

Environmental policy

Introduction and Principles of Environmental Policy

We are pleased to welcome you to our establishment.

Climate change is one of the greatest challenges facing society today. Aware of the key role that businesses must play in limiting global warming, the Royal Garden Hotel**** has placed environmental respect at the heart of its operations since its inception. For us, for you, and for future generations, we are committed to minimizing the environmental impact of our activities. Therefore:

We raise awareness among our teams and our clients

- Our environmental manager has received specific training on the issues of sustainable tourism and environmental preservation.
- Our teams are trained in eco-friendly practices to follow in their daily tasks. We have conducted our carbon footprint assessment to begin transitioning to a low-carbon operation.
- We choose our service providers and suppliers based on their sustainable and social commitments (see our responsible purchasing charter available on our website).
- We offer information on alternative modes of transport to cars: bike rentals, shuttles, and public transportation.

We use natural resources responsibly

- We monitor our water and electricity consumption monthly to detect any leaks or excessive usage.
- We reduce the amount of water required for our operations by installing water-saving equipment such as flow restrictors.
- All of our lighting is LED, which allows for energy savings while providing similar comfort for our clients.
- We have installed motion sensors/timers in common areas and corridors to limit energy waste.
- We raise awareness among our clients and staff about responsible water usage, for example, by encouraging the reuse of towels and bed linens and sharing our environmental policy.

We limit and sort waste

- We have set up several sorting points.
- We work with a majority of bulk or large-format products to reduce unnecessary packaging.
- We have implemented displays to guide our clients in sorting their waste in accordance with local regulations.

- We aim for zero food waste in our restaurant offerings. To achieve this, we take a step-by-step approach based on the following principles:



Reduce : we prioritize homemade dishes and on-site cooking as much as possible to limit over-ordering. We also purchase in bulk to avoid waste from unused individual portions. We place our orders and cook "just enough" on a daily basis to adjust our food offerings to the number of guests.



Reuse : Products are designed to be consumed entirely. With this in mind, we prepare cakes, flavored waters, or jams daily using damaged fruits. We repurpose food scraps, such as vegetable peels into chips or bread into French toast. The small amount of leftover food is either consumed the same day by our staff or donated to charitable organizations.



Give back to Earth : Finally, we compost the remaining organic waste.

We care about the well-being of our guests:

- We offer a breakfast selection featuring seasonal and locally sourced products, adapted to specific dietary needs.
- Our eco-labeled cleaning methods ensure better air quality and reduce health risks.
- Our establishment is entirely smoke-free.

Thank you for supporting our initiative during your stay!

To formalize our commitment and engage in a process of continuous improvement, **we are working towards obtaining the Green Key label.**

The Green Key label recognizes tourist accommodations and restaurants that are actively committed to an environmental approach that is voluntary, effective, and dynamic. The label is awarded annually by an independent jury composed of experts and professionals in tourism and environmental fields.