

# Wallpaper\*

JUNE 2015

\*THE STUFF THAT REFINES YOU

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## On the ball

Julio Le Parc's rainbow coalition with Hermès, Norman Foster's stellar cellar and John Soane's model marvels

## Moving pictures

The San Francisco start-up betting big on digital art

## Free ride

Why the driverless car is closer than you think

## Paste masters

Artist-designed wallpaper from Ai Weiwei, Toyo Ito and John Baldessari

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#### ■ HIGH GLOSS

Les Bains' ground-floor bar and restaurant (above) features blood-red, liquid-like lacquered ceilings and walls

#### ■ GREY MATTER

The hotel has 39 guest rooms, in putty-grey hues with exposed plaster walls

#### ■ RIO BRIO

Restaurant Gurumé (right) is the concept of entrepreneur Jerônimo Bocayuva, with Bernardes Arquitetura creating the cool setting. The space features an organically shaped sushi counter, walls lined with cumaru slats, and tableware by ceramicist Denise Stewart

## Bath time

LES BAINS, PARIS →

Originally established as a thermal baths in 1885, Paris' Bains Douches was patronised by everyone from Marcel Proust to the costermongers of nearby Les Halles. In the late 1970s the venue became a nightclub where the likes of Andy Warhol, David Bowie and Yves Saint Laurent partied the night away. After a few years in the doldrums, Les Bains has been reborn as a hotel, with interiors by RDAI and Tristan Auer and a restaurant headed by Philippe Labbé and Michaël Riss. **Rooksana Hossenally** 7 rue du Bourg l'Abbé, tel: 33.1 4277 0707, [lesbains-paris.com](http://lesbains-paris.com). Rates: from £291

## Turning Japanese

GURUMÉ, RIO DE JANEIRO →

Cariocas may not be quite as spoilt for Japanese food as Paulistanos, but Rio's sushi scene is thriving. In São Conrado, Gurumé is a slick take on an all-day, casual-dining concept. Chef Shin Koike, whose reputation was sealed with his two São Paulo restaurants, Sakagura At and Aizomé, devised the menu, keeping in mind both traditionalists and the modern minded. Some 'shrimp popcorn' should be the ideal snack if you're on your way to Pepino Beach. **Rachael Moloney** São Conrado Fashion Mall, Estrada da Gávea 889, tel: 55.21 3324 4290, [japagurume.com.br](http://japagurume.com.br)

