

Restaurant in listed railway station building, Luxembourg (LUX)

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

client **CFL Immo S.A., Luxembourg (LUX)
(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. in cooperation with
InCA Ingénieurs, Niederanven (LUX)
technical eng. RMC Consulting, Luxemburg (LUX)

facts **- upgrading of the station quarter with the restaurant
as a new and highly welcoming focal point
- seats: approx. 170
- seats on terrace: approx. 80
- material choice adapted to the materials of the
railway (wood/steel/glass/leather)**

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.



