



A WOMEN'S  
KIMONO-  
SLEEVE COAT  
FROM THE  
COS 10  
COLLECTION

THE CULT OF

## COS'S CLEAN-CUT DESIGN

"It's accessible, understated and timeless," says Karin Gustafsson, creative director of COS. She's referring to COS 10, the 10-piece capsule collection of men's, women's and children's pieces that will be released this spring to celebrate the clothing company's 10th anniversary. But she may as well be speaking about the brand itself. Since launching in 2007, COS—which is owned by Swedish retail giant H&M but based in London—has gained a large following devoted to its reinvented basics and sensible prices (not to mention its endless iterations of the white button-down shirt). The brand opened its first U.S. store in 2014 and hopes to have 15 by year's end; it has also expanded into 32 other countries. Inspired by the work of small, cutting-edge furniture design firms like South



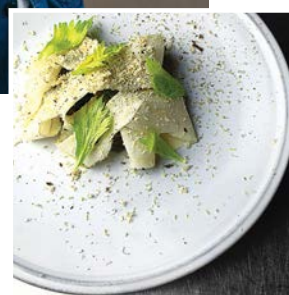
Korea's Mun and France's Studio Lo, COS 10—available in stores and online starting March 24—features interesting geometric shapes, a pure palette of sand and white and a strong attention to detail. "We talk about modernity," says Gustafsson, "but we want to offer something that will last for a long, long time." *cosstores.com.* —Meredith Bryan

FOOD NETWORK

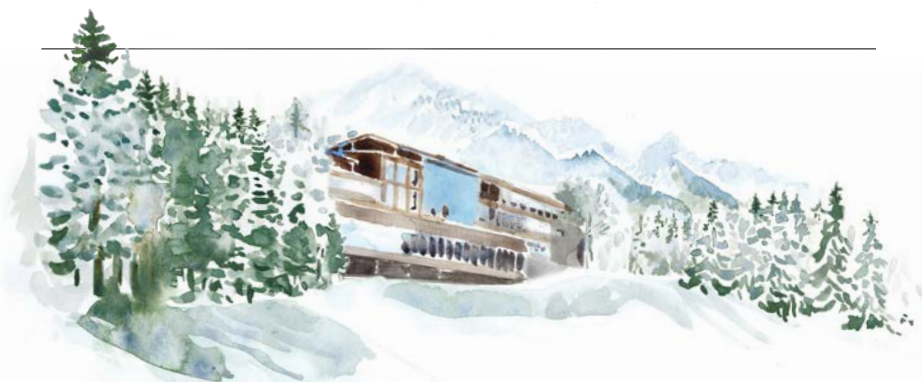
## SPINNING PLATES



**LONDON CALLING**  
From top: Chef Jackson Boxer; braised octopus with celery leaves, lardo and walnuts from Boxer's new restaurant, Chess Club.



"Food is intrinsically tied to all my most profound memories," says Jackson Boxer, the 31-year-old chef who helms the London restaurant Brunswick House. This month, Boxer—whose grandmother Arabella Boxer is a renowned cookbook author, and father, Charlie Boxer, owns London's popular Italo Delicatessen—opens his latest spot, Chess Club. It's part of a new Mayfair members club of the same name from the Experimental Group, the French company known for its craft-cocktail and natural-wine bars. The menu, Boxer says, is an ode to "the best British ingredients"—including vegetables that he cultivates on his family farm in West Sussex. *chessclublondon.com.* —Tarajia Morrell



## SPECIAL TREATMENT

After more than three decades alleviating the digestive ailments and chakra misalignments of a jet-set clientele, the Austrian health resort Lanserhof Lans has had a seven-month-long refreshment of its own. Newly reopened, the premier proponent of the two-week cure has added a 60,000-square-foot lodge, complete with indoor and outdoor saltwater pools, to its property near Innsbruck. Sixteen new suites designed by the German architect and longtime

Lanserhof adherent Christoph Ingenhoven offer panoramic Alpine views ideally suited to Wi-Fi fasts and prescription "energy cuisine" regimens.

Guests receive daily attention from the clinic's doctors, who offer a full spectrum of holistic and medical care including next-generation treatments like cryotherapy. *lanserhof.com.* —Adam Robb