



## A Poetic, Sensory Experience That Mirrors Its Surroundings

ÅNG  
HALLAND, SWEDEN  
NORM ARCHITECTS



Modern and refined, Ång's interpretation of a greenhouse appears on the landscape like a solitary diamond, heralding an extraordinary sensory experience. "When it comes to haute cuisine, it's all about this interplay between the many elements that make up the experience—from architecture, design, and lighting, to taste, smell, and sounds," explain architects from Norm, the designers that created Ång. "When all these elements are balanced and well-adjusted that is when everything comes together to create a unique and esteemed experience." Set in the middle of a windswept field in one of Sweden's largest vineyards, this partially underground Michelin-starred restaurant uses craftsmanship, natural materials, and light and shadow to craft an inimitable ambiance that enhances the culinary journey. As day turns to night,

the surrounding scenery changes as well, altering the ambiance and mood of the restaurant. The interior design enhances this sensory experience with a blend of wood and stone, sculpture and ceramics, and a touch of modern Japanese design. "With the changing of light, we play on the phenomenon of chiaroscuro, a technique from visual arts used to represent light and shadow," says Jonas Bjerre-Poulsen, a founding partner of Norm Architects. "When stepping into the shadows, the vision weakens while the remaining senses intensify. One automatically pays more attention to sounds, smells, tastes, and touch and even the intuition and instinct are strengthened. This way, the surprising transition and changing of scenery prepare the guests for the next part of the holistic dinner experience."