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Gastro

Suvremena kuhinja u vintage ambijentu

Sepia je restoran koji priziva nostalgiju, ali i slavi trenutak sadašnjosti. Industrijska arhitektura i dah prošlosti bila je idealna baza za slaganje ostalih elemenata, u tom istom duhu, istodobno vodeći računa o toplini i privlačnosti, komoditetu suvremenoga korisnika

Piše: Nataša Bodrožić

Foto: Doug Snower
and Lara Kastner

Chicago, grad vjetra i vertikala, betona i stakla, urbana košnica koja pulsira hektičkim ritmom, ima i svoju mirniju, harmoničnu stranu. Jedan od puteva koji vodi k njoj počinje drvenim ulazom, na adresi 123 N. Jefferson Street u Fulton River Districtu. Tamo je locirana Sepia, ekskluzivni restoran smješten u prostorima stare tiskare. Suvremena američka kuhinja u vintage ambijentu, s prizvucima francuske rustike i rafinmana, opisuje mjesto koje promišlja tradiciju s modernim odmakom.

"Uvijek sam vjerovao da se ne može ići naprijed bez pogleda u prošlost", riječi su Emanuela Nonyja, vlasnika Sepije, kojemu je ideja o otvorenju vlastita restorana ostvarenje dječaćkih snova, još iz vremena kada je živio na selu u južnoj Francuskoj i s roditeljima uživao u svježini i punoći okusa tradicionalne francuske kuhinje. Na svom profesionalnom putu, od Lycée Hotelier du Touquet, gdje je usvajao kulinarska znanja i vještine, do vodećih pozicija u restoranskome menadžmentu lanca hotela Hyat International, Nony je implementirao nove standarde i postavljao kriterije u sferi elitnog ugostiteljstva. Park Hyat Tokio hotel, u kojemu je, primjerice, smješten i dio radnje filma "Lost in Translation" Sofije Coppole, kao i niz ostalih hotela i restorana kojima je rukovodio, sinonim su ekskluzivnih ambijenata koji nude najvišu razinu usluga i gastronomskih senzacija.

Sepia je restoran koji priziva nostalgiju, ali i slavi trenutak sadašnjosti. Dizajnerski postupak site-specific, odnosno promišljanje očuvanja postojeće strukture konzerviranjem pojedinih dijelova, poput zida od cigle i željeznih masivnih vrata nekadašnje tiskare, iznimno je pridonio originalnosti samog mjesta. Industrijska arhitektura i dah prošlosti bila je idealna baza za slaganje ostalih elemenata, u tom istom duhu, istodobno vodeći računa o toplini i privlačnosti, komoditetu suvremenoga korisnika. Otvoreni prostori i veliki prozori, pastelni i tamni tonovi drvenog antiknog namještaja i reinterpretiranih modernih klasika, toplo svjetlo koje se širi iz vintage art deco svjetiljki, stvaraju osjećaj ugone i jedinstvenu atmosferu.

Širina otvorenog prostora ipak dopušta i intimnija specijalna rješenja – polukružne niše, u kojima najveći efekt stvara igra svjetlosti kroz mrežastu strukturu lusteru organskih linija, nude posjetitelju sasvim privatni ambijent usred restorana. Organizirane oko okruglog stola uz baršunastu aluzivnost zidova, liniju kruga koja se prekida i dopušta djelomičnu komunikaciju s ostalim prostornim segmentima, zanimljivo su rješenje kojim se postižu i dinamički efekti.

Središnja blagovaonica definirana je redom postavljenih klupa nad kojima se uzdižu antička zrcala, dok svjetlost mekano pada na površinu stolova iz neobičnih tubularnih lusteru. Knollove Stephens lounge stolice presvučene su novim tekstilima kako bi se naglasio retro element, a one s potpisom Ettorea Sottsass-a osvježene modernim presvlakama. Ukupan efekt nenametljivog eklekticizma ostavlja dojam promišljenog dizajnerskog angažmana.

Originalni zid od cigle lajtmotiv je koji se proteže kroz prostor. Prelijepa antikna komoda s voćem i cvijećem te staklenkama koje prizivaju domaće, rustikalni ugođaj i toplinu doma, jedan je od onih elemenata, dizajnerskih poteza u kojima je sadržana filozofija Sepije. Smisao



Palačinke / Pancakes



Sepia nudi reinterpretirane koktelske klasike / Sepia offers reinterpreted cocktail classics



Kрила od raže s povrćem / Skate wings with vegetables



Hobotnica / Octopus

Kulinarški virtuoz Kendal Duque / Culinary virtuoso Kendall Duque



Ulaz u Sepiju / Entrance in Sepia



za detalj i posebna pažnja njihova uklapanja u ukupan dekor, vidljivi su posvuda.

Bar od bijelog mramora i orahova drveta, opremljen starinskim posudama i zdjelama, još jednom uspostavlja vezu s minulim vremenima. Ujedno je točka odvajanja restoranskog loungea od glavne blagovaonice u kojoj se nalaze dva velika, zajednička stola postavljena nasuprot zidu s vinskih bocama te mali stolovi postavljeni u dva reda. Čokoladnosmeđi i zagasito crvenkasti tonovi donose toplinu i boju, suprotstavljeni oštrim, razigranim linijama svjetla koje dopire iz lusterata.

Staro teretno dizalo dominira sjevernim zidom, uspostavljaajući, još jednom, kontinuitet s industrijskom poviješću samoga zdanja.

Otmjenost Sepije, njezina sofisticirana rustikalnost i nenametljiva ljepota, promišljanje je dizajnerskog tima Gary Lee Partners iz Chicaga. Pažljivo kombinirajući suprotstavljene elemente, drvo i mramor, staro i novo, dizajneri su uspjeli stvoriti auru nepretenciozne elegancije koja se savršeno nadovezuje na gastronomsku ponudu restorana, inventivnu američku kuhinju kulinarškog virtuozu, šefa Kendala Duquea. Njegov menu, otmjeni moderni grill, prilagođen današnjim ukusima i životnim stilovima, ujedno je odraz njegova životnog stava. Svoj kulinarški stil opisuju riječima: "Spontanost, na trenutke,

ali uvijek produhovljena, oplemenjena čistim, jednostavnim, direktnim okusima. Jednostavno, ali opet, elegantno."

Uz jasan gastronomski statement, Sepia nudi i ekstenzivan izbor vina, ponudu od nekih osam stotina boca, izloženih na policama uz jedan od zidova blagovaonice. Lista koktela nadovezuje se na priču iz prošlosti, prizivajući zlatno doba koktela nudeći vintage, klasične kombinacije i reinterpretirane koktelske klasike. Čak je i led u Sepiji pojedinačno tretiran; poseban aparat izbacuje ga u većim komadima kako bi se usporilo njegovo topljenje i produžilo vrijeme uživanja u ispijanju koktela.

Suvremeni dizajn restorana širom svijeta, čini se, sve manje i manje vodi računa o lokalnom kontekstu, posebno u gradovima. Sepia i u tom smislu nudi sasvim suprotnu priču. Svojom izgledom i namjerom nadovezuje se na duh originalnog mjesta koje u njezinu slučaju ima vlastitu osobnost i povijest. Sepia je točka susreta u kojoj se prošlost i sadašnjost isprepleću, bez agresivnih sudara. Dobar je primjer promišljanja jednog od vodećih britanskih tumača moderne kulture, Stephena Bayleyja, koji kaže: "Dobar, odnosno promišljen dizajn je onaj koji u sebi sadrži 98 posto zdravog razuma i dva posto misteriozne komponente koju možemo nazvati umjetnošću ili estetikom."

Originalni zid od cigle lajtmotiv je koji se proteže kroz prostor /
The original brick wall is a leitmotif that spreads across the space

Gastro



Gastro



Čokoladnosmeđi i zagasito crvenkasti tonovi donose toplinu / Chocolate-brown and discretely red tones bring a sense of warmth



A Modern Kitchen in a Vintage Ambience

Sepia is a restaurant that brings nostalgia to mind, but it also celebrates the present moment. Industrial architecture and the breath of the past created an ideal base for all the other elements in that same spirit, while also paying attention to the warmth and attraction, comfort of the modern consumer

Written by: Nataša Bodrožić Photo: Doug Snower and Lara Kastner

Chicago, the city of winds and verticals, concrete and glass, an urban hive that pulsates in hectic rhythm, also has a more peaceful and harmonized side. One of the roads that lead there begins with a wooden entrance on address 123 N. Jefferson Street in Fulton River District. That is the location of Sepia, an exclusive restaurant placed within an old printing office. Modern American cuisine in vintage ambience, with touches of French rusticity and subtlety, describes a place that calls upon tradition with a modern twist.

"I have always believed that there is no going forward without looking back", said Emmanuel Nony, owner of Sepia, who had a boyhood dream come true when he opened his own restaurant, as he once lived with his parents in a small village in southern France and enjoyed the freshness and fullness of tastes in traditional French cuisine. On his professional journey from Lycee Hotelier du Touquet, where he adopted culinary knowledge and skills, to leading positions in the restaurant management of the Hyatt International, Nony implemented new standards and set the criteria in the

sphere of elite catering. Hotel Park Hyatt Tokyo, which hosted a part of the plot in Sofia Coppola's movie "Lost in Translation", just like a string of other hotels and restaurants he managed, are synonymous to exclusive atmospheres that offer the highest level of services and gastronomic sensations.

Sepia is a restaurant that brings nostalgia to mind, but it also celebrates the present moment. Designer procedure site-specific, or the analysis of preservation of the existing structure by conserving individual parts, like a brick wall or the massive iron doors of the ex-printing office, have brought an enormous contribution to the originality of the place. Industrial architecture and the breath of the past created an ideal base for all the other elements in that same spirit, while also paying attention to the warmth and attraction, comfort of the modern consumer. Open spaces and large windows, pastel and dark shades of antique wooden furniture and re-interpreted modern classics, the warm light that radiates from vintage art-deco lamps – all these elements create a sense of comfort and a unique atmosphere.

The wideness of the open space still allows the more

Sačuvana su željezna masivna vrata nekadašnje tiskare / Massive iron doors of the ex-printing office was conserved



Bar od bijelog mramora i orahova drveta / A bar made of white marble and walnut wood



intimate spatial solutions – semi-circular recesses, in which the biggest effect is created by a game of light through a reticular structure of chandeliers with organic lines, offer the visitors an entirely private ambience in the middle of the restaurant. Organized around a round table alongside the velvet allusiveness of the walls, the circle line breaks off and allows partial communication with other spatial segments, which achieves some pretty dynamic effects.

The central dining room is defined by a line of positioned benches that have antique mirrors ascending above them, while the light softly falls on the tables' surfaces from unusual tubular chandeliers. Knoll's Stephens Lounge chairs are covered with new textiles in order to emphasize the retro dimension, while the chairs signed by Ettore Sottsass are refreshed with modern covers. The overall effect of unassuming eclecticism leaves the impression of analysed designer engagement.

The original brick wall is a leitmotif that spreads across the space. The beautiful antique dresser with fruit, flowers and glass jars that call upon the local, rustic ambience and the warmth of home is one of those elements and designer moves that contain Sepia's philosophy. The sense for details and special care for the manner of fitting them into the overall décor are visible in many different aspects. A bar made of white marble and walnut wood, equipped with archaic bowls and dishes, once again reconnects the space with past times. That bar also serves as a separation point between the restaurant lounge and the main dining room that features two large joint tables positioned against the wall with wine bottles, as well as two lines of smaller tables. Chocolate-brown and discretely red tones bring a sense of warmth and colour, as they oppose the sharp, playful lines of light that emanate from the chandeliers. The old cargo elevator dominates the northern wall, once again establishing connection to the industrial history of the building.

Sepia's class, its sophisticated rusticity and unassuming beauty, have been created by a designer team from Gary Lee Partners from Chicago. By carefully combining opposed elements, wood and marble, the old and the new, designers have managed to create an aura of unpretentious elegance that perfectly attaches itself to the restaurant's gastronomic offer, which is dominated by the inventive American cuisine of culinary virtuoso, chief Kendall Duque. His menu, the fancy modern grill that is adjusted to the tastes and lifestyles of today, also reflects his own life attitude. He describes his culinary style with words: "Momentary spontaneity, but always of a spiritual kind, ennobled with clean, simple, direct tastes. Simple, but elegant."

Along with a clear gastronomic statement, Sepia also offers an extensive choice of wines, as the offer counts up to eight hundred bottles that are on display on one of the dining room's walls. The cocktail list again visits the stories from the past, as it calls upon the golden age of cocktails by offering vintage, classic combinations and reinterpreted cocktail classics. Even the ice is equally treated in Sepia; there is a special machine that ejects it in bigger cubes in order to slow down the process of it melting and to prolong the period of enjoying a cocktail.

Contemporary design of restaurants across the world seemingly pays less and less attention to the local context, particularly in cities. Sepia offers something completely different in that regard. Its look and purpose complete the spirit of the original location that, in this case, has its own personality and history. Sepia is an encounter point where past and present collide without any aggressive patches. It serves as a good example of what one of the leading interpreters of modern culture, Stephen Bayley, once said: "Good and appropriate design contains 98 percent of common sense and two percent of a mysterious component that we can call art or aesthetics." ■