

SUPPER

GLOBAL HOTEL F&B

ISSUE 6



André Fu

Why good F&B design is more than meets the eye

Alain Ducasse

Turning French cuisine into an international empire

Jesse Vida

Taking an independent spirit to the world of the hotel bar



Photography: Francis A

Restaurant Schönemann Sofitel Frankfurt Opera

Designed by Studio Marc Hertrich & Nicolas Adnet (MHNA), Restaurant Schönemann at Sofitel Frankfurt Opera is a playful space that combines the sharpness of design associated with Sofitel and a sense of whimsy in unusual colour combinations and unconventional furnishings – all designed especially for the project by MNHA.

Decadent photography lines the walls, evoking a fairy tale sense of eccentricity and resonating with the accents found on the fabrics and fixtures. Large-scale geometric lighting hangs confidently above centre seating, with bell jars dotted around, ensconcing ornate glassware and continuing the fanciful attitude that characterises the space.

In the specification of the restaurant, the hotel worked with a variety of suppliers: Jars Ceramistes and Bernardaud plates and dishes with Sambonet cutlery for lunch and dinner service, and Tafelstern and WMF for breakfast. Glassware is from Schott Zwiesel with Craster providing the

pieces for buffet presentation.

The restaurant is French in menu concept and the culinary offer is dedicated to Goethe's great love, Lili Schönemann. The references to Goethe and Schönemann are intended to resonate with the hotel's location in the banking district of the city, sitting as it does with the upmarket Hochstraße on one side and facing the Opernplatz – the district's most central square.

"The atmosphere must be composed of a touch of modernity and a touch of classicism," says Nicolas Adnet. "We like to reference the countries we're working in, but we like to generate an unexpected answer. It's about a balance between the past and the future, extracting the most important ideas and presenting them in a contemporary way."

www.sofitel.com

IN A BITE Covers: 80 restaurant, 50 terrace, 20 private dining Interior Design: Studio Marc Hertrich & Nicolas Adnet Architecture: Mathias von Fragstein Operator: Executive Chef: Sébastien Fontes (hotel), Lukas Sulik (restaurant) Head Bartender: Ran Hoch Tableware: Jars Ceramistes, Bernardaud, Tafelstern Glassware: Schott Zwiesel Cutlery: Sambonet Buffet: Cra'ster Uniforms: ASTVDIO Menu Design: H-Hospitality Table Linens: Garnier-Thiebaut Back Bar Design: Chefs Culinar