

The Pantechnicon: an overview

- A stylish concept store and dining destination where Nordic and Japanese cultures meet.
- The venue opened in 2020 and offers an alternative take on the traditional department store, with an aim to be a place to share and enjoy art, design and culture
- Seeing the 'less is more' approach in both cultures allows them to fit together seamlessly. The final restaurant, Sachi, has just opened



The offer



- Spanning 12,000 sq ft. across five floors, the Pantechnicon offers a mix of quality retail, F&B and workshops, in a large open-plan space
- Designed to be a "dwell space", where people come to spend a few hours.
- Café Kitsuné is an all-day café with Japanese touches; sushi restaurant Sachi is also inspired by the flavours of Japan. Eldr is a Nordic restaurant with a bright and spacious rooftop garden and bar

History

- Located on Belgravia's high-end
 Motcomb Street, the Pantechnicon is a
 grade II listed building designed in a
 'Greek Revival' style. Built in the 1830s,
 it was originally a bazaar/warehouse for
 the storage of furniture
- It has been redeveloped between 2015 and 2020 with architectural renovation being completed by Farrells. The building is let by Grosvenor to Pantechnicon (London) Limited, which is owned by the Cubitt House group, operators of award-winning hospitality venues across central London



Workshops

Bricks and mortar retail and particularly department stores, have faced a challenging few years. Experts have suggested that large operators need to focus on experiential retail and expand in-store offerings to entice customers.

The Pantechnicon has seized on this advice. Most customers visit for workshops, before enjoying lunch in the sun or evening cocktails.

Workshops include:

- Pairing cheese and sake
- Japanese tea and sweets
- Matcha tea tasting (free)
- Japanese cocktail tasting
- Saka / whiskey tasting





Where to eat: Café Kitsuné, Sachi and Eldr



Café Kitsuné was conceived in Tokyo by the famous Japanese-French record label. Situated at the entrance, guests are immediately drawn to the array of pastries featuring Japanese accents.

Located on the lower ground floor, **Sachi** is a celebration of regional Japanese food, culture and craft. It features a sushi counter, private dining areas and a bar/lounge area inspired by Tokyo's speakeasies, with a sake sommelier on hand.





Eldr offers Nordic sharing plates, cooked by curing and pickling. The top floor is home to a rooftop garden which feels like a botanical oasis in the heart of London with views of Belgravia.

Where to shop: Edit, Studio and Sakaya

The Pantechnicon offers three retailers, each offering a variety of unique, quality-made goods in an up-market bazaar style layout.

Edit on the ground floor offers a variety of luxury books, stationary, skincare products and scents.

At **Studio**, one can find everything from fashion brands, jewelry and Japanese knives.



Sakaya is the Pantechnicon's own bottle shop which sells Japan's finest whiskey and sake.



Brand messaging

In choosing which retailers to stock, the Pantechnicon focuses on three key brand messages: sustainability, quality and a unique brand story. Below are examples of how brands incorporate these themes.

Sustainability:

- Renewable materials
- Lower carbon footprints
- Recycling programs.

Quality:

- Handmade
- Locally sourced
- Durable materials.

Unique brand story:

From bike sellers matching sales with bicycle donations in Africa, to fragrances created as artistic responses to existential human questions.

Carbon footprint in context

80.00 tons coze Newbuild two bed cottage

35.00 tons coze Land Rover Discovery, top of the range

6.00 tons core Citroen C1, basic spec

5.50 tons coze Return Flight London to San Francisco

0.60 tons coze Return flight London to Berlin

394.00 kg coze 16-inch MacBook Pro, 512GB

90.00 kg CO2e Average Sofa

85.00 kg co2e iPhone 12 256GB

72.00 kg coze Average desk chair

33.40 kg co2e Levi 501 jeans

29.94 kg co2e Patagonia Talus jacket

19.20 kg CO2e Car journey (London KX to Bristol)

15.00 kg CO2e White Cotton T-Shirt

8.82 kg CO2e - Roscomar Court Recycled

6.37 kg CO2e - Roscomar Court 5050

5.28 kg CO2e - Roscomar Court 5050 v

3.40 kg co2e Big Mac cheeseburger

1.20 kg CO2e Hardback book 500g

0.68 kg co2e Beyond Meat Burger

0.20 kg co2e 6.43km London underground journey

0.11 kg coze Paper coffee cup

50.00 g co2e Email with photo or large attachment

1.55 g CO2e / min Scrolling through Instagram feed

0.30 q co2e Spam email

0.28 a CO2e Publishing an Instagram Story

The life of the department store and success of the Pantechnicon

- Over the last few years, department stores have struggled, with the likes of House of Fraser and Debenhams falling into administration, while John Lewis and M&S have also faced difficulties. According to a recent CoStar report, there are 83% fewer department stores in the UK compared to just five years ago
- The Pantechnicon aims to redefine the retail experience. Rather than comparing itself to traditional department stores, the focus is on attracting customers through cultural experiences and unique workshops. In doing so, it positions itself in an altogether different market to stores like Selfridges, which are limited to retail, or Eataly which has a sole focus on F&B
- The aim is successful as the identity of the Pantechnicon is unique, yet targeted. While there is variety, the experience
 feels intimate. One can scan the building quickly, or 'dwell' for longer attending workshops and enjoying the sun outside
 Café Kistuné
- The prices will keep out those who cannot afford it: the website offers links for gifts 'under £100', as opposed to the usual £20. Meanwhile, buying two pastries and one juice cost an eyewatering £15
- The Pantechnicon is a success. It is appropriate for its location, with high-end products, food and service. The contemporary and botanical interior creates a calm vibe. It is a good example of how department stores can be re-imagined

