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03 BEST NEW RESTAURANT SHORTLIST



The Jane, Antwerp

Address: 1 Paradeplein
Key features: A unique ecclesiastical setting furnished with the best of Dutch design
Cuisine: Contemporary European
Chefs: Sergio Herman and Nick Bril
Interiors: Piet Boon
thejaneantwerp.com

Housed in the cavernous chapel of a former military hospital, the new Antwerp eatery from Michelin-starred chef Sergio Herman and fellow chef Nick Bril is making waves. Created by Piet Boon, the sleek interiors include dramatic stained-glass windows by Studio Job and an 800kg chandelier by PSLAB. The menu features dishes such as mackerel ceviche, and squid, chorizo and white beans. According to Herman and Bril, food is their religion; fitting when you consider that The Jane's kitchen is located where the altar once stood.



The Monarch Room, New York

Address: 408 West 15th Street
Key features: A glamorous space mixing rough concrete and plush soft furnishings
Cuisine: Modern American
Chef: Michael Citarella
Interiors: Roman and Williams
nymonarch.com

At a vast 4,500 sq ft, The Monarch Room is a decadent space that exudes the distinctive style of interior design firm Roman and Williams. Classic, dark wood accents are juxtaposed with roughly hewn concrete walls and sumptuous leather banquettes, and the impressive surroundings are matched by chef Michael Citarella's modern American menu. Crispy hen-of-the-woods mushrooms served with buttermilk, and a pulled-pork shoulder paired with creamy grits and smoked paprika are just some of the dishes that hit the mark.



Carlo e Camilla, Milan

Address: 24 via Giuseppe Meda
Key features: Haute cuisine served in a soaring space filled with communal tables
Cuisine: Classic Italian
Chef: Carlo Cracco
Interiors: Tanja Solci
carloecamillainsegheria.it

The latest addition to Milan's fertile restaurant scene is housed in a defunct sawmill, and the soaring structure's brick and raw cement bones give the space an industrial look, creating a foil for the otherwise super-polished dining experience. Two long cross-configuration tables seat 65 in a communal arrangement, while pieces by Ron Arad and Ross Lovegrove animate the indoor space as well as the garden. The food is top tier, but wrung of the pretension that swirls around chef Carlo Cracco's other Milanese establishment.



Alicia, Buenos Aires

Address: 5 Asunción, Villa Devoto
Key features: A warm space with floor-to-ceiling windows, off the beaten track
Cuisine: Mediterranean
Interiors: Nidolab

Designed by local architects Jacqueline Cicchinelli and Sergio Mizraji, and located off the beaten track in the leafy suburb of Villa Devoto, Alicia's pared-down, minimalist exterior is skilfully balanced on the inside by Buenos Aires-based outfit Nidolab, which installed blonde petiribi wood floors, wall-to-wall shelving and copper fixtures. The menu offers a new take on Mediterranean classics and features dishes like Chilean salmon with saffron clam cream, and veal carpaccio with wasabi mayonnaise and tomato marmalade.



Le Flandrin, Paris

Address: 4 Place Tattelain
Key features: A local institution revamped with chic art deco undertones
Cuisine: French brasserie fare
Chef: Olivier Denis
Interiors: Joseph Dirand

Le Flandrin has been a Paris institution for more than 80 years. Currently under the direction of Gilles Malafosse, the brasserie has recently emerged from a makeover, courtesy of Joseph Dirand, who maintained his signature understated aesthetic, while adding a hint of decadence with opulent materials such as marble, dark wood, brass, mirrored glass and plush upholstery. Meanwhile, the geometric-patterned flooring visually offsets Dirand's coconut-wood tables, which are teamed with Eero Saarinen's 'Executive' chairs.