requirements.
- Our staff operates in a manner that ensures health security.
- We enable everyone to wash and disinfect their hands.
- We offer seating to all customers with appropriate safe distances.
- We ensure good hygiene both in the kitchen and the dining area.
- We have enhanced cleaning protocols in place.

WHAT YOU CAN DO TO MAKE YOUR VISIT SAFE

- Do not come to the restaurant if you are sick or in quarantine.
- Maintain a distance of at least 2 metres to people outside your party.
- · Wash your hands when you come in.
- If you cough or sneeze, use a tissue or your sleeve.
- Use a mask when you are not at your table.

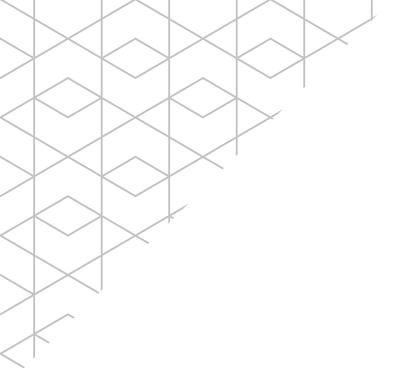


DEAR CUSTOMERS

Please use a mask whenever you are not at your table.

Thank you!

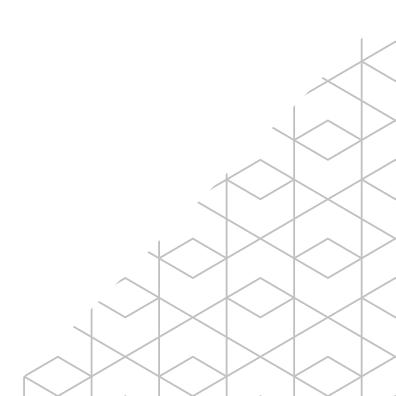


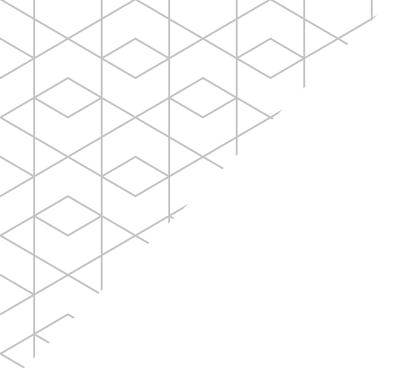


DEAR CUSTOMERS

Please maintain a distance of at least 2 meters to people outside your party. Please do not move around the restaurant unless it is necessary.

Thank you!





DEAR CUSTOMERS

Thank you for ensuring good hand hygiene!







CHECKLIST FOR A SAFE RESTAURANT



• Follow the instructions issued by authorities in your area.



 Make a self-supervision plan as required by the Infectious Diseases Act and make it available to customers.



 Make sure safety instructions are clearly visible to customers.



Go over safety instructions with your staff.



 Expect your staff to set an example when it comes to health and safety.



 If customers are not following safety instructions, make sure your staff intervenes and offers assistance.



 Make sure customers know where they can wash or disinfect their hands.



Arrange customer seating with appropriate distances.



 Instruct customers on how to safely come in and move around the restaurant.



Establish the safest ways to serve the food.



Keep music volume at a reasonable level.



Employ enhanced cleaning protocols.