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# BOUTIQUE

## *Experience*

*The most luxurious shopping destinations from around the world.*

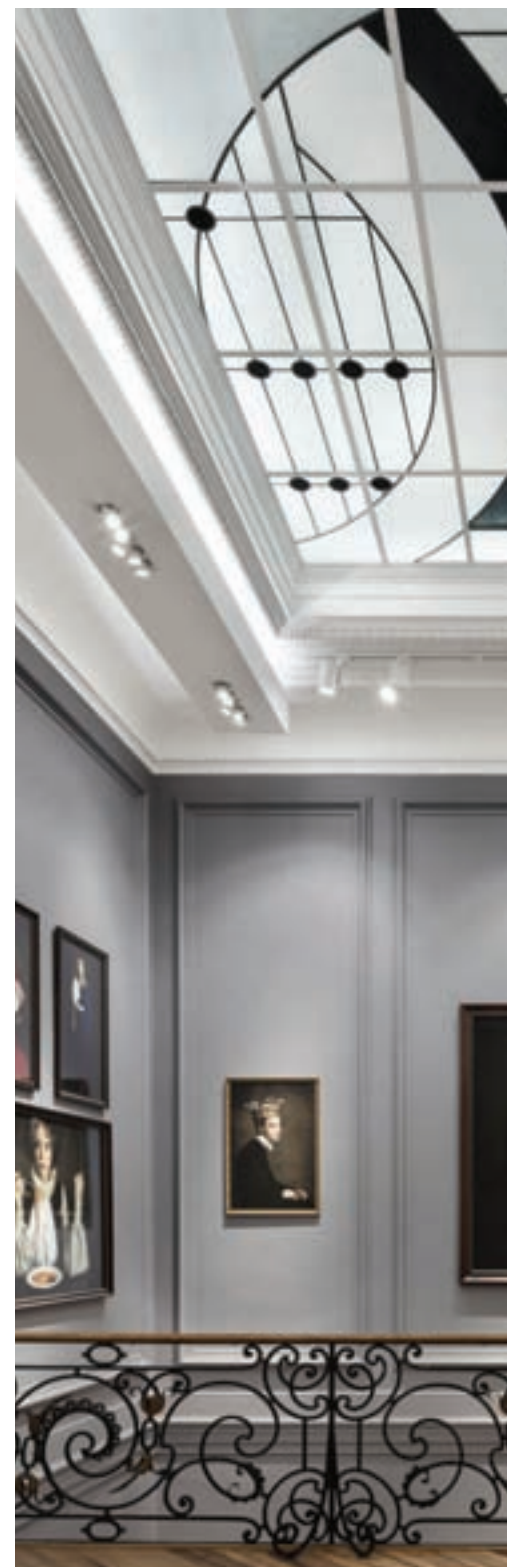
### **DELVAUX BRUSSELS**

Delvaux, the oldest luxury leather goods house in the world, founded in Belgium in 1829, has inaugurated a new store in the heart of Brussels: "Le 27". Housed in a majestic Mansion on Boulevard de Waterloo, a high-end luxury shopping area, "Le 27" is much more than a boutique: it is a unique environment, combining the savoir-faire of the Delvaux collections with the beauty of the greatest items of Belgian design, paintings and ceramics, giving life to an art gallery in continuous evolution.

An entrance arcade welcomes visitors into what was once an imposing private villa. Set out on two floors, the store has retained its original structure, with the walls enriched with nineteenth-century mouldings, mirrors, medallions and frescoes that once decorated the reception rooms. Four-metre-high ceilings give a broader scope and brightness to an environment where materials such as marble, wood and wrought iron stand out. The grand staircase at the entrance leads to the spacious upper floor which is immersed in surreal light projected through the windows of the Art Deco skylight.

Between the ground and the first floor what appears to be a collection of ancient paintings turns out to be a series of photographs, archival pigment prints by the Argentine artist Romina Ressa in which her post-neo-Flemish portraits are combined with daily and kitsch artifacts. A collection of twentieth-century Belgian ceramics appears here and there on a wall, stacked high, embodying the fantastic, endless creativity of Belgian artists.

[delvaux.com](http://delvaux.com)















## ÉGALITÉ MILAN

The smell of freshly baked bread from Égalité hovers over Via Melzo 22. A brand new concept for a France bakery that has the potential to become a format, born from an idea of the architect and food entrepreneur Tiziano Vudafieri. Égalité is built around Master Boulanger Thierry Loy, who after setting new standards in high-end bread making with his boulangerie outlets in the French Alps, has decided to move to Milan to engage with the city's art de vivre.

Égalité sets the stage on the savoir-faire of the French boulangère tradition in a place that welcomes you for a meal or to drink an aperitif, but also aspires to be an enclave celebrating the mélange of Italian and French culture.

With its great laboratory in full view, Égalité is several things in one: a bakery, a shop selling fresh and packaged products, the ideal place for a quick coffee, lunch, a French afternoon snack or an unusual aperitif. A place that also favours the encounter between different delicacies of

Italian and French gastronomic culture. All at an affordable price.

The premises – 215 sq m – located at the corner of Via Melzo and Via Lambro – have seven windows on the street. Bright and intimate at the same time – also thanks to the original plan layout of islands with small and large tables, highs and lows, benches or stools. A Parisian style dehors in the colours of Égalité, with wrought iron tables and chairs, welcomes the clientele – it already has the flavour of a lived-in place: as if it had always been part of the neighbourhood scene.

Égalité is a place with a strong eclectic modern and colourful imprint that interprets in graphics, through a playful approach, the founding principles of French popular culture, the revolution, the French courts and their characters in which kings, emperors, revolutionaries and peasants proudly indulge a baguette or croissant.

[egalitemilano.it](http://egalitemilano.it)



## **SONIA RYKIEL** **MADRID**

With its first boutique, located in the heart of Madrid, Sonia Rykiel celebrates its arrival on the Spanish market. The interior design project is by Vudafieri-Saverino Partners, architectural studio based in Milan and Shanghai, which has been taking care of the development of Sonia Rykiel stores worldwide since 2013.

The boutique occupies a 165 sqm surface and is situated among the nineteenth century buildings on the calle Coello, a privileged luxury shopping destination, home to the great names of Spanish and international fashion. In order to reflect the iconic characteristics of the historical, anti-conventional Parisian fashion brand, the store is inspired by the modern Rive Gauche atmosphere with its café littéraire and glamour/intellectual spirit. The result is an elegant, yet at the same time informal space, hinged in a succession of refined ambiances with an intriguing atmosphere. A climate which we breathe from the entrance, where the walls are completely covered by a full-length bookcase, inside of which are works of the historical French Gallimard collection.

Passing through the wide red portals we arrive in the rooms in which are housed the main collection and the Salon, designed as a modern boudoir: intimate and cosy.

Externally, the façade immediately stands out due to the contrast between the shiny black covering and the white back-lit logo, with the striped curtain textile curtains which refer to the celebrated iconic Sonia Rykiel pattern.

[soniarykiel.com](http://soniarykiel.com)







# REFINED *TASTE*

*Experience a culinary journey with award-winning and critically acclaimed restaurants from around the world.*

## KANPAI MILAN

A corner of contemporary Japan appears in the heart of Milan. Named Kanpai, it proposes the Izakaya rites and atmosphere, accompanied by dishes from popular Japanese cuisine. Kanpai brings to Milan a mix of food, sakè and Japanese culture, no sushi and an oriental-style cocktail list: a place to eat and drink late into the night. With an interior design by the Milanese studio Vudafieri-Saverino Partners, Kanpai could inhabit one of the many lively side streets in one of the Japanese metropolitan cities, with installed screens which transmit pop images typical of today's technological, urban Japan.

Open only in the evening, from 7.00 p.m. until late - the kitchen does not close before midnight - the project reassumes the passion for Japan of the 28-, 32- and 33-year old Italian business partners who have brought together food, culture and sakè, with the idea of presenting the most metropolitan image of Japanese cuisine: "not a stereotype of the traditional Japanese rice paper, but of what can be seen in Tokyo today, reconciling the local street soul tradition with an approach attentive to detail and to some gourmet proposals".

The dishes are simple, yet at the same time the fruit of complex, never banal, techniques and

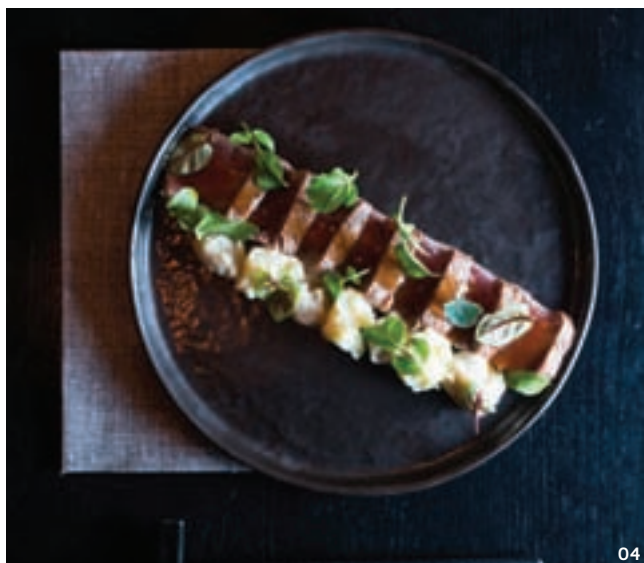
preparation for recipes which have been reinvented for a more refined taste. No sushi, and only one item dedicated to sashimi, the only raw dish on a menu which instead contemplates many different cooking techniques: fried chicken marinated in ginger (Karaage nanban lime), Kakuni (stewed pork belly), beef Tataki, pickled vegetables, black cod (marinated in miso cream for five days) and home-made side sauces.

Kanpai's 150 sqm are structured over three rooms, having diverse colour schemes and aesthetic atmospheres to interpret the different styles of conviviality and comfort. The bar area welcomes customers with a large counter built with radical simplicity: the metal elements fuse with bamboo wood in a natural, geometric way, with a wide selection of sakè and spirits on show, at the centre a peculiar lampshade stands out, made from an antique French bottle rack used by wine makers to wash out the wine bottles. A kind of zinc-plated corset, into which magnums of sakè have been inserted, which become diffusers of light filtered by the bottles and the labels' ideograms; an installation which celebrates the best of Japanese sakè.

[kanpaimilano.it](http://kanpaimilano.it)







**01**  
The interior, designed by the Studio Vudafieri-Saverino Partners, features a large mural by the street artist Alessio Di Vicino. Photo by Santi Caleca

**02**  
The exterior of Kanpai in via Melzo 12, Milan. Photo by Aromi

**03, 04, 05**  
Photo by Aromi



## **RISTORANTE BERTON** **MILAN**

Set in a glass tower in Porta Nuova Varesine in Milan, Ristorante Berton stands out from the rest with its modern, elegant design and incredibly inventive dishes, and its breathtaking interior design, which was made by the Milanese studio Vudafieri-Saverino Partners. The kitchen is the heart and soul of the restaurant, custom designed with large windows to let as much natural light in as possible. The menu is made up of dishes using traditional Italian ingredients, but Andrea always puts his own modern spin on dishes, whether it be in the presentation or the cooking method, and always tries to extract the maximum amount of flavour from every ingredient on the plate.

Chef Andrea Berton was born in Friuli in 1970. His culinary journey started in Milan as a member of Gualtiero Marchesi brigade in Via Bonvesin della Riva. His training continued in the best restaurants of the world: first from Mossiman's in London, then at the Enoteca Pinchiorri in Florence, and finally at the Louis XV in Monaco under the guidance of Alain

Ducasse. From 1997 to 2001, he worked as Chef of the Taverna di Colloredo in Monte Albano, gaining his first Michelin star. After this important achievement he went back to Marchesi group as Executive Chef. In 2005, he began a collaboration with the Restaurant of Piazza della Scala in Milan where he obtains several awards such as the first Michelin star in 2008, the second one in 2009, three forks from Gambero Rosso in 2010 and three hats of L'Espresso guide in 2011. In 2012, he decided to dedicate himself to consulting in the positioning, design and development of quality restaurants projects. In September 2012, together with a group of partners, he opened Pisacco Restaurant and Bar, and, in July 2013, DRY Cocktail&Pizza. The return to "his" cuisine took place with the opening of Ristorante Berton where the Chef presents "modern dishes" enhancing the basic ingredients and featuring some ingredients that are not well known.

[ristoranteberton.com](http://ristoranteberton.com)







**15**  
Modern and elegant interior  
design

**16**  
Prosciutto crude broth Cod,  
parsley bread and radish

**17**  
Black calamari with apricot

**18**  
Tomato broth king crab's  
salad

