

欧洲 餐厅设计

EUROPEAN RESTAURANT
DESIGN

中国旅游出版社
辽宁科学技术出版社

欧洲 餐厅设计

EUROPEAN RESTAURANT
DESIGN

武藤圣一(日)

刘云俊 译

EUROPE
RESISTANCE
DESIGN
PEANUT
MIRANDA

PREFACE

Although the countdown to the new century has begun, the history still does not want to make its scenario as foreseeable as we desire. In 1998, the Asian financial crisis led to the Russian ruble panic, which then triggered off the worldwide economic confusion. And this year, The European Union has launched the historic monetary unification with the Euro in the final stage of the 1990's.

This "European Restaurant Design" covers 47 spaces of the food service industry, 23 of which come from London according to the deliberate selection criteria: rumored exciting atmospheres, original/creative designs and trendy symbolic spots of an urban life style. I have traveled/photographed in seven countries of the Western Europe since the spring of 1998. The majority of the data are based on the information provided by the architects, interior designers and the mass media, with whom I have worked through the past journalistic activities.

If we have to choose one of the most curious changes in the European social trends, it will be the English enthusiasm, especially of Londoners, for cuisine. I visited to London in 1967 for the first time, when the Beatles were at the height of their popularity. In those days, one would recall England with dreary images, especially a fixed idea of its diet, such as fish and chips. Recently, the political leadership was transferred from "Iron Lady" Thatcher to Major, then to Blair, who actively revitalized the depressed economy. The sterling pound has recovered its strength, which has caused the economic prosperity. In a way, the unprecedented gourmet boom could be interpreted as a result of this great economic success. Various cooking programs are on TV while many cooking books are on sale in bookstores. Actually, new restaurants are opened almost everyday. As the sophisticated services and management techniques has migrated from the more "advanced" countries, such as France, Italy and Spain, the English food service industry has drastically adopted a modern continental style. Consequently, a new food culture called the "Modern British Cuisine" has flowered. Exactly in the same way as what happened in Japan in 1980's, this phenomena was possible only when both the economic and social situations were in a synergistic condition.

Reflecting the times, this "European Restaurant Design" introduces creative designs of the eating and drinking spaces, with which I have intended to produce a comprehensive reference for the food service creators of the next generation.

Finally, I would like to thank all the restaurants and designers, who have cooperated with me for this book. In particular, I would like to express my thanks to the president Mr. Mitsuo Tada and the editorial staff of the publisher, Protgalaxy. Also, my sincere appreciation goes to the designer Mr. Shin Ogasawara of Another Graphics and the other technical staff, for their interest and encouragement.

January 1999
Shoichi Muto

UNRESERVED
RANTING
BROPTON
RESISTANCE
FESTIVAL

前言

通向本世纪末的倒计时已经开始,新千年的诞生指日可待,历史的进程往往不会像人们所期望的那样演绎。去年以亚洲经济危机为开端,加上俄罗斯的金融混乱,使本已扑朔迷离的世界形势变得更加复杂化。今年,欧洲经历了“欧洲统一货币”这一划时代的历史事件,迎来了 90 年代的最后一年。本书的成书过程大致如下。自 1998 年春开始,我跑遍了西欧七国,在考察采访中,以有关的建筑师、设计师和大众传媒提供的信息为线索,挑选了 47 处餐饮场所进行拍照,其中有喧闹声一直传到街巷的酒馆和设计颇具个性化色彩的铺面,都可当作生活方式象征的都市时尚发源地,以这些为对象选择的结果,决定从伦敦收录 23 件,接近总数的一半。

从 80 年代开始至今,如果指出欧洲社会现象变化中最显著的,就是英国人尤其是伦敦的年轻人有着旺盛的求知欲和强烈的好奇心。笔者初访伦敦时,正当短视者横行的 1967 年。如果搜寻当时的记忆,英国给我的印象是一个正在衰败的国家,特别是关于饮食只有鱼和托着鱼的木片。近年来,从“铁娘子”撒切尔夫人到继任的梅杰和布莱尔首相,使攸关英国威信的经济政策取得成功,呈现一派以英镑高汇率支撑着的繁荣景象。作为其标志之一,尤其应该肯定生活方式的改变和空前的餐饮热。电视里常常播放烹饪类节目,书店里陈列着大量的菜谱类书籍,餐饮店天天开门营业。而且,从饮食文化先进的诸如法国、意大利和西班牙许多国家加速引进管理和服务两方面的人才,这样一来加快了孤岛英吉利大陆化的进程,加入多民族风味当代不列颠时尚的饮食以新的风貌展现在世人面前,即使把它说成“前所未有的饮食文化开花结果了”也毫不过分。饮食文化是与一国的经济状况和民众生活水平相一致的,如同日本在 80 年代也经历过的那样。

本书中选取了具有时代特点的餐饮场所。在本世纪的最后一年介绍这样的作品,是想给有志于在下一世纪创立餐饮事业的人士留下一部参考书。果能如此,则不胜荣幸之至。

最后,对在拍照和采访中提供方便的各店家和设计师诸先生、在出版过程中给予大力协助的 Protgalaxy 社长多田光雄氏、提供编辑资料的该出版社、以及图案设计家小笠原伸氏,致以诚挚的谢意。

武藤圣一

1999 年 1 月

CONTENTS

目 录

【英国】

阿尔贝特餐馆(伦敦)	10 ~ 13
阿密契普餐厅(伦敦)	14 ~ 19
大西洋餐厅(伦敦)	20 ~ 22
银行餐馆(伦敦)	23 ~ 27
38 酒吧(伦敦)	28 ~ 30
红花餐馆(伦敦)	31 ~ 33
洞穴餐厅(伦敦)	34 ~ 37
海岸餐厅(伦敦)	38 ~ 40
菊花餐馆(伦敦)	41 ~ 44
贝尔·帕克餐馆(伦敦)	45 ~ 48
拉齐诺餐馆(伦敦)	49 ~ 52
莫莫餐馆(伦敦)	53 ~ 57
诺布餐馆(伦敦)	58 ~ 60
帕特尼桥餐馆(伦敦)	61 ~ 66
R. K. 斯坦利餐厅(伦敦)	67 ~ 69
斯蒂法诺·卡巴里尼餐厅(伦敦)	70 ~ 72
国民宫餐厅(伦敦)	73 ~ 76
方形餐厅(伦敦)	77 ~ 79
圣德·詹姆斯 33 餐馆(伦敦)	80 ~ 82
津市餐馆(伦敦)	83 ~ 86
冯克餐厅(伦敦)	87 ~ 92
沃克·沃克餐馆	93 ~ 96
基里海鲜餐馆(伦敦)	97 ~ 99

【法国】

释迦酒吧(巴黎)	100 ~ 105
M 快餐店(巴黎)	106 ~ 108

拉古诺餐厅(巴黎)	109 ~ 113
斑马餐厅(巴黎)	114 ~ 116
修道院餐厅(阿维尼翁)	117 ~ 122
苏伊士码头餐厅(马赛)	123 ~ 125
特鲁瓦城堡餐厅(马赛)	126 ~ 129
圣雅尔花园餐厅(蒙彼利埃)	130 ~ 133
[西班牙]	
恩索利特餐厅(巴塞罗那)	134 ~ 137
马利那·门切斯餐馆(巴塞罗那)	138 ~ 141
特拉比马尔餐厅(巴塞罗那)	142 ~ 145
[意大利]	
拉特兰契克夜总会(米兰)	146 ~ 151
藤田加餐馆(米兰)	152 ~ 155
米洛餐厅(佛罗伦萨)	156 ~ 159
[奥地利]	
马瑞德餐厅(维也纳)	160 ~ 162
勃鲁玛餐厅(勃鲁玛)	163 ~ 168
K + K 餐厅(萨尔茨堡)	169 ~ 171
[德 国]	
阿多隆酒店(柏林)	172 ~ 175
休罗斯酒店(柏林)	176 ~ 179
莱恩巴哈餐厅(慕尼黑)	180 ~ 184
欧斯曼餐厅(科隆)	185 ~ 187
[丹 麦]	
卡朋餐厅(哥本哈根)	188 ~ 192
埃特塞特拉餐馆(哥本哈根)	193 ~ 196
康拉德餐厅(哥本哈根)	197 ~ 200

责任编辑: 陈慈良 关家声

本书中文版由日本 PROTOGALAXY 出版社及 MITSUO TADA 授权中国旅游出版社与辽宁科学技术出版社独家翻译、出版, 任何单位、个人未经许可不得翻印或转载本书图、文局部或全部。

原书名: EUROPEAN RESTAURANT DESIGN

原出版社: PROTOGALAXY

原发行人: MITSUO TADA

著作权合同登记号

图字: 01—2000—0771 号

图书在版编目(CIP)数据

欧洲餐厅设计/(日)武藤圣一摄; 刘云俊译. —北京:
中国旅游出版社; 沈阳: 辽宁科学技术出版社, 2000.4
ISBN 7-5032-1717-0

I. 欧… II. ①武… ②刘… III. 饭店—室内装饰—
建筑设计—欧洲—图集 IV. TU247.3-64

中国版本图书馆 CIP 数据核字(2000)第 05260 号

书 名: 欧洲餐厅设计

著 者: (日) 武藤圣一

译 者: 刘云俊

出版发行: 中国旅游出版社 辽宁科学技术出版社

地 址: 北京建国门内大街甲 9 号 邮政编码: 100005

沈阳北一马路 108 号 邮政编码: 110003

印 刷: 深圳利丰雅高印刷有限公司

开 本: 965 × 1270mm 特 16 开

印 张: 11.5

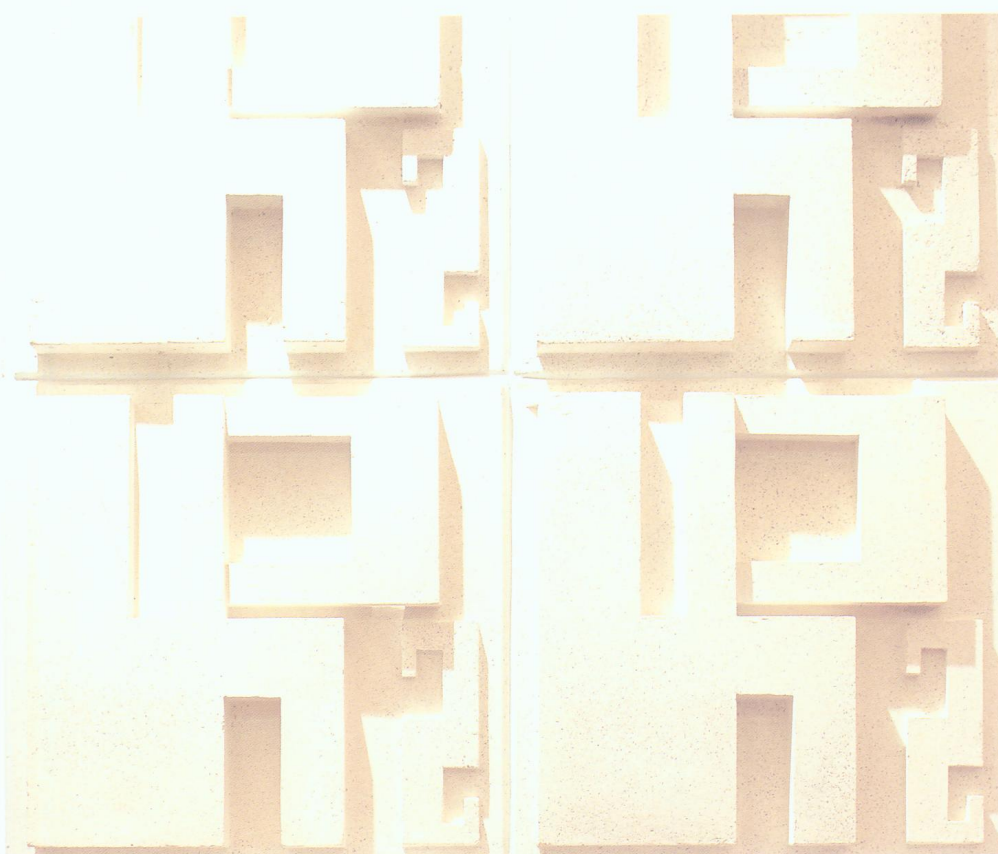
版 次: 2000 年 10 月第一版

印 次: 2000 年 10 月第一次印刷

印 数: 3000 册

定 价: 180 元

EUROPEAN RESTAURANT DESIGN



ALBERTA'S

阿尔贝特餐馆(伦敦)

205/206 Sloane St., Knightsbridge, London SW1, UK

Interior design: Alberta Ferretti

Artistic consultant: Kreis Ruhs

Opening date: June, 1997

Total floor area: 170m²

Number of seats: 70 seats

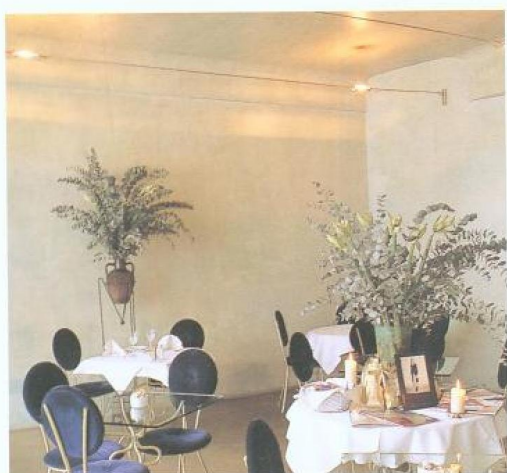


Looking at the interior space from the reception
从收银台前看到的餐馆内部。





Dining area The pale green space is decorated with root-shaped lighting on the ceilings as well as lamps and candles on the walls, providing an elegant atmosphere
正餐厅。淡绿色的空间里突出了天花板下的树根,投向墙面的照明和烛光营造出优雅的氛围。



Dining area
正餐厅。



Seating area beside windows
窗边的餐席。

This cafe/restaurant has a modern Italian atmosphere, which occupies the second floor of an Italian boutique, Alberta Ferretti, located on a popular fashion street, Sloane St., in Knightsbridge. A stairwell from the boutique runs into an entrance approach of the restaurant. Reflecting the tastes of the Ferretti's brand, the interior space emphasizes a soft and feminine image. Slender tables made up of glass and golden bronze are arranged around a mosaic column, while ceilings and walls are painted in light silver green color. After the breakfast and lunch time, afternoon tea is served until the boutique closes. Although there's no dinner service, the restaurant turns into a fashionable and gorgeous private-party space in the night. Collaborating with a Danish chef, Jesper Jensen, the long-experienced Lundum family manages the restaurant.

这家意大利风格的餐馆兼咖啡店位于阿尔贝特商店的二楼,作为一家意大利时装店,它的生意已拓展到奈斯桥的时装街和国王大道。从商店通向二楼餐厅的大厅楼梯成为引桥。表现出女性自身情趣的店内,以马赛克镶嵌的圆柱为中心,天花板和墙壁均被涂装成贴近银器色的淡绿色,以玻璃和金黄色青铜制成的纤巧的餐桌,一切都透露出绵软的女性色彩。店主是丹麦人埃斯帕·耶森,从经营管理方面上说,在伦敦业内可称为经验丰富的商业家族。餐馆自早餐起、午餐后一直至下午商店闭店为止。尽管不提供晚餐服务,但到夜里却成为时尚的、豪华的私人俱乐部。



Looking at the interior space with a bar counter and white mosaic columns
以马赛克镶嵌的白色圆柱和吧台为中心的餐馆内部。



Staircase leads from the boutique to the second-floor restaurant
成为从商店通向二楼餐厅引桥的楼梯。

ARMY CHAP

阿密契普餐厅(伦敦)

150 Notting Hill Gate, London W11, UK

Architect: M. R. J. Rundell & Associates Ltd.

Art work: Damien Hirst

Opening date: January, 1998

Total floor area: 450m²

Number of seats: 226 seats



Second-floor dining area full of natural lighting
利用自然光线的二楼正餐厅。

A white pharmacy building was converted into a very artistic restaurant, the Army Chap, which retains such a facade that one can never imagine its interior use from outside. It displays four full-height paintings of an artist Damien Hirst in the central part of the first floor and hangs a colorful object, which looks like a DNA model, in the central part of the second. Behind a reception counter in the front, there is a counter bar with cafe in both sides. In the bar, white tablet-shaped chairs are used while fluorescent lights from inside of the counter project pictures of the same tablets. In the back of the bar, a pale pink staircase leads to a reception/waiting area, where the periodic table of the elements is collaged on the walls. Hirst, one of the owners, has appealed his health-oriented theme to create an avant-garde restaurant, which has achieved a flourishing success among curious Londoners since its opening.

餐厅设在药店内,原封不动地保留着建筑白色的立面,颇有一点艺术性。从外面即可看到一楼中央排列着达密安·席尔斯特原幅大小的4张画和悬挂在二楼的鲜艳的DNA模型。这些独特的创作无法与餐馆联系在一起。正面收银台的背后是吧台,两侧是咖啡座。高脚吧椅座制成白色药片形状,由吧台内侧反射的荧光亦同样映衬出药片的照片。沿着酒吧里面的粉红色楼梯上去,可见到墙面画有元素周期表的收银处和里面的婚宴厅。店主席尔斯特本人亦是一位艺术家,他以健康卫生为主题开设的这家前卫餐厅,满足了人们的好奇心,开店以来每日顾客盈门。



Damien Hirst's object inspired by a gene
达密安·席尔斯特制作的 DNA 模型。



Damien Hirst's colorful paintings on the wall
墙面装饰的是达密安·席尔斯特色彩鲜艳的画作。

First-floor cafe where various medicines are displayed ►
下页图:位于一楼被药品陈列柜包围着的咖啡座

