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Always Prepared!

1 message

Le Bouillon Restaurant <info@lebouillonmaha.com>
To: [REDACTED]

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ALWAYS PREPARED!

FOR YOUR HEALTH!



We are compelled to share information regarding our operations in the coming weeks. We will continue all standard operations, providing quality food and wine to our valued guests, with an increased focus on health standards, and diversity of services, including food and wine delivery.

In consideration for our guests health we are implementing these rigorous measures in Bouillon and Howard Street Wine:

1: Keeping a sensible distance from others is a straightforward method to reduce contamination. We have the luxury of a spacious dining room, in which we will only be seating every other table, to provide ample space between diners. We have also reduced our bar seating by a third to provide beyond adequate separation between guests. For large parties, we will be moving away from Family style service to individually plated meals.

2: Disinfecting our facilities is always a priority for us, which we have ramped up according to suggestions from public health organizations. Around the restaurant you will find copious supplies of hand sanitizer and disinfecting wipes for guests hands, and electronic devices. Our staff is equipped with professional grade virucidal spray to eliminate contagions on hard surfaces in our kitchen, service spaces, restrooms, and dining room. Door handles, menus, seats, faucets, tabletops, phones and other electronic devices are hot spots for transmission, which will be rigorously disinfected. Our kitchen has retained stores of food grade service gloves, to further mitigate even the slightest opportunity of transmission.

3: We value the health of our team of employees. It's more important than ever we cultivate healthy practices regarding staff attendance. We have implored our team to self report, and take adequate time away from work if they are symptomatic of any illness. As food service professionals, we have a zero tolerance policy toward staffing individuals in poor health.

In addition to the preventative cautions taken for diner's health, we'd like to share some alternative dining options we will have available starting next week:

1: Third-Party Food Delivery, operated by Grubhub will be made available, so diners may order from the regular Bouillon menu from the comfort of their home. We anticipate this to be ready later next week. Pick up orders are welcomed during all hours of operation.

2: Pre-Portioned Meal Delivery. We will have more information to share tomorrow regarding this service. Making use of recipes we have on deck from our extensive experience catering, the plan is to offer a weekly menu, delivered as pre-portioned meals, with menu favorites from Bouillon, and new additions from our talented kitchen staff. We intend to offer this service through the end of May.

3: We are expanding our services of offsite catering. If you have special occasions or family gatherings you'd like to hold off on conducting in public, we can bring our show on the road. We would love to discuss your event with you and personalize a memorable evening for you and your guests.

4: Delivery of Wine and Liquor, most of you already know we have an immense selection of wine next door in Howard Street Wine Merchant. We carry a wide range of liquor as well. Let us know what you are looking for and we will arrange to have that brought to you.

We look forward to seeing you in the restaurant, or when we bring something delicious to your front door.

Thank you!

Le Bouillon, 1017 Howard Street, Omaha, NE, 68102, united states

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