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HOTELES, RESTAURANTES
Y ESPACIOS DE OCIO
HOTELS, RESTAURANTS
AND LEISURE SPACES

Informe técnico: Iluminación
técnica y de hogar / *Technical file:
Technical and home lighting*

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Restaurante xdF Xamfrà del Fòrum. Tarragona
xdF Xamfrà del Fòrum Restaurant. Tarragona

Josep Llobet, arquitecto

El proceso de proyecto se ve presidido por dos agentes básicos, condicionados siempre por un criterio de la máxima sobriedad posible en el conjunto de la intervención y en los resultados que puedan obtenerse de la misma. El primero de ellos es el máximo respeto hacia los datos propios de la realidad preexistente, como fuente de posibles contenidos de enriquecimiento del proceso proyectual. El segundo de aquellos agentes es la consecución de las mejores condiciones de visibilidad de las mesas de los comedores sobre los restos del próximo yacimiento del foro romano de la antigua ciudad. Estos dos agentes básicos y aquel principio de la máxima sobriedad en el resultado del proceso de proyecto darán como resultado un notable resultado final, especialmente satisfactorio dados los condicionantes iniciales de la dinámica de proceso proyectual.

El emplazamiento de este local es inmejorable, puesto que se encuentra situado precisamente frente los restos del foro romano de la ciudad de Tarragona, en la calle Lleida esquina con la del Cardenal Cervantes, situación de la que deriva su nombre de Chafán del Foro (Xamfrà del Fòrum, xdf). Con anterioridad el local no había tenido ningún uso, dada la reciente construcción del inmueble que ocupa la planta baja y el nivel inmediato superior. El local se desarrolla en un nivel inferior, a noventa centímetros por debajo de la rasante de las calles exteriores y un altillo superior. El local se orienta a sudoeste con relación a la alineación de la calle Lleida, dato de escasa relevancia dados los usos proyectados para el local. La planta baja dispone de un aforo de treinta y seis comensales y de sesenta en la planta superior; el restaurante incorpora la infraestructura necesaria para prestar servicio diario de restauración a unos doscientos comensales.

El acceso al local se produce precisamente por la esquina de la finca. Por medio de una puerta acristalada de accionamiento automático se accede a una pequeña zona de recepción, a partir de la que se producen los tránsitos verticales, de manera que se distribuyen las personas hacia la planta baja mediante siete pedaños y con diez al nivel superior. También en esta zona de recepción se dispone una plataforma elevadora de acceso a la planta baja del local, para la utilización de las personas que sufren algún tipo de discapacidad o minusvalía motriz.

La disposición en chafán del local provoca notables disfunciones geométricas en su configuración geométrica, aunque ello no supone merma significativa en la longitud de las fachadas exteriores. En la planta baja se ubican la cocina y el mostrador de servicio, los sanita-





Junto a estas líneas, la posición de los lámparas focalizan la visada exterior, para efectos que debe ser como uno de los más destacados de proyecto. En la página siguiente, las alturas de los techos interiores, hace que los espacios de entrada de los servicios.

En la página siguiente, un detalle de uno de los techos del piso. La sobriedad en el tratamiento de los elementos verticales, techos, mobiliario y mobiliario de las características fundamentales en la creación básica de los espacios interiores del restaurante.



Project process is dominated by two basic agents which are always conditioned by a criterion of maximum possible restraint in the intervention as a whole and in the results that may be derived from it. The first of these is showing maximum respect for the details of the existing building as a source of possible contents for the ending of the project process. The second one is achieving the best conditions of intervention from the tables in the dining rooms and the remains of the nearby Roman forum of the ancient city. These two basic agents, together with the principle of maximum restraint in the development of the project process, produce a notable result that is especially satisfactory given the initial conditioning factors of the dynamics of the project process.

The situation of these premises are unsurpassed, as it is situated exactly in front of the remains of the Roman forum of the city of Tarragona in Lleida on the corner with calle Cardeneres, a situation from which is derived

its name of *Chamfrán del Foro* (*Xamfrà del Fòrum*, *Chamfered Corner of the Forum*). Previously, these premises had had no use given the recent construction of the building of which it occupies the ground floor and the storey immediately above. The premises develop over the lower level, ninety centimetres below the level of the streets, and an upper mezzanine. The establishment faces south-west with regard to the alignment of calle Lleida, a fact of little relevance given the uses planned for it. The ground floor can seat thirty-six diners and the upper floor sixty; the restaurant incorporates the necessary infrastructure to provide a daily restaurant service for two hundred diners. Access to the establishment takes place through the corner of the building, via an automatic glass door that leads to a small reception zone that also holds the vertical links, distributing people towards the ground floor down seven steps and up ten steps to the upper level. Also in this reception zone is a lift platform leading to the ground floor of the premises, for the use of people with physical disabilities.

The layout on a chamfered corner causes considerable geometric dysfunctions in the configuration of the establishment, although this does not significantly reduce the length of the external façades. The ground floor holds the kitchen and service counter, lavatories and a dining room covering a total surface of 64.50 metres square. The mezzanine has a new battery of lavatories, spaces for the staff, a small office and a new dining room plus a private dining room, all covering a surface space of 127.24 metres square.

Basic organisation

The project is based on the systematic use of the space being occupied. The elements offered by the premises will be used as elements that generate and define the new proposal.

The visual opening of the dining rooms on both levels is one of the fundamental objectives of the project, to which end both floors are subdivided into two different areas that decidedly open towards the archaeological settlement. On the ground floor, the dividing line defines two areas of





basically equal surfaces: the dining room situated in the zone of greater outdoor visibility and the lavatories, kitchen and its subordinate spaces in the deepest areas; on the upper level, the public lavatories and complementary facilities are shifted towards the more interior centralines so that the dining rooms can be aligned along the external façades in order to maximise the views over the remains of the primitive Roman civic centre. The urban bye-laws impose the recessing of the upper edge from the alignment of the street, which respects its parallelism with regard to the dividing line mentioned earlier.

In the ground-floor lavatories, when the entrance door is opened, one can discover a free inner height of almost five metres, with the lavatory door and the washbasin, which can be viewed from above, from the entrance to the upper-level lavatories. This connection of spaces also occurs in the ground-floor entrance, which is visually linked to the upper floor to formalise a great height connected with the façade giving on to the Roman forum.

As the process of drawing up the project advanced, the materials were gradually defined, always imagined as few and sensible. Matte nuclear white for ceilings and walls and Vietnamese basalt for floors and plinths, plus wood for all the furniture, which was made from multi-layered okume board. The lighting, wherever the project can take it, is indirect, except for the lineal lights that illuminate the tables on the ground floor, which features lights shaped as false transversal summers, and the entire system of fluorescent lights integrated in the ceiling of the upper storey, made from DM lacquered in black with white edges. In the upper storey, a battery of lamps of double articulation reinforces the light produced by the general luminous ceiling. The final solution executed seeks to reveal an austere, elegant work, the consequence of a satisfactory relationship with the property, with the aim of making the users who periodically come to the restaurant feel comfortable, making them want to repeat the experience of dining and enjoying a very comfortable place in the city of Tarragona, with the backdrop of the remains of the old Roman town.

Arquitecto: Josep Llobet. Promotores: Pous Menchón Asociados, S.L. Arquitectos colaboradores despacho: Joao faria, Natalia Ojeda, Isabel Concheiro y Ernesto Illy. Colaboradores: Manel Fernández, arquitecto, Bernuz & Fernández, ingeniería de arquitectura, y Enric Ferrer, ingeniero F-10, ingeniería de instalaciones. Construcción: Construcciones Andrés Cintas, S.L. Andreu Cintas. Fotografía: Eugeni Pons.