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JULY 2015

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Chow time

DUCK + RICE, LONDON →

Restaurateur Alan Yau said Soho's much-loved Endurance pub caught his eye when he launched Yauatcha round the corner – so he bought it and transformed the place into a cosy local serving Chinese comfort food and a great selection of heritage beers from around the world. Istanbul designers Autoban have used materials such as oak and handmade tiles to create an evocative atmosphere, with the oriental look borne out most strikingly in the geometric glass exterior. Upstairs, screens and clever seating provide plenty of nooks for savouring 'small chow' such as sesame prawn toast, dim sum or roast duck. **Rachael Moloney**
90 Berwick Street, tel: 44.20 3327 7888,
theduckandrice.com



Branching out

WOODSTOCKHOLM, STOCKHOLM ↑

Having set up their furniture brand Woodstockholm five years ago, friends Martin Stensö, Jon Åström Gröndahl and Johan Edvardsson are now exploring new ways of showcasing their wares by expanding their Stockholm showroom to include a small bistro, in which the brand's 'Woodstock' chair (pictured above), 'Märket' lamp and 'Shaker' table feature alongside lighting by Thai designer Ploypan Theerachai and local studio Uglycute. Chef Elias Eriksson and sommelier Gustav Hyllienmark oversee the ambitious food and drink menus, which features signature dishes such as local zander with black salsify and trout roe, lamb tartar with soured cream, and frosty sea buckthorn with gin. **Micha van Dinther**
Mosebacke Torg 9, tel: 46.8 369 399;
woodstockholm.com



Finnish lines

MICHEL, HELSINKI ←

Once a classic, somewhat staid Helsinki fixture, the König, has been turned into the lighter, fresher Michel restaurant and cocktail bar. Located in the heart of the city's shopping district, it serves brasserie favourites (think Caesar salad, grilled lobster and Angus beef club sandwich) as well as seasonal offerings. The pared-down menu is in tune with the new interior created by Finnish designer Joanna Laajisto, who is known for her coolly understated spaces. A marble and stainless steel bar takes centre stage, while Eero Saarinen's 'Tulip' tables are a nod to Finland's distinguished design heritage. Michel's brunch menu, which includes huevos rancheros and jam-smothered pancakes, has been an instant hit with the locals. **David Paw**
Mikonkatu 4, tel: 358.9 856 83750;
restaurantmichel.fi