OEO STUDIO REVEALS UPDATED DESIGN FOR KADEAU RESTAURANT, COPENHAGEN



Danish design practice OEO Studio has revisited and updated its design of two Michelin Starred restaurant Kadeau Copenhagen.

The Copenhagen outpost of Kadeau first opened in 2015 with interiors by OEO Studio. The restaurant nurtured its culinary roots from the small Danish island of Bornholm in the Baltic Sea and OEO Studio worked closely with head chef Nicolai Nørregaard to translate his gastronomic philosophy into a physical environment and holistic experience, a universe where guests felt like they were dining at Nørregaard's home alongside dear friends. Five years on and OEO Studio has unveiled an updated design and transformation of Kadeau, adding elements in the spirt of the existing design language yet providing a fresh new expression.



For the new design OEO Studio left no surface untouched. The tactile materials, warm palette of colours, art, bespoke designs and selection of furniture have been carefully recomposed to create just the right feeling, ambience and sense of place. Kadeau Copenhagen is hidden behind a wooden facade and visitors must ring a bell to gain admission. Behind this door, OEO Studio has created a space that has a sophisticated, intimate ambience and that celebrates the smallest of details.

OEO Studio wanted to ensure the warm environment and inviting atmosphere that Kadeau is noted for remained throughout the restaurant, staying true to the aims of the original design. Drawing on inspiration from Bornholm and the natural landscape of Denmark, OEO Studio worked on a new and expressive paint colour palette developed in collaboration with Italian brand, Mutina and the new restaurant design features rich and earthy tones in matt finishes from deep burnt red and clay tones to dense black hues.



The lounge within the restaurant has been extended and re-furnished including customlounge seating and pieces from Fredericia as well as wall-lighting from Astep, creating a space where guests feel cocooned and comfortable. New sculptural, sandy beige Celosia bricks by Mutina have also been introduced to contrast with the Kolumba brick floor in the hallway and lounge.

Within the main dining room of Kadeau, a large wine room has been built with bespoke iron doors and windows. All the surfaces within the wine room, from the floor to the walls and ceiling are covered in hot rolled steel. These refined details add a subtle elegance to the space.

New waiter stations have been designed by OEO Studio in oak with vintage brass knobs and topped in Paradise granite from the island of Bornholm, which naturally integrate into the space.



OEO Studio has also designed a new additional space – a private dining room, which sits up to 14 guests. The room features a bespoke open service kitchen as well as a bespoke long dining table using extra wide planks from Dinesen, complemented by a refined bespoke metal frame, all designed by OEO Studio. OEO Studio's Coco Armchairs in Dedar Karakorum upholstery for Gubi are positioned around the table. The private dining room also includes a bespoke wine cabinet which has been customised as a decorative cabinet of curiosity with glass jars containing preserved foraged fruits, herbs and found objects on display to allure curiosity.



The lighting throughout Kadeau is a mix of mood and technical lighting, from Catellani & Smith, Frama, Astep, Flos and Danish lighting brand Anour, which blends perfectly to support the dining experience from start to finish. Finally, striking and colourful artworks by Teheranborn, Copenhagen-based artist Farshad Farzankia feature throughout the restaurant.

A greenhouse is to be added and finished in early February 2021, offering additional seating with a view to the private courtyard garden.

Commenting on the new design, Thomas Lykke, Co-Founder and Creative Director of OEO Studio says:

"Kadeau, and the people behind this project have a special place in our hearts and we are extremely proud of the space. The original design was exactly what we had envisaged, yet as a designer there are always things you want to do slightly differently or even re-design if given the chance. When head chef Nicolai Nørregaard called, I thought now is the time to improve and create an even more extraordinary experience for the guests of Kadeau and create an even more charismatic and welcoming design."

NOTES TO EDITORS

ABOUT OEO STUDIO

Thomas Lykke and Anne-Marie Buemann undertake immersive and creative journeys with clients and partners and have an incisive understanding of the personality of a brand. Their conceptual approach to creating projects that unlock new and meaningful dimensions means they have engaged in a wide range of design assignments worldwide.

OEO Studio has established a distinct aesthetic that meaningfully translates between retail and interiors for residential and hospitality projects, furniture-making and beyond. Each project is defined by the inherent warmth of the natural materials used, which are often applied in novel and unexpected ways and inspired by their cultural context to support human interactions. One of the signatures of OEO Studio's practice is their concept of 'compelling minimalism'. This is expressed through an intuitive yet methodical design approach, an inner sense of necessity and enduring quality, and through their particular sensibility to working with materiality and textures through contrast and with meticulous attention to detail.

OEO Studio was founded in 2003 and is based in Copenhagen with a project office in Tokyo, Japan. The studio has created award-winning designs for a broad range of discerning clients, from the interiors of Michelin-starred restaurants to aspirational objects that have earned their place in the permanent collections of the Victoria and Albert Museum in London, the Cooper Hewitt Smithsonian Design Museum in New York, the Musée des Arts Décoratifs in Paris and the Design Museum in Copenhagen.

PHOTOGRAPHY

Credit: Michael Rygaard

PRESS INFORMATION

For further information or image requests please contact Tomorrow PR: Jennifer Wheeldon: <u>Jennifer@tomorrowpr.co.uk</u> + 44 (0) 207 249 7409