



BON[®]

by S. ARCK
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**April 12, 2006 the official opening of
new designer restaurant “BON”
took place on
Yakimanskaya quay**

"BON" restaurant, which has been exposed to the judgment of Moscow public – is a design creation of the most extravagant designer of the present Philippe Starck, the author of many architectural projects, hundreds of interiors and design objects. One may easily say that there hardly exists an object in the world where we live, in which Philippe Starck has not yet had its hand. He is a legend enchanting the world for the last twenty years. Philippe Starck appeared before journalists in the press-conference on the occasion of the new restaurant's opening with an expressive monologue about design, and its role in his life, about life and its meaning, about creative work and sources of inspiration lasting an hour and a half.

The idea to create a world of luxurious chaos underlies the interior's concept of the restaurant. Therefore there are no regular shapes there. Tables of different sizes are placed in the main hall and you will hardly find two similar chairs around them – everything is a complete universal furniture disorder. All the items, material and design including both carpets with negative images, half-burned gilded armchairs, side-table stools in the form of auto-tire casings or gilded ceramic heads and Limoges ware, cut-glass ware, silverware executed in three different variations and placed on the tables in disorder, are executed in singular copy exclusively for Moscow.

On the last Wednesday the restaurant's doors were open wide for honored guests – main consumers of restaurant industry. Philippe Starck, Gennadiy Khazanov, Nikolay Uskov, Aleksandr and Irina Gafins, Ksenia Sobchak, Petr Fadeev, Artem and Stepan Mikhalkovs, Anastasia Chukhray, singer Glucose, Katya Gomiashvili, Olga Slutsker, Aleksey Chistyakov, Aleksandr Tsekalo, Tatiana Arno, Andrey Fomin, Elena Nelidova, Aleksandr Zhukov, Ksenia Marchenkova and many others honored the evening party with their presence.

The menu has been elaborated especially for “BON” restaurant and Fabio Testa, the chief, has presented to the audience exquisite dishes. Modern interpretation of classical motives of traditional Italian cuisine is emphasized by the chief's specific approach to world gastronomic tendencies.
Please, apply for additional info to Natalia Chuprova.

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