

Earth Botanics

*Journey into
the world of Clay*

Eataly

Eataly's first store was opened in Turin in 2007. Their goal is to introduce a new way of distributing high quality agricultural products, inspired by leitmotifs as such as sustainability, responsibility and sharing. The brand EATALY is the combination of two English words: EAT and ITALY. Eataly is about eating Italian food, but not it's not just about Italian food. That 'Italian' way of indulging at the table is the result of the extent to which Italians enjoy excellent Mediterranean cuisine combined with Italy's food and wine culture and history, the easy reproduction of many dishes of poor origin, along with many positive influences that Italian cuisine has gained from abroad over history (for example, with tomatoes and corn coming from America). Eataly's main goal is to demonstrate that high-quality products

can be made available to everyone: easy to find and at affordable prices, but that's not all. Eataly wants to communicate faces, production methods and stories of people and companies who make the best Italian high quality food and wine.

Eataly's brand was born by aggregating a number of small companies operating in the food and wine compartment. It encompasses the famous durum wheat pasta from Gragnano, Piedmont's egg pasta, mineral water from the Maritime Alps, Veneto and Piedmont's wines, Ponente Riviera Ligure oil, Piedmont's fassone meat, and traditional Italian cheese and cold cuts. Since its first opening, Eataly has been able to offer the best artisan products at reasonable prices by creating a direct relation between producers and distributors, and focusing on sustainability, responsibility and sharing.



For its newest restaurant in Marais quarter in Paris, Bureau Bas Smets introduced a series of A70 with top colour finish, both in Bordeaux red and worm yellow.





The Pavillon is located in a 17th century building tucked away from the galleries and shops of the Place des Vosges, which was built in 1612 by King Henry IV of France. The hotel's name is a nod to the building's history, in honour of Queen Anne of Austria who once stayed in one of the wings. While the Place des Vosges was once the centre of high society in Paris, today, Le Marais shines as one of Paris' most exciting quarters – with Pavillon de la Reine at its heart.

Set back from the Place des Vosges – often referred to as the most beautiful square in the world – Pavillon de la Reine is a true haven, with a wonderful sense of place, in the heart of Le Marais, Paris' oldest quartier. Privately owned and family-run, it offers the understated sophistication of a private home with all the service, charm and elegance of a grand palace.

The historical setting is retained in the design by Didier Benderli of Kérylos Interiors, with a brilliant mix of rich, contemporary interiors and original antique furnishings and oil paintings. The hotel's 56 bedrooms and suites is embellished with its distinctive façade and a private courtyard garden, awash with greenery.



Le Pavillon De La Reine

*On the courtyard,
Didier Danet
selected a series
of UF, MUR and
HV series in
grey and black.*

