



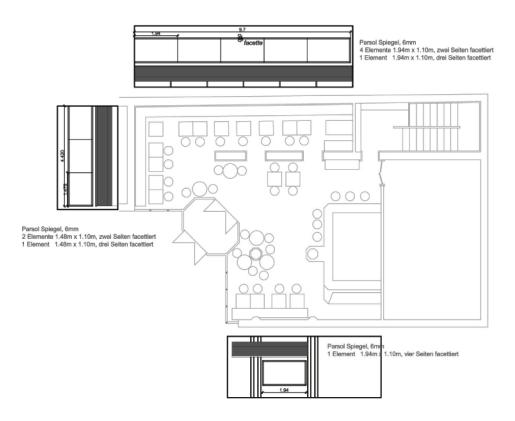






TERRINE

Renovation restaurant Terrine, Munich



spiegel abwicklung ansicht M 1:100





"Tantris" 's little sister was meant to be a French style "bistro", hence the name, "Bistro Terrine", but the ambitious cuisine never did match the traditionally themed, and slightly stuffy, interior. With the son of Tantris owner Fritz Eichbauer taking over, the concept had to undergo a reality check. Fresh, young and unpretentious was the goal in order to attract a younger crowd with a strong interest in wine pairings, without losing the "Bistro Terrine" regulars.

The "Bistro" had to go, a new colour concept and a logo gave the few remaining pieces left from the old interior a fresh new frame. The old lamps, collected by Mr. Eichbauer and his wife at fleamarkets in Paris were cleaned and polished, but no longer had to serve as the main source of lighting. Dark mirrors with up and downlights have replaced the chaotic mix of knickknacks on the walls. White linen and bone china allow the food to be the star in the mix. Speaking of stars, the concept was successful: Terrine has just been rewarded one star in the 2008 edition of the Guide Michelin.

corporate identity design development construction documents







