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rare

## Viajante bar & restaurant

### introduction

We are delighted to celebrate the First Michelin star awarded to Viajante, celebrating Nuno Mendes's exciting food.

Designed by rare architecture, the restaurant displays a unique take on hospitality design that complements the textured and delicate cuisine.

The restaurant articulates carefully designed coordinated elements seemingly simple but displaying a richness in shape and materiality for the patient viewer. In a serene atmosphere, touches, such as bespoke furniture, lights and wall linings are simultaneously distinctive pieces of craftsmanship and elements forming a larger narrative.

The bar and restaurant, named Viajante – the traveller in Portuguese - are accessed through the 1910 building's original Cambridge Heath Road entrance, with each distinct space located within the front rooms on either side of the majestic lobby. Surprisingly plain, the existing spaces have been reinvigorated by a contemporary approach playing with the expected grandness and contrasts between functions.

Both restaurant and bar are solely furnished with bespoke pieces by rare and decorated with silicone injected tapestries and chandeliers designed in collaboration with textile designer Tzuri Gueta.



In the restaurant, the range of specially designed furniture is left voluntarily bare of table clothing revealing the work on the branching legs. A light sense of disequilibrium is almost sensible.

This impression is also expressed in the ceiling lights spanning effortlessly in the air and suggestive of choreographed movements. The geometric work is coordinated with colour and materiality. A swath of deep blue and rich reds is inverted between furniture, light shades interior and wall lining.

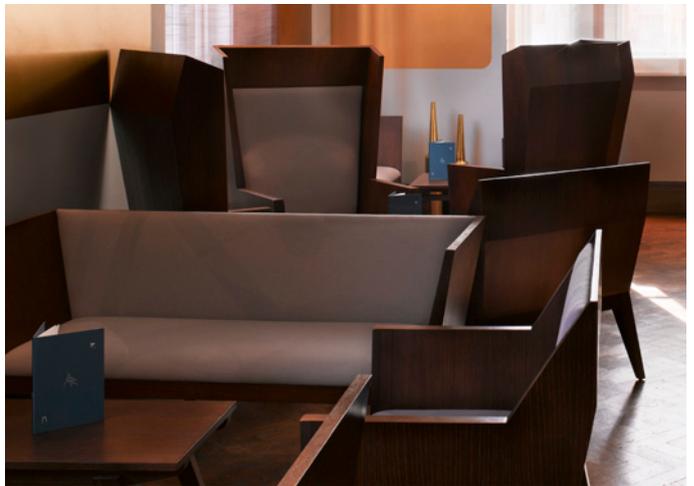
Dedicated to the guest's experience, the simplicity of the ensemble allows focusing on specific decorative elements through the service. The design conceptually complements the cosmopolitan cuisine daily reinvented by Nuno Mendes. The finishing kitchen in close vicinity plays with the balance between quasi-domestic qualities and theatrical effects.

A contrasting bar in the adjacent space complements the ethereal restaurant. In opposition to smooth shapes and open layout, the bar is based on structured zones defined by geometric furniture.

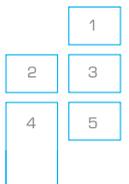
- Furniture exhibited as part of the official programme of the London Design Festival 2010.
- Viajante restaurant selected amongst the five new best restaurant designs by Wallpaper\* Design Awards.
- Viajante Bar nominated finalist in the European Hotel Design Award 2010.
- Opened in April 2010, Viajante restaurant awarded First star in Michelin Guide 2011.

## Viajante bar & restaurant

images



1. Restaurant dining space with open finishing kitchen
  2. Bespoke lamp emerging from the wall
  3. Bespoke chandelier made of silicone injected fabric
  4. Private dining space
  5. Bespoke bar furniture creating intimate spaces
- More photos available, please contact us for further information



## rare

### company profile

Co-founded by Michel da Costa Gonçalves and Nathalie Rozencwajg in 2005, rare operates from offices in Paris and London. The practice exercises an ethos of mixing their commissions with research and education to produce tailored work using new materials, innovative typologies and advanced modes of design and production.

rare architecture is an office for research, architecture and experimentation. Projects range from the scale of the Object to the Urban. rare's commissions include public and residential projects in France, Belgium, Italy and the UK.

Research agendas broach multiple scale interventions within dense urban conditions, investigating the evolution of existing content through contemporary demands, projected future evolutions and technological advances.

We stress the need to establish a tailored response, which implies a singular design process for each project with an adapted use of our network of competence. Mixing different endeavors we sensibly apply transversal thinking between teaching, research and commissions.

We aim to integrate contemporary tools in both design and construction phases to offer a unique, sustainable and cost-effective solution to our designs.



### Michel da Costa Gonçalves

Michel da Costa Gonçalves is a co-founding director of rare and studied both in Spain and at France's ENSAPL, graduating in 1999. He then went on to graduate from the Emergent Technologies & Design program at the Architectural Association in London in 2006. He has worked for Architecture Studio and Shigeru Ban on projects in Asia, Europe and the Middle East including the recently completed Pompidou Metz in France. Michel has taught in France and currently at the Architecture Association in London.

Michel's has particular experience of high profile engineering constraints and an interest in digital modelling and production tools.

### Nathalie Rozencwajg

A co-founding director of rare, Nathalie graduated from the Architectural Association in London in 2001 and has worked with Erick van Egeraat and Architecture Studio on projects in Europe, Asia and the Middle East including among others the Onassis Opera House in Athens. In addition to her practice she has been Unit Master at the Architectural Association since 2004 and co-ordinates their visiting school in Singapore.

Nathalie's wide-ranging international experience and particular knowledge of sustainable and integrated design contribute to rare's innovative design strategies.