

WHERE WHAT HOW

HOTEL NEW YORK

Rotterdam

The Hotel New York is housed in a former cruise company headquarters—the words HOLLAND AMERIKA LIJN are still emblazoned on the 1901 facade of the gorgeous Jugendstil building. Inside, towering windows flood the rooms with lovely northern light—all the better to illuminate the decor, a quintessentially Dutch combination of good architectural bones, quirky historical references, and clean, utilitarian design. Some of the suites are paneled in the burnished-wood boardroom style of the original

building, and one is papered in graphic laser-print Delftware patterns. From the massive, industrial-cool bar/restaurant that dominates the hotel's ground floor, you can see the beautiful old Veerhaven marina as well as Ben van Berkel's iconic Erasmus Bridge: Together, they encapsulate the city's past and future. Meanwhile, the buzzing restaurant—not to mention the excellent sashimi platter and faultless mignonette sauce served with the *fines de claires* oysters—places you squarely in Rotterdam's present. —M. S.



STAY

Hotel Fasano

Av. Vieira Souto 80, Rio de Janeiro; 51-21-3202-4000; fasano.com.br; doubles from \$390.

Hotel New York

Koninginnenhoofd 1, Rotterdam; 31-10-439-0500; hotelnewyork.com; doubles from \$135.

Hotel Praktik Bakery

Provença 279, Barcelona; 34-93-488-00-61; praktikbakery.com; doubles from \$175.



HOTEL PRAKTIK BAKERY

Barcelona

In the crowded world of Barcelona accommodations, it's tough to set yourself apart. Virtually all of the city's top hotels have Michelin-caliber cuisine and glitzy bars. But the Hotel Praktik Bakery has turned to one of the most primal draws of all: the mouth-watering scent of oven-fresh bread. For its third location in the Catalan capital, Praktik Hotels paired with Baluard, one of Barcelona's best bakeries, to create the first hotel-bakery in Spain. Not even the most

dedicated Paleo disciple could resist the spread on display: buttery hunks of brioche topped with dried fruits, thin disks of puff pastry paved with caramelized apple slices, and baguettes to make even a Parisian jealous. Indeed, it's difficult to tell where the bakery ends and the hotel begins. Guests and flour-dusted bakers mingle in the lobby, and the large glass windows behind the check-in desk let you witness the kneading yourself. The use of white wood paneling and neutral

tones carries the bakery theme throughout the public and private spaces (even the elevator signs are etched on bread paddles). The small but well-appointed rooms are generous in all the right ways, with luxurious king-size beds and roomy showers. And then there's the Praktik's location: one block from Gaudí's La Pedrera; minutes from hip, restaurant-rich Gràcia; and a short walk from the soaring spires of La Sagrada Família. —Matt Goulding