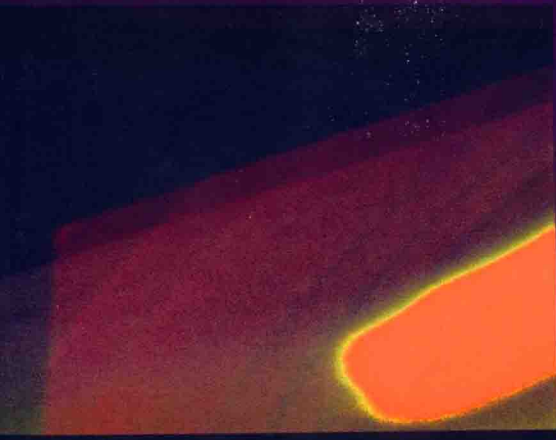


Bars & Restaurants





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Editor: Paco Asensio

Editorial coordination: Alejandro Bahamón and Aurora Cuito

Introduction: Alejandro Bahamón

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Domènech, 7-9 2^a. 08012 Barcelona. Spain

Tel.: +34 93 218 30 99

Fax: +34 93 237 00 60

loft@loftpublications.com

www.loftpublications.com

Softcover ISBN: 0-8230-0439-2

Hardcover ISBN: 0-06-621360-6

D.L.: B-47.370-01

2002 © Loft Publications S.L. and HBI,
an imprint of HarperCollins International

First published in 2001 by LOFT and HBI,
an imprint of HarperCollins International
10 East 53rd St. New York, NY 10022-5299

Distributed in the U.S. and Canada by Watson-Guption Publications
770 Broadway New York, NY 10003-9595
Telephone: (800) 451-1741 or (732) 363-4511 in NJ, AK, HI Fax: (732) 363-0338

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HarperCollins International
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Bars and Restaurants



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Bars and Restaurants

Introduction

Within the contemporary urban landscape and the wide variety of places that make up its complex fabric, interior spaces are becoming more valuable than exterior spaces. Because of climate, security, leisure time, and comfort, interiors are an important part of public activity and our urban lives. We go through airports, train stations, commercial centers, building lobbies, and galleries along our path through the city each day. However, the most intense personal exchange often takes place in a bar or restaurant. Most bars and restaurants are open to everyone and are a type of public space for activity and entertainment. Inside their walls, deals are closed, acquaintances are made, love is declared, and relationships are ended. They are a place for flirtation and camaraderie, for entertainment and relaxation, for seeing and being seen.

Over time, the interiors of bars and restaurants have required a unique style, and have moved beyond the impersonal look that defined them decades ago. For this reason, the role of architects and designers is fundamental to the design of their interiors. The layout, proportions, lighting, and type of furnishings selected for a bar or restaurant determine its mood, whether euphoric, rowdy, or intimate.

In the following pages, we have compiled a selection of bars and restaurants that stand out for their interior design.

The projects are provocative due to the range of sensations the settings produce. From the restless organic forms of the new restaurant at the Georges Pompidou Center to the most radical proposal of textures and colors created by Fabio Novembre for Shu, the book presents infinite interior design solutions and pays special attention to every detail and corner. Each project illustrates how materials are used and how decorative objects are presented.

The book is organized into three chapters that are related to the public and private character of each place. In general, bars are found in the first part of the book since they have a more active character and are often linked to the exterior. Restaurants are found in the latter part of the book, since they usually imply a more intimate and private ambience. In the middle are those projects that combine the two functions. The selection includes some of the most recognized design from bars and restaurants around the world. The examples submerge us in the design world and stimulate our senses. All the projects take us on a journey to a place where we can appreciate the trends and design solutions. They also reveal and bring us closer to the interior of these cities' hidden public spaces.

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Leeds

For decades, Leeds, a small city in the north of England, was overshadowed by Manchester, a booming industrial town that became famous in the 70's and 80's for its musical bars. However, in the years since, an old and desolate neighborhood in Leeds known as The Calls has experienced a resurgence. Known for its Victorian architecture, The Calls is now home to a string of clubs, restaurants, and bars that have sprung up in an effort to convert Leeds into the 24-hour capital of northern England. The restaurant-bar Norman, designed by the young firm, JAM, has one of the area's most surprising, creative interior designs.

The idea behind Norman, with a capacity for 80 seats, was to create a space that combines contemporary design with a warm and active atmosphere. To achieve this

goal, the designers reached out to an entire team of collaborators.

The philosophy was that each team would enrich the overall design by focusing on an individual project. Tom Dixon specially

designed the furnishings for the space, Inflate orchestrated the lighting, Fly controlled the graphics, and Tracy Davidson contributed pieces of contemporary art.

A glance across the glass façade makes the visitor momentarily forget that Norman is a restaurant and not an exhibition space for contemporary furnishings. Fluffy sofas placed near the façade submerge those who recline on them. The mood is also set by low tables in tones of red, gray, and orange that seem like pieces of river rock cut in half. As a complement, Tom Dixon designed chairs out of luminous plastic that shine in the darkness. A television, suspended from an installation in the ceiling, further enriches the interior space.

Norman Bar combines a series of objects with lightly earthy forms, soft textures, bright colors, and an informal and fun atmosphere

Architect: JAM (Jamie Anley, Astrid Zala and Matthieu Paillard)

Collaborators: Tom Dixon (furnishings); Inflate (lighting); Fly (graphic design); Tracy Davidson (art)

Photographer: James Winspear/VIEW

Address: 36 Call Lane, Leeds, United Kingdom

Opening date: January 1998

Surface area: 1,935 sq. feet





Tom Dixon also designed the bar stools, which are slightly taller than the rest of the chairs in the restaurant. They line up with the top of the bar, which is made out of yellow glass fibers, illuminated underneath to reflect light to the rest of the space.



The interior's dominating element is an enormous, undulating wall that crosses the entire area of the bar-restaurant. Made in a metal structure to which concrete has been applied, the wall separates the kitchen zone and marks off a more tranquil area from the rest of the space.

