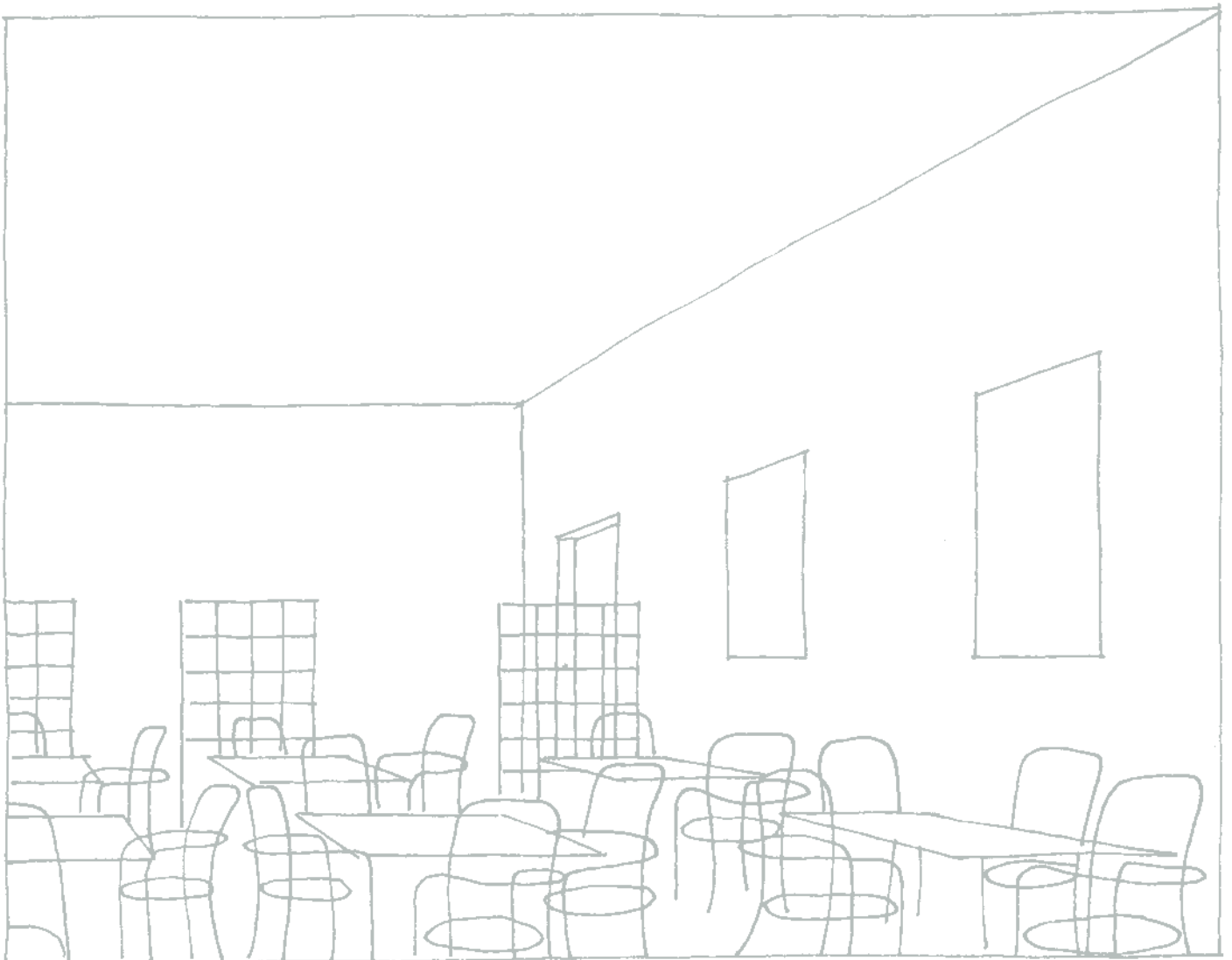## 4.12 Restaurants

The difference between restaurants and cafés and bistros lies in the quality and range of food offered and in the atmosphere. Lunches and dinners comprising several courses mean that guests generally stay for longer periods of time. People dining require a pleasant, prestigious atmosphere in which to enjoy their food and conversation with friends or business colleagues. Guests also require an element of privacy in a restaurant. The interior furnishings and the lighting should be chosen and designed to limit visual and acoustic disturbance caused by occupants in other parts of the room. Each group of guests should have the feeling that they have their own private space.

The design concept should therefore aim to provide illumination that allows the surroundings, food and guests to be seen in their most favourable light.

The average illuminance level is low, the general lighting gives way to localised celebratory lighting of the individual tables. Paintings, plants or other decorative elements may be accentuated to create points of interest in the environment. "Play of brilliance" in the form of candlelight, decorative luminaires or light sculptures can also be extremely effective in the restaurant environment.

To meet the different requirements for daytime and night-time lighting, it is advisable to develop a concept that allows the switching and dimming of different groups of luminaires.

The ambient lighting in the restaurant is provided by decorative wall-mounted wallwashers. The tables are illuminated by recessed directional spotlights; decorative recessed downlights accentuate the bar and the entrance area. Uplights located between the plants project a leafy pattern on the ceiling.
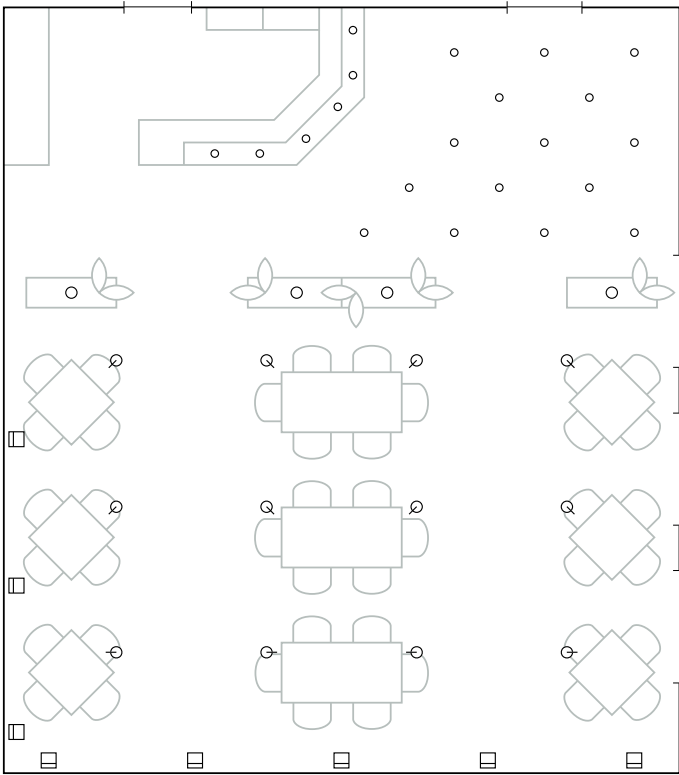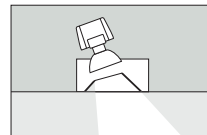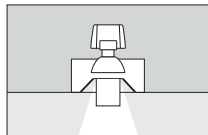
Decorative wallmounted ceiling washlight for general service lamps.
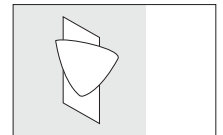
Decorative recessed downlight for low-voltage halogen lamps.
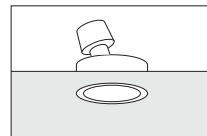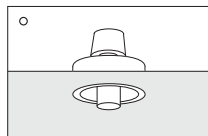
Directional spotlight for low-voltage halogen lamps.

Uplight for PAR 38 reflector lamps.

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