



STYLE GROUP
SINCE 1990



PRODUCT CATALOGUE

mmp l mp y u s



925

ROBBE & BERKING

ROBBE & BERKING
SILBER

Titelseite:
Das Besteck zum Jubiläum – Metropolitan

Cover:
The cutlery for the jubilee – Metropolitan

GESCHAFFEN FÜR GENERATIONEN

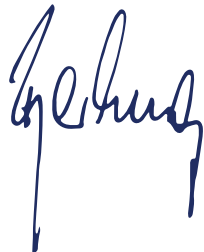
Andere mögen es billiger, aber niemand darf es besser machen als wir.
Unser Urur- und Urururgroßvater schrieb dies seiner jungen Firma vor 150
Jahren ins Stammbuch. Dort steht es und prägt uns auch heute noch.

Diesem Leitsatz folgend fertigt unsere Familie seit vielen Generationen
zusammen mit den erfahrensten Expertinnen und Experten die besten Bestecke
der Welt. Für Freunde des Hauses, die der Marke zum Teil seit Generationen
treu sind. Nicht vorübergehende Moden und Lust am Konsum treiben sie an,
sondern das Verlangen nach zeitloser Eleganz. Doch was nützt die
zeitloseste Eleganz, wenn die Arbeit die Zeit nicht überlebt? Und so gilt der
Name Robbe & Berking unter Kennern in aller Welt heute als Gütesiegel für
kompromisslose und unübertroffene Qualität vereint mit Deutscher Handarbeit.
Wir lieben es!

MADE FOR GENERATIONS

*Others may do it cheaper, but no one ever should do it better than us.
Our great-great- and great-great-great-grandfather wrote this into his young
company's rule book 150 years ago. It still guides us today.*

*Following this guiding principle, our family has been producing
the best cutlery in the world for many generations, together with the most
experienced experts. Made for friends of our manufactory, some of
whom have been loyal to the brand for generations. They are not driven by lifestyle,
passing fashions and the desire to consume, but by the desire for timeless
elegance. But what good is the most timeless elegance if the work does not survive
the test of time? Therefore among connoisseurs all over the world, the
name Robbe & Berking is regarded as a seal of quality for uncompromising and
unsurpassed quality combined with German craftsmanship. We love it !*



Oliver Berking



Lilli Berking





METROPOLITAN

Wie kein anderes Muster verkörpert Metropolitan den Mid-Century-Stil, der heute fast mehr denn je Designer und Innenarchitekten inspiriert. The Modern Classic!

Design: Robert Berking

Like no other pattern Metropolitan embodies the flowing and organic lines that characterized the middle of the 20th century. Many of the classic Mid-Century designs have become true design icons and are inspiring creatives today more than ever. The Modern Classic!







THE BOX

Raus aus der Schublade – rauf auf den Esstisch und damit dorthin, wo das Leben spielt. Ein Centrepiece mit großer Strahlkraft im Inneren.

Out of the drawer – onto the dining table and into the place where life is at play. A true centrepiece with great radiance inside.





The image shows two silver spoons lying on a blue textured surface. The spoons have a distinctive martelé texture, which is a series of small, irregular facets created by hammering. The background is a blurred green and white pattern, possibly foliage. The lighting is soft, highlighting the reflective surfaces of the spoons.

MARTELÉ

Die Kunst der Silberschmiede zeigt sich in der fein modellierenden Hammerschlagtechnik. So entstehen weich geschwungene Facetten, die das Licht hundertfach reflektieren.

The art of the silversmith is displayed in the subtly modelling hammer technique which results in softly curved facets reflecting and multiplying the light.

Design: Robert Berking



DIE MARTELÉ BAR-KOLLEKTION

Bei den besten Barkeepern ist jeder Drink ein Kunstwerk. Für sie werden die liebevoll gefertigten Martelé-Gefäße zur besonderen Bühne ihres besonderen Schaffens. Manu factum. Mit der Hand gemacht. Aus den besten Zutaten – wie das Getränk, für das sie geschaffen wurden.

THE MARTELÉ BAR COLLECTION

For the best mixologists every drink is a work of art. For them the lovingly crafted Martelé drinkware becomes the special stage for their special creations. Manu factum. Handmade. From the best ingredients – like the drink which they were created for.





CHAMPAGNERBOX

Ein wahres Centrepiece mit großer Strahlkraft im Inneren. In der Champagner Box schweben vier Kelche mit weich geschwungenen Facetten, die das Licht tausendfach reflektieren. Ebenso funkeln der von Meisterhand gehämmerte Martelé Champagnerkühler und Eisbehälter. Produkte, die jedem besonderen Moment im Leben die Bühne geben, die sie verdienen.

CHAMPAGNE BOX

A true centrepiece with great radiance inside. Four flutes with softly curved facets float in the champagne box, reflecting the light a myriad times. The same brilliance is reflected on the Martelé champagne cooler and ice bucket, hammered by master silversmiths. Products that offer every special moment in life the stage it deserves.



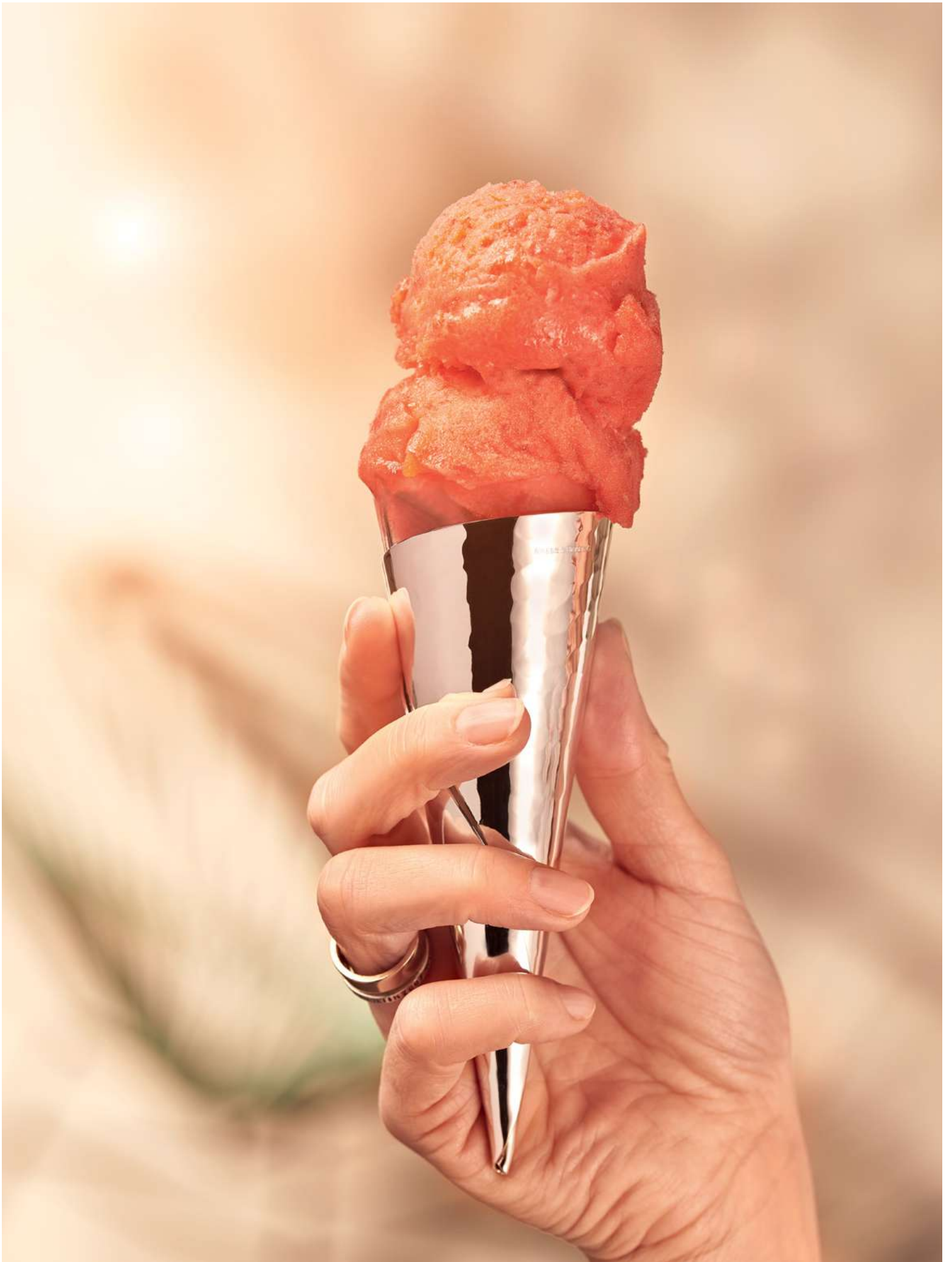
GOURMETWAFFEL

Eis versüßt das Leben. Manchmal aber auch eine Vorspeise oder ein Dessert. Die Gourmetwaffel bietet die perfekte Bühne für besondere Genussmomente.

GOURMET CONE

Life is better with ice cream. But sometimes also with a great starter or dessert. The iconic gourmet cone offers the perfect stage for delicious moments.







SPHINX

Die kühle Schönheit des neuen Silbers. Sicht- und erlebbar durch die kunstvolle plastische Materialverteilung.

Design: Wilfried Moll

Cool glamour of the new silver. The elaborate and sculpted distribution of the material makes for a visual and sensuous experience.



ALT-KOPENHAGEN

Jedes Besteckteil trägt auf der Rückseite eine kunstvoll geprägte Filigrangravur. Diese Gravuren stellen Gewürzkräuter dar und verstärken den Eindruck, den dieses Besteck ohnehin vermittelt: eine wertvolle Arbeit, wie von berühmten alten Meistern.

Design: Robert Berking

On the back of each piece of cutlery an elaborately embossed filigree engraving is displayed. The engravings depict seasoning herbs and emphasise the effect of this cutlery: as precious a work as that of renowned old masters.









ARCADE

Die Schönheit der Form, ihre dekorative Eleganz machen dieses Besteckmuster zu einem Fest fürs Auge. Der Entwurf erinnert an mediterrane Arkaden in sommerlichem Licht.

Design: Robert Berking

The beauty of its shape, it's decorative elegance make this cutlery pattern a feast for the eyes. Its design is reminiscent of Mediterranean arcades on a summer's day.

SPHINX LEUCHTER

Eine Silberikone, deren spannungsvolle Klarheit die Freude an reduzierter, konzentrierter Ästhetik vermittelt. Der Leuchter vermittelt jedem Raum kosmopolitisches Flair.

SPHINX CANDELABRA

A silver icon whose dynamic lucidity conveys the pleasure taken in reduced, dense aesthetic. The candelabra creates an air of cosmopolitanism in any room.

Design: Wilfried Mol







Der Inbegriff für Eleganz und Schönheit im Yachtsport sind seit über 100 Jahren die sogenannten 12er. Das Mekka dieser über 20 Meter langen Ikonen ist heute die Yachtwerft Robbe & Berking Classics. Höchste Zeit, ihnen ein silbernes Denkmal zu setzen, dessen Name keinen Zweifel am Ursprung seiner anmutigen Linien lässt: **12**

Design: Daniel Eltner

*For more than 100 years the 12mR yachts have been the epitome of sailing elegance and beauty. The world's mecca of these more than 20-meter-long icons today is the shipyard Robbe & Berking Classics. High time to unveil a silver monument to them, whose name leaves no doubt about the provenance of its graceful lines: **12***





DANTE

Den klassischen Anspruch auf Einfachheit, Klarheit und elegante Proportion erfüllt Dante meisterhaft.

Dante more than fulfils the classic requirements of simplicity, lucidity and elegant proportions.

Design: Robert Berking





DIE DANTE BAR-KOLLEKTION

Es gibt nicht oft Anlässe, die einen wirklich guten Drink erfordern. Dann aber muss er ein Genuss für alle Sinne sein. Die Dante Bar Kollektion macht aus jedem Drink oder Cocktail ein kleines Kunstwerk.

DANTE BAR COLLECTION

There are not often occasions that call for a really good drink. But then it has to be a treat for all the senses. The Dante Bar Collection turns every drink or cocktail into a little work of art.



DIE EDELSTEN SPIELE DER WELT

Das typische reduziert-elegante Robbe & Berking-Design strahlt eine große Ruhe aus. Und die Sehnsucht nach genau dieser Ruhe wächst. „Es gibt Wichtigeres im Leben, als beständig dessen Geschwindigkeit zu erhöhen.“ Das Zitat von Mahatma Gandhi scheint heute treffender denn je.

THE WORLD'S FINEST GAMES

The typical reduced-elegant Robbe & Berking design radiates a great calm. And the longing for precisely this calm is growing. "There are more important things in life than constantly increasing its speed." The quote from Mahatma Gandhi seems more appropriate today than ever.





STIL & ELEGANZ TO GO

Das gehämmerte Karten-Etui ist ein echter Hingucker in jeder Spielerunde.

STYLE & ELEGANCE TO GO

The hammered playing card hold is a real eye-catcher in every round of games.



LET THE GAMES BEGIN

Handgefertigte Spiele für Groß und Klein, Familie und Freunde. Entdecken Sie Dame und machen Sie traditionelle Spieleabende zu besonderen Erlebnissen.

Hand-crafted games for young and old, family and friends. Discover checkers and transform traditional game evenings into a special experience.





STARS

Silber für die besten Adressen: 304 von ihnen aus 30 Ländern mit insgesamt 178 Michelin Sternen befinden sich im neuen Robbe & Berking Restaurantführer.

Silver for the best addresses: 304 of them from 30 countries with a total of 178 Michelin stars are presented in the new Robbe & Berking restaurant guide.





NAVETTE

Der sanft geschwungene lilienförmige Stiel und der plastische Überwurf am Stielende zeigen, dass Navette zu den strengen reduzierten Formen des Jugendstils gehört.

Design: Robert Berking

The softly curved, lily-shaped handle ending in a prominent fold shows that Navette belongs to the clear-cut, reduced shapes of Jugendstil.



GIO

Der elegant geschwungene Stiel mündet in eine Kugel, dem ästhetischen i-Punkt des Entwurfs. Alles fließt. Nirgendwo stören harte Kanten oder Ecken.

The elegantly curved handle ends in a globe that aesthetically rounds off this design. Everything flows uninterrupted by sharp ridges or edges.









CHAMPAGNERKELCHE UND KÜHLER

Edler Champagner aus einem wertvollen Kühler in feinen Kelchen – ein kultivierter Dreiklang anspruchsvoller Gastlichkeit.

CHAMPAGNE FLUTES AND COOLER

Fine champagne from a precious cooler and in fine flutes – a cultivated triad of sophisticated hospitality.



VIVA

Viva hat den Charme, die Leichtigkeit und Lebensfreude junger Tischkultur. Ein Besteck, in dem sich die Ästhetik der Zeit spiegelt, aber auch zeitlose Ästhetik.

Design: Ralph Krämer

Viva sparkles with the charme, ease and vitality of youthful tableware. This cutlery is a perfect reflection of current aesthetic influences as well as timeless aesthetic ideals.



RIVA

Die Form des Löffelmundstückes erinnert an den Bug einer klassischen Yacht. Riva ist ein modernes Meisterstück der Silberschmiedekunst von unübertroffener handwerklicher Perfektion.

Design: Wilfried Moll

The shape of the mouthpiece of the spoon brings to mind the bow of a classic yacht. Riva is a modern masterpiece of the silversmith's craft and a fine example of unrivalled craftsmanship brought to perfection.





KAVIARSCHALE

Kaviarschale aus Kristallglas mit silbernem Beschlag und Deckel. Der Griff ist ein fein gearbeiteter silberner Stör.

CAVIAR BOWL

Caviar bowl made from crystal glass with silver trim and lid. The handle is an exquisitely crafted silver sturgeon.







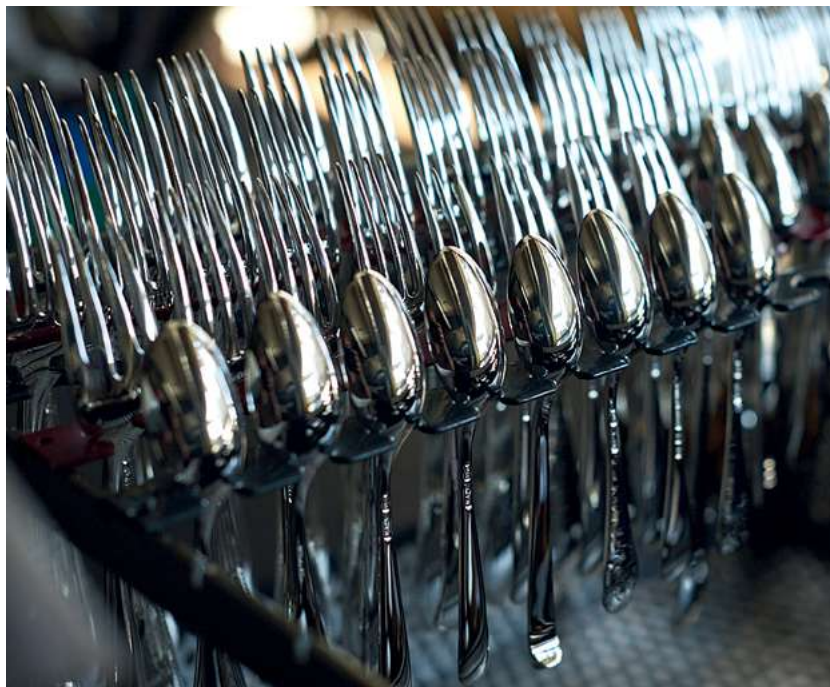
JAN-VON-BORSTEL-SCHALE

Der Gral der Silberwelt. Eines der größten und gleichzeitig kostbarsten Meisterwerke der Silberschmiedekunst. Die fast 6 kg schwere Schale mit einem Durchmesser von 47 cm wird sorgfältig von Hand gearbeitet.

JAN-VON-BORSTEL-BOWL

The Grail of the Silver World. One of the greatest and, at the same time, most precious masterpieces of the silversmith's art. Weighing nearly 6 kg and with a diameter of 47 cm, the bowl is carefully handcrafted.







HERMITAGE

140 Jahre nach der Eröffnung seiner ersten Silberwerkstatt lässt Robbe & Berking 2014 mit seinem Jubiläumsbesteck einen Klassiker wiederentstehen, der zu den ältesten und schönsten dieser traditionsreichen Manufaktur gehört. Die Robbe & Berking typische manuelle Hammerschlagtechnik macht jede Arbeit zu einem Unikat.

140 years after the opening of its first silver workshop Robbe & Berking is re-launching its anniversary cutlery in 2014 – a design which is one of the most traditional and most beautiful of this long-established manufactory. The Robbe & Berking typical manual hammering technique makes each work unique.



ALT-SPATEN

Das Können der großen alten Meister ist hier noch lebendig.
Alt-Spaten gilt als das klassische Silberbesteck schlechthin.

*The prowess of the great old masters comes alive in this pattern.
Alt-Spaten is regarded the ultimate classic silver flatware.*





ALT-AUGSBURG

Nur mit großem handwerklichen Können ist es möglich, diesen formalen Reichtum des Silbers zu erhalten.

Only with skilled craftsmanship it is possible to achieve such a formal richness of the silver.





DAS SÜSSE LEBEN

Ob mit Pâtisserie oder Confiterie, Konfitüren, edlen Zuckersorten oder feiner Schokolade – genießen Sie eine kleine Auszeit.

THE SWEET LIFE

Whether with patisserie or confectionery, jams, selected sugar varieties or fine chocolate – enjoy a little time out.





OSTFRIESEN

Von Anfang an wurde dieses klassische Besteck traditionsgetreu gefertigt – bis in die letzte Feinheit der Gravierung.

From the beginning, this classical cutlery has been traditionally crafted – right through to the finest detail in the engraving.





ART-DECO

Die Ästhetik des Art Deco, dieser bedeutenden internationalen Kunstepoche, präsentiert das Besteck auf hervorragende Weise.

Design: Theodor Berking

This cutlery is a first-rate example of the aesthetic of Art Deco, the internationally significant era in art history.







BARWAGEN

Fast trendy ist der Barwagen von Robbe & Berking. Egal, ob mit Kunstbüchern, kleinen Design-Accessoires oder mit edlen Spirituosen und den entsprechenden silbernen Gefäßen dekoriert oder als Servierwagen – er setzt alles gekonnt in Szene. Hausbar & Deko-Highlight in einem!

BAR CART

The bar cart from Robbe & Berking is almost trendy. Whether decorated with art books, small design accessories or with fine spirits and corresponding silver vessels, or used as a serving cart – it sets the scene in style. House bar & decorative highlight in one!



ROSENMUSTER

Die liebevoll gestaltete goldene Rose vermittelt den Charme und den Zauber dieser schönen, eleganten Blume.

The lovingly designed golden rose portrays the charm and magic of this elegant and beautiful flower.







ALT-AUGSBURG

Das Prunkstück der Alt-Augsburg Kollektion:
Der große siebenlichtige Leuchter.

*The showpiece of the Alt Augsburg collection:
the large seven-light candelabrum.*



MARMOR

Von natürlichem Marmor
inspiriert. Keine Messerklinge gleicht
der anderen. Erhältlich in Martelé,
Riva und Belvedere.

MARBLE

*Inspired by natural marble. No two
knife blades are alike. Available in
Martelé, Riva and Belvedere.*



FÜR SIE GEMACHT

Was bisher nur Graveure auf den silbernen Stielen umsetzen konnten wird in Zukunft auch auf Messerklingen möglich sein. Egal ob Wappen Texte oder Silhouetten von Häusern oder ganzen Landschaften – alles zeichnen die Silberschmiede auf Wunsch detailliert und scharf auf die Klinge.

MADE FOR YOU

What only engravers have been able to do on silver handles will now also be possible on knife blades. Whether coats of arms, texts or silhouettes of houses or entire landscapes – the silversmiths can draw anything in detail and brilliance on the blade.

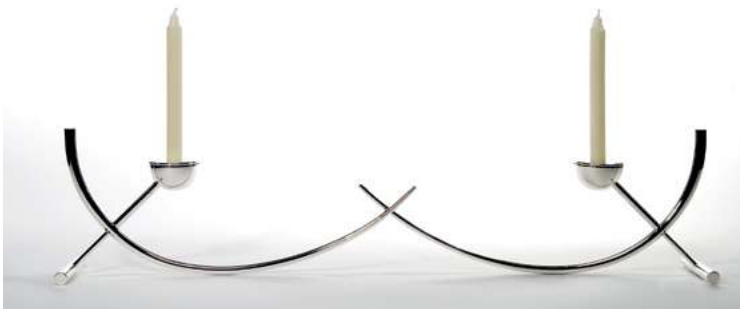




GRANDE COMPOSITION

Ein echtes Center Piece für jeden Tisch, das zum Spielen einlädt und sich in unzähligen Varianten dekorieren lässt.

A real centre piece that invites you to play and which can be decorated in countless ways.



CLASSIC-FADEN

Jedes Detail bestätigt das hohe Niveau dieses zeitlosen Entwurfs. Der dreifache plastisch ausgearbeitete Faden auf Vorder- und Rückseite ebenso wie der formschöne Überwurf am Stielende.

Every detail confirms the high standard of this timeless design: the larger format, the raised triple thread on both sides of each piece, the elegant fold in which each piece ends.







ECLIPSE

Das englische Wort für Sonnenfinsternis. Sie wäre ohne den silbernen Mond nicht möglich, der die Sonne ganz verdeckt, oder nur eine Korona aus Sonnenstrahlen um sie herum sichtbar lässt. Dieses Lichterspiel ist eines der Gestaltungsmerkmale dieses hocheleganten Entwurfes.

A natural phenomenon which would not be possible without the silvery moon covering the sun completely or just leaving a corona of sun rays visible. This play of light is a main characteristic of this highly elegant pattern.

Design: Robert Berking





FRANZÖSISCH-PERL

Vom ausgehenden Rokoko hat dieses Robbe & Berking Besteck seine Leichtigkeit und Liebenswertigkeit. Die klare Form zeigt jedoch deutlich den Einfluss des frühen französischen Klassizismus.

This Robbe & Berking cutlery resonates with the lightness and pleasantness of the late rococo era whereas a hint of early French classicism is clearly shown in its clean lines.



ALTA

Ein Triumph der Form über das Ornament.
Die Besonderheit dieses Bestecks zeigt noch eine weitere Tatsache: Alta wurde mit vielen begehrten Designpreisen ausgezeichnet.

Design: Wilfried Moll

A triumph of form over ornament. The fact that Alta has been awarded numerous coveted design prizes shows how extraordinary Alta is.





ALTA TAFELGERÄTE

Die berühmte Silberkollektion Alta gilt heute weltweit als Vorbild für zeitgenössisches Tafelsilber.

ALTA TABLEWARE

The ceremony of enjoying tea or coffee is a whole new experience with the use of exquisite silver. The magnificence of shape is enhanced by the precious material.





SPATEN

Spaten geht auf einen Entwurf zurück, der in den Gründerjahren der Besteckmanufaktur entstand. Dieses Silberbesteck ist ein Klassiker und gleichzeitig Beweis dafür, dass wirklich gute Formen zeitlos sind. Auch an modern gedeckten Tafeln hinterlässt Spaten mit seinem zeitlosen Design bleibenden Eindruck.

Spaten refers back to a design created during the foundation years of the cutlery manufactory. This silver cutlery is a classic and at the same time proof that really well-designed shapes remain timeless.





ALT-CHIPPENDALE

Die Form des Bestecks strahlt eine vollkommene Harmonie aus und besitzt die perfekten Proportionen, für die Thomas Chippendale berühmt war.

The shape of this cutlery reflects perfect harmony as well as the flawless proportions Thomas Chippendale was well-known for.





ALT-FADEN

Schon sehr früh findet man bei Augsburger Silberschmiedearbeiten einen einfachen oder doppelten Silberfaden als Einfassung. Etwa um 1760 entstand das Fadenmuster in der Form, wie es Robbe & Berking mit Alt-Faden heute anbietet.

Very early examples of silverware manufactured in Augsburg had the single or double silver thread along the edges. The thread motif Robbe & Berking offers today in its "Alt-Faden" range originated around 1760.





BELVEDERE

Perfektion gibt dem Silber eine Ausstrahlung und Festlichkeit, die den Atem nimmt. Ein Besteck, das mit dem Anspruch geschaffen wurde, das beste seiner Art zu sein.

Design: Robert Berking

Perfection lends this silver creation a breathtaking flair and solemnity. This is cutlery created with the expectation to be the best of its kind.







DIE BELVEDERE BAR-KOLLEKTION

Trinkgefäße, deren äußere Erscheinung an die Kanneluren antiker Säulen erinnert, die aber gleichzeitig mit moderner frischer Ausstrahlung einen ganz besonderen Charakter haben.

BELVEDERE BAR COLLECTION

Drinking vessels whose outer appearance is reminiscent of the fluting of antique columns, but which at the same time have a very special character with their modern, fresh appearance.







AVENUE

Die plastisch ausgearbeiteten halbrunden Silberrippen bewirken reizvolle Licht- und Schattenreflexionen.

The raised semi-circular silver ribs create appealing reflections of light and shadow.

Design: Robert Berking



DIE GRILL-KOLLEKTION

Die Zeit war reif für extra scharfe Steakwerkzeuge der Oberklasse. Herausragende mechanische Eigenschaften kombiniert mit einem sehr edlen technischen Look. Das ästhetische Highlight dieser Kollektion ist das Zusammenspiel der dunklen Steakmesserklingen in Frozen Black mit dem warmen Silberglanz der Messerhefte. Erhältlich in Alt-Spaten, Belvedere, Martelé und Riva.

BARBECUE COLLECTION

The time was right for high-end extra sharp steak tools. Outstanding mechanical abilities combined with a very refined technical look. The aesthetic highlight of this collection is the interaction of dark steak knife blades in Frozen Black with the warm silver shine of the knife handles. Available in Alt-Spaten, Belvedere, Martelé and Riva.





METROPOLITAN

6 | 7



MARTELÉ

10 | 11



SPHINX

18 | 19



ALT-KOPENHAGEN

20 | 21



ARCADE

22 | 23



12

26 | 27



DANTE

28 | 29



NAVETTE

38 | 39



GIO

40 | 41



VIVA

44 | 45



RIVA

46 | 47



HERMITAGE

54 | 55



ALT-SPATEN 56 | 57
SPATEN 86 | 87



OSTFRIESEN 62 | 63



ART DECO 64 | 65



ROSENMUSTER 68 | 69



CLASSIC-FADEN 76 | 77



ECLIPSE 78 | 79



FRANZÖSISCH-PERL 80 | 81



ALTA 82 | 83



ALT-CHIPPENDALE 88 | 89



ALT-FADEN 90 | 91



BELVEDERE 92 | 93



AVENUE 96 | 97



BAR COLLECTION

ROBBE & BERKING
— SILBER —



DIE BELVEDERE BAR KOLLEKTION
THE BELVEDERE BAR COLLECTION

BELVEDERE

Die Belvedere Gefäße erinnern an die Kanneluren antiker Säulen.

Ihre gleichzeitig moderne und frische Ausstrahlung gibt ihnen einen ganz besonderen Charakter.

The Belvedere drinking vessels resemble the cannelures of antique columns. Their simultaneously modern and fresh appearance gives them a very special character.





ZEITLOS, EDEL UND
GANZ SCHÖN TRENDY.

TIMELESS, FINE AND PRETTY TRENDY.

ZU HAUSE IST ES
AM SCHÖNSTEN.

THERE IS NO PLACE
LIKE HOME.





DIE WELT GEHÖRT DEM,
DER SIE GENIESST.

THE WORLD BELONGS
TO THOSE WHO ENJOY IT.



HAUSBAR UND DEKO-HIGHLIGHT IN EINEM.

HOME BAR AND DECORATIVE HIGHLIGHT IN ONE.

Dieser Barwagen wird zum Gesprächsthema einer jeden Veranstaltung und erzählt selber Geschichten. Über edle Materialien, die Zutaten der Speisen und Getränke, aber vor allem über die gekonnte Inszenierung des Gastgebers. Auf großen Rädern thronend und von Bootsbaumeistern in dunkler Thermoese gefertigt.

This bar cart becomes the topic of conversation at every event and tells stories itself. About the noble materials, the ingredients of food and beverages, but above all about the skilful staging by the host. Enthroned on large wheels and crafted by master boat builders in dark thermo-ash.



GREEN RIVA

2 cl Sirop de Menthe Verte / sirop de menthe verte
Minzblätter / mint leaves
Mineralwasser (mit Kohlensäure) / mineral water (sparkling)
Tonic Water / tonic water

Minzblätter in Longdrinkbecher geben, Sirop de Menthe hinzufügen und umrühren. Mit Tonic Water und Mineralwasser auffüllen und mit Barlöffel mixen.

Put mint leaves into the longdrink tumbler, add sirop de menthe and stir well. Fill up with mineral water and tonic while mixing with the bar spoon.



THE BOX

Ein absolutes Must-Have, das in jedem Umfeld Akzente setzen wird. Raus aus der Schublade – rauf auf den Esstisch und damit dorthin, wo das Leben spielt. Ein wahres Centrepiece mit großer Strahlkraft im Inneren. Für alles hält The Box nicht nur die richtigen, sondern auch edle Werkzeuge bereit und lässt – kaum geöffnet – den ganzen Raum funkeln.

An absolute must-have that will be a highlight in any environment. Out of the drawer, onto the dining table and into the place where life is at play. A true centrepiece with great radiance inside. The Box not only has the right tools for every situation, but also noble ones, which, as soon as opened, makes the whole room sparkle.

DIE DANTE
BAR KOLLEKTION
THE DANTE BAR COLLECTION





DANTE

Den klassischen Anspruch auf Einfachheit,
Klarheit und elegante Proportionen
erfüllt die Dante Bar Kollektion meisterhaft.

The Dante bar collection masterfully fulfils the
classic demand for simplicity and clarity,
all with elegant proportions.

"ZU DEN HIGHLIGHTS IN EINEM
MAYBACH GEHÖREN GANZ EINDEUTIG
DIE ROBBE & BERKING
SILBERKELCHE UND SILBERBECHER."

– Raimund Dornburg, Leiter Mercedes-Benz Center of Excellence

"THE HIGHLIGHTS IN A MAYBACH
ARE DEFINITELY THE ROBBE & BERKING
SILVER FLUTES AND SILVER TUMBLERS."

– Raimund Dornburg, Head of the Mercedes-Benz Center of Excellence





MARTINI 1874

5 cl	Gin / gin
1 cl	trockener Wermut / dry vermouth
1	Zitrone / lemon
1	grüne Olive / green olive

Gin und Wermut in einen mit Eiswürfeln gefüllten Cocktailshaker geben und in eine Cocktailschale abseihen. Eine Zitronenzeste über dem Drink ausdrehen, so dass die ätherischen Öle dem Drink zugeführt werden.

Alternativ zur Zitrone kann eine grüne Olive beigegeben werden.

Put gin and vermouth in a cocktail shaker filled with ice cubes and strain into a cocktail bowl. Turn out a lemon zest over the drink so that the essential oils are added to the drink. Alternative to lemon, a green olive can be added.

... LIEGT PERFEKT IN DER HAND
UND BIETET JEDEM GETRÄNK
EINEN UNVERGESSLICHEN AUFTRITT.

... FIT PERFECTLY IN THE HAND
AND OFFERS EVERY DRINK AS AN
UNFORGETTABLE APPEARANCE.

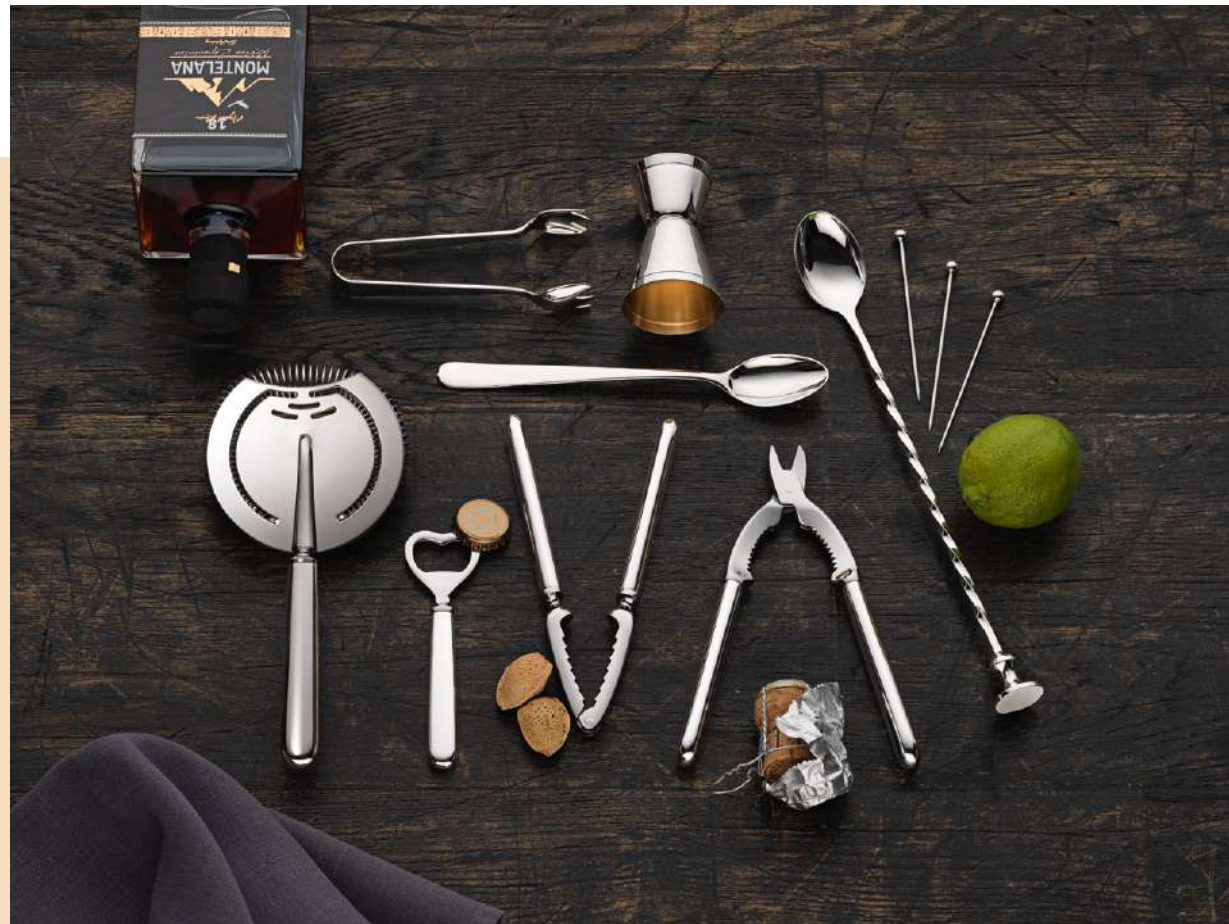


VIRGIN COLADA

- 2 cl Sahne / cream
- 8 cl Ananassaft / pineapple juice
- 2 cl Kokossirup / coconut syrup

Auf crushed ice im Shaker schütteln und in
Cocktailschale abseihen.

Shake on crushed ice in the shaker and
strain it into the cocktail coupe.





THE WORLD'S FINEST CHESS BY ROBBE & BERKING

Erhältlich in Sterling-Silber & Sterling-Silber /
vergoldet oder Platin & Gold

Available in sterling-silver & sterling-silver /
gold-plated or pure platinum & gold





DIE MARTELÉ BAR KOLLEKTION

THE MARTELÉ BAR COLLECTION

MARTELÉ

Weich geschwungene Facetten,
die das Licht hundertfach reflektieren.

Softly curved facets that
reflect the light a hundredfold.



"UNSERE GÄSTE LIEBEN DIESE
ROBBE & BERKING KELCHE ..."

– Johannes King, Patron im Söl'ring Hof auf Sylt, 2 Michelin Sterne

"OUR GUESTS LOVE THESE
ROBBE & BERKING FLUTES ..."

– Johannes King, the Chef of the Söl'ring Hof on the isle of Sylt, 2 Michelin stars





EINE NEUE IKONE DER BARKULTUR

Ob Kunstbücher, edlen Whiskey oder Champagner – der von Bootsbauern in edler Eiche handgefertigte Barwagen setzt alles gekonnt in Szene. Das obere Tablett ist mit schwarzen Fugen versehen, die an das Teakdeck einer eleganten Yacht erinnern.

A NEW ICON OF BAR CULTURE

Whether with art books, fine whiskey or champagne - the bar cart in fine oak handmade by boat builders sets the scene. The upper tray has black joints reminiscent of the teak deck of an elegant yacht.

LONG ISLAND ICE TEA

½	Limette / lime
2 cl	Weißer Rum / white rum
2 cl	Gin / gin
2 cl	Wodka / vodka
1 cl	Triple sec / triple sec
	Cola / coke

Zunächst die ½ Limette auspressen und Eiswürfel in den Longdrinkbecher geben. Weitere Zutaten hinzufügen, gut verrühren und mit Cola aufgießen.

Squeeze half a lime and put ice cubes into the longdrink tumbler.
Add further ingredients, stir well and fill up with coke.





DIE HOHE TEMPERATURLEITFÄHIGKEIT
DES SILBERS LÄSST JEDES GEFÄSS
SOFORT DIE TEMPERATUR DES
GETRÄNKES ANNEHMEN.

THE HIGH THERMAL CONDUCTIVITY
OF THE SILVER ALLOWS EVERY DRINKING
VESSEL TO IMMEDIATELY ASSUME
THE TEMPERATURE OF THE BEVERAGE.

WÄHREND BEI KRISTALLGLÄSERN
EINE UNACHTSAME BEWEGUNG BEIM
ABTROCKNEN SCHON REICHT, UM DAS
GLAS ZU ZERSTÖREN, SIND DIE GEFÄSSE
NICHT NUR UNZERBRECHLICH, SONDERN
AUCH SPÜLMASCHINENGEEIGNET.

WHILE CRYSTAL GLASSES JUST NEED A
CARELESS MOVEMENT DURING DRYING
TO DESTROY THE GLASS, OUR DRINKING VESSELS
ARE NOT ONLY UNBREAKABLE,
BUT ALSO DISHWASHER-SAFE.



WHISKEY SOUR

- 6 cl Straight Bourbon Whiskey / straight bourbon whiskey
- 2 cl frischer Zitronensaft / fresh lemon juice
- 2 cl Zuckersirup / sugar sirup
- 1 Spritzer Eiweiß (optional) / 1 dash egg white (optional)

Alle Zutaten in den Shaker füllen (Eiweiß zuletzt). Etwa 10–12 Sekunden schütteln. Anschließend 4–5 mittelgroße Eiswürfel hinzugeben und erneut schütteln. Den Cocktailstrainer verkehrt herum in den Shaker stecken, abseihen und eine Garnitur aus Orange hinzufügen.

Add all ingredients into the shaker, but add the egg white last. Shake it for about 10–12 seconds, after that add 4–5 medium sized ice cubes and shake again. Now turn the strainer upside down in the cocktail-shaker, strain it into the glass and add a pair of oranges.





DIE GOURMETWAFFEL
BIETET DIE PERFEKTE BÜHNE
FÜR BESONDERE GENUSSMOMENTE.

THE ICONIC GOURMET CONE
OFFERS THE PERFECT STAGE
FOR DELICIOUS MOMENTS.



DIE ROBBE & BERKING BAR KOLLEKTIONEN

THE ROBBE & BERKING BAR COLLECTIONS

Erhältlich in den Kollektionen: / Available in the collections:

- BELVEDERE
- DANTE
- MARTELÉ



● CHAMPAGNERKELCH
● Champagne flute



● GIN-, WASSER-
UND WEINBECHER
● Gin, water, wine tumbler



● WHISKEYBECHER
● Whiskey tumbler



● SNACKBAR
● Snackbar



● COCKTAILSCHALE
● Cocktail coupe



● RUM- UND
DESTILLATEBECHER
● Rum and distillate tumbler



● COCKTAILSHAKER
MIT GLAS
● Cocktailshaker with glass



SCHALE, GLATTER RAND,
10CM / 12 CM
Bowl, plain rim, 10cm / 12 cm
*ohne und mit Vergoldung /
without and with gilding*



● BIER- UND
LONGDRINKBECHER
● Beer and longdrink tumbler



● WODKABECHER
● Vodka beaker



● MESSBECHER
● Jigger



GLÄSER- UND
FLASCHENTELLER
● Coaster and bottle coaster



EISZANGE
Ice tongs



TRINKHALM
Silver straw



CHAMPAGNERKÜHLER
Champagne cooler



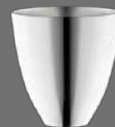
CHAMPAGNER BOX
Champagne box



COCKTAILSTRAINER
Cocktailstrainer



CHAMPAGNERÖFFNER
Champagne tongs



EISBEHÄLTER
Ice bucket



LONGDRINKLÖFFEL
Longdrink spoon



KAPSELHEBER
Bottle-opener



COCKTAILPIEKER
Cocktailstick



NUSSKNACKER
Nutcracker



BARLÖFFEL
Bar spoon



GOURMETWAFFEL
Gourmet cone



BARWAGEN
Bar cart

MEAT
the
MASTER

Iconic tools since 1874



ROBBE & BERKING
SILBER

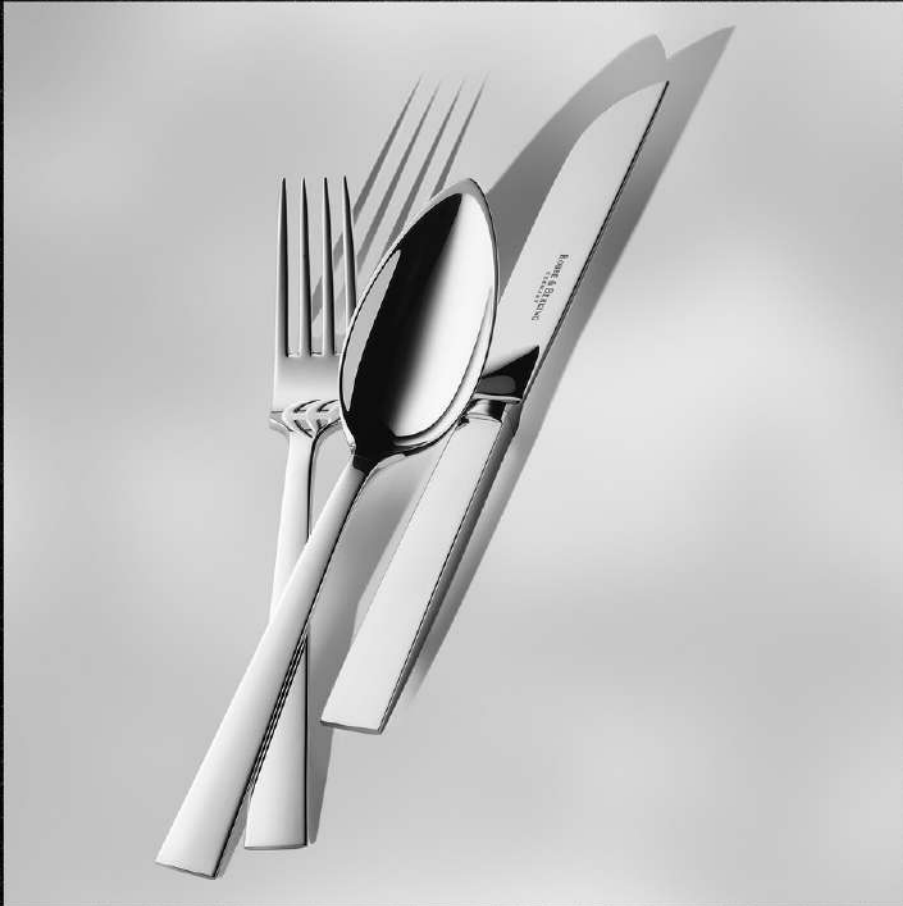


KEINE KOMPROMISSE

NO COMPROMISE

NEU: EXTRASCHARFE STEAKWERKZEUGE. Die Zeit war reif für Steakbestecke der Oberklasse, die Stil und Tischkultur auch an den Grillplatz transportieren. Diamond Like Carbon (DLC) heißt das neue Rezept. Eine anthrazit-schwarze Beschichtung aus der Materialklasse der diamantähnlichen Kohlenstoffe, die herausragende mechanische Eigenschaften mit einem sehr edlen technischen Look in „Frozen Black“ verbindet.

NEW: EXTRA SHARP STEAK TOOLS. The time was right for top class steak cutlery that transfers the style of fine dining to the barbecue. Diamond Like Carbon (DLC) is a new part of our DNA. An anthracite-black coating that combines outstanding industrial properties with a refined technical look in „Frozen Black“.



Design: Wilfried Moll

RIVA

MENÜBESTECK

MENU CUTLERY

Das charakterstarke und gleichzeitig schlichte Design macht Riva zu einem modernen Meisterstück der Silberschmiedekunst.

The strong character and simplicity of design make Riva a modern masterpiece of silversmithing.





RIVA
STEAKBESTECK
STEAK CUTLERY

GERADLINIG UND GENAU
AUF DEN PUNKT

Unübertroffene handwerkliche Perfektion.
Die Messerklinge in „Frozen Black“ für
extra scharfen Schnitt.



RIVA

TRANCHIERBESTECK

CARVING CUTLERY

STRAIGHT AND EXACTLY TO THE POINT

Unrivalled craftsmanship created to perfection.
The knife blade in „Frozen Black“, designed for
an extra sharp cut.



ALT-SPATEN MENÜBESTECK

MENU CUTLERY

Das Spaten-Muster hat seinen Ursprung in dieser klassischen Form Anfang des 18. Jahrhunderts. Besonders kunstvoll ist die ausdrucksvolle Form der „Ohren“ unterhalb des Mundstückes.

The spade pattern originated in this classic form at the start of the 18th century. Especially artistic is the expressive shape of the “ears” below the mouthpiece.





ALT-SPATEN

STEAKBESTECK

STEAK CUTLERY

WIE DIE SCHULTERN EINES JUNGBULLEN

Alt-Spaten besticht durch seine fast waagrecht verlaufenden Schultern und den langgezogenen Spaten und gilt als das klassische Silberbesteck schlechthin.



ALT-SPATEN

TRANCHIERBESTECK

CARVING CUTLERY

LIKE THE SHOULDERS OF A YOUNG BULL

Alt-Spaten impresses with its almost horizontal shoulders and the extended spade-shaped handle, and is regarded as the ultimate classic silver cutlery.



Design: Robert Berking

MARTELÉ MENÜBESTECK

MENU CUTLERY

Martelé mit seinen weichgeschwungenen Facetten lässt das Licht hundertfach reflektieren.

The softly curved facets of Martelé reflect the light infinitely.





MARTELÉ
STEAKBESTECK
STEAK CUTLERY

FEIN UND VIELFÄLTIG
MARMORIERT

Die Welt gehört dem, der sie genießt.



MARTELÉ
TRANCHIERBESTECK
CARVING CUTLERY

FINELY AND UNIQUELY MARBLED

The world belongs to those who enjoy it.

AM GRILL UND AN DER BAR

ON THE BARBECUE AND AT THE BAR



MARTELÉ BAR KOLLEKTION

MARTELÉ BAR COLLECTION

EIN GENUSS FÜR ALLE SINNE. Die feinen Aromen und Zutaten für Nase und Geschmacksnerven, der Anblick und die Farben für die Augen und die richtigen Becher oder Kelche für das Gefühl in der Hand und am Mund. Die Martelé Bar Kollektion macht aus jedem Drink oder Cocktail ein kleines Kunstwerk. In der alltäglichen Küche ebenso wie bei einem sehr guten Steak.

AN APPEAL TO ALL SENSES. The subtle aromas and ingredients for the nose and taste buds, the sight and colours for the eyes and the right tumblers or coupes for the feeling in the hand and mouth. The Martelé Bar Collection makes every drink or cocktail a small piece of art – both for casual and for fine steak.





DAS BIER ZUM STEAK

THE BEER WITH THE STEAK

Der Martelé Bierbecher. Durch die hohe Temperaturleitfähigkeit des Silbers spürt man die angenehme Kühle und Frische des Getränks sofort in der Hand und am Mund.

The Martelé beer tumbler. The high level of thermal conductivity of silver allows you to immediately experience the pleasure of coldness and freshness in hand and mouth.

WHISKEY IST FLÜSSIGES SONNENLICHT

WHISKEY IS LIQUID SUNLIGHT

Der Martelé Whiskey Becher. Manu factum. Mit der Hand gemacht. Aus den besten Zutaten – wie das Getränk, für das er geschaffen wurde.

The Martelé whiskey tumbler. Manu factum. Handmade. From the best ingredients - like the drink for which they were created.



A high-quality still life photograph of a dining table. The scene is set on a light-colored, textured tablecloth. In the center, a silver fork and a silver knife are laid out. To the left, a slice of cantaloupe is visible. In the foreground, another slice of cantaloupe is prominently displayed. To the right, a glass filled with an amber-colored liquid and ice cubes is shown, along with a smaller glass. The lighting is soft and directional, creating gentle shadows and highlighting the textures of the food and the reflective surfaces of the silverware and glass. The overall composition is clean and elegant.

ROBBE & BERKING
EDELSTAHL

Allen Edelstahlbestecken von ROBBE & BERKING sieht man an, dass ihre Entwürfe von Silberexpertinnen und Silberexperten stammen. Sie vereinen die für ROBBE & BERKING so typische Ästhetik und diese Harmonie zwischen Form, Funktion und Material. Viele Edelstahlbesteck-Kollektionen gehören seit Jahrzehnten zu den Klassikern von ROBBE & BERKING.

One can recognize that all ROBBE & BERKING stainless steel cutlery was designed by silver experts. They combine the ROBBE & BERKING typical aesthetics and a harmony between form, function and material. Many stainless steel cutlery collections have been ROBBE & BERKING classics for decades.

Atlantic

Design: Wilfried Moll

Mit seinem spannungsvollen Profil und den ausgewogenen Proportionen gehört Atlantic zu jener kleinen Gruppe anspruchsvoller Bestecke, die formal beispielhaft sind.

Dieses Modell führen wir in zwei unterschiedlichen Varianten: hochglanzpoliert und matt gebürstet.

With its contemporary profile and balanced proportions, Atlantic is among the select group of high-quality stainless steel cutlery patterns whose form is wholly exemplary.

We offer this model in two different finishes: high gloss polished or satin brushed finish.





Baltic

Design: Robert Berking

Elegante Facetten und Griffenden in Diamantform
geben dem Besteck eine besondere Brillanz.

*Elegant facets and diamond-shaped handles give the
cutlery a special brilliance.*





Como

Design: Robert Berking

Como besticht durch die Harmonie der Linien,
durch fließende Übergänge und eine elegante Plastizität.
Die Silhouette des Stiels gleicht einem spannungs-
vollen Bogen.

*Como fascinates with its harmonious lines, flowing
transitions and supple elegance. In silhouette the handle
resembles a strung bow.*





Jardin

Design: Robert Berking

Den sanft geschwungenen, lilienförmigen Stiel von Jardin schmücken florale Ornamente. Ein Edelstahlbesteck, dessen dekorative Eleganz perfekt zum entspannten, zwanglosen Genießen passt.

Jardin's gently curving, lily-shaped handle is adorned with floral ornaments. Stainless-steel cutlery whose decorative elegance makes it the perfect companion to relaxed dining for pure enjoyment.





Lago

Design: Claus Harttung

Reduzierte Formen voller Leichtigkeit und Eleganz.
In den weichfließenden Linien und wellenförmigen
Rundungen von Lago steckt sinnliche Ausdruckskraft.

*Reduced forms resplendent in their lightness and
elegance. Lago's soft, flowing lines and wave-like curves
are sensuously expressive.*





Ostfriesen

Seit über 100 Jahren wird dieses klassische Besteck in seiner ganzen markanten Schönheit mit großer handwerklicher Sorgfalt von ROBBE & BERKING gefertigt.

For more than 100 years this classic cutlery, highly distinctive in its beauty, has been manufactured with meticulous craftsmanship by ROBBE & BERKING.





Pax

Design: Heinrich Meldau

Gekonnte Reduktion für die Liebhaber puren Designs. Unterschiedliche Materialstärken, die schwungvollen Linien und die spannungsvolle Silhouette geben diesem Besteck sinnlichen Charme.

Skillful reduction for lovers of clear-cut design. Different material thicknesses combined with sweeping lines and a dramatic silhouette lend this cutlery its sensuous charm.





Scandia

Design: Sven Tranekjer

Scandia gehört zu den Klassikern unter den Edelstahl-Bestecken. Ein zeitlos modernes Muster für die Liebhaber guten skandinavischen Designs.

*This is a recognized classic among stainless steel patterns.
A timeless form for lovers of good Scandinavian design.*





Topos

Design: Heinrich Meldau

Topos, das ist Design pur. Ein Besteck mit viel Charakter. Die klare Form und seine kühle ästhetische Schönheit lassen den Geist des Bauhauses erkennen.

Topos is design in its purest form. A pattern with a character of its own. The formal clarity and the stern aesthetic beauty of this pattern reveal the influence of the famous Bauhaus style.





York

Design: Robert Berking

York ist ein geschmiedetes Edelstahl-Besteck. Typisch ist die markante Materialverteilung. So verjüngt sich der Griff zur Mitte und verleiht York eine dynamische Eleganz.

York is a forged stainless steel cutlery. A characteristic feature is the striking distribution of weight—heavy at the slim part of the handle under the bowl, thin in the middle, heavy again at the end of the handle.





Übersicht

Overview



Atlantic-Brilliant



Atlantic



Baltic



Ostfriesen



Pax



Scandia



Como



Jardin



Lago



Topos

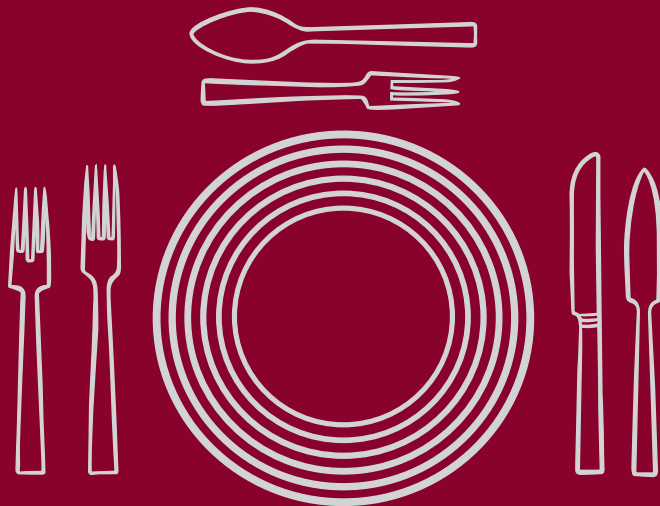


York



Entdecken Sie auch unsere Silberwelt.

Discover our silver world.



THE **BEST**
Restaurants and Hotels
2024



EXCERPT

ROBBE & BERKING
— SILBER —



Robbe & Berking
Restaurant Guide

2024



Dear friends of great food,

We are delighted that you are holding our new restaurant guide in your hands. We are proud of it, because it not only introduces you to very exceptional locations and the people behind them, but also to our old silversmith as a supplier of the best establishments. We have been publishing it every year for 18 years now. You will now find 315 locations with a total of 179 stars in the guide. Stars that do not fall from the sky, but are the result of perfect craftsmanship and absolute excellence, of creativity, flair and, above all, a great deal of passion. This is what connects us to each of them. Just like them, we try a little bit harder in everything – for 150 years now.



Visit the best, and enjoy!

A handwritten signature in black ink that reads "Oliver Berking". The script is fluid and cursive, with the first letters of the first and last names being capitalized and prominent.

Yours Oliver Berking

A handwritten signature in black ink that reads "Lilli Berking". The script is fluid and cursive, with the first letters of the first and last names being capitalized and prominent.

Yours Lilli Berking





Restaurants

■ AUSTRIA

Dellach		Restaurant in the Almhof	
Restaurant Hubert Wallner	367	Schneider	190
Dornbirn		Severin*s	209
Zum Verwalter	48	Leutasch	
Feldkirch		Quellenhof Leutasch	70
GUK	24	Lochau	
Feuersbrunn am Wagram		Mangold	178
Toni M.	197	Mautern	
Golling bei Salzburg		Landhaus Bacher	297
Döllner	340	Mauterndorf	
Großraming		Mesnerhaus	180
RAU	366	Obertauern	
Grundlsee		MountainVita	139
Seehotel Grundlsee	44	Oberwaltersdorf	
Ischgl		FONTANA-Restaurant	165
ELIZA	164	Pettneu am Arlberg	
Kaprun		Gridlon	23
Chalet Evi	20	Saalbach-Hinterglemm	
Lech am Arlberg		Schmiedalm	71
Griggeler Stubä	293	Unterschwarzachhof	46
Jägerstube	67	Salzburg	
Kristiania	352	SENNs.Restaurant	193

St. Anton am Arlberg	
Tannenhof	113
Telfs-Buchen/Seefeld	
Interlpen-Chef's Table	295
Vienna	
Dstrikt Steakhouse	341
Mörwald Kochamt & Boutique	181
Silvio Nickol	112
The Bank	114
Veranda Brasserie & Bar	259
Zell am See	
Tirolerhof	307
Zeltweg	
Steirerschlossl	140

■ BELGIUM

Antwerp	
Dôme	58
Brussels	
EMILY	222
St. Vith	
Quadräs	186

■ CANADA

Whistler	
SIDECUT Steakhouse	194

■ CHINA

Beijing	
AZUR	94
Grill 79	344
Chengdu	
La Rôtisserie	68
Hong Kong	
The Legacy House	147
Shanghai	
Maison Lameloise	300
Shenzhen	
InterContinental	31

■ CROATIA

Savudrija	
Kanova	252

■ CRUISE SHIPS

Worldwide	
Europa	290
Europa 2	96
HANSEATIC inspiration	
HANSEATIC nature	
HANSEATIC spirit	160
Scenic Eclipse · Lumière	192
Silver Cloud	
Silver Dawn	
Silver Endeavour	
Silver Moon	
Silver Muse	
Silver Nova	
Silver Ray	
Silver Shadow	
Silver Spirit	
Silver Whisper	
Silver Wind	372

■ CZECH REPUBLIC

Zlin	
La Villa	34

■ DENMARK

Copenhagen	
Restaurant Rebel	42
Kruså	
Bind	335
Nordborg	
Vigen	282
Nyborg	
Lieffroy	37

■ ENGLAND

London	
Claridge's	266
Skylon	374
The Promenade	75
Winteringham	
Winteringham Fields	329

■ FIJI

Laucala Island	
COMO Laucala Island	155

■ FRANCE

Cap d'Antibes	
Eden-Roc restaurant	
Louroc restaurant	325
Cassis	
La Villa Madie	355
Chagny-en-Bourgogne	
Maison Lameloise	177
Dijon	
William Frachot	310
Saint-Jean Cap-Ferrat	
Le Cap	237
Strasbourg	
AU CROCODILE	264
La Casserole	354
Vienne	
La Pyramide	172

■ GERMANY

Aachen	
Sankt Benedikt	369
Aerzen	
Münchhausen	280
Ambach	
Zum Fischmeister	47
Bad Bergzabern	
Pfälzer Wald	302
Bad Doberan-Heiligendamm	
Friedrich Franz	65
Bad Neuenahr-Ahrweiler	
Steinheuers Restaurant	375
Bad Segeberg	
Vitalia Seehotel	88
Bad Sobernheim	
Jungborn	235
Baden-Baden	
Restaurant NIGRUM	106

Baiersbronn	
Engel Obertal	22
Schwarzwaldstube	370
Bamberg	
EDELFREI	95
Barmstedt	
Lay's Loft	357
Bergisch Gladbach	
Vendôme	308
Berlin	
Buchholz Gutshof Britz	214
Facil	343
Rutz Restaurant	120
The Orania.Restaurant Experience	121
Breitenburg	
Hotel Breitenburg	30
Bremen	
la CABANE	268
Büsum	
Schnüsch	258
Cologne	
Capricorn i Aries	265
Seiberts Classic Bar & Liquid	
Kitchen	78
Constance	
Ophelia	102
Cuxhaven	
Sterneck	73
Deidesheim	
L. A. Jordan	353
Leopold Restaurant	143
Dorsten	
Goldener Anker	167
Dortmund	
La Cuisine Mario Kalweit	296
Dresden	
Caroussel Nouvelle	277
e-VITRUM	324

Dusseldorf	
Im Schiffchen	169
Nagaya	362
Yoshi	362
Elmau	
Retreat	257
Eltville	
Kronenschlösschen	171
Essen	
1831	52
MÜLLERS auf der RÜ	117
Schote	72
Flensburg	
Columbus	21
Das Grace	234
THE FERRYMAN	202
Wassersleben	125
Frankenberg	
Philipp Soldan	303
Frankfurt/Main	
Carmelo Greco	250
La Scuderia	33
Lafleur	100
Lohninger	361
Stanley	45
Tiger-Gourmetgastronomie	378
Fulda	
Christian & Friends Tastekitchen	154
Gießen	
RESTAURANT heyligenstaedt	187
Glücksburg	
Meierei Dirk Luther	207
Grassau/Chiemgau	
es:senz	62
Gummersbach	
Die Mühlenhelle	159
Hamburg	
Grüner Wald	168

Hamburg	
100/200	332
bianc	286
chez l'ami	153
Cornelia Poletto	156
GRILL	267
Hanse Lounge	26
Jacobs Restaurant	348
Lakeside	128
Parkview	128
Petit Amour	185
petit bonheur	215
Piment	319
Restaurant Haerlin	105
Hamminkeln	
Obstkelerei van Nahmen	255
Heidesheim am Rhein	
Sandhof	191
Heiligenstedten	
Gasthof zur Erholung	316
Heinsberg	
MännerMetzger	101
Villa Glanzstoff	392
Hohen Demzin	
Burg Schlitz	276
Horben	
LUISE	253
Idstein	
Henrich HÖER's Speisezimmer	346
Kaikenried	
Oswald's Gourmetstube	241
Kiel	
Ahlmanns	247
Kirchheim/Teck	
Holz & Feuer	28
Königsbronn-Zang	
ursprung	198

Königswinter		N'eys	182
Steigenberger ICON		Nördlingen	
Grandhotel & Spa Petersberg	124	Meyers Keller	38
Kuchelmiß/Krakow am See		Nuremberg	
Ich weiß ein Haus am See	55	Essigbrätlein	342
Künzelsau		Rottner	108
handicap.	25	WAIDWERK	108
Limburg an der Lahn		Panker	
Restaurant 360°	256	Restaurant 1797	103
Mannheim		Regensburg	
Die Metzgerei	388	Aska	92
Marienstein/Waakirchen		Storstad	92
Lanserhof Tegernsee	299	Rheda-Wiedenbrück	
Meerbusch		Reuter	391
Anthony's	387	Rust	
Munich		Ammolite	150
Bachmeier Genussfreuden	248	TRE KRØNEN · Chefs Table	243
JAN	349	Saarbrücken	
Käfer-Schänke	350	Klaus Erfort	170
KOMU	32	Saarlouis	
Mountain Hub	39	LOUIS restaurant	240
Pageou	40	Schleswig	
Werneckhof Sigi Schelling	309	Fasanerie	136
Münster		Schürsdorf	
BOK	151	Brechtman	249
Naurath/Wald		Seebad Ahlbeck	
Rüssels Landhaus	110	Blauer Salon	134
Neuhütten		Sindelfingen	
LE TEMPLE	360	Center of Excellence	337
Neunburg v. Wald		Spiesen-Elversberg	
Obendorfers Eisvogel	364	TAO Restaurant/Bar	84
Neuwied		Stuttgart	
Parkrestaurant Nodhausen	184	Christophorus	288
Nieblum/Föhr		Délice	384
NAMINE WITT	270	Der Zauberlehrling	158
Niederkrüchten-Brempt		LAESÄ	236
Römers Restaurant	368	Speisemeisterei	306
Norderney		Sulzburg	
MÜLLERS auf Norderney	118	Hirschen	206

Sylt	
Aarnhoog	201
Bodendorfs	336
Drop	389
Fährhaus	64
Hardy's Bar & Restaurant	278
KAI3	390
KOCHINSEL -Alexandro Pape-	351
Lanserhof Sylt	298
ODIN DELI	119
Söl'ring Hof	195
Watthof	89
Tegernsee	
Leeberghof	36
Trier	
Becker's Restaurant	334
Tritenheim	
Oos	183
Waiblingen	
Brunnenstuben	152
Weikersheim	
Laurentius	356
Weinstadt	
Landgut Burg	35
Weissenbrunn	
Gasthof Alex	14
Wiesbaden	
Orangerie	281
Wiltingen	
Vinothek Van Volxem	380
Wirsberg	
AURA by Alexander Herrmann & Tobias Bätz	314
Wuppertal	
1805 by Catering am Brill	333
Xanten	
Landhaus Köpp	138
Zweiflingen-Friedrichsruhe	
Le Cerf	359

■ GREECE	
Kassandra	
Water Restaurant	260
■ HUNGARY	
Budapest	
Babel	18
Stand	196
Visz	
Château Vizs	339
■ INDIA	
Hyderabad	
Taj Flaknuma Palace	74
Jodhpur	
Pillars	272
Mumbai	
Executive-Club	135
■ IRELAND	
Adare	
Adare Manor	132
Cashel	
Cashel Palace	54
Dublin	
Glovers Alley	223
Maynooth	
Carton House	219
■ ITALY	
Bolzano	
Restaurant 37	320
Cartoceto	
Osteria del Cardinale	317
Lana	
Hotel Verena	224
Mandello del Lario	
Amandus Ristorante	17
Marlengo	
Pazeider	41
Naples	
Il Ristorante Alain Ducasse	347

Positano		Lisbon		Langenthal		Vitznau	
Li Galli	227	Fifty Seconds	292	Hirschenbad	27	focus ATELIER	98
Praiano		Praia da Galé		Lenzerheide		Grill Restaurant	98
Un Piano Nel Cielo	210	Vila Joya	379	La Riva	226	Wigoltingen	
Serralunga d'Alba		■ QATAR		Lömmenschwil		Taverne zum Schäfli	327
La Rei Natura	173	Doha		Neue Blumenau	228	Zermatt	
Torrita di Siena		Astor Grill	218	Männedorf		Prato Borni	208
Lupaia	254	■ SAUDI ARABIA		Hotel Boldern	29	The Omnia	115
■ JAPAN		Riyadh		Menzingen		Zurich	
Tokyo		Obaya Lounge	271	Gasthaus Löwen	66	Baur's	19
ARGENT	133	■ SERBIA		Morissen		Haute	345
Peter	365	Novi Slankamen		Lampart's	174	IGNIV Zürich	294
Ukai-tei Omotesando	328	Fleur de Sel	146	Ponte Brolla		Marguita	15
■ LUXEMBOURG		■ SINGAPORE		Ristorante da Enzo	43	The Restaurant	377
Frisange		Singapore		Riedholz		Widder Restaurant	199
Léa Linster	176	Tóng Lè	86	Brasserie la Source	213	■ THAILAND	
■ MOROCCO		■ SOUTH KOREA		le feu	175	Bangkok	
Marrakech		Incheon		Satigny		Restaurant Sührling	304
La Mamounia	137	Serase	229	Domaine de Châteaueux	162	■ UNITED ARAB EMIRATES	
■ NETHERLANDS		■ SPAIN		St. Moritz		Dubai	
Aduard		Madrid		Paradiso Mountain Club & Restaurant	318	Smoked Room	242
Onder de Linden	326	Ramon Freixa	83	St.Gallen		■ USA	
■ OMAN		■ SWITZERLAND		Einstein Gourmet	163	Beverly Hills	
Muscat		Andermatt		Jägerhof	82	The Terrace	85
Tuscany	230	The Cheese Tower	141	Stansstad		Cambridge	
■ POLAND		Bad Ragaz		UniQuisine Atelier	87	Harvard Faculty Club	279
Rybnik		Memories	179	Trun		Deerfield Beach	
Mona	269	Basel		CASA TÖDI	315	Chanson Restaurant	338
Szczecin		Cheval Blanc by Peter Knogl	287	Vals		New York City	
Karkut restaurant	225	Club de Bâle	220	Restaurant 7132 Silver	104	Le Bernardin	358
Ustrzyki Dolne		Bubikon		Vevey		SAGA	111
Arlamów Hotel	53	Gasthof Löwen	166	Esprit par Guy Ravet	63	The Modern	376
Warsaw		Freidorf					
elixir by Dom Wodki	221	Mammertsberg	301				
■ PORTUGAL		Fürstenu					
Cascais		Schloss Schauenstein	305				
Fortaleza do Guincho	251	Klosters					
		Madrisa-Hof	69				



Metropolitan

Like no other pattern Metropolitan embodies the flowing and organic lines that characterized the middle of the 20th century. Many of the classic Mid-Century designs have become true design icons and are inspiring creatives today more than ever. The Modern Classic!

Design: Robert Berking

Gasthof Alex ☆ Gössersdorf

Amidst the virtually untouched nature of the Franconian Forest lies the village of Gössersdorf – the home of Gasthof Alex. Rustic Franconian hospitality meets clean lines and a tasteful paring back to the essentials here. This applies both to the ambience of the inn dating back to the 19th century and the cuisine. Owner Domenik Alex and his team have created a new “Franconian haute cuisine”: creative cooking that does not forget its Upper Franconian roots, which the young Michelin-starred chef nonetheless interprets in a pure, modern style. The restaurant also boasts a down-to-earth attitude of the highest standard: you eat off fine Limoges china at shiny scrubbed oak tables. Owner Madlen Häckel boosts the feel-good factor with attentive service.

Cutlery: Robbe & Berking »Metropolitan«



Gasthof Alex
Gössersdorf 25
96369 Weißenbrunn
Germany
Tel. +49 9223 1234
info@gasthofalex.de
www.gasthofalex.de



Marguita
Talstrasse 1
8001 Zurich
Switzerland
Tel. +41 44 220 50 22
meet@marguita.ch
www.marguita.ch

Marguita Zurich

Marguita is more than a restaurant: it is the beating heart of the Baur au Lac and the city that surrounds it. A place to share happy memories and delicious delights. Located right on the edge of Lake Zurich, Marguita serves Mediterranean-inspired dishes to share – or keep all to yourself – alongside a very extensive drinks list.

Cutlery: Robbe & Berking »Metropolitan«



Como

Como makes a spectacular impression with the harmony of its contours, the flowing transitions throughout and with its elegant, sculptured effect. The silhouette of the handle resembles a bow stretched and ready to put an arrow to flight.

Design: Robert Berking

Amandus Ristorante Mandello del Lario

Amandus Ristorante at the five-star hotel Villa Lario Resort will welcome you in a luxurious and exclusive setting with a breathtaking view of Lake Como. Every dish, creatively elaborated by executive chef Luca Mozzanica, will amaze you thanks to the combination of unexpected ingredients and traditional flavours. The philosophy of Amandus born from the desire to offer a unique and exciting gourmet experience: every taste is enhanced and balanced thanks to the choice of the highest quality raw materials. Amandus Ristorante welcomes guests with attention and meticulousness so that they always feel at ease: even the most refined ingredients are proposed with transparency and refinement within the dish, to guarantee a surprising experience, "to be loved".

Cutlery: Robbe & Berking -Como-



Amandus Ristorante
In the "Villa Lario Resort"
Via Statale 125
23826 Mandello del Lario (LC)
Italy
Tel. +39 0341 1918026
reservation@villalarioresortmandello.com
www.villalarioresortmandello.com



Babel ☆ Budapest

Babel Budapest offers a gourmet highlight of the refined class, with a very technical menu, à la minute cooking and a very intrigued approach to ingredients. The menu is built on the best quality ingredients available, which determine the evolution of the food. Babel is inspired by the old Monarchy which gives it a greater territory and a wider variety of food to experiment with. The restaurant, which is situated in the city centre, is well known for its sense of taste. It is a place that you like to visit now and again. The guests can enjoy a few unforgettable hours with all the specialities from the kitchen and change an ordinary day into something special. The new aim is not only to revolutionize fine dining, but to rethink job satisfaction and sustainability in the industry.

Cutlery: Robbe & Berking »Como«



Babel Restaurant
Piarista köz 2
1052 Budapest
Hungary
Tel. +36 70 6000-800
info@babel-budapest.hu
www.babel-budapest.hu



Baur's
Talstrasse 1
8001 Zurich
Switzerland
Tel. +41 44 22050-60
Fax +41 44 22050-44
info@baur-zurich.ch
www.baur-zurich.ch

Baur's Zurich

Baur's at Baur au Lac in Zurich has an appeal which combines modernity, chic, relaxed freedom and finesse. With its elegant bar, the well-loved Dining Counter, the brasserie itself and the elite Cigar Lounge, Baur's aims to create a multi-faceted dining experience in a relaxed and warm atmosphere. Baur's celebrates classic brasserie dishes, but fans of vegetarian and vegan cuisine will also find something to enjoy. On Sundays, Baur's tempts in hungry guests with its sophisticated à la carte brunch menu. The warm atmosphere in the lounge bar provides the perfect setting for the internationally inspired "Aperitivo cocktail" concept.

Cutlery: Robbe & Berking »Como«

KOMU☆☆ Munich

Corners, edges, circle: this is how Christoph Kunz describes the philosophy of his first restaurant. Why these three – at first glance contradictory – concepts go together perfectly in Kunz's culinary world can be seen not only in the cuisine but also in the ambience of the new restaurant. Select cuisine is to the fore here, along with a return to the essence of food as a connecting experience. "You should be allowed to have fun while eating," stresses Kunz. The restaurant offers his guests a modern atmosphere, in which lightheartedness and familiarity should feature just as much as pleasure at the highest level. Even more than handcrafted perfection counts in KOMU's character. On the plate, with the guests, in the team. These very corners and edges make the culinary experience in KOMU complete.

Cutlery: Robbe & Berking »Como«



KOMU
Hackenstraße 4
80331 Munich
Germany
Tel. +49 173 1560415
hello@komu-restaurant.de
komu-restaurant.de



La Scuderia
Feuerbachstr. 23
60325 Frankfurt am Main
Germany
Tel. +49 69 725480
info@la-scuderia.de
www.instagram.com/lascuderia_frankfurt/



La Scuderia Frankfurt/Main

La Scuderia was established in 2005 and offers classic modern Italian cuisine at the heart of the Frankfurt neighbourhood of Westend. The interior reveals a plush, elegant and refined ambience. In addition, a bright, spacious and sheltered garden area offers an invitation to leisurely lunches and dinners in summer. The regulars appreciate the personal advice and discreet atmosphere. Head chef Massimo Desortes has run the kitchen from the outset. He practices a traditional, trusted and technically refined Italian cuisine. And last but not least, the Italian wine cellar is curated with a great deal of dedication and passion and has been steadily expanding it since 2005.

Cutlery: Robbe & Berking »Como«

Leeberghof Tegernsee

Bavarian classics and international crossover cuisine are the key components of the culinary creations on the menu at Leebberghof. Word has spread about the quality and variety of the food in this restaurant, where guests are treated to exquisite, honest dishes prepared using local produce. The dedicated and ambitious crew headed by chef de cuisine Roland Sternkopf source game from local hunters, fresh fish from Tegernsee fishermen and dairy products from organic farmers. Herbs are grown in the garden just behind the restaurant, and the jams served with breakfast are home-made. The outcome is a range of unpretentious and balanced yet sophisticated dishes that turn visitors from all over the world into regular customers. The unique view of the lake and the surrounding mountains make for an unforgettable visit.

Cutlery: Robbe & Berking »Como« and »Riva«

Hotel & Restaurant Leebberghof
Ellingerstraße 10
83684 Tegernsee
Germany
Tel. +49 8022 18809-0
Fax +49 8022 18809-99
info@Leeberghof.de
www.Leeberghof.de



Lieffroy
Skraeddergyden 34
5800 Nyborg
Denmark
Tel. +45 65312448
mail@lieffroy.dk
www.lieffroy.dk

Lieffroy Nyborg

On the beautiful island of Funen, a stone's throw from the sea and with a forest in the backyard, you will find Restaurant Lieffroy. A family-run restaurant where quality and season are the key words. The raw materials are found locally when possible and the fish is bought straight off the fishing boards at Nyborg's city harbour. At Lieffroy's table you can enjoy freshly-caught turbot with asparagus, langoustines with peas and tarragon and sweet strawberries from Funen.

Cutlery: Robbe & Berking »Como«



Zum Verwalter
Hotel Restaurant Bistro
Schlossgasse 1
6850 Dornbirn
Austria
Tel. +43 5572 23379
hotel@zumverwalter.at
www.zumverwalter.at

Zum Verwalter Dornbirn

Pleasure of the highest level – this is what a visit to the “Zum Verwalter” boutique hotel in Dornbirn, in the Vorarlberg Rhine Valley, promises. Talked about by connoisseurs everywhere, the hotel’s in-house restaurant serves cosmopolitan and sophisticated dishes. The kitchen team serving alongside host, Gerald Leininger, creates high-quality fish and meat dishes, as well as vegan menus, and reinterprets familiar flavours in new and create ways. A particular culinary treat, the seasonal market-fresh cuisine is accompanied by treasures from the wine cellar, which is home to more than 600 different varieties. For those with a sophisticated palate and fans of fine wine, a visit to the Verwalter is definitely a must.

Cutlery: Robbe & Berking »Como«





Alt-Spaten

The roots of the spade design in this classical form can be traced back to the beginning of the 18th century. But it was not until the Biedermeier period that this famous form of cutlery experienced its first real triumph. Today throughout Central Europe the Alt-Spaten design is considered to be the classical silver cutlery par excellence. A shoulder running almost horizontally and a lengthy spade-style element comprise the historic characteristics of such a design. The special artistic talent of the silversmith can be seen in the expressive form of the “ears” situated below the lip of the spoon. The spade’s ears designed in this way demand an exceptionally high degree of craftsmanship and effort because they cannot be fashioned automatically on a grinding machine. On the contrary, they are shaped individually by hand. A detail that is typical of Robbe & Berking.

Restaurant 1831 Essen

Fine dining revisited. Unforced and unusual. The “1831” restaurant in Schlosshotel Hugenpoet combines the atmosphere of the history-steeped setting with creative, innovative cuisine. Under the direction of Dominik Schab, the kitchen team conjures up artfully orchestrated culinary delights, combining regional produce with international surprises. Unexpected interpretations paired with traditional dishes create an exciting interplay between tradition and modernity, with vegetarian options also always being available as part of the menu. In addition, German wines from young winemakers and family-run businesses are primarily served – from insider tips to tried-and-true favourites.

Cutlery: Robbe & Berking »Alt-Spaten«



Schlosshotel Hugenpoet
August-Thyssen-Straße 51
45219 Essen
Germany
Tel. +49 2054 1204-0
info@hugenpoet.de
www.hugenpoet.de



Hotel Arłamów S.A.
Arłamów
38-700 Ustrzyki Dolne
Poland
Tel. +48 13 443 1000
rezerwacje@arlamow.pl
www.arlamow.pl



Arłamów Hotel Ustrzyki Dolne

Arłamów Hotel, currently the largest hotel resort in Poland, is located in the south east of Poland surrounded by valleys and hills. The region has a very rich history, culture and tradition and Arłamów Hotel has the objective to reflect it in its dishes. It relies on ingredients from small, local producers, but also extract fish from its own hotel's ponds just down the valley or cure and smoke its own hams and sausages by itself. The hotel offers a variety of dining experiences – from gourmet to homely, all culinary preferences will be satisfied. At Arłamów Restaurant the guests can expect exceptional gourmet food and exquisitely planned dishes of regional, 'hunters' cuisine, based on traditional, local recipes and regional delicacies.

Cutlery: Robbe & Berking »Alt-Spaten«

Cashel Palace Cashel

At the foot of a hill – in the shadow of Ireland's most iconic medieval site, the Rock of Cashel – stands architectural masterpiece, Cashel Palace. Built in 1728 by Sir Edward Lovett Pearce, the architect who designed the Parliament House in Dublin, this red brick manor was once the residence of Ireland's archbishops. It is a brilliant blend of classicism and sophistication, with a façade that hides a world of surprises: a majestic colonnaded hall, walls covered in detailed wood panelling, staircases with handrails carved in the shape of candy canes, and rooms that seem to have been taken from a fairy tale. With its English-style gardens, comfortable sofas warmed by a cosy fire, and a spa bathed in light, Cashel Palace takes its guests on a magical journey. It is an idyllic refuge where you can recharge your batteries before plunging into the area's Celtic history or wandering through the enchanting moorland.

Cutlery: Robbe & Berking »Alt-Spaten«



Cashel Palace Hotel
Main Street
Cashel
Co. Tipperary, E25 EF61
Ireland
Tel. +353 62 62002
info@cashelpalacehotel.ie
www.cashelpalacehotel.ie



Ich weiß ein Haus am See
Paradiesweg 3
18292 Kuchelmiß/Krakow am See
Germany
Tel. +49 38457 23273
Fax +49 38457 23274
einhausamsee@t-online.de
www.hausamsee.de

Ich weiß ein Haus am See ☆ Kuchelmiß/Krakow am See

In this elegant and friendly restaurant, a mix of classic French dishes is brought to the table. Regional produce are used to prepare the meals. The quail galantine perfected with a small salad of wild herbs is exquisite and the Rack of pasture lamb accompanied with Provençal vegetables and couscous is mouth-wateringly tender. The fantastic choice of wines continued to grow and now totals 400 different types, including a good few bottles that will make the hearts of all Bordeaux aficionados beat faster.

Cutlery: Robbe & Berking »Alt-Spaten«



Arcade

The beauty of its shape and the decorative elegance turn the Arcade into a feast for the eyes. The design is reminiscent of Mediterranean arcades bathed in summer light.

Design: Robert Berking

Dôme ☆ Antwerp

Dôme is a gastronomic restaurant with a Michelin star and 16,5/20 rating in the Gault&Millau guide, nestled in a neo-Flemish Renaissance and Baroque building built by Belgian Architect Jos. Bascourt in 1893. The restaurant features an award winning wine list voted by Wine spectator of more than 350 wines. Evangeline and Frederic Chabbert have travelled around the world while working in a number of Michelin star restaurants and acclaimed hotels before opening their doors to Dôme and welcoming their guests with warm hospitality. They made Dôme their home and welcome their guests in the intimacy of their less than thirty seat rotunda. The well-crafted and innovative menu by Frederic nurtures each and every component, employing classic traditions and new techniques. Immaculate fresh ingredients are prepared in simple yet sophisticated manner with thoughtful creativity.

Cutlery: Robbe & Berking »Arcade«



Dôme
2, Grotehandstraat
2018 Antwerp
Belgium
Tel. +32 3 2399003
www.domeantwerp.be





Belvedere

We tend to think that everything has, at one time or another, appeared somewhere on this Earth. But then we experience something so classical, yet so up-to-date, so different and so amazingly fresh and original, the like of which has never before been seen. With Belvedere, Robbe & Berking has married together the beauty of the Classical Age with state-of-the-art aesthetics. Perfect craftsmanship, often believed to be a thing of the past, lends the silver a vibrancy and festivity that takes the breath away. Cutlery created with the demand to be the very best.

Design: Robert Berking

es:senz☆☆☆ at Resort Das Achenal · Grassau/Chiemgau

As you enter the “es:senz” gourmet restaurant at the Das Achenal Resort in Grassau, you are greeted by a cosy atmosphere, mood lighting, a high-quality interior, open fireplace and stylishly decorated tables. This luxurious yet relaxed setting is further enhanced by its hospitable staff and culinary delights. Chef Edip Sigl and his team captivate guests from far and wide with their set menus. Each course showcases the craftsmanship of the three-star chef and reflects his passion, perfection and the high standards he sets for himself. “Each day, I look forward to creating new, unique culinary experiences that put Chiemgau in the spotlight,” highlights Edip Sigl, adding: “At es:senz, you’ll experience an evening full of culinary surprises. Our goal is to showcase Chiemgau in a modern and creative way. Feel free to stop by for a visit. We look forward to spoiling you!”

Cutlery: Robbe & Berking »Belvedere« and »Martelé«



Das Achenal
Mietenkammer Straße 65
83224 Grassau/Chiemgau
Germany
Tel. +49 8641 401-0
essenz@das-achental.com
www.das-achental.com



Grand Hôtel du Lac
1, rue d'Italie
1800 Vevey
Switzerland
Tel. +41 21 92506-06
info@ghdl.ch
www.ghdl.ch



Esprit par Guy Ravet Vevey

Cuisine signed by Chef Guy Ravet. A subtle blend of respect for tradition and modernity. With a wealth of experience and with the culture of taste as his heritage, Guy Ravet is always on the lookout for new flavours and creations. In the restaurant Esprit par Guy Ravet, discover two spaces with contrasted atmospheres. On the dining room side, an intimate and enchanting setting, fireplace in winter. On the veranda side, a luminous atmosphere and the terrace on sunny days, with the view over Lake Geneva.

Cutlery: Robbe & Berking »Belvedere«

La Rôtisserie Chengdu

InterContinental Century City Chengdu brings together the best of European tradition and Chinese hospitality. It stands out as an exciting new landmark in the capital of Sichuan Province, China. Luxuriate in elegance amongst a well-landscaped garden and feast on the contemporary cuisine of the chef's inspirations waiting to delight you. There is a wine cellar which features an extensive wine list plus private rooms for intimate parties.

Cutlery: Robbe & Berking »Belvedere«



InterContinental Century City
88, Century City Boulevard
Sichuan Province
Chengdu, 610041
China
Tel. +86 28 853-49999
Fax +86 28 853-82888
www.ihg.com



Bergrestaurant Madrisa-Hof
Klosters-Madrisa Bergbahnen AG
Madrisastrasse 7
7252 Klosters Dorf
Switzerland
Tel. +41 81 41021-70
info@madrisa.ch
www.madrisa.ch



Bergrestaurant Madrisa-Hof Klosters

Alpine comfort in a fabulous mountain environment – waiting to be enjoyed on the Madrisa. This mountain resort at Klosters in Davos offers guests a warm welcome and plenty of culinary indulgence. The Madrisa-Hof log cabin was built in 2013 with great attention to detail and is designed to offer unrivalled cosiness in a stylish environment. It is situated on a sunny plateau with the most stunning views over the Klosters mountain panorama. The Madrisa-Hof offers unique and charming facilities, ensuring the perfect ambience for any occasion. Whether it is a conference, birthday party, wedding or corporate event, this venue can be used exclusively as desired and you are guaranteed a unique and enjoyable experience at 1,900 metres above sea level. The Madrisa can be reached in around 1 ½ hours by train or car from Zurich. The varied winter and summer sport infrastructure offers plenty of recreational fun for all the family.

Cutlery: Robbe & Berking »Belvedere«

Schote[☆] Essen

“We all need food that nourishes the soul” says Nelson Müller, whose attitude to life permeates the dishes served at the Relais & Châteaux restaurant Schote in Essen. The success of this popular Michelin-star chef lies in the way he takes customers on a culinary journey. Furnished in dark green, featuring natural materials and modern art, the Schote restaurant welcomes guests in a stylish, elegant and urbane ambiance. The open kitchen creates a connection between the two different restaurants: the award-winning Schote on one side and the MÜLLERS auf der RÜ brasserie on the other.

Cutlery: Robbe & Berking „Belvedere“



Relais & Châteaux Restaurant Schote
Rüttenscheider Straße 62
45130 Essen
Germany
Tel. +49 201 780127
Schote@nelson-mueller.de
www.restaurant-schote.de



© Jörn Sunderink



© Mario Andriya



© Mario Andriya



© Badhotel Sternhagen (3)

Badhotel Sternhagen
Cuxhavener Straße 86
27476 Cuxhaven/OT Duhnen
Germany
Tel. +49 4721 434-0
Fax +49 4721 434-444
sternhagen@badhotel-sternhagen.de
www.badhotel-sternhagen.de



Sterneck[☆] Cuxhaven

Impressive views – both inside and outside the stylish Badhotel Sternhagen. Against the backdrop of the mudflats, the sea and the world’s most frequented waterway, Marc Rennhack delivers German cuisine with Spanish and French touches, served by Anika Nührenberg’s attentive team in the “Sterneck” panoramic gourmet restaurant. The premium-quality produce mainly comes from local organic farms. Wine connoisseurs can also enjoy the multi-award-winning selection of wines alongside delicious catfish with Vichyssoise, Dorum shrimps and smoked eel or Werner asparagus consommé with Allgäuer mountain cheese and grapefruit.

Cutlery: Robbe & Berking „Belvedere“



Restaurants in the Taj Falaknuma Palace Hyderabad

Adaa Restaurant exemplifies “NAZAQAT”. A place which makes you feel close to luxury, sophistication & off course ambience. It gives you an invitation to get a fleeting glimpse of the royal lifestyle of the bygone era. The unique cooking styles and techniques like the Dhungar, Dum, Galavat, Baghar, Moin, Yakhni and use of traditional vessels and equipment like the shikanja, woodfire, sandpit, copper pots and live charcoal add different dimensions of texture, flavour and finishing to the array of grills, curries and biryanis. In a setting inspired by renaissance, experience a culinary journey where modern italian and mediterranean fare is speckled with flavours from south east and asia pacific at celeste restaurant. Fine ingredients sourced from around the world form the essence of the all day dining restaurant's repertoire. The chefs work with connoisseurs in europe and the far east to bring you, a wide variety of gourmet offerings.

Cutlery: Robbe & Berking «Belvedere»

Taj Falaknuma Palace
Engine Bowli
Falaknuma Hyderabad
Telangana 500053
India
Tel. +91 40 662985-85
Fax +91 40 662985-86
falaknuma.hyderabad@tajhotels.com



The Dorchester
Park Lane
London W1K 1QA
England
Tel. +44 20 7629 8888
restaurants.TDL@dorchestercollection.com
www.dorchestercollection.com



The Promenade London

The Promenade at The Dorchester, designed by acclaimed designer Pierre-Yves Rochon, offers a modern British menu overseen by culinary director Martyn Nail, one of the industry's most accomplished talents. At The Promenade, a contagiously warm energy dances through the day from the indulgent breakfasts to vibrant lunches with generous superfood salads and elegant afternoon teas. As evening descends, the space transforms once again into an intimate dining room. Delicate canapés will start a theatrical evening meal, preparing the palate for a sumptuous selection of dishes. Seasonal British-caught fish and shellfish, will sit alongside a selection of robust mains such as the signature chicken & langoustine pie, Hen-of-the-wood and truffle risotto, and Tournedos Aberdeen angus. To end the meal, indulgent deserts will include The Dorchester signature Crêpes Suzette, flambéed tableside.

Cutlery: Robbe & Berking «Belvedere»



Bar Collection

For the best mixologists every drink is a work of art. For them the lovingly crafted vessels in the Robbe & Berking bar collection become a special stage for their special creations. Manu factum. Handmade. From the best ingredients – like the drink which they were created for.

Seiberts Classic Bar & Liquid Kitchen Cologne

In Cologne city centre, Seiberts invites its guests on a journey through time to the golden era of cocktail culture. Volker Seibert, one of the most internationally renowned mixologists, has fulfilled a dream with the bar. The bar celebrates classic aperitif culture and sweeps you away to the 1920s with loving attention to detail. Seiberts has blossomed into one of the highlights on the bar scene and collected many awards. The custom-made bar forms the centrepiece and is surrounded by British lounge chairs and elegant chaise longues. The inner courtyard terrace – the Liquid Garden – is an idyllic oasis of calm, offering an invitation to linger. In his creations, Volker Seibert brings together fresh, regional and seasonal produce with innovative techniques from liquid cuisine. Masterpieces by Robbe & Berking add the perfect finishing touch.

Bar Collection: Robbe & Berking »Martelé«



Seiberts
Friesenwall 33
50672 Cologne
Germany
Tel. +49 221 30195013
info@seiberts-bar.com
seiberts-bar.com





Gio

The elegantly curved handle ends in a globe that aesthetically rounds off this design. Everything flows. There are no hard edges or corners to get in the way. A design with an almost erotic charm: youthful, slim, beautiful. The ease of being in silver. No Gio detail is too small to have not been designed with great care. This attention to detail is combined with the high level of technical perfection typical of Robbe & Berking. For, after all, the same uncompromising quality also applies to youthful avant garde cutlery. The knife is not just a formal variation of the design concept; it is a small work of art that stands alone.

TAO Restaurant/Bar Spiesen-Elversberg

For Martin Stopp, TAO Restaurant & Bar is an interim step on the way to ATAMA restaurant, which will open in St. Ingbert in February 2025. Contemporary, exciting and personal. The result is a place for pleasure, communication and good times. Both TAO and later ATAMA involve an exciting bar dining concept. In the restaurant, set menus and à la carte fare are offered, while “The Bar Menu” – 15 small, amuse bouche-sized dishes – is served in nine courses at the bar. Martin Stopp's cuisine is characterised by masterful expertise, first-class produce and creativity. This cuisine values tradition yet is constantly striving for further development and individuality. This creates enthralling menus that make a lasting impression. Menus for the soul, menus for the senses.

Cutlery: Robbe & Berking »Gio«



TAO Restaurant/Bar
Lindenstraße 5
66583 Spiesen-Elversberg
Germany
Tel. +49 6821 5907455
mail@tao-atama.de
www.tao-atama.de



The Maybourne Beverly Hills
225 North Canon Drive,
Beverly Hills, CA 90210
USA
Tel. +1 310 860 7886
dining@maybournebeverlyhills.com
www.maybournebeverlyhills.com



The Terrace at The Maybourne · Beverly Hills

Sit beneath blue skies and bright white parasols, in peaceful gardens that bring the Californian countryside to the city. You'll have front row seats to a beautiful outlook of Beverly Hills, where the cascading fountain is the soundtrack to alfresco meals with friends. From sunrise to sundowners, menus are varied and vibrant – letting the organic produce that's on the doorstep really shine. Breakfast fruits come straight from the farmers' markets, lunch could see you enjoying Moon Bay shellfish or free-range Jidori chicken, while dinner menus include everything from fresh pasta to pavé of wild salmon. Dishes that are light but full-flavored – unpretentious, yet elegant.

Cutlery: Robbe & Berking »Gio«

Tóng Lè Private Dining · Singapore

In Tóng Lè's main dining area, echoes of elegance surround the restaurant. As the only revolving restaurant in Singapore, diners can enjoy a panoramic tour of the Marina Bay area and a stunning waterfront view. Along with the view, savour the unparalleled cuisine that is distinctively Tóng Lè. A Chinese restaurant at heart, Tóng Lè presents age-old classics, re-interpreted for the contemporary palate. With meticulously sourced ingredients and exceptional culinary technique, this is a truly unique fine dining experience. The restaurant offers a selection of eight exclusive dining rooms as well as four cosy dining areas. Chic, dark wood furniture in the restaurant exude sophistication and elegance, enhancing the atmosphere with yet another level of class.

Cutlery: Robbe & Berking »Gio« and »Art Deco«



© Tung Le Group
OUE Tower, Level 10
60 Collyer Quay
Singapore 049322
Singapore
Tel. +65 6634 3233
tong-le@tunglok.com.
www.tong-le.com.sg



UniQuisine Atelier
Stanserstrasse 23
6362 Stansstad
Switzerland
Tel. +41 41 6107878
info@uniquisine.ch
www.uniquisine.ch



UniQuisine Atelier ☆ Stansstad

Imagine – you are invited by friends to a special dinner at their home. Exactly these emotions are waiting for you in this restaurant. Every weekend, only a few guests are welcomed in the apartment in Central Switzerland. The team around Chef Christoph Oliver and Host Agron Tunprenkaj creates a unique experience for you. Christoph focuses on the Art of Food, serving his light, international cuisine made with high-quality products. His work is inspired by his journey through some of the best restaurants of the world.

Cutlery: Robbe & Berking »Gio«



Alta

Alta is a veritable classic amongst the Moderns. Despite its somewhat austere appearance, this range of cutlery conveys an almost sensuous feeling of pure pleasure for the eye and also for the hands. The reason is that its chiselled finish allows us to experience the beauty of the silver, there is no unnecessary ornamentation to distract our gaze away from the clarity of the lines. With its simplistic beauty and its taut silhouette, Alta makes us feel that this is the one and only shape that is justified in providing the basic pattern for every contemporary style of cutlery today.

Design: Wilfried Moll

Aska ☆ · Storstad ☆ Regensburg

The Aska Sushi Bar: deep black in colour, intimate, and marked by Japanese simplicity. Restaurant Storstad: flooded with light, open, and showcasing Scandinavian clarity. On the same level, perched high above the Regensburg Old Town, the two restaurants embody the culinary creed of Michelin-starred chef, Anton Schmaus. The two star-rated restaurants celebrate the fine art of reduction, not just in the newly designed interior, but also on the plate. Schmaus, who has held a Michelin Star for the past twelve years, and sushi master, Atsushi Sugimoto, use only top-class, fresh ingredients. Across up to ten courses, the culinary experience unfolds, which is as surprising as it is impressive. One particular highlight is the Sky-Frame, with a breathtaking view over the Old Town and cathedral.

Cutlery: Robbe & Berking »Alta« and »Chopsticks«



© Foster + Martin Foto

Restaurant Storstad & Sushi Bar Aska
Watmarkt 5
93047 Regensburg
Germany
Tel. +49 941 59993000
info@storstad.de
<https://storstad.de>
<https://aska.restaurant>



© Michael Krog Photography SV



AZUR Beijing

Shangri-La Hotel, Beijing presents a world-class cuisine for the guests' lifetime experience – AZUR by Mauro Colagreco, an original fine-dining restaurant, featuring the best of authentic and creative French Riviera cuisine. Chef Mauro Colagreco chooses to magnify his cuisines through essences and flavors of the south of France in simple and genuine cuisine. AZUR is “the place” where service is passion and cuisine is precision-balanced to taste or share in a blissful mix of tradition. Guests will experience a unique way Chef Mauro interprets produces, defining inventive contrasts between savors while enjoying his creations, which are a symbol of freedom and inspiration. A new culinary journey starts right here in AZUR.

Cutlery: Robbe & Berking »Alta« and »Chopsticks«



AZUR by Mauro Colagreco
Shangri-La Hotel, Beijing
Valley Wing, Level 1
Beijing, 100089
China
Tel. +86 10 6841-6727
Fax +86 10 6841-8002
azur.sl@shangri-la.com
www.shangri-la.com



EDELFREI
Karolinenstr. 26
96049 Bamberg
Germany
Tel. +49 951 18074487
www.edelfrei.com



EDELFREI Bamberg

An unimposing exterior conceals a unique ambience once you enter the EDELFREI itself. “Edel” denotes sophistication, while “frei” means freedom. And that is the motto here. With exquisite and unusual food plus sophisticated wines selected to complement the different dishes, this is a wonderful place to lose track of time. Perhaps it's a lovely dinner for two, or a wine tasting, or a convivial gathering with friends – once you are seated, the EDELFREI feels as welcoming as your very own living room. Not far from the restaurant, the EDELFREI GenussVinothek (Karolinenstraße 16) offers a wide selection of wines, fine delicacies, selected tableware and home accessories as well as art. A meeting place for locals as well as visitors to the beautiful cathedral city.

Cutlery: Robbe & Berking »Alta«



focus ATELIER☆☆ · Grill Restaurant Vitznau

With a starred restaurant and a lakeside terrace with a barbecue, the Park Hotel Vitznau positions itself at the top of the map of high-end Swiss gastronomy. At the focus ATELIER restaurant, with its two Michelin stars and 18 Gault&Millau points, chef Patrick Mahler welcomes guests with cosmopolitan cuisine. Seasonal products from all over the world are transformed with ease and abundant creativity into colourful dishes. Meat sommelier Felix Kattchin, awarded 14 Gault&Millau points, presents his true fascination in the Grill Restaurant and on the lakeside terrace. Exceptional products enable an authentic and modern barbecue and lifestyle experience: the culinary adventure is rounded off by the six exclusive wine cellars with fine wines and exquisite rarities.

Cutlery: Robbe & Berking »Alta« and »Como«

Park Hotel Vitznau
Seestrasse 18
6354 Vitznau
Switzerland
Tel. + 41 41 39960-60
Fax + 41 41 39960-70
info@parkhotel-vitznau.ch
www.parkhotel-vitznau.ch



Lafleur☆☆ Frankfurt/Main

Since March 2015, the classic modern style of Andreas Krolik's creations have been a defining feature of the gourmet restaurant Lafleur Relais & Châteaux. Andreas Krolik's Grands Produits menu and his Vegan Ethical Cuisine menu (the only one on offer from a 2-star chef in Germany) are both distinguished by dishes using high-quality products, which have been carefully selected with a focus on sustainability and organic regional produce. A wide range of different ingredients are authentically handcrafted and served as culinary masterpieces that are impressively sophisticated with powerful and inventive flavours. Morel ravioli in morel broth, Palatinate lamb roasted back, marinated strawberries with edelweiss chocolate basil-orange blossom sorbet and Breton shortcrust pastry as well as other wonderful dishes captivate gourmet guests with their complex, diverse tastes. All expertly implemented by Andreas Krolik with his wealth of new ideas and inspiration.

Cutlery: Robbe & Berking «Alta»



Lafleur
Bockenheim/Westend
Palmengartenstraße 11
60325 Frankfurt/Main
Germany
Tel. +49 69 90029-100
Fax +49 69 90029-155
info@restaurant-lafleur.de
www.restaurant-lafleur.de



MännerMetzger
Hochstraße 126
52525 Heinsberg
Germany
Tel. +49 2452 3742
info@maennermetzger.de
www.maennermetzger.de



MännerMetzger by OTTO GOURMET · Heinsberg

The driving force behind MännerMetzger is OTTO GOURMET, the premium supplier of EXCELLENT MEAT. This exclusive meat bistro with a butcher's counter in downtown Heinsberg combines contrasting elements with its familiar, relaxed ambience and discerning top-end cuisine. Since 2015, guests have been treated to an exceptional gastronomic experience in special surroundings and with perfect service. A huge emphasis is placed on products of the very finest quality. The butcher's counter always offers a selection of top-quality meat, which can be cooked in the bistro or taken home. All OTTO GOURMET products can be ordered for collection at MännerMetzger.

Cutlery: Robbe & Berking «Alta» and «Topos»

Gourmet Restaurant **Silvio Nickol** 19☆☆ Vienna

An extensive, multi-award-winning restaurant chain is characterised by extraordinary innovative ability. A modern restaurant in a magnificent and historic palace. A young, informal yet immaculate service. One of the most important wine lists in the world. The Silvio Nickol Gourmet Restaurant at the Palais Coburg is all of this and more. This description does not even begin to cover what you can expect from the star chef and his team. Only a taste test will do – an experience for all the senses. Or, as one critic put it: “This restaurant is more than a food- and wine-experience, it is an experience in pure beauty. This visit will be remembered for many years.”

Cutlery: Robbe & Berking »Alta«



Palais Coburg
Coburgbastei 4
1010 Vienna
Austria
Tel. +43 1 51818-130
Fax +43 1 51818-100
reservierung@palais-coburg.com
www.palais-coburg.com



Hotel Tannenhof
Nassereinerstraße 98
6580 St. Anton am Arlberg
Austria
Tel. +43 5446 30311
info@hoteltannenhof.net
www.hoteltannenhof.net

Hotel **Tannenhof** 18☆☆ St. Anton am Arlberg

The five-star superior Hotel Tannenhof in St. Anton am Arlberg is an exclusive hideaway for people who have been everywhere in the world and seen it all. Service at the Tannenhof is attentive in a myriad of ways. With no more than 16 guests at a time, a team of 24 members of staff is on hand to tend to guests in seven luxurious individual suites. Values such as a warm welcome, hospitality and authenticity are paramount here. The culinary crew headed by top chef Gustav Jantscher will spoil you with their superlative creative Alpine cuisine. The native Styrian presents an all-encompassing culinary concept that delivers exquisite delights for the taste buds. The Hotel Tannenhof wine list is also unique in its nature and diversity.

Cutlery: Robbe & Berking »Alta«



Topos

Topos is pure design. Cutlery with lots of character. The clear shape coupled with its cool aesthetic beauty is indicative of the Bauhaus spirit.

Design: Heinrich Meldau

MÜLLERS auf der RÜ Essen

The Müllers auf der Rü restaurant serves hearty dishes and upscale bistro cuisine in the centre of Essen's Rüttenscheid cult district. From fried potatoes to fried fish, cheese spaetzle or currywurst ... in the brasserie with its market hall flair, you'll find only traditional favourites on your plate alongside seasonal dishes. An open kitchen is the centrepiece at the heart of the Müller restaurant where guests are welcome to watch and ask questions. That's because Nelson Müller and his team love being close to their guests and are happy to share everything they know about good cuisine. For this reason, they also offer fantastic products in their own small market hall that you can take away and enjoy or buy as gifts. The aim of Nelson Müller is to create indulgence that simply makes people happy. And that's the idea of the Müller restaurant.

Cutlery: Robbe & Berking „Topos“



Müllers auf der Rü
Rüttenscheider Straße 62
45130 Essen
Germany
Tel. +49 201 79937701
muellers@nelson-mueller.de
www.das-muellers.de



Rutz Restaurant☆☆☆ Berlin

Rutz has been welcoming its guests for over 20 years – since its namesake and sommelier Lars Rutz (†) and wine merchant Carsten Schmidt opened “Weinbar Rutz” in 2001. A destination and refuge for demanding aficionados, adventurous explorers and wine enthusiasts. The select top-quality regional ingredients, which enchant guests time and again with matchless taste experiences in the form of the inspirational set menu, the legendary wine list and the stated aim of preparing a wonderful evening for guests – Rutz has been honoured with three Michelin stars since 2020. Puristic finesse is also on the menu when it comes to the restaurant space: the restaurant opens out over two floors with a balcony and adjoining terrace for guests. Elegant and informal in one. Open Monday to Friday from 6 p.m.

Cutlery: Robbe & Berking „Topos“



Rutz Restaurant
Chausseestr. 8
10115 Berlin
Germany
Tel. +49 30 246287-60
info@rutz-restaurant.de
www.rutz-restaurant.de



Orania.Berlin
Oranienplatz 17
10999 Berlin
Germany
Tel. +49 30 6953968-780
restaurant@orania.berlin
www.orania.berlin

The Orania.Restaurant Experience Berlin

At the heart of the Orania.Berlin Hotel at Oranienplatz lies the Orania.Restaurant, a prominent fixture in Berlin's culinary scene. Much of the credit goes to Philipp Vogel and his creation of the “X-Berg Duck”, a Berlin take on Peking duck. Diners can savour contemporary, aromatic dishes in a vibrant urban atmosphere while eating at the same spot where the locals go. The spacious restaurant and bar area offers a view of the open kitchen and the stage, where live concerts with Berlin artists take place five days a week.

Cutlery: Robbe & Berking „Topos“



Eclipse

A natural phenomenon which would not be possible without the silvery moon covering the sun completely or just leaving a corona of sun rays visible. This play of light is a main characteristic of this highly elegant pattern.

Design: Robert Berking

Lakeside☆☆ · Parkview Hamburg

The Fontenay is a reflection of modern Hamburg – a tribute to this Hanseatic city. The fascinating, sculptural architecture accommodates 130 luxury rooms and suites. The crowning glory is the 27-metre-high atrium and an internal, glass-covered courtyard that is full of plants. The Parkview restaurant on the ground floor of the Fontenay is an unpretentious garden dining venue with a sophisticated yet relaxed ambience. High ceilings with large window facades, a stunning summer terrace, and a view over the Alster allow the divide between the internal and external green park landscape to blur. Head chef Stefan Wilke, who previously travelled the world on the MS Europa, is responsible for the culinary offering: “My cooking is streamlined and straightforward, regional, cosmopolitan and seasonal.” The Fontenay bar offers a relaxed culture. In addition, on the seventh floor, there is the gourmet Lakeside restaurant: bright, flooded with light and offering a spectacular panoramic view over the Alster. At Lakeside, the food is enjoyable but also unconventional, adventurous and features unexpected combinations. Head chef Julian Stowasser offers guests food that is accessible and not overcomplicated, while still being characterised by intense flavours and a certain complexity.

Cutlery: Robbe & Berking »Eclipse« and »Como«



© The Fontenay



The Fontenay Hamburg
Fontenay 10
20354 Hamburg
Germany
Tel. +49 40 6056605-0
Fax +49 40 6056605-888
info@thefontenay.com
www.thefontenay.com



Classic-Faden

We no longer live in an age of “either-or”. On the contrary it is a time of “both-and”. Classic shapes are no longer seen as the complete opposite of modern design. These two extremes today complement each other. And a cutlery pattern like Classic-Faden suits this new type of plurality in the world of good taste and style absolutely perfectly. It harmonises with traditional porcelain and table decoration just as easily as it does with the modern counterpart. Classic-Faden is the icing on the cake in the Classic Collection of Robbe & Berking – a cutlery design that counts as one of the most celebrated in Europe. Every single piece is not only meticulously handcrafted and sculpted on the front but this is also mirrored on the reverse side. The impressive, threefold pattern of lines culminates in the attractive boss-like detail and will grace any table.

Adare Manor ☆ Adare

Whatever you might be in the mood for, the talented and passionate culinary team at Adare Manor has perfected a menu to match: A gracious evening of fine-dining in The Oak Room, where Executive Head Chef Michael Tweedie's seasonal menu has distilled the essence of Ireland's best ingredients, paired with their Sommeliers' wine collection. The breakfast menu which gives you an inspiring start to the day or the Afternoon Tea with delightful confections, pastries, and hand-cut sandwiches by their Head Pastry Chef, served with a selection of exquisite teas at the magnificent Gallery. For freshly brewed coffee or light bites, a glass of champagne or an aperitif before dinner, The Drawing Room is a luxurious setting. Connoisseurs of fine spirits will find a warm welcome in The Tack Room, where a menu of savoury snacks is the perfect companion to a world-class whiskey collection and specialty cocktail list.

Cutlery: Robbe & Berking «Classic-Faden»



Adare Manor
Adare
Co. Limerick
Ireland
Tel. +353 61 605-200
info@adaremanor.com
www.adaremanor.com



ARGENT
1-25-12 Nakacho Meguroku
Tokyo 1530065
Japan
Tel. +81 3 3792-4445
Fax. +81 3 3719-1857



ARGENT Tokyo

Since its opening in 1980, ARGENT offers warm and "at-home" like atmosphere to customers, serving traditional French cuisine as well as charmingly creative dishes mingling European and Japanese tastes. For example, the Tuna Tartare, is prepared with fresh tuna daily from the Tokyo's Tsukiji fish market, spiced-up with traditional French spices. Located in Meguro, Tokyo where many expatriates reside, ARGENT is a place where diverse nationalities and neighborhood locals can enjoy a delicious and friendly evening together.

Cutlery: Robbe & Berking «Classic-Faden»

Blauer Salon Seebad Ahlbeck

In the small grand hotel SEETELHOTEL Ahlbecker Hof on the sunny island of Usedom, gourmets will find an exclusive location for an explosion of flavours and special treats. In a small, almost private atmosphere at just four tables and on selected days, the kitchen team presents its guests the finest creations that melt in your mouths. The gourmet restaurant “Blauer Salon” is a must for all lovers of classic French cuisine and fans of selected grape varieties that make every course an experience. Bookings are required.

Cutlery: Robbe & Berking »Classic-Faden«

SEETELHOTEL Ahlbecker Hof
Dünenstraße 47
17419 Seebad Ahlbeck
Germany
Tel. +49 38378 62-0
Fax +49 38378 62-100
ahlbecker-hof@seetel.de
www.seetel.de



The Taj Mahal Palace
Apollo Bunder
400001 Mumbai
India
Tel. +91 22 66653366
Fax +91 22 66653100
tmhbc.bom@tajhotels.com
www.tajhotels.com



Executive-Club The Taj Mahal Palace · Mumbai

The Taj prides itself on consistently leading and pioneering innovative dining options. This extends to the remarkable range of food and beverage options available between the Palace and Tower, many of which enjoy the distinction of being firsts: first ever licensed bar and first all-day-dining restaurant included. Recognizing the adventurous spirit of its well-travelled patrons, The Taj notched up another first by opening an exceptional Japanese restaurant. The cuisines on offer throughout the hotel span the globe from Indian to Mediterranean, Cantonese, Sichuan and Japanese.

Cutlery: Robbe & Berking »Classic-Faden«

Fasanerie Schleswig

Savour the creations of the chefs and, in doing so, enjoy the atmospheric ambience of the Fasanerie restaurant. There is a strong connection to homeland, and not just in terms of emotions: The cuisine is using predominantly regional produce, including freshly caught fish, game from the local woods, meat from local farmers and Backensholz speciality cheeses. Even the aromatic herbs, which lend dishes their finesse, are grown on the hotel's own vegetable patch.

Cutlery: Robbe & Berking „Classic-Faden“



Hotel Waldschlösschen GmbH & Co. KG
Kolonnenweg 152
24837 Schleswig
Germany
Tel. +49 4621 383-0
Fax +49 4621 383-105
reception@hotel-waldschloesschen.de
www.hotel-waldschloesschen.de



© Adam Kozminski



La Mamounia
Avenue Bab Jdid
40040 Marrakech
Morocco
Tel. +212 524 388600
Fax +212 524 444660
informations@mamounia.com
www.mamounia.com

Restaurants in the La Mamounia Marrakech

Located in the heart of the Red City, in the middle of a magnificent garden, La Mamounia has been combining the traditions of Moroccan hospitality with the highest level of luxury for 100 years. With a gastronomic concept developed in collaboration with the renowned French pâtissier Pierre Hermé and the famous chef Jean-Georges Vongerichten, the hotel is a place of longing for gourmet lovers from all over the world. The various restaurants offer a variety of culinary highlights, starting with the “Salon de Thé par by Pierre Hermé” as an elegant café. In his restaurants “L’Asiatique” and “L’Italien”, Jean-Georges Vongerichten tempts diners with the finest dishes from South Asia and the best pizzas in Marrakech, paired with fine antipasti. At “Le Marocain”, guests can expect authentic Moroccan classics and modern signature dishes from head chef Rachid Agouray.

Cutlery: Robbe & Berking „Classic-Faden“



York

Stainless steel cutlery with a succinct design. A characteristic feature is the striking distribution of weight – heavy at the slim part of the handle under the bowl, thin in the middle, heavy again at the end of the handle.

Design: Robert Berking

Leopold Restaurant Deidesheim

The Leopold Restaurant at the von Winning winery exudes a modern, yet cosy ambience. The wooden flooring, fireplace and wooden tables in the dining room create a homely atmosphere for Palatine locals and tourists alike. Chefs Christian Meier and Siegfried Gebhart indulge guests with traditional Palatinate cuisine as well as modern, creative dishes. Wines from the von Winning winery or other selected winemakers can be sampled in a relaxed setting.

Cutlery: Robbe & Berking »York«



Weingut von Winning
Weinstraße 10
67146 Deidesheim
Germany
Tel. +49 6326 9668-888
leopold@von-winning.de
www.von-winning.de/leopold-restaurant



Französisch-Perl

Französisch-Perl takes its lightness and charm from the end of the Rococo period. However, the clear shape of the silver cutlery shows the influence of the early French Classicism. The striking, sculptured beading displays top artisan silversmith artwork. The revered Paris silversmiths of the 18th century could not have manufactured this elegant pattern more finely.

Fleur de Sel Novi Slankamen

Šapat Wine Atelier represents a unique concept where top gastronomy and service are combined and the place where the most special notes of Šapat wine from the vineyard are prepared. The entire winery complex has been renovated according to the highest standards and prepared for visitors who will be able to enjoy themselves in this unique place, only an hour away from the capital. The complex covers an area of 1,000 square meters and consists of two restaurants Šapat and Fleur de Sel, apartments, wine and tasting rooms, vineyards. The unique gastronomic diamond Fleur de Sel, designed as an oasis of pleasure for all your senses, this place is in a special environment with a beautiful view of the mighty Danube. The restaurant sublimates the connection between tradition and top gastronomy, as well as wines from the own winery, the best wines from Fruška Gora and also a special wine list from world-famous regions.

Cutlery: Robbe & Berking »Französisch Perl«



Fleur de Sel
Počenta bb
Novi Slankamen
Serbia
Tel. +381 69 607 698
ateljjevina@sapat.rs
www.sapat.rs



Rosewood Hong Kong
Level Five
18 Salisbury Road
Tsim Sha Tsui, Kowloon
Hong Kong
China
Tel. +852 3891-8732
hongkong.restaurants@rosewoodhotels.com
www.rosewoodhotels.com



The Legacy House ☆ Hong Kong

Situated moments from the iconic central Tsim Sha Tsui waterfront, The Legacy House is a lively and exciting dining destination attracting locals and visitors alike. Showcasing sophisticated interiors designed by Melbourne's award-winning BAR Studio and blessed with sweeping views of Victoria Harbour, the venue offers an expansive outdoor terrace presenting al fresco dining overlooking the water. The Legacy House's enterprising chef, Chi Wai Li, celebrates Canton-style ingredients and masterful cooking methods that let the seasonality of exceptionally fresh ingredients shine through. In a significant milestone, The Legacy House was awarded its first Michelin star in 2024.

Cutlery: Robbe & Berking »Französisch-Perl«



Martelé

For 150 years, Robbe & Berking have succeeded in continually adding dazzling gems to their theatre of table decoration. Martelé is now the anniversary masterpiece in a collection brimming over with supreme creations in silverware. The swell of the waves is reflected in this design. The surface of the cutlery shimmers, just like an ocean bathed in the light of the moon. The art of the silversmith is clearly illustrated in the hammering technique employed, a method that enables the silver to be delicately fashioned. In this way, a sea of gently curving facets are created which, in turn, reflect the light a hundredfold and bestow upon the cutlery a sparkling lightness, an almost ethereal quality of elation. Martelé brings to life once again the tremendous experience of many generations of skilful silversmiths.

Design: Robert Berking

Ammolite☆☆ The Lighthouse Restaurant · Rust

A treat for the senses: 'Ammolite – The Lighthouse Restaurant' has been awarded two Michelin stars by the Michelin Guide for the tenth time in a row. The Gault&Millau restaurant guide has also honoured the restaurant with three red chef's toques. Chef Peter Hagen-Wiest and his team have thus once again demonstrated high-level cuisine inspired by diversity. He showcases the various influences of traditional cuisine in a multi-faceted way to harmoniously present the character of the original product with ease and finesse. The stylish interior and subtle lighting create a unique dining atmosphere in an elegant setting – a place for special occasions and guests who appreciate an extraordinary sensory experience in exclusive premises.

Cutlery: Robbe & Berking »Martelé«



Europa-Park Hotel "Bell Rock"
Peter-Thumb-Straße 6
77977 Rust
Germany
Tel. +49 7822 77-6699
info@ammolite-restaurant.de
www.ammolite-restaurant.de



Restaurant BOK
Melchersstraße 32
48149 Münster
Germany
Tel. +49 251 9179656
info@brustoderkeule.de
www.brustoderkeule.de



BOK☆☆ Münster

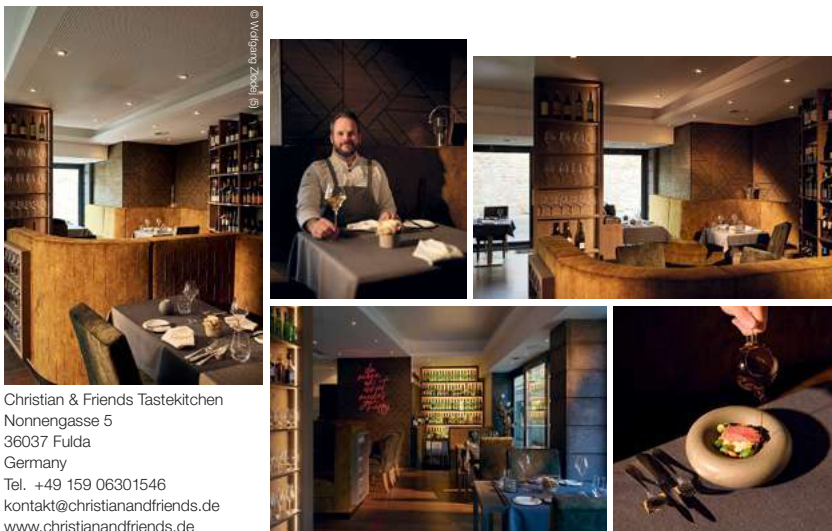
BOK stands for fine gourmet cuisine with surprising accents. In step with the rhythm of nature, under the direction of Michelin-starred chef Laurin Kux, the kitchen team creates particularly finely crafted menus that are sure to amaze and delight! Adopting a modern, creative and surprising approach, the team brings out the singularity of each ingredient and presents it on the plate. The focal point of the dishes is always produce of outstanding quality. The result is light, fresh menus with a lovely symphony of flavours. Whether in the atmospheric restaurant or on the comfortable sun terrace in Münster's Kreuzviertel district, BOK combines fine dining with a pleasantly relaxed ambience. The entire team looks forward to welcoming you for a special evening at BOK.

Cutlery: Robbe & Berking »Martelé«

Christian & Friends Tastekitchen ☆ Fulda

Sophisticated — yes, sometimes daring — creations, first-rate food, accompanied by fine wines and an ambience that feels like a home from home. This unique blend is what Christian Steska's guests enjoy. The unusual gastronomic concept at „Christian & Friends Tastekitchen“ can be found tucked away in an alleyway in the cathedral city of Fulda. This tiny side street is nonetheless home to a very prominent travel destination: since 2021 the „Tastekitchen“ has featured in the Michelin Guide, probably the most renowned directory of exceptional gourmet cuisine. In Christian Steska's kitchen, down-to-earth, regional produce is combined with exquisite ingredients from all over the world, forming the basis for this unrivalled culinary offering. Curious guests are welcome to glance over the shoulder of this experienced chef to absorb tips and tricks for creating the perfect menu.

Cutlery: Robbe & Berking »Martelé«



Christian & Friends Tastekitchen
Nonnengasse 5
36037 Fulda
Germany
Tel. +49 159 06301546
kontakt@christianandfriends.de
www.christianandfriends.de



COMO Laucala Island
Fiji, South Pacific
Tel. +679 888 00 77
res.laucala@comohotels.com
www.comohotels.com

COMO Laucala Island

COMO Laucala Island is truly a paradise where nature's elegance meets the pinnacle of luxury and sustainability. Dining experiences at COMO Laucala Island are a holistic journey towards health, wellbeing, and self-sustainability. The resort takes pride in its home-grown fruits and vegetables, locally farmed poultry and cattle, as well as home-produced honey. For those seeking the epitome of island elegance, the Plantation House offers fine dining accompanied by a selection of specialty wines. Tucked away amidst the lush foliage, the Seagrass Lounge and Restaurant offer a unique treetop dining experience. No visit to COMO Laucala Island would be complete without a stop at the Rock Lounge with its exceptional crafted cocktails and the breathtaking sunset views. The Beach Bar offers a laid-back atmosphere where fragrant grilled freshly caught fish and locally influenced dishes await.

Cutlery: Robbe & Berking »Martelé«



Cornelia Poletto Hamburg

Right in the heart of Hamburg, there is a little piece of Italy: the Cornelia Poletto restaurant serves Italian & Mediterranean specialties with a northern German twist prepared by top chef Cornelia Poletto and her team, who she also worked with at her previous award-winning restaurant. Just a short distance from her stylish restaurant, Poletto runs her own cookery school: the “Cucina Cornelia Poletto” is the fulfilment of Poletto’s dream of the “perfect cuisine”. Here, she runs regular cookery courses, holds joint chef’s table events with her colleagues and with producers of her favourite products, and invites guests to join live online cooking sessions. In spring 2022, she opened PAOLAS right next door, which is named after the top chef’s daughter. Whether it’s a quick espresso on the marble terrace, a tasty lunch break with a sandwich, pinsa or truffle fries, or a classic evening aperitivo before dinner: PAOLAS, a mix of bar and deli, brings the Italian way of life to Hamburg-Eppendorf.

Cutlery: Robbe & Berking »Martelé«



Gastronomia Cornelia Poletto
Eppendorfer Landstraße 80
20249 Hamburg
Germany
Tel. +49 40 4802159
www.cornelia-poletto.de

Designhotel Restaurant Der Zauberlehrling ☆ Stuttgart

Der Zauberlehrling is a microcosm of cultures and styles. Enjoy the opportunity to stay in your preferred setting. The gourmet restaurant and design hotel situated in the Bohnenviertel district is run with plenty of attention to detail and enthusiasm for innovation. Modern craftsmanship and the highest standards of quality and aesthetics: what characterises the subtle, low-key interior of Der Zauberlehrling restaurant also forms the basis for Fabian Heldmann's cuisine. He creates a modern interpretation of haute cuisine with passion, vigour and ease that features Asian influences along with an affinity for the traditional French approach. Flavour is always the top priority! The head chef characterises his style as "cosmopolitan and innovative modern classicism".

Cutlery: Robbe & Berking »Martelé«



Designhotel Restaurant Der Zauberlehrling
Axel + Karen Heldmann
Rosenstraße 38
70182 Stuttgart
Germany
Tel. +49 711 237777-0
kontakt@zauberlehrling.de
www.zauberlehrling.de



Hotel & Restaurant
Die Mühlenhelle GmbH & Co.KG
Hohler Straße 1
51645 Gummersbach
Germany
Tel. +49 2261 29000-0
Fax: +49 2261 29000-20
kontakt@muehlenhelle.de
www.muehlenhelle.de



Die Mühlenhelle ☆ Gummersbach

Die Mühlenhelle is a fantastically renovated 18th century manor house situated on the outskirts of Gummersbach. Birgitta and Michael Quendler have been running the 4-star hotel with 16 exclusive feel-good rooms, a star restaurant and a bistro since 2007. Quality and freshness are top priorities – in addition to home-baked bread, pasta, chocolates, cakes and much more which are prepared by their own team. Products from the local area are used, preferably in organic quality. In the elegant gourmet restaurant, Michael Quendler and his team celebrate highly refined cuisine. Here you can choose between a gala menu and a vegetable menu, or put something together à la carte from both menus. In the Mühlenhelle bistro you can enjoy Austrian delicacies' combined with regional products. Birgitta Quendler and her team will be happy to help you choose the right wine from the great selection of 680 types.

Cutlery: Robbe & Berking »Martelé« and »Como«

La Pyramide☆☆ Vienne

Imagine the stretch of France lying between Paris and the Côte d'Azur and then concentrate on the area south of Lyon because this is where the Henriroux family is waiting to welcome you in their charming hotel and restaurant. In this magical corner of France, you will be able to savour the cuisine of Patrick Henriroux, who combines in his cooking the influences of the South and of the area of Le Dauphiné. In other words, a cuisine coloured by an interesting mix of tradition and innovation. The nearby vineyards with their excellent Condrieu and Côte-Rôtie provide the perfect accompaniment to the dishes. Relax in one of the cosy rooms here, far removed from the hustle and bustle of everyday life, be inspired by the history of "La Pyramide" and enjoy the friendly atmosphere that it offers every visitor to Vienne.

Cutlery: Robbe & Berking »Martelé«



Hôtel - Restaurant
14, Bvd Fernand Point
38200 Vienne
France
Tel. +33 4 7453-0196
Fax +33 4 7485-6973
pyramide@relaischateaux.com
www.lapyramide.com



Il Boscareto Resort & SPA
Via Roddino 21
12050 Serralunga d'Alba
Italy
Tel. +39 0173 613042
info@ilboscaretoresort.it
www.ilboscaretoresort.it/la-rei-natura



La Rei Natura☆☆ by Michelangelo Mammoliti · Serralunga d'Alba

La Rei Natura, located within 5*L Il Boscareto Resort & SPA, in the Langhe, is the realm of chef Michelangelo Mammoliti. Natural, from memory and instinctive. These are the coordinates of his cuisine, which tastes of local ingredients and distant suggestions gathered during his travels around the world. There are three tasting menus: MAD 100 % NATURA, dedicated to the all-round enhancement of the vegetable element; EMOZIONE, a journey back into the chef's mind through the theory of neurogastronomy; VOYAGE, a menu that refers to the many experiences he collected during his travels around the world, discovering the true identity of cultures. In combination, sommelier Alessandro Tupputi proposes a wine list that starts from the great local panorama and then opens up to Italy and the whole world. The restaurant has been awarded two Michelin Stars in November 2023.

Cutlery: Robbe & Berking »Martelé«

Lampart's Val Lumnezia · Morissen

Welcome to the Swiss countryside! Lampart's Val Lumnezia is a relaxed, luxury hideaway in the uplands of the canton of Grison. The wide range of options on offer are exclusively for members of this country club and their guests. With exceptional care and personal dedication, Anni and Reto Lampart have created indoor and outdoor spaces for people who want to work, think, dream, relax, enjoy, be active or quite simply spend precious time together. "Our product is precious time – the only time that lasts!"

Cutlery: Robbe & Berking »Martelé«

Anni & Reto Lampart
Guesthouse & Country Club
Vltg Su 6
7143 Morissen
Switzerland
Tel. +41 81 5150051
valu@lamparts.ch
www.lamparts.ch



Château Attisholz
Attisholzstrasse 3
4533 Riedholz
Switzerland
Tel. +41 32 6230606
info@attisholz.ch
www.attisholz.ch



le feu ☆ Riedholz

The special thing about Château Attisholz? Indulgence. Every last item on the plate is produced fresh on site – that's a matter of professional pride for Jörg Slaschek. The result is not only fantastic flavour, but also a genuine blessing for taste buds, body and soul. This approach is reflected in excellent reviews: with a menu that has been awarded 17 Gault & Millau points and a Michelin star. There is no doubt "le feu" is one of the best restaurants in Switzerland, constantly amazing guests with its sophisticated culinary creations. The rooms offer the ideal setting for atmospheric parties or banquets for up to 100 people. Different preferences can be accommodated according to mood and budget, so the result is unforgettable moments in a historic ambience and tasteful surroundings.

Cutlery: Robbe & Berking »Martelé«

Léa Linster ☆ Frisange

Frisange is a culinary Mecca right on the French border in Luxembourg. This is the restaurant that Léa Linster made famous worldwide in 1989 when she became the only woman to date to win the “Bocuse d’Or”, a kind of ultimate accolade for chefs. Awarded one star in the Michelin Guide without interruption since 1987, the establishment is now run by son Louis Linster, who was named Young Chef of the Year 2021 by Gault & Millau and Chef of the year 2024. His concept of a regularly changing menu is very popular. In so doing, the virtues of the original dishes are still maintained: fresh, high-quality products, lovingly prepared with an Asian touch and topped off with the personal advice and expertise of the sommelier, who oversees a wine cellar with over 1,400 labels.

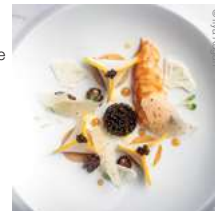
Cutlery: Robbe & Berking »Martelé«



Louis Linster
Restaurant Léa Linster
17 Route de Luxembourg
5752 Frisange
Luxembourg
Tel. +352 23668411
Fax +352 23676447
info@lealinstler.lu
www.lealinstler.lu



Maison Lameloise
36, place d'Armes
71150 Chagny-en-Bourgogne
France
Tel. +33 3 8587-6565
reception@lameloise.fr
www.lameloise.fr



Maison Lameloise ☆☆☆ Chagny-en-Bourgogne

„A true institution of French gastronomy, the Maison Lameloise has seen three Lameloise generations before welcoming Éric Pras, Meilleur Ouvrier de France 2004. While smoothly recapturing this Burgundian gem, the chef deploys a generous and ultra-precise cuisine that breathes new life into this nearly one hundred years old restaurant. Inspiration is drawn from the riches of the land where dishes and wines have always had a privileged relationship.“

Cutlery: Robbe & Berking »Martelé«

N'eyes Norderney

Located right in the surf zone, with the tides in view and a scent of salty sea air, at N'eyes you are really close to the sea. Warm colours, comfy lounge furniture and a central glass fireplace add an atmospheric note to the N'eyes restaurant — and when the sun sinks over the sea on Norderney and the singing of Rudi Schuricke can be heard, dinner by the open window with a view of the sea turns into the perfect romantic evening. Head chef Ulf Franke is never short of inspiration, serving up thickened almond milk with garden flowers, rhubarb and woodruff. The helpful waiting staff can offer expert advice about the exquisite selection of wines.

Cutlery: Robbe & Berking »Martelé«



Spa- und Resorthotel
Strandhotel Georgshöhe
Kaiserstraße 24
26548 Norderney
Germany
Tel. +49 4932 898-0
Fax +49 4932 898-200
info@georgshoehe.de
www.georgshoehe.de



Wein & Tafelhaus Oos
Moselpromenade 4
54349 Trittenheim
Germany
Tel. +49 6507 702803
Fax +49 6507 702804
info@wein-tafelhaus.de
www.wein-tafelhaus.de

Wein & Tafelhaus Oos[☆] Trittenheim

Daniela and Alexander Oos are always ready to welcome you to the Wein & Tafelhaus gourmet restaurant, set in the heart of the most attractive Moselle landscape. The restaurant, which is situated on the banks of the Moselle, offers wonderful views of the famous Trittenheim vineyards. Mr. Oos, who originally came from Saarland, already knew that he wanted to be a chef when he was a child. He still places great value on regional ingredients to this day, which he combines with local wines to create a perfect symbiosis. Relaxing and delightful hours await you from Tuesday to Saturday, both in the light-flooded restaurant and on the Mediterranean-style terrace. There is good reason behind Oos' motto: "Simply enjoy!"

Cutlery: Robbe & Berking »Martelé«

Quodras[☆] St. Vith/East Belgium

‘For me, cooking is the highest expression of my philosophy of life and my joie de vivre. My kitchen is a place where I can unleash all the passion that lies within me.’ These are the principles that strongly characterise the culinary concept employed by Ricarda Grommes in her restaurant Quodras in St. Vith, eastern Belgium. Propelled by the energy of the ambitious young chef, Quodras presents itself as a high-end culinary establishment with a design-oriented interior. This ambience stands in striking contrast to the sophisticated culinary fusion of classic and creativity celebrated here. The aim is to maintain the originality and character of the dishes, to adapt the execution of the cuisine to the demands of the time and to enhance it all with an inventive temperament and a creative dynamic.

Cutlery: Robbe & Berking »Martelé«



Quodras Restaurant
Malmédier Straße 53
4780 St. Vith
Belgium
Tel. +32 80 228022
info@restaurant-quodras.be
www.quodras.restaurant.be



RESTAURANT heyligenstaedt
Aulweg 41
35392 Gießen
Germany
Tel. +49 641 460965-0
Fax +49 641 460965-99
info@restaurant-heyiligenstaedt.de
www.restaurant-heyiligenstaedt.de



RESTAURANT heyligenstaedt Gießen

A fabulous transformation: what used to be a machine tools factory, dating from 1876, has been operating since 2012 as the HOTEL & RESTAURANT heyligenstaedt. The architectural charm of this industrial heritage site has been fully preserved. Proprietors Bettina and Markus Leidner have skilfully shown how simple, industrial architecture can be given a contemporary interpretation and context. The wonderful architecture is matched in every way by the cuisine. Whether it's a romantic dinner for two, a fine glass of Burgundy, or an unforgettable celebration with 150 guests – the “heyiligenstaedt” can handle any occasion. Chef de cuisine Markus Leidner conjures up fabulous culinary delicacies. This includes preparing dishes on the distinctive Jospier grill, which are known for their succulent, delicate texture and very special smoky flavour. Experience heyligenstaedt for yourself. Soak in the unusual architecture and redefine your concept of fine cuisine.

Cutlery: Robbe & Berking »Martelé«

SIDECUT Steakhouse Whistler

Delivering the finest hand-cut prime steaks and seafood since opening, SIDECUT is a storied establishment in Whistler. Celebrating the bounty of the Sea to Sky region, the providence and quality of each ingredient is of the utmost importance – cattle sourced small ranches in the Pacific Northwest and fresh seafood from the neighboring Pacific. Wines from the vineyards of British Columbia, as well as old world selections, champagnes and craft cocktails imagined by award-winning mixologist Lauren Mote to inspire celebration. Dining fireside and surrounded by snow capped mountain views, SIDECUT welcomes you to experience the best of alpine life.

Cutlery: Robbe & Berking »Martelé«



Four Seasons Resort Whistler
4591 Blackcomb Way
Whistler, BC V8E 0Y4
Canada
Tel. +1 604 966-5280
contactus.whistler@fourseasons.com
www.fourseasons.com/whistler



Söl'ring Hof
Am Sandwall 1
25980 Sylt/Rantum
Germany
Tel. +49 4651 83620-0
Fax +49 4651 83620-20
Info.saelringhof@homage-hotels.com
www.saelring-hof.de



Söl'ring Hof☆☆ Sylt/Rantum

Host Jan-Philipp Berner welcomes you to this unique five-star hotel in an exceptional, unspoiled location on the dunes. Glance to the left and you see endless beach, glance to the right and it's endless beach again. Needless to say, the 15 bedrooms and suites offer every imaginable luxury. In the restaurant of the same name, the two-star chef emphasises down-to-earth, authentic products. The kitchen team mainly use regional ingredients that are geared around the seasons. Always inspired by vegetables, fruit and herbs from the local environment. Bärbel Ring is the restaurant manager and sommelier – her wine cellar holds all sorts of fine wines, always selected from vineyards she has personally visited before making her choice.

Cutlery: Robbe & Berking »Martelé«



Scandia

Scandia is one of the classics amongst the ranges of stainless steel cutlery. It has a modern, yet timeless style, perfect for lovers of good Scandinavian design.
Design: Sven Tranekjer

Aarnhoog Sylt/Keitum

The boutique Hotel Aarnhoog, right in the heart of Keitum, delights with its unusual design and offers the cosy privacy of an exclusive thatched hideaway. The eleven suites and rooms feature a refreshing mix of 50s style that provides a charming contrast to the hand-picked antiques and unique finds on display. The Lüüvhoog apartment house is an even more intimate affair. Guests are invited to enjoy breakfast and cakes baked fresh every day at the cosy Stuuv in the Aarnhoog. And those with half board accommodation can indulge themselves in the delights of the Mara Sand restaurant at the Fährhaus sister hotel. The Käpt'n Selmer Stube restaurant at Fährhaus is also open to guests.

Cutlery: Robbe & Berking »Scandia«



Hotel Aarnhoog
 Gaat 13
 25980 Sylt/Keitum
 Germany
 Tel. +49 4651 399-0
 Fax +49 4651 399-10
 info@aarnhoog.de
 www.aarnhoog.de



Sphinx

This collection draws its inspiration from the principles of the Bauhaus movement. Yet there is a difference. The refined, focused aesthetic has made Sphinx an icon of modernity. The beauty of the silver is brought to the fore by the plastic material distribution. The handle continues to intensify in shape and culminates in a dramatic curve as it meets the mouthpiece. The antipole represents a final element that is full of character, and that allows the cutlery to almost float above the table. With it Sphinx combines aesthetics with haptic excellence.

Design: Wilfried Moll

Hirschen☆☆ Sulzburg

Nestled right on the main road in the center of the quaint medieval town of Sulzburg is a fine restaurant called Hirschen. Influenced by her dad, Hans-Paul Steiner, Germany's one and only two-star female chef Douce Steiner is supported by her husband Udo Weiler in pursuing the family tradition of gourmet cuisine. Using regional and seasonal products, Douce creates dishes and menus in which the vegetables on the plate does not only act as a mere filling side dish but also a major role as meat and fish alike. The courage to try unique combinations always ensures new culinary experiences.

Cutlery: Robbe & Berking »Sphinx«



Hotel Restaurant Hirschen
Hauptstraße 69
79295 Sulzburg
Germany
Tel. +49 7634 8208
Fax +49 7634 6717
info@douce-steiner.de
www.douce-steiner.de



Alter Meierhof Vitalhotel
Uferstraße 1
OT Meierwik
24960 Glücksburg
Germany
Tel. +49 4631 6199-0
Fax +49 4631 6199-99
info@alter-meierhof.de
www.alter-meierhof.de



Meierei Dirk Luther☆☆ Glücksburg

Located between Glücksburger Forest and Flensburg Fjord, the privately run, five-star superior Vitalhotel Alter Meierhof offers guests a magnificent view of the Baltic Sea and neighbouring Denmark. With 54 individually furnished rooms, guests can enjoy the utmost comfort and timeless elegance. The hotel also boasts a spa area covering 1,400 square metres, where guests can immerse themselves in a world of peace and comfort. The culinary concept is always in keeping with this establishment's philosophy – pleasure for all the senses! Treat your senses wherever you decide to eat, be it in Meierei Dirk Luther (two Michelin stars), the atmospheric Restaurant Brasserie or the Spanish-inspired Bodega.

Cutlery: Robbe & Berking »Sphinx«



Casa Angelina
Via Capriglione, 147
84010 Praiano Amalfi Coast, SA
Italy
Tel. +39 089 8131333
Fax +39 089 874266
fbmanager@casangelina.com
www.casangelina.com

Un Piano Nel Cielo ☆ Praiano, Amalfi Coast

The gourmet restaurant Un Piano Nel Cielo – whose apt name translates to mean “a floor in the sky” – owes much to the Amalfi Coast’s natural bounty. Not only does the surrounding landscape yield much of the produce that makes its way to the kitchen, but it also provides the knockout sea, sky and coastal views visible from the restaurant’s top-floor terrace. Large wall-span windows in the indoor dining space ensure that all guests can also enjoy the dramatic coastal scenery. Menus at Un Piano Nel Cielo take a seasonal slant and borrow from the rich cultural tradition of Campania. The Chef sourcing the bulk of his produce locally, with most of the vegetables coming directly from the own organic garden. Sommeliers are also on-hand to help diners pick the perfect accompaniment from the extensive collection of wines.

Cutlery: Robbe & Berking «Sphinx»





Baltic

The timeless form of this great design fascinates by its uncompromising clarity. Clean bevels define the handles and impart a special brilliance to the set.

Design: Robert Berking

Brasserie la Source Riedholz

After a planning and building phase lasting over two years, Chateau Attisholz's former restaurant shines under the name of Brasserie la Source with a new and yet historic splendour. With high regard for the 18th-century house, a harmonious blend of state-of-the-art technology, contemporary design and historic elements has been created. The culinary concept provides for changing lunch menus featuring delicious, authentic brasserie dishes with fresh, choice local ingredients. The offering combines culinary tradition, technique and the high art of simplicity to produce a pleasing taste harmony. The culinary events held periodically with well-known guest chefs will be further high points in Brasserie la Source. These days will be opportunities for exceptional chefs to present their own regional highlights.

Cutlery: Robbe & Berking »Baltic«



Château Attisholz
Attisholzstrasse 3
4533 Riedholz
Switzerland
Tel. +41 32 6230606
info@attisholz.ch
www.attisholz.ch

Buchholz Gutshof Britz Berlin

That is the name of the domain by Matthias Buchholz. After having worked for a few years in top places and renowned hotels the star chef creates his delight-style with high quality and has stayed relaxed and down to earth. In his Swiss house near the Castle Britz, listed for preservation, he offers his guests refined country house cuisine close to the city. Traditional dishes with good regional ingredients are on the menu that perfectly matches the idyllic surrounding of the manor.

Cutlery: Robbe & Berking »Baltic«



Buchholz Gutshof Britz
Matthias Buchholz
Alt-Britz 81
12359 Berlin
Germany
Tel. +49 30 60034607
buchholz-gutshof-britz@t-online.de
www.matthias-buchholz.de



Restaurant petit bonheur
Hütten 85 – 86
20355 Hamburg
Germany
Tel. +49 40 33441526
e.uysal@petitbonheur-restaurant.de
www.petitbonheur-restaurant.de



petit bonheur Hamburg

The multi-award-winning restaurant “petit bonheur” offers its guests a French ambience with a sense of well-being that you otherwise only know from restaurants and bistros on the Seine. Patron Ergün M. Uysal and his chef de cuisine David Rohlfing proudly present the “little happiness” together with their team. You will be warmly welcomed with style and elegance. The menu reflects the aspirations of upscale French cuisine and anyone who has ever had a crêpe suzette prepared on the spot will spontaneously fall in love. The lovingly prepared dishes are complemented by the exquisite selection of French and German wines. Look forward to a little piece of France in the heart of Hamburg!

Cutlery: Robbe & Berking »Baltic«



Avenue

Argentum. Silver. As patrician as serene moonlight and bound up in classical literature with Diana, Goddess of the Moon. Right up until the present time, the crescent moon, together with a crown and the silversmith's hallmark, has identified cutlery and tableware made of solid silver. With its unique lustre – and there is no other material that can reflect light so intensively and yet so flatteringly – silver has fascinated mankind for millennia. The cutlery entitled Avenue brings out the full beauty of this material. The sculpted, very decorative, semi-circular rib pattern creates charming reflections of light and shadow. Avenue is a particularly exquisite creation which meets the high expectations demanded by the dining lifestyle of our times.

Design: Robert Berking

Astor Grill Doha

Nestled in the heart of St. Regis Doha, Astor Grill is a contemporary steakhouse set in classy wilderness ambiance. Specializing in dry-aged, smoked and steak dishes, Astor Grill features the beloved Jospir charcoal oven as its culinary centerpiece. Drawing inspiration from fire, wood and charcoal, the menu offers a plethora of creatively reinvented dishes catering to a wide range of gastronomic preferences. A nightly highlight at Astor Grill is the Art of Sabrage, a tradition that adds a touch of sophistication to dining with the St. Regis ritual of saber-opening champagne bottles. The restaurant also provides a cozy lounge area, perfect for savoring handcrafted cocktails or exploring the carefully curated wine list. With its blend of impeccable service, vibrant atmosphere, and culinary excellence, Astor Grill solidifies its reputation as one of Doha's top dining destinations.

Cutlery: Robbe & Berking «Avenue»



The St. Regis Doha
Doha West Bay
Doha, 14435
Qatar
Tel. +974 4446 0105
dining.reservations@stregis.com
www.astorgrilldoha.com



Carton House
A Fairmont Managed Hotel
Carton Demesne
Maynooth
County Kildare
Ireland
Tel. +353 1 505 2000
info@cartonhouse.com
cartonhouse.com



Carton House A Fairmont Managed Hotel · Maynooth

One of the finest dining locations in Ireland... The Morrison Room brings you all the grandeur and beauty of Carton House in a more intimate setting, supported by discreet, attentive service. The young and ambitious team are all about celebrating the delicious beauty of food. Head Chef, Adam Nevin creates imaginative, thoughtful and skillful seasonal menus, drawing on fine Irish local and foraged ingredients to showcase some of Kildare, and the country's most talented and dedicated artisan producers. A true retreat that echoes the timeless spirit and impeccable service, that has been experienced here for over 200 years.

Cutlery: Robbe & Berking «Avenue»

Club de Bâle Basel

The Club de Bâle is where big names from the areas of business, culture and sport come together. With direct views of the Rhine, the historical building on Rheinsprung 5 decorates Basel's old town with its presence. It's not just the traditional premises that bring such glamour to this club. The experienced team and Manfred Möller, the Chef de Cuisine, contribute greatly to creating these exquisite premises. Members and their guests appreciate the high-quality cuisine, exquisite wine accompaniments from the restaurant's wine cellar and the warm hospitality. It therefore provides the perfect environment for stimulating discussions. It is a place for sharing knowledge and enthusiasm, promoting interests and gathering inspiration. Regular and themed events are a fixed part of the club's programme, transforming the Club de Bâle into an esteemed business platform.

Cutlery: Robbe & Berking »Avenue«



Club de Bâle SA
Rheinsprung 5
4051 Basel
Switzerland
Tel. +41 61 2621111
welcome@clubdebale.ch
www.clubdebale.ch



elixir by Dom Wodki
Pl. Teatralny
Wierzbowa 9/11
00-094 Warsaw
Poland
Tel. +48 22 828 22 11
elixir@domwodki.pl
www.domwodki.pl



elixir by Dom Wodki Warsaw

"elixir by Dom Wodki" is located in the historical centre of Warsaw, overlooking the Grand Theatre and National Opera. The restaurant owes its fame to the innovative concept of "Food & Vodka Pairing", by which each position on the menu is paired with two tasting samples of vodka. The menu offers a modern fine dining reinterpretation of Polish cuisine. The bar, boasting over 800 vodka labels from around the world, is one of the largest recorded collections of the spirit. For those weary of having the liquor straight, the restaurant offers a unique cocktail menu. But the elixir project goes far beyond dining itself – it also has an educational element to it, and no visit to the restaurant can be complete without a tour of its "Vodka Museum", which takes the guests through the 500-year long history of the Polish national spirit. The restaurant has won many national and international awards and its cocktail bar – "The Roots" – was the first in Poland's history to be admitted to the "World 50 Best Discovery" list. For an unforgettable experience in Warsaw, "elixir by Dom Wodki" is the place to go!

Cutlery: Robbe & Berking »Avenue«

EMILY Brussels

Welcome to Emily, this House is yours. It was made with love, passion, and tradition. Emily is the restaurant tailor-made by the Degand family. Opened on July 29, 2014, under the name Emily Ristorante, then managed for 8 years by the Litvine family (Villa Emily), today the restaurant has reopened with a new Italian chef, Luca Gaviglio. He also manages his own restaurant, Un Altro Mondo, in Wavre. Emily is an elegant and refined house, spanning four floors, located a stone's throw from Avenue Louise. The restaurant offers gourmet Italian cuisine. For lunch, you can enjoy the three-course lunch menu; and for the evening, you have the choice between a four or five course menu depending on your desires. Open Tuesday to Friday for lunch and dinner, and Saturday evening. Closed Saturday lunchtime, Sunday and Monday.

Cutlery: Robbe & Berking »Avenue«



EMILY
Rue de l'abbaye 4
1000 Brussels
Belgium
Tel. +32 2 3181858
info@emily.restaurant
www.emily.restaurant



The Fitzwilliam Hotel
St. Stephen's Green
Dublin 2
Ireland
Tel. +353 1 244-0733
info@gloversalley.com
www.gloversalley.com



Glovers Alley ☆ Dublin

Glovers Alley will focus on delivering outstanding food and first-class service in a beautifully designed space. Using Ireland's most dedicated farmers and food producers, the kitchen team create unique and exciting dishes, using the best of Irish produce. The design of the restaurant is by award-winning London based Project Orange, led by Christopher Ash. The design concept for the restaurant reimagines Pullman Class dining through a contemporary lens. Fluid lines and luxurious materials unite both grand and more intimate spaces into an elegant whole. Evocative of the Streamline Moderne style of the 1930s whilst confidently of their time, linings of rich walnut and brass, coved plasterwork and Deco-Pastel leathers define interiors that are both glamorous yet informal.

Cutlery: Robbe & Berking »Avenue«

La Riva[☆] Lenzerheide

La Riva – the place so good, you will come back time and time again. Cooking up a storm in the kitchen is a highly motivated team led by maître rôtisseur Dominique Schrotter. The knowledge, creativity and excellent sense of taste at play here is positively palpable, as the individual elements are masterfully combined to make these culinary artworks. Every single member of the team puts their all into making the values of hospitality, pleasure and fine dining an everyday reality for guests here. The stylish, comforting ambience is harmoniously complemented by the superior fine dining experience, the attentive service and the selection of exquisite wines on offer. Forget about everyday life, and bask in a highly enjoyable culinary experience as you take in the wonderful mountain panorama and the view of the Heidsee lake.

Cutlery: Robbe & Berking »Avenue«



Restaurant La Riva
Voa davos Lai 27
7078 Lenzerheide
Switzerland
Tel. +41 81 38426-00
genuss@lariva.ch
www.lariva.ch



Hotel Villa Franca
Via Pasitea 318
84017 Positano
Italy
Tel. +39 089 875-655
Fax +39 089 845-735
info@villafrancahotel.it
www.villafrancahotel.it



Li Galli[☆] Positano

Where the blue of the sea and the sky meets, in the most stunning location of the Amalfi coast, taste is an experience one never forgets. Enjoy the epitome of Positano's haute cuisine, where the Executive chef Savio Perna, one Michelin star and its talented culinary team use their creativity to create skillful combinations of colours and flavours, using the best ingredients that the land and sea have to offer. The experts of taste strive to create a masterful menu that is at once innovative and yet still true to the regional traditions. Li Galli restaurant with its modern design and works of art, is the perfect stage to taste the very best of the Mediterranean cuisine. The only joined mission is to excite the palate and create emotions.

Cutlery: Robbe & Berking »Avenue«



Grand Hyatt Muscat
Shatti Al Qurm
Muscat 133
Sultanate of Oman
Tel. +968 2464 1234
Fax +968 2460 5282
muscat.grand@hyatt.com
www.grandhyattmuscat.com

Tuscany Muscat

Award-winning Tuscany is known to be the best Italian restaurant in Muscat. Excellent seasonal menus created by the Executive Chef and his brigade are offered in a classic and romantic setting. Specialty menus from regional areas of Italy, along with different menus for each new season using only the finest and freshest produce available, the essence of authentic Italian cooking.

Cutlery: Robbe & Berking «Avenue»





12

For more than 100 years the 12mR yachts have been the epitome of sailing elegance and beauty. The world's mecca of these more than 20-meter-long icons today is the shipyard Robbe & Berking Classics. To experience their spirit, more than 100.000 people travel to Flensburg every year. High time to unveil a silver monument to them, whose name leaves no doubt about the provenance of its graceful lines: 12. Its appearance and appeal are not in any way inferior to those classic America's Cup yachts!

Design: Daniel Eltner

LAESÂ Stuttgart

There's no need to leave town to enjoy life to the full these days, just head into the "Stuttgarter Kessel" instead. From Autumn 2024, the doors will be opening at a new restaurant on Wilhelmsplatz in the heart of this Swabian city. As well as a pleasant ambience, this listed building offers the perfect accommodation for wines in the vaulted cellars below. The team at Laesâ have set themselves the task of turning dinner into an experience. The stylistic approach is characterised by outstanding products, classic craft & great hospitality.

Cutlery: Robbe & Berking •12•



LAESÂ
Wilhelmsplatz 6
70182 Stuttgart
Germany
Tel. +49 711 33620381
info@laesa.de
www.laesa.de



Grand-Hôtel du Cap-Ferrat,
A Four Seasons Hotel
71 Boulevard du Général de Gaulle
06230 Saint-Jean Cap-Ferrat
France
Tel. +33 4 9376-5365
restaurant.capferrat@fourseasons.com
www.fourseasons.com/capferrat
www.instagram.com/fscapferrat/

Le Cap★ Saint-Jean-Cap-Ferrat

Michelin-starred Chef Yoric Tièche brings his unique approach to Le Cap restaurant. The understated elegance of his delicious Provençal and Mediterranean cuisine defines this as Saint-Jean-Cap-Ferrat's best restaurant. The menu varies by the season, reflecting the finest ingredients from local markets with a selection of the freshest fish, seafood and meats. The terrace at restaurant Le Cap is the perfect place to dine alfresco while enjoying the warm sea breeze under the shade of Aleppo pine trees. The Salon des Collections boasts one of the world's most spectacular wine collection including 158 vintage bottles of Château D'Yquem dating back to 1854 (1854 – 2003) and 21 bottles of Château Lafite Rothschild dating back to 1799 (1799 – 1899).

Cutlery: Robbe & Berking •12•



Hermitage

140 years after the opening of its first silver workshop Robbe & Berking has re-launched its anniversary cutlery in 2014 – a design which is one of the most traditional and most beautiful of this long-established manufactory. The Robbe & Berking typical manual hammering technique makes each work unique. No piece is the same as any other.

Smoked Room Dubai

Smoked Room Dubai presents an exclusive and unforgettable Fire Omakase experience by world renowned Andalusian chef Dani García. Accommodating 14 guests per service, its intimate space takes guests on a journey of gastronomic flavours with a unique tasting menu focused on the essence of smoke and embers. The gastronomic proposal allows guests to put themselves in the hands of the chefs with each course on the menu featuring exquisite combinations of the finest seasonal produce. Among the dishes, you are able to find a variety of meats, fish and vegetables, all of which use the common theme of smoke. The experience is elevated by your choice of wine, tea or non alcoholic pairings, carefully crafted by the team.

Cutlery: Robbe & Berking »Hermitage« and »Ostfriesen«



Smoked Room Dubai
St. Regis Gardens, Nakheel Mall
The Palm Jumeirah
Dubai
United Arab Emirates
Tel. +971 44 537548
www.smokedroomdubai.com



CHEFS TABLE im Restaurant „TRE KRØNEN“
4* Superior Hotel „KRØNASÅR – THE MUSEUM-HOTEL“
Roland-Mack-Ring 3
77977 Rust
Germany
Tel. +49 7822 860-0
Fax +49 7822 860-5545
hotel@europapark.de
www.europapark.de

TRE KRØNEN • Chefs Table Rust

According to statistics, the happiest Europeans live in the Nordic countries. A slice of Scandinavian happiness is available here thanks to the culinary team with it's "Nordic Cuisine". They love the interplay of tradition as well as modernity and cleverly combine Nordic elements with culinary highlights in line with the seasons. Experience an evening of indulgence in a cozy atmosphere with an exclusive view of the creative kitchen team and their craft.

Cutlery: Robbe & Berking »Hermitage«



Atlantic

With its exciting profile and balanced proportions, Atlantic is part of that small group of cutlery that is formally exemplary.

Design: Wilfried Moll

Ahlmanns Kiel

The Romantik Hotel Kieler Kaufmann is invitingly situated in northern Germany and stylishly yet casually sits above the Kiel Fjord. The Ahlmanns restaurant is located inside the former banker's villa at the heart of the hotel. Head chef Lasse Knickrehm produces authentic and creative cuisine here using regional products. The plates showcase high-quality products in exciting formats.

Cutlery: Robbe & Berking „Atlantic“



Romantik Hotel
Kieler Kaufmann
Niemannsweg 102
24105 Kiel
Germany
Tel. +49 431 8811-0
Fax +49 431 8811-222
info@kieler-kaufmann.de
www.kieler-kaufmann.de



Restaurant Carmelo Greco ☆ Frankfurt/Main

At their award-winning restaurant, Carmelo Greco in Frankfurt-Sachsenhausen, Carmelo Greco and Benedetto Russo cook Italian dishes with constant creative new interpretations. The result, both in visual and culinary terms, is a successful symbiosis of tradition and innovation along with Italian hospitality. Guests can choose between two menus: a tasting menu with a selection of fish and meat dishes, and a vegetarian menu. In both cases, an individual arrangement of between five and eight courses can be put together.

Cutlery: Robbe & Berking »Atlantic«



Carmelo Greco
Ziegelhüttenweg 1 – 3
60598 Frankfurt/Main
Germany
Tel. +49 69 60608967
info@carmelo-greco.de
www.carmelo-greco.de



Restaurante/Hotel Fortaleza do Guincho
Relais & Châteaux
Estrada do Guincho, 2413
2750-642 Cascais
Portugal
Tel. +351 21 48704-91
Fax +351 21 48704-31
restaurante@guinchotel.pt
www.fortalezadoguincho.com



Fortaleza do Guincho ☆ Cascais

Restaurant & Hotel Fortaleza do Guincho opened in 1998, when acclaimed French Chef Antoine Westermann introduced a French fine dining concept in the restaurant. In 2001 the restaurant has been awarded with one Michelin star and renewed every year since then until today. Today revolves the philosophy around the Atlantic Ocean, local products and Portuguese flavors, accompanied by a wide selection of more than 850 wines. A breathtaking view over the Atlantic in a unique setting complements a gastronomic experience where Chef Gil Fernandes invites you to taste the best local products in season, seafood from the Portuguese coastline along with the "aroma" and history of Portuguese traditions.

Cutlery: Robbe & Berking »Atlantic«

Kanova Savudrija

Located in Istria, known as one of the most fruitful regions of Europe, Kempinski Hotel Adriatic is the first luxury golf & spa resort on the Adriatic coast. Its gourmet Restaurant Kanova is situated on the westernmost point of Croatia, with breathtaking views of the Croatian, Slovenian and Italian coastlines. Staying true to the gastronomic heritage of Istria while implementing a modern and sophisticated twist, Restaurant Kanova offers an authentic dining experience by the open fireplace, with service and cuisine designed to impress all senses. Indulge in the famous Istrian truffles and exclusive Istrian Boškari beef or explore the variety of fresh Adriatic fish and seafood, served with world-renowned Istrian olive oils and wines.

Cutlery: Robbe & Berking »Atlantic«



Kempinski Hotel Adriatic
Alberi 300 A
52475 Savudrija
Croatia
Tel. +385 52 707-362
kanova.adriatic@kempinski.com



Luisenhöhe
Gesundheitsresort Schwarzwald
Luisenhöhestr. 14
79289 Horben
Germany
Tel. +49 761 13733-0
info@luisenhoehe-hotel.de
www.luisenhoehe-hotel.de

LUISE Horben

Idyllically located at an altitude of 600 m on a high plateau on the western slope of the Schauinsland massif in the UNESCO Black Forest biosphere area, Luisenhöhe invites guests to dive into a world full of hospitality, pleasure and health. Hosts Caroline and Niels Möller are delighted to welcome guests in a unique atmosphere, where they can completely switch off, recharge their batteries and experience unforgettable moments of pleasure. The LUISE restaurant proudly presents its exceptional culinary world, characterised by creativity, top quality and pure passion. Under the direction of chef de cuisine Niels Möller and his talented team, an incomparable fine dining experience is offered, distinguished by innovation, aesthetics and a deep understanding of the flavours and textures of the ingredients.

Cutlery: Robbe & Berking »Atlantic«

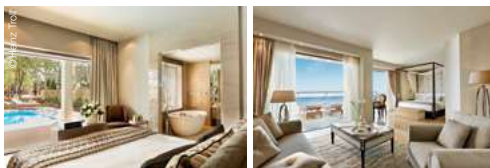
Water Restaurant Kassandra

The captivating Water Restaurant sits at the heart of The World's Leading Family & Beach Resort, serving an inspired menu in an elegant, Marina setting. Water Restaurant's unique menu selection has been thoughtfully designed to satisfy even the most discerning of palates. Accompanied by the finest international and local wine labels, this menu offers a distinctly Mediterranean and French gourmet focus. The dining experience at Water Restaurant reflects the luxury beach-front accommodation at Sani Asterias, with only the freshest local produce and the direction of the talented executive chefs. Sani's attention to detail and unrivalled quality leads to an outstanding dining experience, inspired by the sea and land.

Cutlery: Robbe & Berking «Atlantic»



Sani Asterias
Sani Resort
630 77 Kassandra
Greece
Tel. +30 23740 99-400
Fax +30 23740 99-508
info@saniresort.gr
www.sani-resort.com





Art Deco

The year of 1929 witnessed the creation of this incomparable cutlery design by Theodor Berking. It was the age of art deco when other artists and craftsmen such as Lalique, Delaunay and Eileen Gray created their works of arts that are still admired and acclaimed today. In its table size, Art Deco outshines common cutlery with its proportions offering a more harmonious fit to dinner plates and under plates. This classic cutlery owes its current dazzling comeback to its consummate beauty. Art Deco is a wonderful example of how masterpieces of stylistically pure and timeless craftsmanship become immortalized.

Design: Theodor Berking

NAMINE WITT Nieblum/Föhr

The story begins with Namine Witt, a renowned landlady and regional poet from the 19th century. Her legacy lives on in this establishment, which was originally built in 1833 and reconstructed after a fire in 1893. Rich in history, the location has continued to evolve over time. Today it is at the heart of an enterprise that offers a restaurant, bistro and production facility. Today's hosts, Esther Marie Gerber and Christian Senff, bring a passion for their profession and a deep commitment to detail. Their enthusiasm for catering and pursuit of excellence can be clearly detected both in the ambience and in the experience enjoyed by guests at this historic establishment.

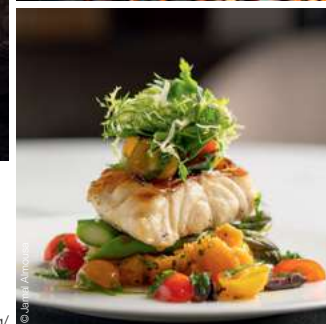
Cutlery: Robbe & Berking »Art Deco«



Namine Witt
Alkersumerstieg 4
25938 Nieblum/Föhr
Germany
Tel. +49 4681 9643523
info-reservierung@naminewitt.de
<https://naminewitt.de>



Four Seasons Riyadh
Kingdom Centre
2239 King Fahd Rd
Al Olaya
Riyadh 12214
Saudi Arabia
Tel. +966 11 211-5500
www.fourseasons.com/riyadh/dining/



Obaya Lounge Riyadh

Step into the reimagined lounge inspired by the Arabian horse once owned by King Abdulaziz. Obaya Lounge offers a luxurious setting and timeless Saudi hospitality, blending innovative culinary experiences with warm traditions and opulent surroundings rooted in local heritage.

Cutlery: Robbe & Berking »Art Deco«



Umaid Bhawan Palace
Near Circuit House Road,
Jodhpur, 342006
Rajasthan
India
Tel. +91 291 251-0101
Fax +91 291 251-0100
Umaidbhawan.jodhpur@tajhotels.com
www.tajhotels.com

Restaurant **Pillars** Jodhpur

Set in a lovely colonnaded verandah, this alfresco restaurant offers spectacular views of the city, the Baradari lawns and the magnificent Mehrangarh Fort. Breakfast is regularly accompanied by the melodic flute and chirping of native birds and one can usually gaze out beyond the pillars and witness peacocks strutting across the lawns in the crisp morning air. Restaurant offers a perfect setting for a leisurely drink and snacks while reading the newspaper or simply enjoying the stunning sunset. A perfect place for palace high tea, and the menu offers a wide selection of European and Mediterranean cuisine.

Cutlery: Robbe & Berking »Art Deco«





Alt-Faden

Even in the very early work of the Augsburg silversmiths one finds either a single or double silver thread making up the decorative border. It was round about 1760 that the pattern of lines which Robbe & Berking offer today with their Alt-Faden design was created. The pattern is mirrored on the reverse side and flows into a shell. Connoisseurs will immediately recognise this as an unmistakable sign that such cutlery comes from the celebrated silver manufacturing of Robbe & Berking.

Schlosshotel Burg Schlitz Hohen Demzin

A lovingly designed, unique location with a long history and rich tradition. Inspired by “grande cuisine aromatique”, chef Maik Albrecht offers his guests in the café-brasserie “Louise” as well as in the gourmet restaurant “Wappen-Saal” an array of regional delicacies alongside fine products from all over the world. From their own game to wild herbs and berries – the treasures from the surrounding grounds are close enough to touch. The elegant neighbouring salons are ideal for “private dining” in pairs or as part of a larger social gathering, for example the SALON MEISSEN, which is unique in Germany.

Cutlery: Robbe & Berking „Alt-Faden“



Relais & Châteaux
Schlosshotel Burg Schlitz
Burg Schlitz 2
17166 Hohen Demzin
Germany
Tel. +49 3996 1270-0
Fax +49 3996 1270-70
info@burg-schlitz.de
www.burg-schlitz.de



Relais & Châteaux
Hotel Bülow Palais
Königstraße 14
01097 Dresden
Germany
Tel. +49 351 8003-0
info.palais@buelow-hotels.de
www.buelow-palais.de



Carroussel Nouvelle Dresden

Times are changing – and so is the way we enjoy ourselves. This is reflected at the Bülow Palais restaurant too. Under the culinary leadership of Sven Vogel, the sharp divisions between exclusive and classic, formal and informal are suspended. Caesar salad or foaming lobster bisque? Wiener schnitzel or grilled Mediterranean sea bass? Guests can decide entirely for themselves how sophisticated an evening they want to enjoy. Whatever they choose, the food is always served on Meissen china. A superb wine menu with an emphasis on Germany/Saxony ensures the perfect complement for the culinary offering. In summer, the outdoor terrace at this privately run hotel in Dresden's baroque district offers the ideal environment for a Waldemar Bornemann cocktail from the Palais bar.

Cutlery: Robbe & Berking „Alt-Faden“



Dyvig Badehotel
Dyvigvej 31
6430 Nordborg
Denmark
Tel. +45 25701012
dyvig@dyvigbadehotel.dk
www.dyvigbadehotel.dk

Restaurant **Vigen** Nordborg

Dyvig Badehotel is a true fairytale. It was constructed only in 2010 by Director Mr Hans Michael Jebsen. The hotel is filled with elaborated details and architectural beauties. Mr John Bech Armstrup is the manager and chef of this beautiful seaside hotel. It has two restaurants: Gourmet Restaurant Vigen and Brasserie Skipperstuen. The Restaurant Vigen will spoil your tastebuds with the French kitchen style. The Brasserie Skipperstuen offers a combined French and Danish style, along with the well-known smoked salmon.

Cutlery: Robbe & Berking »Alt-Faden«





Dante

Goethe once said, “True connoisseurs should know to appreciate beauty in its simplistic form. It is the masses that are drawn to flamboyant fussiness.” And nobody knew better than the Ancient Greeks and Romans that, as Socrates wrote, “Everything really beautiful is found in simplicity.” With Dante, Robbe & Berking has given a new slant to this classic ideal. It is a design that elucidates the concept of quality in relation to the aesthetic sensibilities prevailing in our times. The purity of the material is completely in tune with the purity of the cutlery’s form. Values change and today material of supreme quality and meticulous craftsmanship are more modern than all the ephemeral retro and new-fangled fashions.

Design: Robert Berking



Porsche Museum
Porscheplatz 1
70435 Stuttgart-Zuffenhausen
Germany
Tel. +49 711 91125980
restaurant-christophorus@porsche.de
www.porsche.de/museum



Christophorus Stuttgart-Zuffenhausen

The restaurant “Christophorus” is housed in the manufacturer of exclusive sports cars’ museum and is named after St. Christophorus, patron of travellers. Besides regional and seasonal specialities, the culinary highlight is represented by the American “Prime Beef”, which is prepared on a special grill and served with tunings of your choice. Connoisseurs and those that enjoy fine wine can choose their tipple from over 800 refined sorts of wine. Guests of head chef Thomas Heilemann and restaurant manager Holger Schramm can enjoy views of the production site during their stay, and can even look forward to the sports car manufacturer’s exhibition.

Cutlery: Robbe & Berking »Dante«



FIFTY SECONDS ☆ Lisbon

The breathtaking 50-second ride in the panoramic elevator to the top of the Vasco da Gama Tower inspired the name of the restaurant, FIFTY SECONDS. Here, at 120 meters high, with an unforgettable view over the Tagus River and a sophisticated cosmopolitan ambience, you will discover a culinary heaven. FIFTY SECONDS is a spiritual project that brings together a team with a singular goal: to provide a unique gastronomic experience with each dish. With a subtle and minimalist decor, the gleam of copper and smoky blues defines the elegant colour palette of FIFTY SECONDS, within a space of 35 seats where the opulent wine cellar takes centre stage.

Cutlery: Robbe & Berking »Dante«



Restaurant FIFTY SECONDS
Myriad bei SANA
Cais das Naus, Parque das Nações
1990-173 Lisbon
Portugal
Tel. +351 211 5257 380
info@fiftyseconds.pt
www.fiftysecondsexperience.com



Burg Vital Resort
Oberlech 568
6764 Lech am Arlberg
Austria
Tel. +43 5583 3140
Fax +43 5583 3140-16
office@burgvitalresort.com
www.burgvitalresort.com



Griggeler Stuba 🍷🍷🍷 Culinary delights at the highest level · Lech am Arlberg

The Griggeler Stuba in the Burg Vital Resort offers an elegant gourmet experience in an exclusive atmosphere. To guarantee top gastronomy for the guests, the kitchen team combines regional as well as international products. Coupled with in-depth knowledge, many years of experience and great passion, the kitchen team conjures up culinary delights that cause taste explosions not only among the guests. Four toques and numerous other awards are the result. The culinary delights are rounded off by an exclusive, award-winning wine selection. The Burg Vital Resort on the Arlberg is a hotspot in the Alps in more ways than one. Among other things, the 5-star superior luxury hotel impresses with its dream location on the sun-drenched mountain plateau in Oberlech.

Cutlery: Robbe & Berking »Dante« and »Martelé«

IGNIV Zürich ☆☆ by Andreas Caminada · Zurich

Twice the star, twice the success: the Zurich offshoot of “IGNIV by Andreas Caminada” has been offering a fine dining sharing experience in the chic Marktgasse boutique hotel in the middle of the historic old town since 2020. In 2022, the team around chef Daniel Zeindlhofer was already awarded the second star, while host Ines Triebenbacher received the Service Award from the Michelin Guide. True to Andreas Caminada’s IGNIV concept, the successful duo’s “Gourmetnest” is also all about sharing at the table: instead of a classic menu, a variety of small dishes are served in the centre of the table so that each guest can help themselves. However, it’s not just the creative cuisine that makes for a special experience in Zurich: the nest atmosphere also thrives on the adjoining IGNIV Bar – the only one of its kind – and the unmistakable interior by star designer Patricia Urquiola.

Cutlery: Robbe & Berking „Dante“



IGNIV Zürich by Andreas Caminada
Hotel Marktgasse
Marktgasse 17
8001 Zurich
Switzerland
Tel. +41 44 26610-10
culinary@marktgassehotel.ch



Interlpen-Hotel Tyrol
Dr.-Hans-Liebherr-Alpenstraße 6
6410 Telfs-Buchen
Austria
Tel. +43 50 809-30
reservation@interlpen.com
www.interlpen.com



Interlpen-Chef's Table 🍴🍴🍴🍴 Telfs-Buchen

Experience culinary pampering of the finest order at the Interlpen-Chef's Table. Lounge music, atmospheric lighting and a stylish table transform the Interlpen kitchen into an elegant location with a glimpse behind the scenes. Mario Döring brandishes his wooden spoon, working with a team of chefs to conjure up a top-quality tasting menu, which skilfully combines regional delicacies with international components. On request, these exquisite creations can be accompanied by hand-selected wines or non-alcoholic juices, chosen to suit by head sommelier Theresa Lichtmanegger. The Interlpen-Chef's Table has been rated excellent with 17.5 points and four toques from Gault & Millau, offering guests a refined experience that incorporates unbeatable quality in an exclusive environment.

Cutlery: Robbe & Berking „Dante“

Maison Lameloise ☆ Shanghai

On the 68th floor of the city's tallest building, Shanghai Tower, the legendary Maison Lameloise has opened its first restaurant outside Chagny in Burgundy, France. After only one year of opening, Maison Lameloise Shanghai gained its first Michelin Star. Maison Lameloise's legend began in 1921. Today, the legend has kept on growing through French chef Eric Pras. In 2009, Jacques Lameloise passed his position on to Eric Pras whose food had already seduced both old and new clientele yet the cuisine has remained faithful to the Maison motto: Tradition is innovation. The motto holds true in this newly opened Shanghai venue. The unique layout housed in the glass-and-metal structure features the best city view from above and an urban vibe. An idyllic dining experience at Maison Lameloise Shanghai promises to carry its clientele away from Shanghai to Chagny.

Cutlery: Robbe & Berking »Dante« and »Martelé«



Maison Lameloise
Shanghai Tower 68/F
501 Yincheng Middle Rd
Pudong
Shanghai, 200120
China
Tel. +86 21 68816789
Fax +86 21 68816789
contact@lameloise.com.cn
www.lameloise.com.cn



Mammertsberg
Bahnhofstrasse 28
9306 Freidorf
Switzerland
Tel. +41 71 4552828
info@mammertsberg.ch
www.mammertsberg.ch



Mammertsberg ☆☆ Freidorf

Silvio Germann has a new home: the top chef took over the lease for the “Mammertsberg” in Freidorf together with mentor Andreas Caminada in 2022. The stately home with its more than 100 years of history is in a prime location overlooking Lake Constance, the hilly landscape of Thurgau and the Appenzell Alps. With a personal touch, aromatic cuisine and a charming atmosphere, the chef runs this gem as a team with sommelier Giuseppe Lo Vasco and hostess Carolin Gierling. In addition to six stylish rooms and suites, the fine boutique hotel invites you to linger with a spacious gourmet restaurant, a bistro, as well as various lounges and a cigar lounge with a humidor and wine cellar. The residence also surprises you with its charismatic mix of history and modernity.

Cutlery: Robbe & Berking »Dante«

Pfälzer Wald Bad Bergzabern

The Hotel Pfälzer Wald is situated in one of the most beautiful spots in Bad Bergzabern: overlooking the Schwanenweiher Lake in the middle of Bad Bergzabern's extensive Kurpark spa gardens, right on the edge of the Palatinate Forest Nature Park. Chef Bernd Kirchner serves sophisticated, traditional cuisine inspired by the seasons in a stylish and modern atmosphere. The hotel team has furnished the premises with attention to detail. The cuisine will surprise you with its fanciful delicacies. However, you'll notice that the sense of traditional cuisine hasn't been lost: the kitchen team is committed to using top-quality, locally sourced and seasonal produce.

Cutlery: Robbe & Berking »Dante«



Hotel Pfälzer Wald
Kurtalstraße 77
76887 Bad Bergzabern
Germany
Tel. +49 6343 98919-0
Fax +49 6343 98919-77
info@pfaelzer-wald.net
www.pfaelzer-wald.net



Hotel Die Sonne Frankenberg
Marktplatz 2 – 4
35066 Frankenberg
Germany
Tel. +49 6451 750-0
Fax +49 6451 750-500
info@sonne-frankenberg.de
www.sonne-frankenberg.de



Philipp Soldan ☆ Frankenberg

For Erik Arnecke, head chef at the Philipp Soldan gourmet restaurant, nature is central to his philosophy. Original products of the very highest quality, preferably from regional suppliers who he knows personally. Simple, perfect preparation, and now with a history going back over ten years. Dishes emerging from the kitchen here include Eifler premium saddle of lamb with aubergine compôte, roasted vegetable couscous and olive herb, or grilled Iberico Pork Secreto, octopus, cos lettuce, Caesar dressing and BBQ aromas. Erik Arnecke never indulges in excess with his combination of different products, but is always focused on what really matters and a traditional approach. In this open-plan restaurant with a view of the kitchen and the extensive selection of wines, the knowledgeable serving team ensure a fabulous atmosphere.

Cutlery: Robbe & Berking »Dante«

Restaurant Sühning☆☆ Bangkok

Indulge in a unique dining experience at Sühning, a two Michelin-starred modern German restaurant located in the heart of Bangkok. The focus of the of award-winning chefs Thomas and Mathias Sühning is on innovative food and personalized service. With four exclusive dining areas you can tailor your experience to your personal preferences. The elegant “Dining Room” offers a homely environment, while the dynamic “Kitchen” provides an exhilarating view from the kitchen in action. For a romantic evening, the serene “Glass House” with its garden view will set the mood. If privacy is what you seek, the “Living Room” accommodates up to eight people on the upper floor. Come and discover all that Sühning has to offer!

Cutlery: Robbe & Berking »Dante«



Restaurant Sühning
No. 10, Yen Akat Soi 3
Chongnonsi, Yannawa
10120 Bangkok
Thailand
Tel. +66 2287 1799
reservation@restaurantsuhring.com
www.restaurantsuhring.com

Schloss Schauenstein
Restaurant & Hotel
7414 Fürstenau
Switzerland
Tel. +41 81 63210-80
Fax +41 81 63210-81
kontakt@schauenstein.ch
www.andreasaminada.com
www.schauenstein.ch



Schloss Schauenstein☆☆☆ Fürstenau

Great cuisine in what is officially the smallest town in the world: Andreas Caminada has transformed historic Fürstenau in Graubünden into a place of culinary longing for gourmets worldwide. In his picturesque Schauenstein Castle, the native from Graubünden, together with head chef and co-owner Marcel Skibba, relies on simple, original ingredients from the region – and a surprising overall experience. Today, Fürstenau is an epicentre of hospitality in action: the cosmos of enjoyment includes the “Casa Caminada” guesthouse with its Bündner Beiz and wood-fired bakery, as well as the vegetarian “Oz” restaurant, whose menu is based on the daily fresh harvest from its own permaculture garden. With a variety of projects and his foundation Fundaziun Uccelin, the top chef is extremely dedicated to sustainability and promoting young talent.

Cutlery: Robbe & Berking »Dante«



© Julien Faure
Hostellerie du Chapeau Rouge
5, rue Michelet
21000 Dijon
France
Tel. +33 3 80 50 88 88
contact@chapeau-rouge.fr
www.chapeau-rouge.fr

Restaurant William Frachot☆☆ Dijon

With two stars since 2013, the restaurant William Frachot has established itself as a gastronomic stopover essential in Burgundy. William Frachot's cuisine is that of a terroir lover who promotes the products of his region. He offers dishes through which he tells his story, and pays ongoing tribute to the breeders, fishermen and market gardeners who entrust him with their exceptional products. The William Frachot restaurant also offers you an excellent wine list, selected by Maxime Brunet, voted Best Young Sommelier of France in 2013. Let him guide you for food/wine pairings. He will introduce you to his Burgundy favorites, as well as wines from other French regions and from abroad.

Cutlery: Robbe & Berking «Dante»





Ostfriesen

Robbe & Berking have been applying great, careful workmanship to produce Ostfriesen for over 100 years. The typical form, which undulates in dramatic rolling curves, harks back to the early days of craftsmanship and has been preserved by Robbe & Berking in its full, distinctive beauty, with no concessions made to efficient manufacturing techniques.

Restaurant 37 Bolzano

On the top floor of the SPORTLER Alpine Flagship Store beneath the arches of Bolzano, you can expect a special culinary experience accompanied by a stunning view across the rooftops of Bolzano's old town. Is 37 a lucky number? Or is this really Cloud 37? In fact, this is the number of the building that houses the small yet sophisticated Restaurant 37. Awaiting guests at Restaurant 37 – alpine eating is a roof terrace and a refreshingly modern take on South Tyrolean Alpine food. The menu includes dishes such as Schwarzbrot ravioli (rye bread ravioli), steak tartar, and baked nougat and semolina dumplings. The overall concept revolves around the use of local products and is artfully complemented by an exclusive selection of wines. Young South Tyrolean native Matthias Lanz is the chef.

Cutlery: Robbe & Berking »Ostfriesen«



Restaurant 37
Lauben 37 / Silbergasse 4
39100 Bolzano
Italy
Tel. +39 0471 979654
info@restaurant37.com
www.restaurant37.com





Navette

It is indeed true that art nouveau has many faces: the symbolic flower-like style with its rich ornamentation. But it also incorporates the stark, reduced form, which in its later development flowed almost invisibly into the Bauhaus style. Navette definitely mirrors the more severe style of art nouveau. Its design, so in tune with the material used, and the focus on its very essence reflect perfectly the minimized floral influences: and these features also harmonize with the gently curving lily-shaped handle and with the striking boss-like feature at its end. The absence of any fussy ornamentation and the perfect balance and harmony radiating from this cutlery's shape have all turned Navette into a timeless masterpiece of silversmith craftsmanship.

Design: Robert Berking

Kultur meets Genuss **e-VITRUM** Dresden

Top restaurateur Mario Patis's modern restaurant fulfils every wish on over 300 square metres with a large dining room, terrace area and gallery. Whether a la carte, ToGo or exclusive menus, guests of e-VITRUM always get their money's worth. All dishes are created with the best sustainable products and with ideas of an innovative creative kitchen. The impressive restaurant in Volkswagen's „Gläserne Manufaktur“ (Transparent Factory) in Dresden is open daily for guests and visitors. In addition, e-VITRUM also offers all possibilities – from a private dinner to a grand gala – for staging unforgettable moments according to the guest's wishes.

Cutlery: Robbe & Berking »Navette«

Restaurant e-VITRUM
in der Gläsernen Manufaktur von Volkswagen
Lennéstraße 1
01069 Dresden
Germany
Tel. +49 351 420-4250
vwmanufaktur@vitrum-dresden.de
www.vitrum-dresden.de



Hotel du Cap-Eden-Roc
Boulevard John Fitzgerald Kennedy
CS 10029
06605 Antibes Cedex
France
restauration.hdcer@oetkercollection.com
www.hotel-du-cap-eden-roc.com



Eden-Roc restaurant · Louroc restaurant ☆ Cap d'Antibes

A mythical refuge nestled at the tip of Cap d'Antibes, facing the Mediterranean and the Lérins Islands, Hotel du Cap-Eden-Roc embodies the legend of the Riviera. Sébastien Broda, Executive Head Chef, develops a contemporary approach to Mediterranean and Provençal cuisine for the palace. At lunch, the Eden-Roc restaurant offers seasonal products and includes the legendary starter buffet, a cart of fresh, locally caught fish, a selection of grilled meats and homemade desserts. All in a decor of contemporary freshness suggested by the architect Patricia Anastassiadis, the Eden-Roc restaurant welcomes you to share a tasty Mediterranean culinary experience. In the evening, the restaurant transforms itself into the Louroc restaurant, one Michelin star, offering a decor in harmony with the colors and lightings of the sunset. The ambiance is delicate with elegant crockery and a gourmet menu that expresses an authentic dialog between the Mediterranean and Provence. Restaurants open daily from April 19th to October 20th, 2024.

Cutlery: Robbe & Berking »Navette«

Herberg Onder de Linden ☆ Aduard

This continues to be the best restaurant in the region known as Groninger Land. In this rustic and idyllic setting, guests can savor the delights of a cuisine offering French and Asian elements, delights prepared from local ingredients bursting with aromatic fragrance. The dishes are creative and absolute in their magnificence. The team is looking forward to the challenge of cooking dairy-free and with as much local (Dutch) produce as they can. Excellent wines and perfect service by the young owner and his crew. All this can be enjoyed in the summertime on the restaurant's terrace amongst a lavish sea of colorful blossoms.

Cutlery: Robbe & Berking »Navette«

Herberg Onder de Linden
Burg van Barneveldweg 3
9831 RD Groningen-Aduard
Netherlands
Tel. +31 50 2041235
info@herbergonderdelinden.com
www.herbergonderdelinden.com



Taverne zum Schäfli
Oberdorfstrasse 8
8556 Wigoltingen
Switzerland
Tel. +41 52 763-1172
Fax +41 52 763-3781
kontakt@schaeffli-wigoltingen.ch
www.schaeffli-wigoltingen.ch

Taverne zum Schäfli ☆☆☆ Wigoltingen

Top Thurgau chef Christian Kuchler took over from his parents, Wolfgang and Marlis Kuchler-Weber, and converted the famous Taverne zum Schäfli in Wigoltingen in 2015. As well as incorporating various technical innovations, he also added an elegant bar complete with smoking lounge in the former horse stable, where smokers can head for a relaxing post-dinner retreat. 'We want our guests to be more than just satisfied when they leave the new and updated Taverne zum Schäfli; we want them to be happy. That's why we strive to be a little bit better every day,' says owner Christian Kuchler. His actions really do measure up to his words: shortly after reopening, the historic guest house was awarded two Michelin stars.

Cutlery: Robbe & Berking »Navette«

Ukai-tei Omotesando Tokyo

Since its opening, the Ukai-tei Omotesando has enjoyed the majority of its praise by overseas guests for the premium Wagyu steak (Japanese black beef) and the variety of marinated or grilled dishes. The interior of Ukai-tei is created using a mercantile house from 150 years ago in Kanazewa, and furnished with Émile Gallé's lamps and the arts of René Lalique, creating a stylish world of Ukai with the subtle unification of Western beauty and Japanese traditional architecture. You will enjoy not only the dishes but also the atmosphere and service.

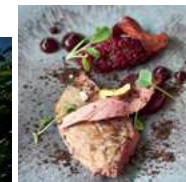
Cutlery: Robbe & Berking »Navette«



Ukai-tei Omotesando
Omotesando Gyre 5F
5-10-1 Jingumae
Shibuya-ku
Tokyo 150-0001
Japan
Tel. +81 3 5467 5252
Fax +81 3 5467 5253
www.omotesando-ukaitei.jp



Wiveringham Fields
1 Silver St
Wiveringham
Scunthorpe DN15 9ND
England
Tel. +44 1724 733096
reception@wiveringhamfields.co.uk
www.wiveringhamfields.co.uk



Wiveringham Fields ☆ Wiveringham

The greatest secrets are hidden in the most unlikely places. Nestled in the heart of Lincolnshire, just a skipping stone's throw from the banks of the Humber, Wiveringham Fields has risen to become one of the area's, if not the country's, best homegrown restaurants and has been awarded a Michelin star. It's the restaurant revisited. Somewhere with a single purpose: to live and love the finest and freshest food, as never before. Somewhere to relax, unwind and enjoy all of life's little indulgences. Somewhere to make memories. You are warmly invited to savour an unforgettable experience that is lovingly nurtured and carefully prepared for the moment you arrive. Until the next time.

Cutlery: Robbe & Berking »Navette«



Riva

A design of brilliant simplicity. The ultimate in the world of aesthetics and exuding endless sensuous charisma. The way in which the varying dimensions of the cutlery flow into one another makes one vividly aware of the corporeal nature of the material. A primeval experience of holding silver in one's hand as no other piece of cutlery has ever before made possible. A modern masterpiece of silver-smithing with perfect craftsmanship that is second to none.

Design: Wilfried Moll

Bodendorf's ☆ Sylt/Tinum

A pleasurable destination — with personal service of course. Both of these feature at the very highest level when you visit star chef and Relais & Châteaux Grand Chef Holger Bodendorf on the island of Sylt. As the host at BODENDORF'S, his unwavering focus is on meeting his guests' expectations in terms of inspired and inspirational cuisine, with constant new surprises rustled up together with his team. When the finest ingredients and consummate skill are combined with pure joie de vivre, you find yourself at one of the top gourmet addresses on Germany's most beautiful island.

Cutlery: Robbe & Berking »Riva«

Landhaus Stricker
Boy-Nielsen-Straße 10
25980 Sylt/Tinum
Germany
Tel. +49 4651 8899-0
Fax +49 4651 8899-499
info@landhaus-stricker.de
www.landhaus-stricker.de



Mercedes-Benz AG
Center of Excellence
Käsbrunnlestraße
71053 Sindelfingen
Germany
Tel. +49 703 19047201
www.centerofexcellence.de



Center of Excellence Sindelfingen

An ambience that is as stylish as the automobile that is on display for your viewing pleasure. Timeless elegance, in which everything has its own place and no detail is superfluous to requirement. A venue for the senses, which, alongside a homely interior, also offers an exquisite treat for the palate, and is capable of surprising even the most experienced connoisseur. In the Sindelfingen Center of Excellence, Mercedes-Benz has created the perfect setting for culinary highlights and elegant wines. Right there, where automotive fans can individually configure their new vehicles within a pleasant atmosphere, and later pick them up, guests are spoiled with regional ingredients, Mediterranean cuisine, or their own personal favourite dish. The fact that the service is outstanding and customer satisfaction serves as the only gauge of success goes without saying. A star is guaranteed ...

Cutlery: Robbe & Berking »Riva«

Chanson Restaurant

Deerfield Beach

Chanson is an innovative addition to the Deerfield Beach promenade born out of the vision of film producer Edward Walson and his commitment to opening a restaurant poised to offer the best possible wines and cuisine that are second to none. Chanson blends modern flair with timeless tastes of Cuisine de Monde and Florida's freshest seafood using seasonal, yet local ingredients. This health-conscious approach to fine dining offers also vegan items beside sustainable seafood from Florida's very own coasts. Each course will have wine pairings carefully chosen to artfully accompany the meal just like the striking interior does. Being nestled next to windows delivering an oceanic panorama, diners can also gaze upwards at the sea life inside the overhead saltwater aquarium. These playful touches combined with a passionate approach to contemporary design make Chanson an adventurous and unforgettable experience.

Cutlery: Robbe & Berking „Riva“



Château Visz
Berencsepusztá
8681 Víz
Hungary
Tel. +36 85 710-003
Fax +36 85 710-194
info@chateau-visz.com
www.chateauvisz.hu

Royal Blues Hotel
45 NE 21st Avenue
Deerfield Beach, FL 33441
USA
Tel. +1 954 857-2929
Fax +1 954 857-2922
welcome@royalblueshotel.com
www.royalblueshotel.com



Restaurant in the Château Visz · Víz

Château Visz, a manor residence, offers relaxation and recreation in a forest park. The chef of the luxury hotel's gourmet restaurant creates menus as art. He composes his masterpieces not only with flavour in mind, but also with regard to the visual, oral and olfactory aspects of food. The master chef can conjure up flavours of the highest quality, which are also unique and unrepeatable. In all seasons, he offers his guests a gourmet menu, consisting of seven courses, which changes on a daily basis and is prepared from seasonal, regional and fresh ingredients.

Cutlery: Robbe & Berking „Riva“

Essigbrätlein☆☆ Nuremberg

The Essigbrätlein, which is situated in Nuremberg's old town, has a history of more than 450 years. Guests have been catered for in the narrow sandstone building with the striking crown glass windows right from the start. Today, it is one of the best restaurants of its class, surprising gourmet travellers not just with the old German atmosphere but also with "regional flavours", all produced by very ordinary regional ingredients like beetroot, turnips or green peas. Andree Köthe and Yves Ollech work together in the kitchen as equal partners and have been awarded two Michelin stars. The service is friendly and attentive and the wine list is amazingly subtle and sophisticated, which all makes for a perfect gourmet experience.

Cutlery: Robbe & Berking „Riva“



Essigbrätlein
Weinmarkt 3
90403 Nuremberg
Germany
Tel. +49 911 225131
Fax +49 911 2369885



The Mandala Hotel
Potsdamer Straße 3
10785 Berlin
Germany
Tel. +49 30 59005-1234
Fax +49 30 59005-2222
welcome@facil.de
www.facil.de

Facil☆☆ Berlin

The FACIL restaurant offers a refreshing combination of elegant lightness and purist luxury. Guests not only experience the highest culinary art here, but also enjoy undivided attention and relaxation from everyday life in the harmonious ambience. The architectural design is as unusual as the concept: a green oasis surrounded by bamboo and water features in the roof garden of The Mandala Hotel. Specialities from two-star chef Michael Kempf and head chef Joachim Gerner are served up, using only high-quality and predominantly regional products. What to choose? For example, rack of Poltinger lamb with lettuce, lovage and rhubarb – dry aged red mullet from the charcoal grill with artichoke and coriander or a very special dessert by patissier Thomas Yoshida.

Cutlery: Robbe & Berking „Riva“

Jacobs Restaurant Hamburg

Culinary flights of fancy – that has been the reputation of Jacobs Restaurant for decades, in close association with the name of head chef Thomas Martin. In his kitchen, French cuisine is given a modern and contemporary interpretation using regional, seasonal, organic produce. The main product always takes centre stage for this multi-award-winning chef and is complemented with intensely flavoured sauces. The result: maximum pleasure! “My recipes are authentic and self-explanatory. We concentrate on the fundamentals, with the vision of simplifying cooking in the best possible sense.”

Cutlery: Robbe & Berking »Riva«



Hotel Louis C. Jacob
Elbchaussee 401–403
OT Nienstedten
22609 Hamburg
Germany
Tel. +49 40 82255-0
Fax +49 40 82255-444
restaurant@hotel-jacob.de
www.hotel-jacob.de



Restaurant JAN
Luisenstraße 27
80333 Munich
Germany
Tel. +49 89 23708658
reservation@jan-hartwig.com
jan-hartwig.com

Restaurant JAN☆☆☆ Munich

Restaurant JAN serves contemporary cuisine that equally combines classic techniques with groundbreaking creativity and the best produce, primarily from the region. Jan Hartwig's fascinating dishes demonstrate his talent for creating flawlessly harmonious flavour and texture combinations that make a lasting impression. He loves to interpret German cuisine's DNA, creatively translating it into new taste experiences. In the cuisine and restaurant alike, pleasure and pure joie de vivre are the name of the game. The light-flooded interior and works by his artist friend Stefan Strumbel decisively contribute to the feel-good factor.

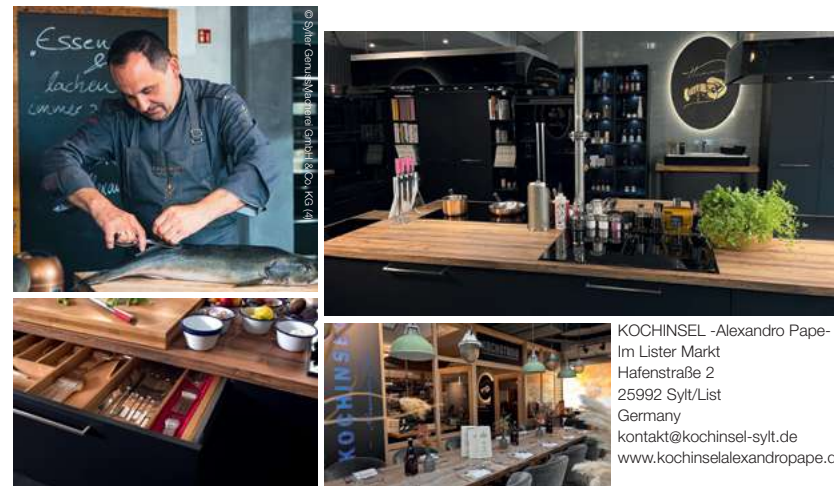
Cutlery: Robbe & Berking »Riva«

Käfer-Schänke Munich

A place of upscale culinary delights and a special atmosphere – that's the Käfer-Schänke in the heart of Bogenhausen in Munich. Here you can feel the magic of the family business Feinkost Käfer as soon as you enter. The spacious guest room and the 19 individually designed parlours invite you to linger. The open kitchen allows a view into the chefs' pots and pans. Let yourself be enchanted by the traditional, French-influenced cuisine of chefs Mike Emmerz and André Wöhner. Sommelier Florian Gruber is at your disposal for the perfect wine accompaniment. The restaurant is also the perfect location for your celebration. The events department with Dörthe Bredenbröcker is at your side and will make your event something very special. Restaurant managers Torsten Kessler and Roberto Casadei and their team ensure perfect service.

Cutlery: Robbe & Berking »Riva«

Restaurant Käfer-Schänke
und Stuben
Prinzregentenstraße 73
81675 Munich
Germany
Tel. +49 89 4168-247
kaeferschaeenke@feinkost-kaefer.de
feinkost-kaefer.de/schaenke



KOCHINSEL -Alexandro Pape-
Im Lister Markt
Hafenstraße 2
25992 Sylt/List
Germany
kontakt@kochinsel-sylt.de
www.kochinselalexandropape.de

KOCHINSEL -Alexandro Pape- Sylt/List

Alexandro Pape has been producing the delicious Sylt sea salt at the Sylter Genuss-Macherei since 2013, followed by WATT beer and Sylt pasta in 2016. Now the motto is: "Welcome to the first cooking studio on Sylt". Here, "Always eating & laughing as a couple" as well as the cooking entertainment, Papes SalzAuster by Robbe & Berking and Alexandro's Oyster School are high on the agenda! At each event, two-star chef Alexandro Pape is present in person. Get to know the best and most exclusive foods or have a rustic barbecue at the spectacular "OFYR Outdoor Kitchen", for example. For more information, visit the website www.kochinselalexandropape.de, email kontakt@kochinsel-sylt.de or visit the social media channels Instagram (@kochinsel.alexandro.pape) and Facebook (@kochinselalexandropape).

Cutlery: Robbe & Berking »Riva«

Kristiania Lech am Arlberg

The “Small Luxury Hotel” Kristiania in Lech is a real winter dream. The head chef offers his guests culinary experience of a special kind and creates dishes of extraordinary quality that show an individual style of handwriting: straight forward, traditional and authentic. The result an unusually inspiring, each dish is a festival for all senses. Kristiania’s stylish ambience supports the exquisite cuisine and high-grade names of the outstanding wine list round off wintery happiness perfectly.

Cutlery: Robbe & Berking „Riva“



Kristiania
Omnesberg 331
6764 Lech am Arlberg
Austria
Tel. +43 5583 25610
Fax +43 5583 3550
info@kristiania.at
www.kristiania.at



Ketschauer Hof
Ketschauerhofstraße 1
67146 Deidesheim
Germany
Tel. +49 6326 7000-0
Fax +49 6326 7000-99
info@ketschauer-hof.com
www.ketschauer-hof.com



L.A. Jordan☆☆ Deidesheim

Immersed in the historic setting of the Hotel Ketschauer Hof, guests will find this gourmet restaurant which has been run by Daniel Schimkowitsch since 2014. Four red Gault&Millau toques and two Michelin stars are proudly displayed on the door, while you are beckoned inside by the charismatic cuisine from this Munich-born chef. French and Mediterranean roots, Japanese influence, first-rate products, and creative combinations with fish and meat are at the heart of the world of flavours offered on the menu. A wine list that extends to over 1,000 items for internationally renowned vineyards is something else to look forward to. And now there is the L.A. Jordan Lounge too! In this refurbished side wing, 16 guests can be accommodated on stools along a table, where they can choose whatever appeals from the exclusive menu. The charm of communal dining is all part of the experience here.

Cutlery: Robbe & Berking „Riva“

La Casserole Strasbourg

Haute Couture Cuisine. French cuisine is timeless, with a talent for always reinventing itself. In Strasbourg, connoisseurs are flocking to this venue where dishes strut their stuff. Discover the touch of Chef Jean Roc and let Maître d'hôtel, Cédric Kuster help you make new discoveries. Drawing on their experience in the best establishments, they know how to enchant and delight the most demanding palate. Both young and particularly experienced, kind and solemn, spontaneous and meticulous, Cédric Kuster reveals himself through a refined venue that reflects his sensibilities through elegant and sensual cuisine.

Cutlery: Robbe & Berking »Riva«

La Casserole
24 rue des Juifs
67000 Strasbourg
France
Tel. +33 388 36 49 68
reservation@restaurantlacasserole.fr
www.restaurantlacasserole.fr



La Villa Madie
Avenue de Revestel
Anse de Corton
13260 Cassis
France
Tel. +33 4 961800-00
contact@lavillamadie.com
www.lavillamadie.com



La Villa Madie☆☆☆ Cassis

Nestled in l'Anse de Corton, a well-known bay to the people of Cassis, La Villa Madie faces the Mediterranean Sea with an overhanging terrace. There is a true marriage between land and sea. In this restaurant the Dimitri and Marielle Droisneau style of gastronomic cuisine, the delicate service and the alliance of authentic savours with their exceptional wine selection create unforgettable moments.

Cutlery: Robbe & Berking »Riva«

Le Bernardin☆☆☆ New York City

Le Bernardin, New York's internationally acclaimed, 3-Michelin starred seafood restaurant by chef Eric Ripert and co-owner Maguy Le Coze, opened in 1986. The celebrated restaurant earned four stars from The New York Times three months after its opening and is the only restaurant to maintain the rating over the course of six reviews and over three decades. Le Bernardin continues to be recognized for its excellence in food service, earning its top spot on La Liste as the number one restaurant in the world as well as many other accolades. In 2014, Ripert and Le Coze extended the elegance of Le Bernardin's private dining room with the opening of their events space, Le Bernardin Privé. Le Bernardin has supported longtime charity partner City Harvest, New York City's largest and first food rescue organization, which Eric serves on the Board as Vice Chairperson.

Cutlery: Robbe & Berking »Riva«



Le Bernardin
155 W 51st Street
(bet 6th and 7th Avenue)
New York City, NY 10019
USA
Tel. +1 212 554-1515
@LeBernardinNY
www.le-bernardin.com



Wald & Schlosshotel Friedrichsruhe
Kärcherstraße 11
74639 Zweiflingen-Friedrichsruhe
Germany
Tel. +49 7941 6087-0
Fax +49 7941 6087-888
hotel@schlosshotel-friedrichsruhe.de
www.schlosshotel-friedrichsruhe.de



Le Cerf☆☆ Zweiflingen

With an idyllic location in the heart of a stunning park, the 5* superior resort offers exquisite catering, a sensational 4,400 square metre spa world and a wonderful 27-hole golf course. For many years, the peaceful hideaway has been a top culinary destination, with five different restaurants. Most notably, two-star chef Boris Rommel pampers guests with his creative and modern interpretation of classic French haute cuisine at Gourmet-Restaurant Le Cerf (two Michelin stars and three Gault & Millau toques). The Jägerstube offers sophisticated regional classics, the rustic Waldschänke serves refined Swabian specialties, the Flammerie rustles up all sorts of different tarte flambée recipes, and the modern Spa Bistro "GenussMoment" offers delicious and nutritious food for guests to the wellness area.

Cutlery: Robbe & Berking »Riva«

Obendorfers Eisvogel☆☆ Neunburg v. Wald

The Eisvogel restaurant in Hofenstetten is run by renowned chef Sebastian Obendorfer and is a genuine culinary insider tip. “Modern, skilled and precise, cosmopolitan, but also with a connection to the region’s high-end products”, that’s how the chef de cuisine describes his style of cooking. The restaurant is constantly delighting its guests with creative and sophisticated cuisine. The outstanding quality of the food and the unique ambience make a visit here an unforgettable experience. The restaurant is part of the hotel at “Birkenhof Spa & Genuss Resort”, which offers a luxurious stay in the heart of a picturesque landscape. In addition to enjoying the unique cuisine on offer here, guests can avail themselves of the health and relaxation opportunities.

Cutlery: Robbe & Berking »Riva«



Der Birkenhof *****
Spa & Genussresort
Hofenstetten 55
92431 Neunburg v. Wald
Germany
Tel. +49 9439 950-0
Fax +49 9439 950-150
eisvogel@der-birkenhof.de
www.der-birkenhof.de



The Peninsula Tokyo
Peter
24/F
1-8-1 Yurakucho
Chiyoda-ku
Tokyo, 100-0006
Japan
Tel. +81 3 6270-2888
peterptk@peninsula.com
www.peninsula.com/en/tokyo



Peter Tokyo

Perched high on the 24th floor with 180-degree view of Tokyo’s Imperial Palace Gardens and Hibiya Park, Peter offers the ultimate backdrop for a business lunch or a place to recharge after a day of exploring the vibrant heart of Tokyo. By night, as the sun sets and the glittering city lights take over, Peter pulses with energy as diners come to savor its delicious grilled fare, from premium cuts of meat such as Japanese A5 Wagyu Beef and Japanese Pork to carefully sourced fresh seafood. Designed by renowned design team Yabu Pushelberg, custom-made express elevators transport guests from the hotel lobby to this dining haven with a view. The adjacent Peter: The Bar serves the enticing selection of legendary cocktails, Peninsula branded alcohols and creative comfort cuisine.

Cutlery: Robbe & Berking »Riva«

RAU NATURE-BASED CUISINE · Großbraming

In the Rau nature-based cuisine restaurant, Klemens Schraml fulfils himself with true works of art. He loves to do things differently. While creating dishes, he is always mindful of the composition of his basic products, in addition to the perfect taste and feel on the palate. Chef Schraml attaches great importance to the origin of his products; he always closely examines the question of origin and rearing. As a result of his nature-based cuisine, the menu sequence is based on the ten seasons – the ten vegetation phases of nature – and the plates are full of flavour. Unforgettable delicacies are served here, and every guest can be sure that they will find dishes here that they have never seen before in any other restaurant.

Cutlery: Robbe & Berking „Riva“



Rau
Pechgraben 23
4463 Großbraming
Austria
Tel. +43 664 1246986
office@im-rau.com
www.im-rau.com



HUBERT WALLNER
Restaurant Hubert Wallner
Seeplatz Nr. 6
9082 Dellach am Wörthersee
Austria
Tel. +43 4273 38 58 9
office@hubertwallner.com
www.hubertwallner.com

Restaurant Hubert Wallner Dellach

The magnificent lakeside terrace with superb views, the charming team and the excellent cuisine provide the ideal setting for this gourmet restaurant. Awarded four toques, Hubert Wallner is one of the most acclaimed chefs in Carinthia and runs his restaurant of the same name all year round on Lake Wörthersee. Using the finest ingredients from the Alpine-Adriatic region, he conjures up refined, tasty creations, plays skilfully with textures and contrasts, and offers local classics with a delicate and original twist. The terrace of Bistro Südsee, lovingly run by Kerstin Wallner, is located just a few steps away, right on the lake shore, and is equally charming. Light, simple summer cuisine defines the original menu - top quality at affordable prices with a hint of tropical flair is the secret of the restaurant's success.

Cutlery: Robbe & Berking „Riva“

Silversea · La Dame worldwide

Silversea's signature French restaurant, La Dame, is the epitome of fine dining at sea. Featuring the rich, smooth flavours of France, La Dame's reputation for gastronomic excellence is fully upheld aboard the beautiful Silver Moon, Silver Muse, Silver Cloud, Silver Shadow, Silver Spirit, Silver Whisper, Silver Wind, Silver Dawn, and Silver Endeavour, as well as the new Silver Nova and Silver Ray. Expect only the very best: exceptional cuisine, chic contemporary style, vast ocean-view windows, crisp white table linens, and impeccable service. Aboard Silver Moon, Silver Shadow, Silver Dawn, and the two new Nova class ships, La Dame is decorated with custom-made crystal embellishments, created by Lalique. La Dame perfectly captures the whispered luxury for which Silversea is renowned.

Cutlery: Robbe & Berking »Riva«



Silversea
Amelia-Mary-Earhart-Straße 8, Level 1
60549 Frankfurt am Main
Germany
Tel. +49 69 920399340
www.silversea.com



Skylon London

Skylon is situated on the third floor of the Royal Festival Hall in the Southbank Centre and offers stunning views from huge floor-to-ceiling windows. The restaurant features modern British cuisine in a relaxed atmosphere separated by a stunning centerpiece bar, which is renowned for its fabulous cocktails. Skylon takes its name from the original iconic structure that was built for the 1951 Festival of Britain. The restaurant's design echoes the style of the Royal Festival Hall during the same period, with unique contemporary touches.

Cutlery: Robbe & Berking „Riva“



Skylon
Royal Festival Hall
London, SE1 8XX
England
Tel. +44 20 76547800
skylonreservations@danddlondon.com
www.skylon-restaurant.co.uk



Steinheuers Restaurant
Zur Alten Post
Landskroner Straße 110
OT Heppingen
53474 Bad Neuenahr-Ahrweiler
Germany
Tel. +49 2641 9486-0
Fax +49 2641 9486-10
info@steinheuers.de
www.steinheuers.de



Steinheuers Restaurant☆☆ Bad Neuenahr-Ahrweiler

Steinheuer's cuisine is characterised by its perfect interplay of aromas. This family-run establishment exudes a stylish ambience and boasts an outstanding wine cellar. Gabriele and Désirée Steinheuer are your hosts. Inspired by the region, the natural surroundings and the seasons, Hans Stefan Steinheuer and his son-in-law Christian Binder create meals of the very highest quality.

Cutlery: Robbe & Berking „Riva“

The Modern☆☆ New York City

The Modern is a contemporary American restaurant located in the Museum of Modern Art. Helmed by chef Thomas Allan, the restaurant features refined yet unexpectedly playful dishes that highlight exceptional ingredients and seasonality. Chef Allan began his career in 2007, having been drawn to the artistry, hospitality, and high standards of excellence in upscale cuisine. In 2014, he joined The Modern as Chef de Cuisine and has contributed to its many accolades over the years, including earning a second Michelin star. In 2020, he was appointed Executive Chef. An extensive selection of diverse wines from both classic and emerging regions complements his dishes and reflects the global nature of the MoMA and its many visitors. Bentel & Bentel's restaurant design and views of the serene Abby Aldrich Rockefeller Sculpture Garden provide a welcome escape from Midtown Manhattan. In addition to its two Michelin stars, The Modern has been awarded three stars by The New York Times, the Grand Award by Wine Spectator, 3-Star Award in the World of Fine Wine's "World's Best Wine List Awards," and four James Beard Awards.

Cutlery: Robbe & Berking »Riva«



Museum of Modern Art
9 West 53rd Street
New York City, NY 10019
USA
Tel. +1 212 3331220
Fax +1 212 4086326
www.themodernnyc.com



The Dolder Grand
Kurhausstrasse 65
8032 Zurich
Switzerland
Tel. +41 44 45660-00
info@thedoldergrand.com
www.thedoldergrand.com

The Restaurant☆☆ Zurich

Young and innovative gourmet cuisine awaits guests in The Restaurant. Boasting 19 Gault&Millau points and two Michelin stars, the flavour spectrum knows no bounds. In a stylish ambience, a five-course amuse bouche menu is served at lunchtime, offering a cross-section of The Restaurant's selection in small and surprising portions. In the evening, there is a 6 to 8-course dinner menu and a vegetarian menu of impressive perfection. An appreciation of nature and local produce is expressed in the ingredients, some of which come from Heiko Nieder's vegetable garden belonging to the hotel.

Cutlery: Robbe & Berking »Riva«

Tiger-Gourmetgastronomie Frankfurt/Main

Head chef Coskun Yurdakul has been making his mark on the gourmet cuisine at the Tigerpalast since 2017. In addition to combining French cuisine with Oriental flavours, his classic dishes focus on sustainable products and local organic produce. Vegetarian dishes also have a firm place on his menu, of course, and are growing in popularity. Fish and seafood, high-quality meat dishes and vegetarian menus make a gourmet evening at the Tigerpalast a truly special culinary experience, where the ambitious Coskun Yurdakul takes responsibility for exceptional quality standards.

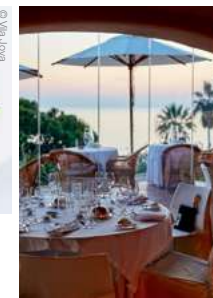
Cutlery: Robbe & Berking „Riva“



Tiger-Gourmetgastronomie
Heiligkreuzgasse 16-20
60313 Frankfurt/Main
Germany
Tel. +49 69 920022-0
Fax +49 69 920022-60
info@tigerpalast.de
www.tigerpalast.de



Vila Joya
Estrada da Galé
8200-416 Praia da Galé
Algarve – Portugal
Tel. +351 289 591-795
Fax +351 289 591-201
info@vilajoya.com
www.vilajoya.com



Vila Joya☆☆ Praia de Galé

The Vila Joya restaurant in Portugal boasts two Michelin stars and offers an exclusive culinary experience with a wonderful view of the Algarve coastline. Chef de cuisine Dieter Koschina puts creativity and passion into the menus, which change on a daily basis. With a career that spans more than 40 years, he combines fresh produce and ingredients from the markets of the Algarve and seafood from the Atlantic or the Mediterranean with the classics of French haute cuisine. He is a true master of the fresh and the effortless. Prepare yourself to be inspired time and time again by the exquisite service, and most importantly, the select award-winning cuisine served here since 1991.

Cutlery: Robbe & Berking „Riva“

ROBBE & BERKING
— S I L B E R —

Partner of





CONTACT US

總代理

義世代名品國際有限公司

H@台中市南屯區河南路四段KBK號

pR 9i 8 9

R6NNKHEGNKEI I N

中美館

y 9 9 寬合美學

H@台中市西區中美街BB號

pR 9i 8 9

R6NNKHEGLL @000

