

**TID** 12<sup>th</sup> 2019 Award  
Taiwan Interior Design

商業空間類/餐飲空間 TID 獎  
The TID Award of Commercial Space/ Food & Beverage Space

廠子裏的甜品鋪子  
Le Temps Pâtisserie in an Old Plant

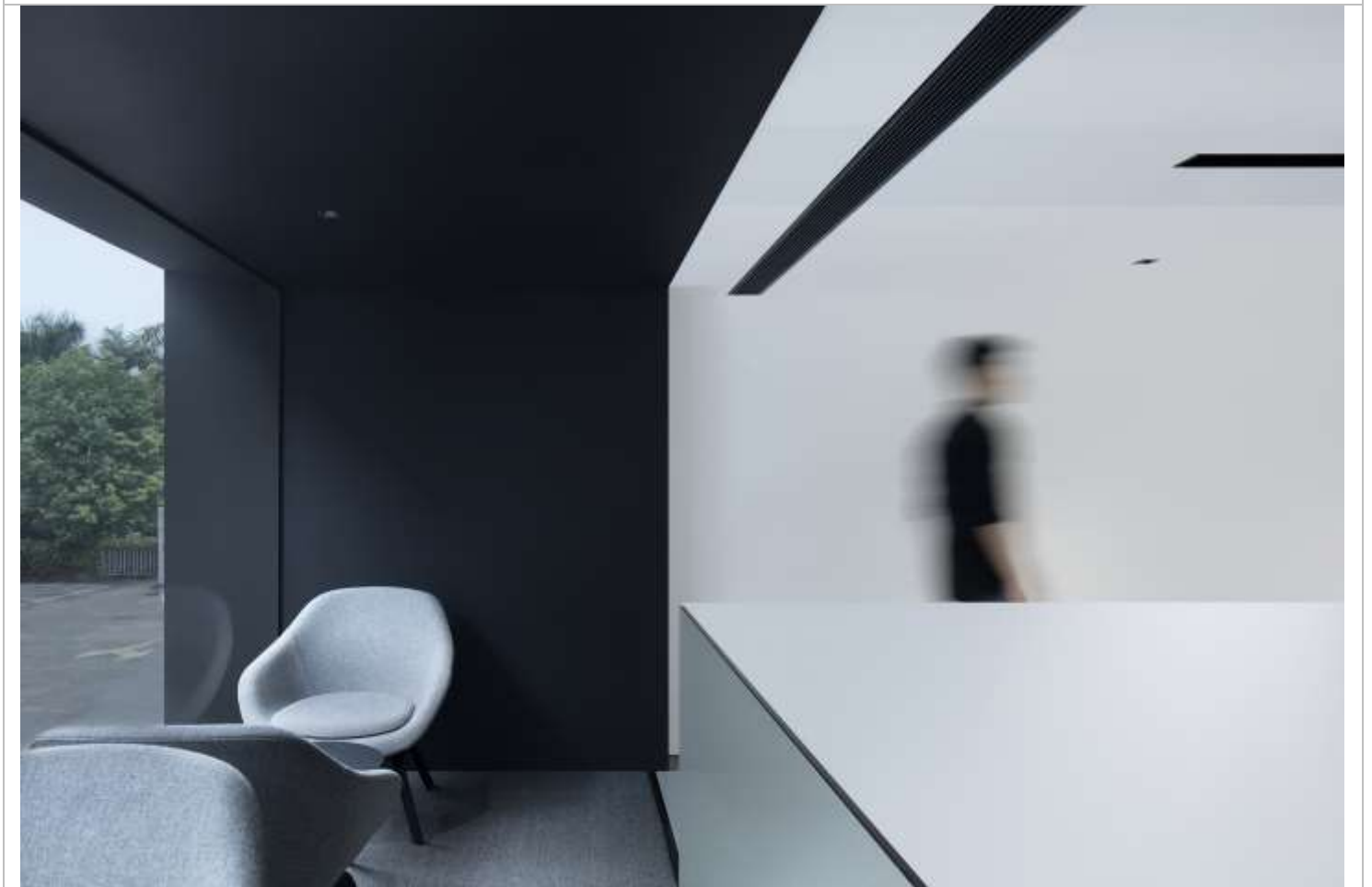
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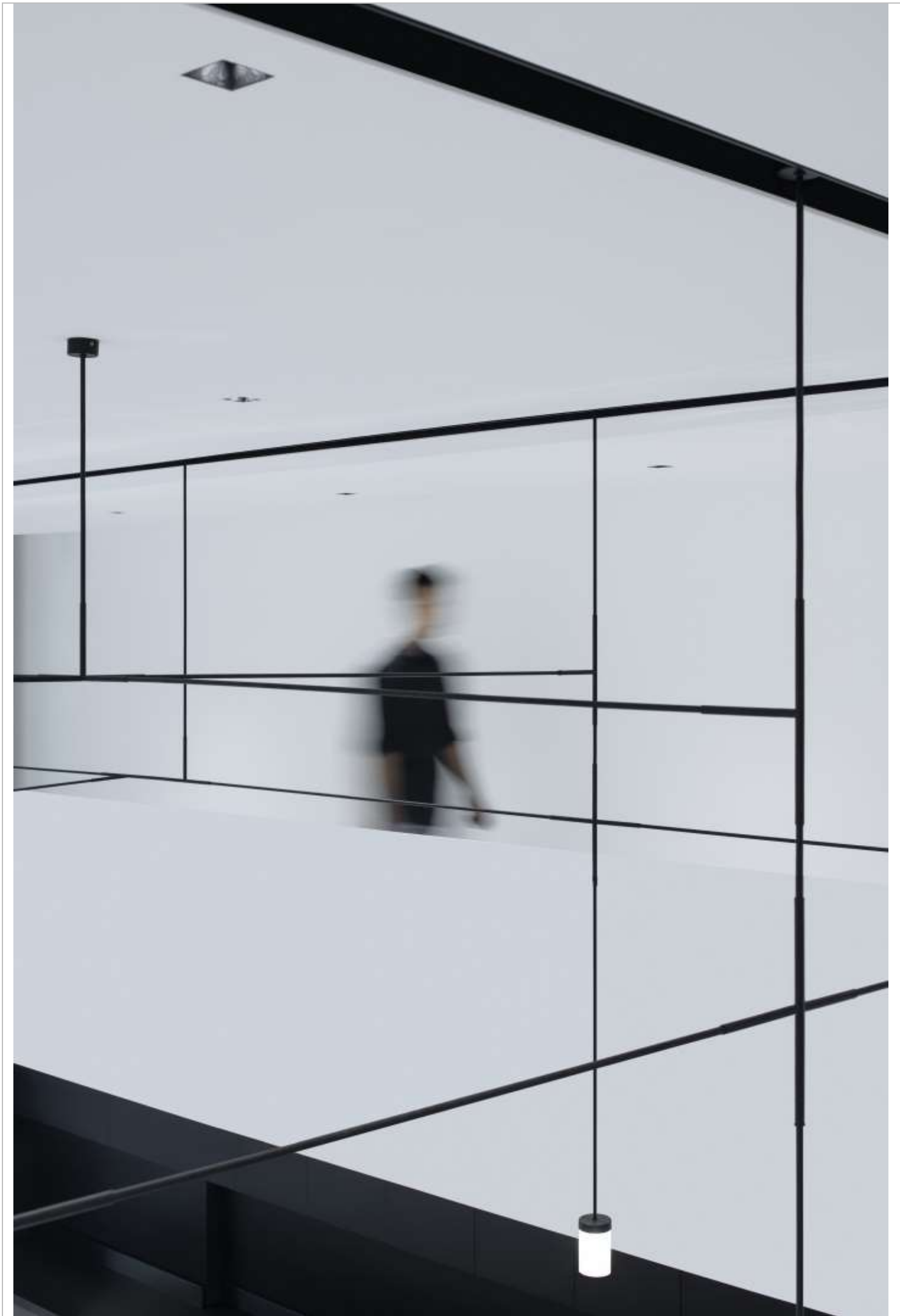




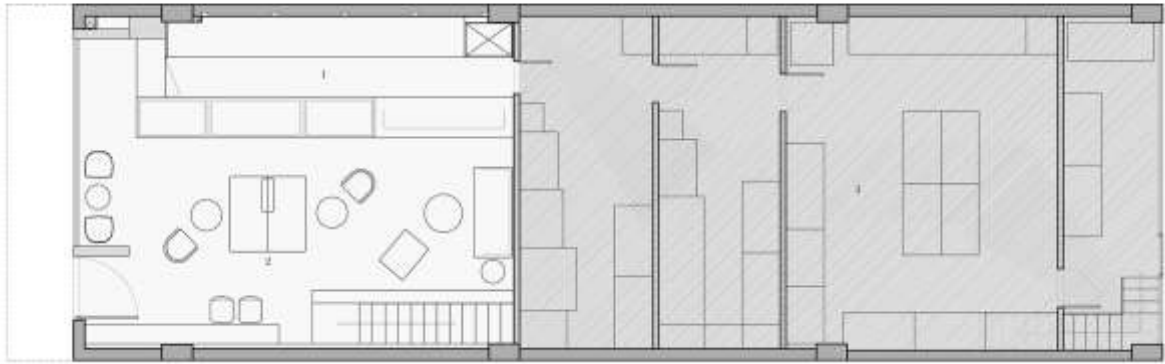






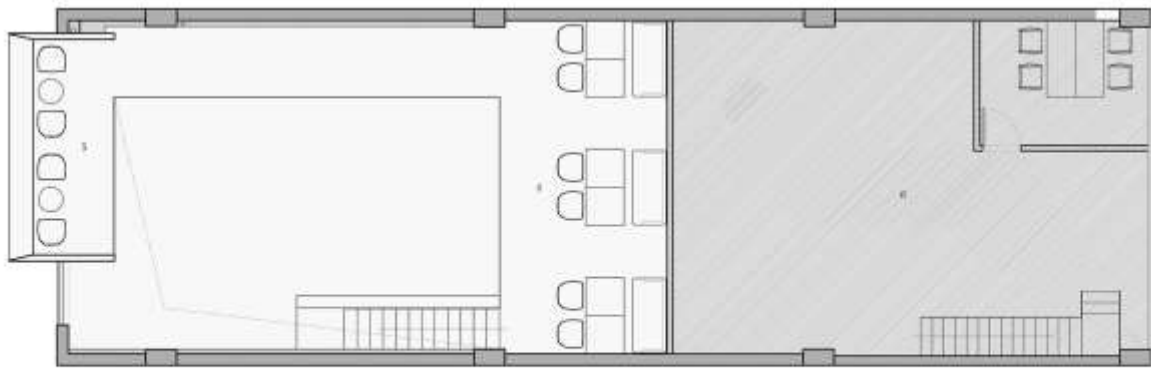






1F平面圖 Floor plan 1F

1. 吧台 2. 客座區 3. 廚房 1. Bar counter 2. Customer seating area 3. Kitchen



平面圖圖 Floor Plan 2F

3. 廚房區 4. 客座區 5. 吧台 6. 倉庫 7. 顧客休息區 8. 顧客休息區 9. 服務區

### 廠子裏的甜品鋪子

「I'd like to successfully guess your weight and win you at a fête.」——約翰·傅勒  
 時間甜品是畫家經營多年、小有名氣的甜品店，取名法語“LE TEMPS”，意為“時間”，  
 希望無論品味帶來的歡愉，還是刻骨銘心的回憶，都可以永久地保存在時間裏。本着這  
 樣的初衷，廠子裏的甜品店應運而生。Rebirth 店鋪坐落於紅坊創意園，老舊的廠房帶  
 著濃厚的歲月感，斑駁的牆壁上瀟灑自然的爬山虎，脫落的外殼像在無聲訴苦。上帝說：  
 “要有光”。於是有了光，它是我們感知世界的基礎，亦是撫慰人心的溫度。自然的光線  
 總會給人以無窮多言的柔軟與舒適感，輔以大面積的白色、靜謐之卷油然而生，推門進入  
 室內，光線穿過窗戶，散落在黑色的吧檯上，疏影婆娑，營造了恍惚而靈動的藝術美感，  
 與窗外全然不同的景象無聲息地叩擊著人的心靈深處。這是新設計師與老建築間的對  
 話，也是畫種洗滌多年後的涅槃新生。設計師賦予空間鮮活的生命力，它仿若畫個有血有  
 肉，飽滿而清晰的人，充斥著跳躍的思維和有趣的靈魂，而不是畫張蒼白無力的白紙。點  
 與靜之間帶給訪客豐富的體驗。Less is More 店鋪整體布局以黑白灰為主，家具採用丹  
 麥品牌 HAY，餐具則來自葡萄牙的 BELOINOX 和 CUTIPOL MOON，日本的 1616 ARITA  
 以及北歐的 STELTON EM77，簡潔而精緻。展現出極為純粹的現代主義風格，這樣大膽  
 的嘗試在甜品店中並不多見。據了解，主人對事物的挑選幾近苛刻，她說：“美食有著  
 自己的料理法則，僅憑熟練大有講究，不同種類的奶油之間的差別雖非謬之千裏，但在美  
 食家的舌尖卻觸覺必現。空間承載著舉足輕重的使命，必須以同等的心儀之心待之。”同  
 時，主人與設計師畫致認為設計應當有主次之分，凝練的黑白灰不與產品爭輝，起到畫  
 輔助的作用，以低調姿態烘托產品，使得人們把視覺的焦點集中在甜品上。鋪子真正做  
 到既不喧賓奪主，同時保持該有的耀耀生輝，讓品牌理念得以體現並流傳不致。在結構  
 的處理上，設計師可以說將“乾淨”發揮到了極致，原始的框架中有畫些凹凸不平的柱  
 子，在畫畫細緻的考量之後，他們進行“減法”處理，摒棄原始結構，打造乾淨的大理  
 室，給空間留白，給心靈留白。Fun 主空間由 3 個完整的黑、白、灰盒子組成，黑色沈穩，  
 白色舒爽，凹陷的灰色瓷磚區自帶故事屬性，結構穿插，顏色變幻，不僅僅增加空間的  
 層次感，也使得人的視覺落點點隨移動而變化，妙趣橫生。“大畫畫畫，大象畫形”，狹  
 長的走廊未經修飾，同樣以留白的形式帶給人無盡的奇思遐想。大牆落地窗為室內注入  
 天光雲影，同時又像畫個巧妙的取景框，不動聲色地定格晝夜之景。自然之色，人在  
 窗邊看畫畫綠樹變，聽高樹聲聲人換舊，或靜待風吹雨洗畫畫花，不正如詩人吟唱：“道  
 遙自且暮，於以繙閑情。”良辰美景，恰如其分地添畫畫份從田野採摘的新鮮藍莓酸入  
 慕斯，濃郁，帶著山野氣，夢幻的酸和甘泉般的苦，口感達到面性感。每畫口都是對味  
 的刺激。

### Le Temps Pâtisserie in an Old Plant

「I'd like to successfully guess your weight and win you at a fête.」—— Roy  
 Fuller Le Temps Pâtisserie is a popular dessert shop in Xiamen which has been  
 operated for several years. “LE TEMPS” are French words, with the meaning  
 of “time”. The shop owner chose this name because she hoped that both  
 pleasure of enjoying desserts and profound memories could be permanently  
 preserved in spite of passage of time. Rebirth The shop is situated in an old  
 plant within a creative industrial park which was repurposed from a factory  
 zone. The old building features nostalgic charm, with mottled walls covered by  
 green ivy leaves. As described in Bible, “God said, Let there be light. And there  
 was light.” Light is the prerequisite for us to perceive the world, which can also  
 comfort our mind. The design team introduced full natural lights into the space  
 and kept large area of the walls in white. In this way, daylight penetrates the  
 windows, falls on the black bar counter and creates fascinating interactions of  
 lights and shadows, thereby forming a unique environment completely different  
 from the outside, making people calm and relaxed. Through integrating new  
 design elements into the old building, designers gave it a rebirth. Injected with  
 vitality, the shop provides people with abundant and delightful experience. Less  
 is More The entire space features a palette of black, gray and white. Items used  
 in the shop are exquisite and simple in design, such as furniture from HAY, and  
 utensils of BELOINOX, CUTIPOL MOON, 1616 ARITA and STELTON EM77. The  
 interior design presents a modern and minimalist style that is rarely seen in  
 dessert shops. The shop owner is particular about details. As she said, “Each  
 kind of dessert has its own cooking rules. A tiny difference in ingredients may  
 lead to different tastes. As for a dessert shop, the interior space serves essential  
 function and plays a key role. Therefore, great importance should be attached to  
 its design and details.” However, she and designers agreed that dessert was the  
 priority for the shop. So the space was designed in a minimalist style with white,  
 gray and black as major hues, keeping a low profile to highlight desserts. In this  
 way, the interior design doesn't “steal the show”, but sets off desserts and  
 embodies the brand concept. For the spatial structure design, the design team  
 also applied the concept of “Less is more”. There were some columns with  
 uneven surface in the original space. After much deliberation, the team decided  
 to dismantle these columns, thus creating a “clean” space without any  
 superfluous structure. Fun The main space consists of three “boxes”. The black  
 one makes people feel calm, while the white one is refreshing. And the gray box  
 (the seating area with a hue of gray), is of storytelling glamour. The three boxes  
 with different colors are interpenetrated with each other, adding a sense of  
 layering to the overall space. As people move in the space, they can enjoy  
 diversified and interesting visual experience. The long and relatively narrow  
 hallway was designed with no decoration. Such “blank leaving” design leaves  
 room for imagination. The large French window brings full natural lights into the  
 space and enables customers to enjoy the outdoor view whether in the daytime  
 or at night. Sitting by the window, enjoying beautiful outside view as well as  
 tasting yummy and delicate desserts, people can have a wonderful time in Le  
 Temps Pâtisserie. A heaven of sweets makes the time spent here sweet.