



COLLECTION
ART COURSES

Ten restaurants for the hungry art lover

As more and more eateries add art to the menu, we look at ten of the best dining rooms, new and old, that add Matisse to their mussels and Warhol to their Waldorf salads

There is no need to eat at a gallery to experience some of the world's finest art. Indeed, restaurateurs such as Mr. Chow and Mark Hix have made art fundamental to the appeal of their dining rooms. And the boundaries between gallery and restaurant continue to blur. Here then are ten of the best dining spots to satisfy your appetite for art.

1 Casa Lever

A power-lunch favourite in Midtown Manhattan, Casa Lever serves up Milanese classics from bacalà to homemade black ink gnocchetti with lobster. Sited in the landmark Lever House, owned by real-estate tycoon Aby Rosen, the dining room is awash with giant Andy Warhol portraits, many from Rosen's own art collection.

390 Park Avenue, New York, NY 10022; Tel: +1 212 888 2700;
www.casalever.com



Casa Lever

2 La Colombe d'Or

Located in St. Paul de Vence on the French Riviera, La Colombe d'Or first opened its doors in 1920, attracting the re-located local creative set, from writer Rudyard Kipling to artists Pablo Picasso and Henri Matisse, who often settled their bills with their artwork. Today, the restaurant has amassed a notable collection that includes works by American sculptor Alexander Calder, expressionist Chaim Soutine and Italian painter and sculptor Amedeo Modigliani among others. In the summer, plump for a garden table, where you can enjoy classic Provençal fare, next to a mural by Fernand Leger.

06570 Saint-Paul de Vence, France; Tel: +33 4 9332 8002;
www.la-colombe-dor.com



Garden dining at La Colombe d'Or (Credit: La Colombe d'Or)



Upstairs at L'Escargot (Credit: L'Escargot)

3 L'Escargot

L'Escargot has been a Soho landmark since 1927. Today, the restaurant is still French flavoured, serving the likes of duck confit and merguez cassoulet. On the walls are artworks by Catalan artist Joan Miró as well as Chagall, Warhol and Matisse, while the Picasso Room – the private dining area – is filled with the artist's ceramics, sketches and paintings.

48 Greek Street, London W1D 4EF; Tel: +44 207 439 7474;
www.lescargot.co.uk



Guillaume (Credit: Earl Carter)

4 Guillaume

Located in Sydney's leafy Eastern Suburbs, the eponymous restaurant from chef Guillaume Brahimi focuses on seasonal produce, serving up dishes such as yellow fin tuna with basil, soy and mustard seed. The interior has recently undergone a makeover, now sporting a navy blue and pale grey colour palette. But - along with Hermès wallpaper and an antique Baccarat chandelier – this is just the dressing on a serious serving of Matisse.

92 Hargrave Street, Paddington NSW 2021; Tel: +61 2 9302 5222;
www.guillaumes.com.au



The Ivy (Credit: "Paul Winch-Furness")

5 The Ivy

The Ivy recently re-opened after an extensive renovation. Many of its classic dishes have been reinstated, now joined by modern, lighter fare, such as salad of barbecued squid with chorizo, quinoa & preserved lemon. Much of the original artwork, such as Eduardo Paolozzi's sculpture in the entrance, has also been reinstated, while new pieces by Tracey Emin and Tom Hackney are refreshing additions.

1-5 West Street, London WC2H 9NQ; Tel: +44 207 836 4751;
www.the-ivy.vo.uk



Kronenhalle (Credit: Restaurant Kronenhalle Zurich)

6 Kronenhalle

Opened in 1924 by Hulda and Gottlieb Zumsteg, Zurich's legendary Kronenhalle restaurant was once a favourite of Coco Chanel, Yves Saint Laurent, Pablo Picasso, Alberto Giacometti and James Joyce. Today, the restaurant continues to serve honest, humble fare alongside one of the great personal art collections – amassed by the Zumsteg's son Gustav – that includes pieces by Paul Klee, Wassily Kandinsky and Ferdinand Hodler, amongst others.

Rämistrasse 4, 8001 Zurich; Tel: +41 44 262 9900;
www.kronenhalle.ch

7 Maxim's

Maxim's is an Art Nouveau gem whose food, like its décor, is undeniably French. A hotspot for local and visiting notables, from Marcel Proust to Greta Garbo, the restaurant was bought by fashion designer and Maxim's regular, Pierre Cardin in 1981. And it is Cardin's Art Nouveau collection – which includes pieces from French glass artist Émile Gallé and decorative artist Louis Comfort Tiffany – which now fills the three floors of the museum upstairs.

3, rue Royale, 75008, Paris; Tel: +33 1 4265 2794;
www.maxims-de-paris.com



The Pawn

8 The Pawn

Following an extensive update, Hong Kong's The Pawn – by local restaurateur Alan Lo – has recently re-opened under the culinary direction of British chef Tom Aikins and now serves both high-end and casual, ingredient-driven food such as suckling piglet belly with poached pineapple and confit squid. An avid champion of Hong Kong artists, Lo teamed up with respected artist Stanley Wong to curate a collection that features pieces from Firenze Lai, Angela Su and Cherie Chung.

62 Johnston Road, Wan Chai, Hong Kong; Tel: +85 2 2866 3444;
www.thepawn.com.hk



Maya Lin at Tru (Credit: Anjali Pinto/Maya Lin)

9 Spring

Spring is the latest offering from chef Skye Gyngell whose love for uncomplicated cooking is evident in dishes such as grilled langoustines with seaweed butter. The restaurant, located in the refurbished west wing of Somerset House, exhibits some impressive art, including specially commissioned work from ceramicist Valeria Nascimento and a 20-foot piece by artist Emma Peascod.

Somerset House, Lancaster Place, London WC2R 1LA; Tel: +44 203 011 0115;
www.springrestaurant.co.uk

10 Tru

With its stark white walls and spot lighting, Chicago's Tru looks like an art gallery for a reason. It's heavy-hitting collection includes pieces from Andy Warhol, Yves Klein and Gerhard Richter. Chef Anthony Martin's progressive French menu features visually arresting dishes such as duroc pork belly with black truffle.

676 N St Clair St, Chicago; Tel: +1 312 202 001;
www.trurestaurant.com