



blocks from the Eiffel Tower.

"People are starting to rethink all of that period," says Dixon.
"There's a renaissance in late-70s style, although it was a style that
I reacted against when I started off as a designer. It's only now that
I'm really starting to appreciate it."

Dixon's recent interior design for the Paramount members' club on top of London's Centre Point – a landmark tower in London by architect Richard Seifert, completed just as the 60s breathed its last – was infused with something of a 70s spirit. And the same can be said of Éclectic, which sits within a shopping centre that opened in 1978 and has just been reinvented and updated by architects Agence Search. Beaugrenelle has become a destination in itself once again.

"The 70s architecture of the Beaugrenelle was definitely the departure point for the interiors," says Dixon, who worked on the project with Design Research Studio, the architectural interiors practice that he founded in 2002. "The extreme geometry and the structure as decoration provided the departure point for us. We think that brutalism is making a comeback."



WHERE



Éclectic is the brainchild of Parisian restaurateurs Fabienne and Philippe Amzalak, who reinvented Le Bon restaurant with Philippe Starck and collaborated with Starck again on Ma Cocotte, which opened in 2012. Éclectic, as the name suggests, fuses a range of different culinary and design influences in a truly international brasserie. For Dixon and Design Research Studio, the project marks their first major commission in France.

"We loved Tom's work," say the restaurateurs, "so we went to London to meet him. After that everything went pretty fast. Éclectic is a mix of styles from the 70s, but with an English twist, if that makes sense. Tom has played with the contrasts between concrete, brass and the warmth of the fabries and coloured leather."

Brutalist concrete pillars, floors and ceilings form a backdrop for sculptural, custom-designed furniture: high tables like sprouting mushrooms as well as comfortable sofas and sinuous timber-backed banquettes. A metallic wall made of repeated hexagons forms a spine towards the rear of the space, adding an element of retro futurism. As one might expect from Dixon, the lighting design has particular importance, especially the dramatic central chandelier, which consists of 124 separate metal lampshades.

"We wanted the lighting to feel as if it was part of the architecture rather than an afterthought," says Dixon. "We wanted a strong statement in the middle of the restaurant to try to draw people off the street outside into the depths of the building. We used a lot of pierced brass fittings, which east an attractive glow in a bid to make everybody look more beautiful."

The use of so many different textures – timber, leather, brass and the softer notes of upholstery and rugs – warms the space and provides a foil for the exposed concrete. Crucially, the design of Éclectic has a contemporary sophistication and thoughtfulness – along with some playful touches – that helps set it apart from the 70s reference points and prevents it becoming a pastiche.

The same might be said of Dixon's latest and largest project in London: the conversion and redesign of Warren Platner's Sea Containers House on the banks of the Thames, soon to become the first Mondrian Hotel in the UK. Coincidentally, Platner's building also dates from the 70s. It's sure to create a big impression when it opens in Iuly.

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