



ARTRAVEL

MAGAZINE / ARCHITECTURE / DESIGN / DECORATION

BEEFBAR STEAKHOUSE ROCK

Playing on contrasts between pure lines, a hushed atmosphere and its mineral inspiration, the Beefbar in Mexico City uses boldness and refinement to magnify the chic and luxurious steakhouse concept introduced four years ago by the Humbert & Poyet agency in Monaco. For this new restaurant located within the Camino Real Palanco hotel in Mexico City, the duet of Monaco architects have designed a place as elegant as its original, successfully creating and imbricating together three spaces with totally different atmospheres, highlighted in a soft and intimate way. Under the aegis of a magnificent waterfall chandelier made of Murano glass, the lounge feels like a luxurious earth-toned leather box, illuminated by vertical slits of yellow light. Surrounded by a bronze screen wall made of massive laser-cut pavements, the dining room is dressed in black and copper tones, associating specially designed bronze and alabaster lamps with bronze and metal ringings and deep wood panels for a wall.

Bathed in natural light, the rawbar features a majestic raw granite slab. One can savour an impressive card of meats from all over the world, flown in specially every morning and served either raw or cooked according to a revolutionary very high temperature steam cooking technique. Meats are prepared in front of guests thanks to a unique chopping block cooled by a constant airflow, thus allowing guests to enjoy their dish in the optimal conditions.

These are just a few examples of the technical innovations in tune with the uninhibited and spectacular realization for which Emil Humbert and Christophe Poyet did not hesitate to involve originality and quirkiness. The site also features the trademark rock vibe with its spotless white marble bar/block at the very heart of the Patio that opens out onto an inner courtyard covered with ivy, or the restrooms turned mirror and steel gallery.

