



ALCHEMIST, COPENHAGEN, DENMARK

SPECTACLE FOR THE SENSES

After two years of building work, the restaurant Alchemist in Copenhagen has now opened its huge bronze door.

Once inside, guests are taken on a journey to a sensual world. Geberit AquaClean is part of it.

28 View 2020





Coffee, tea, cakes and cocktails are served

on the "balcony".

ALCHEMIST

Building owner: NT Consulting Architecture: Studio Duncalf Opened: 07/2019

GEBERIT KNOW-HOW AquaClean Mera Comfort Sigma80 actuator plate

> Comfort that you can feel: the toilets at Alchemist are equipped with AquaClean Mera Comfort shower toilets.

Refshaleøen is a former industrial site in the harbour of Copenhagen. Since the closure of the shipyard in 1996, the peninsula has seen significant changes and is known today as a colourful mixture of creative enterprises, flea markets and cultural institutions. Since this summer, it has also been home to the restaurant Alchemist and its trademark mixture of art, drama, culinary delights and visual effects. Put simply, this is a holistic experience for all the senses.

DOME AS PROJECTION SPACE

The principle of the holistic kitchen is the brainchild of chef Rasmus Munk. He started the project back in 2015 in a small, dark bar in the north of the city. As this quickly became too small, relocation to the 2,000 m² warehouse was the next logical step. At the heart of Alchemist is the huge roof structure made of 200 tonnes of steel. An 18-metre-high dome is lit by twelve projectors and is used as a backdrop for different images, such as the Northern Lights or majestic jellyfish floating through the ocean. \rightarrow





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Fragrances, spices and freeze-dried ingredients from all four corners of the world are presented in the "Wall of Taste".

A ROLLERCOASTER OF FEELINGS

During their meal, guests move from room to room and experience different settings. The first room is dedicated to New York and was designed by the Brooklyn-based Japanese street artist Lady Aiko. The next room is equipped with a sound and light installation that highlights the struggles of the LGBTQ community. In addition to these visual treats, the restaurant also features live acts. However, the guests are not part of the theatre performances as the key focus of the restaurant still remains the food – in a more or less traditional sense. The dishes consist of 50 "impressions" and comment on sociopolitical topics such as food waste or environmental pollution.

A visit to the toilet at Alchemist is also a spectacle for the senses – primarily touch. Both the ladies and gents are equipped with shower toilets from Geberit. The eight AquaClean Mera Comfort shower toilets come along with Sigma80 actuator plates.



"I hope we can make a difference.

I want Alchemist to comment on the present and be more than 'just' a restaurant.

I hope that our guests eat – and then think."

Rasmus Munk
Chef and founder of Alchemist

30 View 2020