

Le Quai Steffen, Luxembourg (LUX)

Project **Redesign and overhaul of existing restaurant including kitchen in listed railway station building**

Client **CFL Immo S.A., Luxembourg (LUX), semi-public (subsidiary of the state CFL-Group)**

Services **WW+, Esch-sur-Alzette (LUX) / Trier (GER) architecture / interior arch. services according to HOAI LPH 1-9**

Civil eng. InCA Ingénieurs, Niederanven (LUX)
 Technical eng. RMC Consulting, Luxemburg (LUX)

- Facts
- **Large, open guest room with approx. 100 seats and eye-catcher after Façon of the “Open Cooking”**
 - **Terrace under reconstruction with streetcar connection, approx. 80 seats**
 - **simple, high-quality materials - industrial use (wood / steel / glass / leather)**
 - **demountable construction, deconstructable “cradle-to-cradle” principle**
 - **close coordination with the preservation of historical monuments**

- Awards
- **die schönsten Restaurants & Bars 2022**
 - **geplant + ausgeführt 2020 - Nomination**
 - **Finalist “Architecture Award 2019”**

Dates and numbers

Gfa **1.232 m²**
 Ufa **705 m²**
 Gv **4.078 m³**
 Planning **06/2016 - 03/2018**
 Realisation **01/2018 - 05/2019**



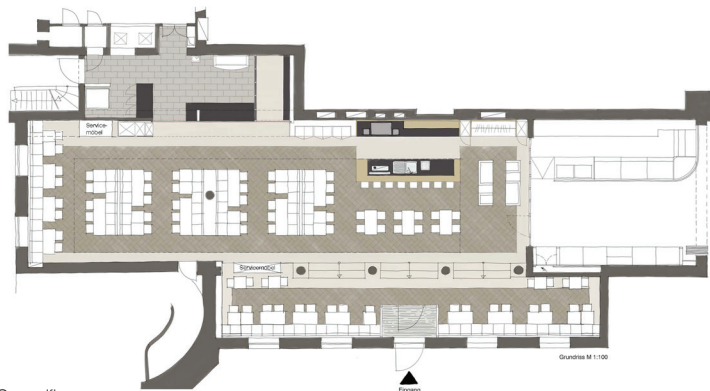
Urban surroundings and target groups

As part of the redesign of the railway station forecourt (tram and bus terminal), the station restaurant will contribute to the desired enhancement of the station quarter by embodying an attractive focal point. The objective is for it to be a bright and friendly locality with a welcoming atmosphere that attracts and caters for not just travellers and walk-in customers, but also local and business people.

The two-phase upgrade foresees a design featuring an industrial character reminiscent of the railway company, in a contemporary interpretation that highlights the various eras witnessed by the station.

Uses

The main entrance to the restaurant is located directly on the station forecourt, immediately adjacent to the entranceway into the great hall of the main railway station. The restaurant is divided into various zones, boasting a large, open-plan dining area able to seat approximately 170, as well as a separate lounge area, a service area with bar and grill – providing a glimpse into the open kitchen – and a cake counter. A takeaway area, which can be accessed from the station hall and also serves as a side entrance to the restaurant, further complements the services on offer. All additional ancillary rooms used for catering purposes are located in the basement. The terrace, which looks out onto the station forecourt, has room to seat a further 80 guests – amidst all the hustle and bustle.



Groundfloor

