



**off the wall**  
**flying thoughts: hotel, restaurant and bar design.**  
**Dreimeta 2003-2018**

**Armin Fischer**  
**Andrea Kraft-Hammerschall**

<b>ISBN</b>	9783899862980
<b>Publisher</b>	Avedition Gmbh
<b>Binding</b>	Hardback
<b>Territory</b>	World excluding Benelux, Germany, Austria, Switzerland, Scandinavia, Laos, Cambodia, Brunei, Maldives and the Far East (except Japan)
<b>Size</b>	280 mm x 210 mm
<b>Pages</b>	280 Pages
<b>Illustrations</b>	225 color
<b>Price</b>	£50.00

- Featuring international hotel and restaurant design at its best, created for brands such as Designhotels, 25 Hours, Superbude, Neni-Restaurants by this award-winning German design firm

A beautifully photographed compendium of inventive and inspiring work created over the last 15 years by the award-winning German interior design firm Dreimeta. This book explores their unique approach to every project, and takes a look behind the scenes at their pursuit of adventurous ideas – the soul and the driver of creativity. Pictures, sketches and collages with side notes on hotel, restaurant and bar design projects illuminate the creative process, supplemented with anecdotes and memories from many of those involved – including “greats” from the hotel industry like Claus Sendlinger (Design Hotels), Kai Hollmann, Christoph Hoffmann (25Hours) and Remo Masala (Thomas Cook).

**Armin Fischer** founded Dreimeta in 2003. In early 2017, Andrea Kraft-Hammerschall became a joint partner in the firm. Both work as interior architects for hotel brands like 25Hours and Designhotels and Neni-Restaurants. They develop each project with the goal of creating unique spaces with identity and personality-driven design. Their projects have been realised worldwide and have won several international hotel design awards.