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## THE WEEKEND RESTAURANT IS DEDICATED TO MEAT AND THE ATMOSPHERE OF OLD MILANESE CAFÉS

Beefbar Milano opens in the chapel of the former Archbishop's Seminary between the Duomo and San Babila





Among the major innovations that have invested Milan in the last period in terms of new openings and spaces given back to the city, there is certainly the project of Piazza del Quadrilatero , a location set in the former Archbishop's Seminary a stone's throw from San Babila , between Corso Venezia and Via Sant'Andrea, which has remained hidden for over 500 years. Next to the fashion district, a glimpse that tells its past and does so with the language of the present thanks to the intervention of the Lungarno Collection group which decided to get its hands on it in 2018 up to the opening of Portrait Milano, new five-star hotel but also a place devoted to shopping and catering. A 17th century colonnade that comes back to life thanks to the conservative restoration by Michele De Lucchi and the team of his AMDL Circle studio, with a history as fascinating as it is rich, which sees its path cross with that of Italy over the centuries.



Laurent Benedett

One of the most beautiful places in Milan where you can stop throughout the day, thanks also to the new addresses it houses inside. Like the <code>Beefbar Milano</code>, a Monegasque restaurant brand which, after 20 restaurants located all over the world including Paris, London, Monte Carlo and Dubai and a forecast for 2023 of another 10 openings, arrives in Milan for the first time within the brand new porch. Beefbar Milano reflects the glam and cosmopolitan spirit of the large cities in which it is found both in the proposal and in the interiors and the aesthetic homage to the elegant and timeless Milanese cafés of the past is clear.



Francis Amiand

## Located inside the chapel of the former Archbishop's Seminary, Beefbar Milano

bears the signature of one of the most important Monegasque architecture studios - Humbert & Poyet - which, inspired by the leading figures of the Milanese style of the 40s and 60s, was able to give shapes the project fully respecting the memory of the place and the architectural ornaments. Like the clear reference to the style of Luigi Caccia Dominioni, in the stylized motifs, chromatic waves ranging from green to black to white and burgundy. The classic touch of the old cafés of Milan is found in the mid-height boiserie in dark walnut characterized, as in a theatre, by a triptych of appliques signed by the designer Osvaldo Borsani and some works of art with a more eclectic style and theme. Even in the furnishings everything is devoted to remembering the elegance of the past: the tables in Verde Alpi marble and the chairs by Vico Magistretti together with the Asterios lamps in bronze and satin glass designed by Humbert & Poyet, welcome customers in this living room well center of Milan.



Francis Amiand

Beefbar Milano does not disappoint even for the gastronomic proposal, which follows in all respects the concept that made this brand famous in the world. The entire Beefbar Milano menu revolves around meat, the best cuts from around the world that are offered in traditional or more creative recipes. In the vision of its founder Riccardo Giraudi and his Executive Chef Thierry Paludetto, Beefbar Milano offers Italian-inspired comfort food as well as international classics. Street food, tiraditos, ceviche and tartare created to be shared, ranging from grilled to cooked in sauce, from charcoal robata to steamed delicacy, wok or tempura. So here are the fillet escalopes with yuzu, the wagyu and veal meatballs, the Kobe beef carbonara, the pappardelle with "Bolognese" wagyu and veal ragout with 101-month-old Parmesan. Beefbar Milano is casual elegance with a cosmopolitan twist.

## MARTINA DIIORIO

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