

STUDIOØ 27



STUDIØ 27: A NEW CREATIVE STUDIO REDEFINING CULINARY CREATIVITY AND EXPERIENTIAL DESIGN

STUDIØ 27 is a creative studio that is reshaping the boundaries of gastronomy, fashion, design and contemporary art. Founded by Brussels-based chef Paul-Antoine - Polo - Bertin, STUDIØ 27 seamlessly merges these diverse disciplines to craft extraordinary experiences, immersive installations and meaningful connections. With a changing team of talented designers, architects, florists and technical experts, STUDIØ 27 has collaborated with renowned brands such as Massimo Dutti (with Profirst), Repetto, Coperni, Evian and Renaissance Shop, and Courrèges (after show with Le Fooding), as well as with private clients.

STUDIØ 27 was born out of the increasing demand for Paul-Antoine Bertin and Nathan Gullentops' culinary expertise, which initially surfaced during their work at Ötap. As requests for floral arrangements, event setups and creative ideas multiplied, they recognised the potential to create something truly exceptional. To meet this demand, they assembled a team of skilled professionals, including designers, architects and scenographers, to tailor each event to the client's unique vision.

Inspiration at STUDIØ 27 stems from the worlds of fashion, design, everyday life and the talents of friends and architects. Their vision is to curate customised events that seamlessly align with the desires of brands and clients, ensuring an unforgettable experience for all participants.





ABOUT PAUL-ANTOINE BERTIN

Born in Brussels in 1996, Paul-Antoine Bertin's rich culinary path began as a self-taught cook. Starting to work as soon as he was 15 to finance his first travels, Bertin held various jobs, including as a sushi delivery guy and as a household appliances seller. His passion for traveling and discovering new cultures led him to study in the Philippines for six months when he was 15-16.

Bertin's formal cooking journey began at the creative caterer Point Albert when he was 18. This experience (lasted 2 years) laid the foundation for his subsequent Brussels ventures, including the launch of Ôtap restaurant in 2017 (recently converted into Raki), followed by Grain Bakery three years later, overseen by the talented Victoria Depre. In 2020, Bertin collaborated with Léopaul Robert to open the wine bar Rebel. In 2023, Paul-Antoine Bertin and Nathan Gullentops, whom he met while working at Point Albert, joined forces to unveil STUDIØ 27, marking a new chapter in their culinary exploration.



CURRENT PROJECT: HORTUS CONCLUSUS

This Summer, *Hortus Conclusus* takes place at Villa Magnan in Biarritz. Collaborating with Repetto, Paul-Antoine Bertin and architect Sacha Ketelbuters have transformed the space into a tranquil oasis.

Guests can now immerse themselves in the gentle movements of the silver curtains, perfectly choreographed to the rhythm of the wind. This captivating installation will be open for guests to enjoy until the end of the summer season.

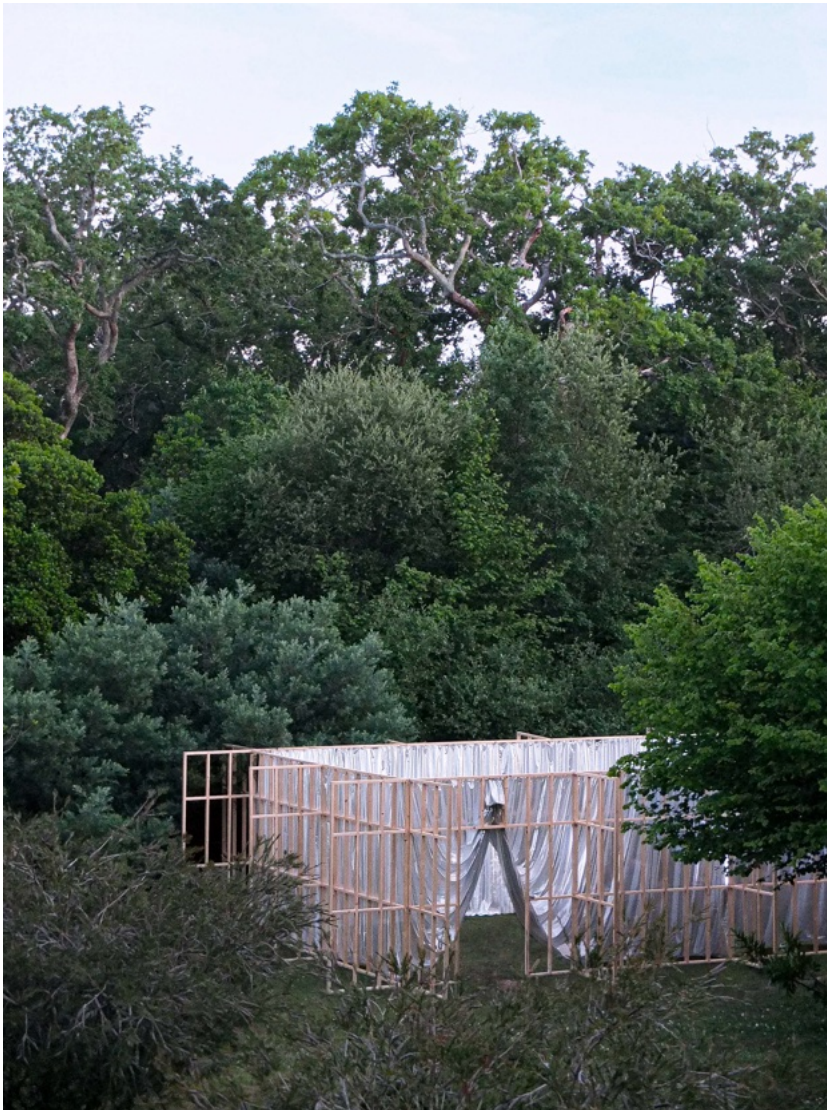
Architect: Sacha Ketelbuters, Leander Venlet

Wood Structure: Jacobs Wood

Client: Repetto

Location: Villa Magnan, Biarritz

Pictures by Sacha Ketelbuters







PAST EVENTS

LIGHTWALLS

STUDIØ 27 transformed a cold cellar into a unique, immersive space. By utilising light walls to create captivating light effects, the dining experience is designed to evolve continuously. The warm atmosphere, enhanced by pink, purple and red hues, creates a surprising and sophisticated environment, ensuring a distinctive and memorable experience.

Architect: Elona Pinto

Wood Structure: Jacobs Wood

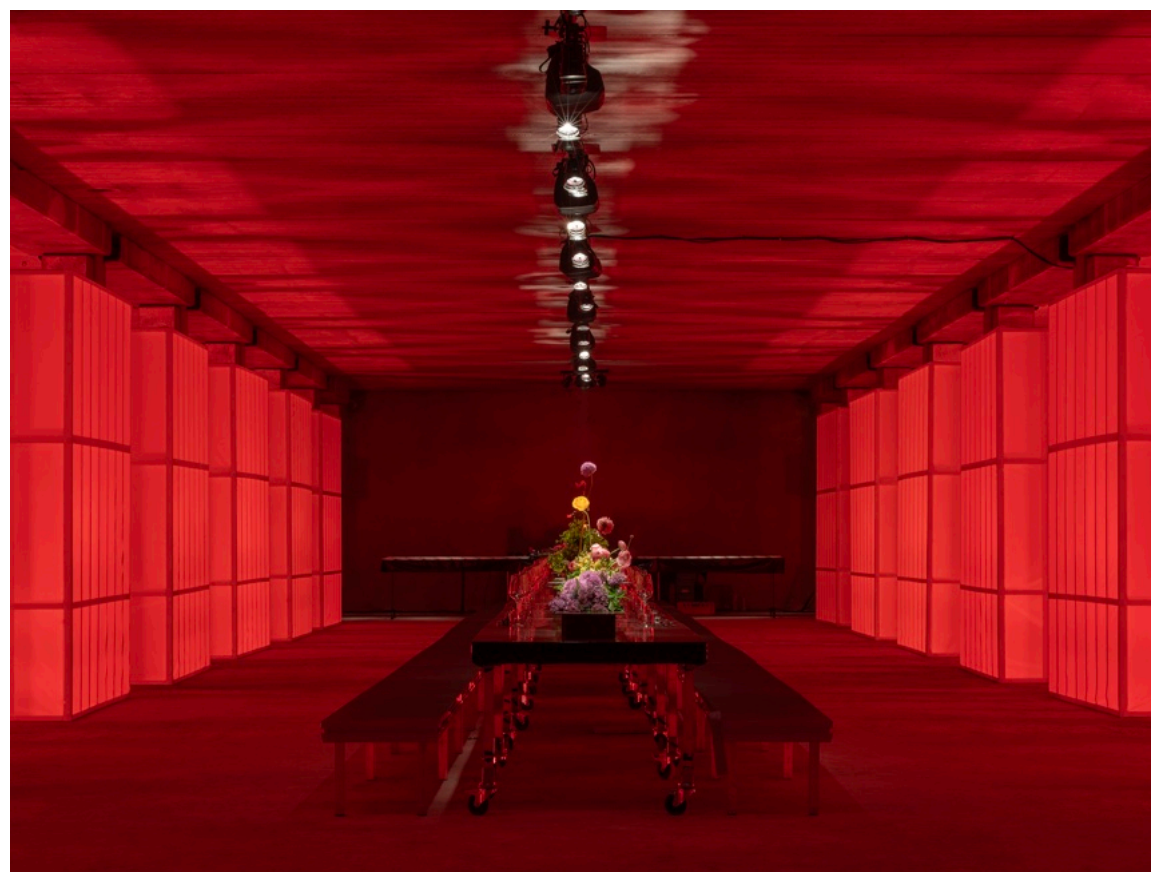
Flowers: Davide Capasso

Client: Private

Location: Volta, Brussels

Pictures by Ben Baltus





CURVED TABLE

At Fondation CAB, STUDIØ 27 designed a curved table. This single, long table plays with the gallery's space, positioning everyone to have an optimal perspective on the current exhibition. To add a touch of natural elegance, flowers were arranged using a branch as a guiding line along the entire length of the table, enhancing the visual harmony and connection to the exhibition.

Design: STUDIØ 27

Flowers: Davide Capasso

Client: Private

Location: Fondation CAB, Brussels

Pictures by Adrien Maurice





COUNTERS

For the buffet and display concept, STUDIØ 27 collaborated with Duplex Studio to create versatile tables that blend with the aesthetics of Renaissance, the style of Coperni and the branding of Evian. The tables are crafted to be multifunctional, serving as displays for both food and clothes. Emphasising a modern, tech-inspired look, the tables feature aluminum materials, offering a sleek and contemporary feel that aligns with the avant-garde nature of the project.

Design with: Duplex Studio

Client: Evian, Coperni

Location: Renaissance, Antwerp

Pictures by Adrien Maurice







C&T WEDDING

The project was conceived as an evolving installation, transforming the space from a vast warehouse to an intimate pavilion. The scenography evolves throughout the evening, creating multiple experiences for the audience through space, light and sound. By day, a monumental vertical curtain hangs above the table. As night falls, the curtain is lowered and folded to create a gable roof, enhancing intimacy and creating a warm, inviting atmosphere within the hall.

Global Scenography: Erased Studio

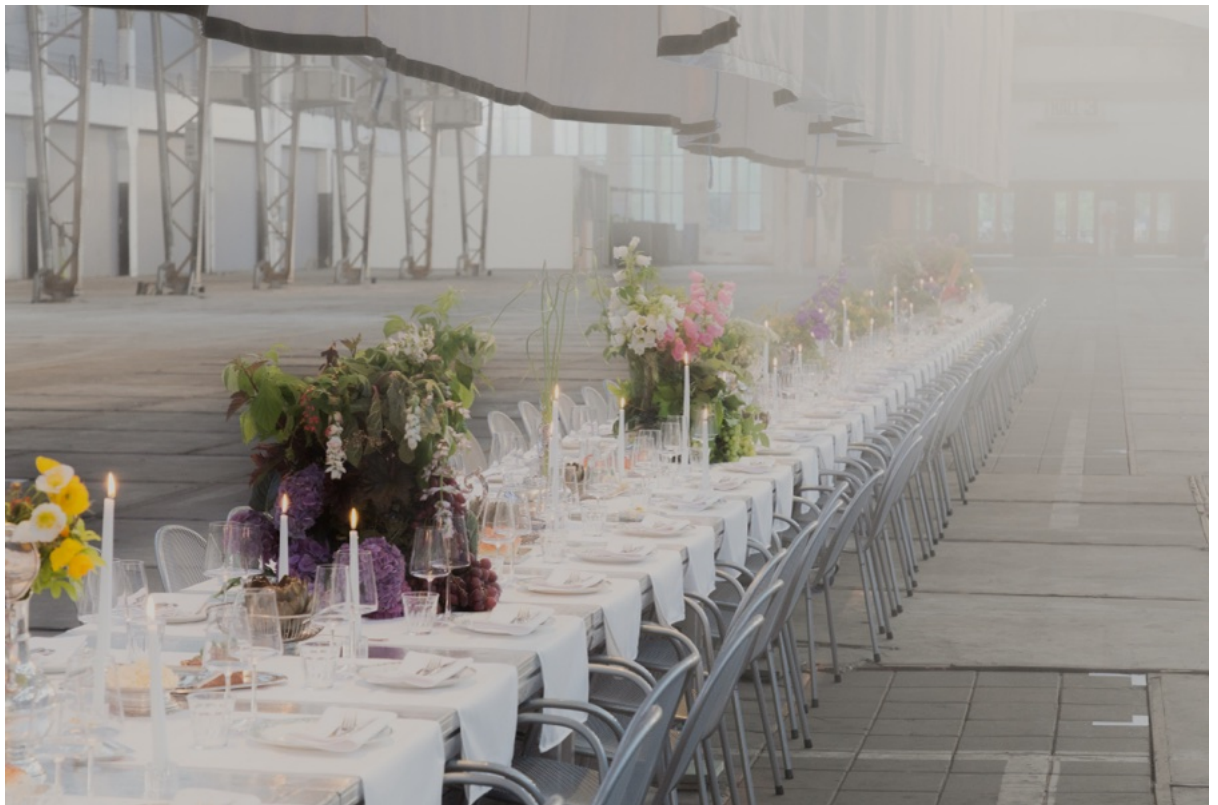
Table set up: STUDIØ 27, Davide Capasso

Flowers: Davide Capasso

Client: Private

Location: Floraliënhal, Ghent

Pictures by Eline Willaert





NEW PROJECTS

CELLAR

STUDIØ 27's project, *Cellar*, stretches the space into infinity. Multiple rooms and hidden corners are bathed in a soft central glow that fades into shadow at the edges. The floors and walls, dark and covered with smoke, create the illusion of dissolving into the void, giving the impression of an endless space. Curtains cascade from the ceiling, layering the space and forming intimate nooks. These veils sway gently, creating a barrier-free environment. The mirrors are strategically placed to reflect infinity and add depth.

Design with: Elona Pinto

Lighting: Simon Meeus

Flowers: Davide Capasso

Client: Private

Location: Volta, Brussels

Pictures by Ben Baltus





MEZZANINE

For the project *Mezzanine*, STUDIØ 27, in collaboration with florist Davide Capasso, reimagined the traditional table setting with a unique installation. Focusing on the theme of repetition, isolated flowers take center stage on the table, replacing conventional bouquets and candle arrangements. This design encourages guests to pause and appreciate the setting, offering a contemplative dining experience.

Design: STUDIØ 27

Flowers: Davide Capasso

Client: Private

Location: Volta, Brussel

Pictures by Maximilien De Dycker





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