



The Comptoir Woodward by Cécile Morel Architecture d'Intérieur

Architect: Cécile Morel
Hotel Group/Developer: The Woodward – Oetker Collection
Photography: Cécile Morel & Guillaume Cottancin

Cécile Morel was entrusted with the comprehensive architecture and interior design mandate for Le Comptoir Woodward, the new gourmet haven nestled in the heart of Geneva, Switzerland. This gastronomic venture, an addition to The Woodward Hotel's repertoire, is the brainchild of Titouan Claudet, the head pastry chef, and Olivier Jean, the executive chef overseeing The Woodward's renowned restaurants, including "Le Jardinier" and the double Michelin-starred "L'Atelier Robuchon."

Strategically situated on the ground floor of a historically significant building in Geneva, Le Comptoir Woodward presented a canvas for the architects to weave a design narrative seamlessly marrying elegance with refinement. The architectural and interior design concept was framed by a singular directive from the client: to encapsulate the allure of a Wes Anderson-style decor.

Drawing inspiration from the distinctive visual style of the renowned American director, the design radiates with symmetrical shots, elaborate sets, long tracking shots, and a vibrant palette of terracotta dominating with a hint of pink. Complementary tones of beige, water green, and dark blue imbue the space with an architectural ambiance. A bespoke ensemble, including a counter, display unit, bench, and tables, was meticulously crafted, featuring a blend of natural oak, corian, black metal structures, and fabrics in shades of green and burgundy.

The selection of elegant, noble fabrics and materials further pays homage to the belle époque, evoking a time when craftsmanship reached its zenith. In this harmonious blend of history and modernity, Cécile Morel has created an inviting space for both local and international patrons seeking an immersive culinary experience, reminiscent of major international cities.



Oak Bar & Bistro by Studio Hilton SL

Architect: Drawing Room Architects
Interior Designer: Michele Hilton, Studio Hilton
Construction Company: Rihoy & Sons
Photography: Nick Despres

The Oak Bar & Restaurant at Rocquettes Hotel has undergone a striking transformation, courtesy of Studio Hilton. This comprehensive renovation brings new life to the establishment, integrating rich period colours and patterns into a redesigned bar, restaurant, sunlit bistro area, private dining annex, and an opulent cocktail lounge.

The Sarnia Hotel group enlisted Studio Hilton to rejuvenate their brown and taupe dining room and bar, last updated over 15 years ago. Situated in a prime island location with private parking, the aim was to attract a wider customer base and enhance the venue's appeal for events. Following the initial concept review, the project expanded to include the annex rooms, previously only used for breakfast. Studio Hilton reimaged these spaces, transforming them into versatile areas for private events, dining, and more.

Studio Hilton drew inspiration from the Oak tree theme, blending classic styling with contemporary fabrics, lighting, and artwork. This fusion was designed to attract a broader audience while retaining the original customer base. Contemporary lighting, innovative textiles, and a fresh colour palette seamlessly connect each room, creating a cohesive yet dynamic environment.

The redesign cleverly balances the masculine aesthetic favoured by existing patrons with softer colors and botanical art, which have successfully attracted more female customers. This broader appeal has led to increased business traffic, including breakfast meetings, cake and coffee sessions, cocktail reservations, tea events, private gatherings, and pre-dinner drinks.

The renovation celebrates the original architecture of the property, with interior colours, furnishings, and finishes, as well as aged brass metallics and eglomise mirroring details, that harmonize with the historic structure.



AZZURRA by Robert Angell Design International

Interior Designer: Robert Angell Design International
Hotel Group/Developer: Aqua Restaurant Group
Photography: Ed Findlay

Robert Angell Design International has unveiled Azzurra, a vibrant and dramatic restaurant design inspired by the enchanting Amalfi Coast, with subtle nods to the British Isles' world-renowned seafood. The project aimed to create a relaxed and approachable dining experience that immerses guests in an undersea adventure, complete with a treasure chest bar and dramatic rope structures.

The design of Azzurra transports diners beneath the waves, enveloping them in a unique, experiential atmosphere. The restaurant features huge, dramatic rope structures that create a canopy, giving the sense of dining under a ship's masts and ropes, as light plays off the interior like moonlight reflecting on the sea. This immersive experience is further enhanced by the fresh and vibrant colour palette, which evolves from a bright, lively ambiance during the day to a more hedonistic and intimate setting as night falls.

Robert Angell Design International has meticulously chosen materials to create a tactile and sustainable environment. The ombre effect walls, which transition from pale hues to deep blue, were created using a blend of clay and sand, mixed and applied directly to the walls rather than being painted. This careful blending process adds depth and texture, contributing to the restaurant's underwater theme.

Azzurra's sustainable design philosophy is evident in the thoughtful use of real materials that can be repurposed. For instance, the hyperbolic paraboloid rope structures, crafted from 4 kilometres of continuous rope, were woven on-site through metal holes to form their dramatic shapes. Additionally, the carved crustaceans adorning the restaurant were hand-carved from reclaimed driftwood, adding an authentic touch to the maritime theme.