

ECO-RESPONSIBLE

The staff and management do everything possible to respect the nature and the environment:

- Waste sorting: plastic, glass, paper-newspapers, bio-waste, composting, occasional waste (batteries, light bulbs, toner, etc.).
- Gas boiler with condensation
- Hot water for the kitchen: balloon with heat pump
- Reversible air conditioning in the rooms with heat pumps
- Hot water production in the annex building (5 rooms) with solar panels
- Limitation of water consumption in the rooms with water saving devices (aerators)
- Lighting with LED bulbs
- We use eco-friendly and/or organic cleaning products
- The domain has electric charging points for hybrid or 100% electric cars
- Our breakfast products come from our local producers or from short circuits: eggs, cheeses, jams, honey, granola, juices, fruits, ...
- Our chef prepares dishes with our own fruit harvest: figs, cherries, apples, nuts, ...
- Our gardener maintains a vegetable garden for herbs (mint, coriander, parsley, sage, basil, thyme....) and some vegetables (cherry tomatoes, radishes, cucumbers, tomatoes, salads, ...)
- Meat, fish, vegetables and fruit come as often as possible from producers in the vicinity of our domain or from short circuits.