




























Ausdrucksstark.
Expressive.

Flexibel.
Flexible.

Überraschend.
Surprising.

BAGUETTE

- | | | | | | |
|--|---|--|--|--|---|
| <p>■ 01.0101.6060
■ 11.0101.6040</p>  | <p>Menuelöffel
211 mm/8¹/₄ in.
table spoon
cuiller de table
cuchara mesa
cucchiaio tavola</p> | <p>■ 01.0107.6060
■ 11.0107.6040</p>  | <p>Kaffeelöffel
147 mm/5⁷/₈ in.
tea/coffee spoon
cuiller à café
cuchara café
cucchiaio caffè/té</p> | <p>■ 01.0178.6067
■ 11.0178.6047</p>  | <p>Steakmesser*
220 mm/8⁵/₈ in.
steak knife*
couteau à steak*
cuchillo steak*
coltello da bistecca</p> |
| <p>■ 01.0102.6060
■ 11.0102.6040</p>  | <p>Menuegabel
211 mm/8¹/₄ in.
table fork
fourchette de table
tenedor mesa
forchetta tavola</p> | <p>■ 01.0109.6060
■ 11.0109.6040</p>  | <p>Espresso- / Mokkalöffel
114 mm/4¹/₂ in.
demi-tasse spoon
cuiller à moca
cuchara moca
cucchiaio moca</p> | <p>■ 11.0178.6049</p>  | <p>Steakmesser**
234 mm/9¹/₄ in.
steak knife**
couteau à steak**
cuchillo steak**
coltello da bistecca**</p> |
| <p>■ 01.0115.6061
■ 11.0115.6041</p>  | <p>Menuelöffel, klein
196 mm/7³/₄ in.
tasting spoon, small
cuiller de table, petit
cuchara menu, pequeño
cucchiaio menu, piccolo</p> | <p>■ 01.0110.6060
■ 11.0110.6040</p>  | <p>Vorspeisen- / Dessertlöffel
165 mm/6¹/₂ in.
coffee/tea spoon, large
cuiller à café/té, grande
cuchara à café/té, grande
cucchiaio caffè/té, grande</p> | <p>■ 01.0189.6060
■ 11.0189.6040</p>  | <p>Tassenlöffel
168 mm/6⁵/₈ in.
round bowl soup spoon
cuiller à bouillon
cuchara sopa
cucchiaio da brodo</p> |
| <p>■ 01.0115.6062
■ 11.0115.6042</p>  | <p>Menuegabel, klein
196 mm/7³/₄ in.
tasting fork, small
fourchette de table, petite
tenedor menu, pequeño
forchetta menu, piccolo</p> | <p>■ 01.0111.6060
■ 11.0111.6040</p>  | <p>Gourmetlöffel
186 mm/7³/₈ in.
gourmet spoon
cuiller à sauce
cuchara gourmet
cucchiaio gourmet</p> | | |
| <p>■ 01.0103.6067
■ 11.0103.6047</p>  | <p>Menuemesser*
231 mm/9 in.
table knife*
couteau de table*
cuchillo mesa*
coltello tavola cutinato*</p> | <p>■ 01.0135.6062
■ 11.0135.6042</p>  | <p>Fischgabel
179 mm/7 in.
fish fork
fourchette à poisson
tenedor pescado
forchetta pesce</p> | | |
| <p>■ 01.0103.6069
■ 11.0103.6049</p>  | <p>Menuemesser**
231 mm/9 in.
table knife**
couteau de table**
cuchillo mesa**
coltello tavola cutinato**</p> | <p>■ 01.0135.6063
■ 11.0135.6043</p>  | <p>Fischmesser
215 mm/8⁵/₈ in.
fish knife
couteau à poisson
cuchillo pescado
coltello pesce</p> | | |
| <p>■ 01.0104.6060
■ 11.0104.6040</p>  | <p>Vorspeisenlöffel
183 mm/7¹/₄ in.
dessert spoon
cuiller à dessert
cuchara postre
cucchiaio frutta</p> | <p>■ 01.0140.6060
■ 11.0140.6040</p>  | <p>Austergabel
141 mm/5¹/₂ in.
oyster fork
fourchette à huîtres
tenedor ostras
forchetta per ostriche</p> | | |
| <p>■ 01.0105.6060
■ 11.0105.6040</p>  | <p>Vorspeisengabel
179 mm/7 in.
dessert fork
fourchette à dessert
tenedor postre
forchetta frutta</p> | <p>■ 01.0164.6060
■ 11.0164.6040</p>  | <p>Kuchengabel
163 mm/6¹/₂ in.
cake fork
fourchette à gâteau
tenedor lunch
forchetta per dolce</p> | | |
| <p>■ 01.0106.6067
■ 11.0106.6047</p>  | <p>Vorspeisenmesser*
214 mm/8³/₈ in.
dessert knife*
couteau à dessert*
cuchillo postre*
coltello frutta*</p> | <p>■ 01.0166.6069
■ 11.0166.6049</p>  | <p>Brot- / Buttermesser**
170 mm/6⁵/₈ in.
bread/butter knife**
couteau de table**
cuchillo lunch**
coltello per dolce**</p> | | |
| <p>■ 01.0106.6069
■ 11.0106.6049</p>  | <p>Vorspeisenmesser**
214 mm/8³/₈ in.
dessert knife**
couteau à dessert**
cuchillo postre**
coltello frutta**</p> | <p>■ 01.0172.6060
■ 11.0172.6040</p>  | <p>Limolöffel
220 mm/8⁵/₈ in.
iced tea spoon
cuiller à soda
cuchara refresco
cucchiaio bibita</p> | | |

VPE 12 Stk. / Unit 12 pcs.

■ perfekte Versilberung / perfectly silverplated

■ Cromargan®, poliert / stainless 18/10, polished

* Hohlheft mit Wellenschliff / hollow-handled with serrated edge

** Klingenstahl mit Wellenschliff / monobloc with serrated edge



■ **01 0100 6060**
 perfekt versilbert
 perfectly silverplated
 chromage parfait
 plateado perfecto
 perfetta placcatura in argento

■ **11 0100 6040**
 Cromargan®, poliert
 Cromargan®, polished
 Cromargan®, poli
 Cromargan®, pulido
 Cromargan®, lucido

Baguette verfügt dank seiner beeindruckenden Größe über besondere Prägnanz. Die markanten Kerben und erhabenen Oberflächen setzen plastische Akzente.

Thanks to its impressive size, Baguette makes a particularly striking impact. Characteristic notches and raised surfaces give this collection a sculpted look.

BAGUETTE

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