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Söl'ring Hof Sylt



All photos from the project: Christian Kretschmar for JOI-Design; Portrait: Antonia Jenner Egberts for JOI-Design

The two-Michelin-star restaurant in the Söl'ring Hof, a bijou boutique hotel on the exclusive German island Sylt, was due for a renovation. In celebration of its further award of a green Michelin star for the restaurant's dedication to sustainability, JOI-Design was commissioned to refresh the interiors and create an even better experience for guests.

The hotel and restaurant enjoy an impressive location in Sylt's village of Rantum: atop a grassy sand dune looking directly onto the sea. The design team's brief and goal was to introduce contemporary details and understated sophistication while respecting the island's legacy, the ingredients' provenance, and traditional elements retained from the existing design.





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It was important that in the new concept, all guests would be immersed in the chefs' culinary creativity. Rather than the original set-up with the restaurant's best seats in front of the open kitchen and the ones farther away with less optimal views, the new 35-seat layout encourages dynamic interaction thanks to an organically shaped new and innovative island designed with a futuristic touch.





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With a shape inspired by oyster shells' growth rings, undulating layers of glazed white lava stone draw guests' attention to the open kitchen and pass, which is also made from glazed lava stone. Staging spots along the island display breakfast items in the morning, and at night, amuse-bouches and wine pairings for tasting menus. As delicacies are arranged from behind the oyster-inspired counter, guests are rewarded with opportunities to interact with their culinary heroes and see the entertainment of food preparation up close.



Modern yet functional

Custom dark timber trays whose radiuses nestle perfectly with the curvature of the island's layers. These can be detached and used for carrying morsels to diners' tables and, when not used, positioned via magnets as backlit "puzzle pieces" on the wall behind the island.

Pendant lights scattered throughout the restaurant also mimic the island's rounded turns.

With their contemporary flair, custom dining chairs are designed for comfort with swivel mechanisms allowing a more elegant way to get in and out of seats and making it easier for hosts to help. An extra touch of finesse: a sliding tray extends in and out from the seat to hold handbags and mobile phones so they don't disturb the table top arrangement.



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Bespoke gueridon trolleys hold the restaurant's preferred glassware and cutlery selections to suit the individual menu of the day. This gives servers more time with guests rather than hurrying through the restaurant to find items. Created according to the head chef's specifications, the new timber cheese trolley was crafted by a luxury goods specialist and helps guests be spoiled down to the last detail in taste and appearance.

Project management: Wiebke Biß, Senior Designer

