





Exklusiv.  
Exclusive.

Auffallend.  
Eye-catching.

Elegant.  
Elegant.

TRIOMPHE

■ 54.2001.6030

**Menuelöffel**

215 mm/8½ in.  
table spoon  
cuiller de table  
cuchara mesa  
cucchiaio tavola



■ 54.2002.6030

**Menuegabel**

214 mm/8½ in.  
table fork  
fourchette de table  
tenedor mesa  
forchetta tavola



■ 54.2003.6037

**Menuemesser\***

248 mm/9¾ in.  
table knife\*  
couteau de table\*  
cuchillo mesa\*  
coltello tavola cutinato\*



■ 54.2003.6039

**Menuemesser\*\***

248 mm/9¾ in.  
table knife\*\*  
couteau de table\*\*  
cuchillo mesa\*\*  
coltello tavola cutinato\*\*



■ 54.2004.6030

**Vorspeisenlöffel**

196 mm/7½ in.  
dessert spoon  
cuiller à dessert  
cuchara postre  
cucchiaio frutta



■ 54.2005.6030

**Vorspeisengabel**

195 mm/7½ in.  
dessert fork  
fourchette à dessert  
tenedor postre  
forchetta frutta



■ 54.2006.6037

**Vorspeisen-**

226 mm/9 in.  
dessert knife\*  
couteau à dessert\*  
cuchillo postre\*  
coltello frutta\*



■ 54.2006.6039

**Vorspeisen-**

226 mm/9 in.  
dessert knife\*\*  
couteau à dessert\*\*  
cuchillo postre\*\*  
coltello frutta\*\*



■ 54.2007.6030

**Kaffeelöffel**

136 mm/5½ in.  
tea/coffee spoon  
cuiller à café  
cuchara café  
cucchiaio caffè/té



■ 54.2009.6030

**Espresso- /  
Mokkalöffel**

108 mm/4½ in.  
demi-tasse spoon  
cuiller à mocca  
cuchara moca  
cucchiaio moca



■ 54.2010.6030

**Vorspeisen- /  
Dessertlöffel**

156 mm/6¼ in.  
coffee/tea spoon, large  
cuiller à café/thé, grande  
cuchara à café/té, grande  
cucchiaio caffè/té, grande



■ 54.2011.6030

**Gourmetlöffel**

196 mm/7¾ in.  
gourmet spoon  
cuiller à sauce  
cuchara gourmet  
cucchiaio gourmet



■ 54.2035.6030

**Fischgabel**

190 mm/7½ in.  
fish fork  
fourchette à poisson  
tenedor pescado  
forchetta pesce



■ 54.2036.6030

**Fischmesser**

215 mm/8½ in.  
fish knife  
couteau à poisson  
cuchillo pescado  
coltello pesce



■ 54.2040.6030

**Austerngabel**

149 mm/6 in.  
oyster fork  
fourchette à huîtres  
tenedor ostras  
forchetta per ostriche



■ 54.2064.6030

**Kuchengabel**

157 mm/6¼ in.  
cake fork  
fourchette à gâteau  
tenedor lunch  
forchetta per dolce



■ 54.2066.6039

**Brot- /  
Buttermesser\*\***

170 mm/6½ in.  
bread/butter knife\*\*  
couteau de table\*\*  
cuchillo lunch\*\*  
coltello per dolce\*\*



■ 54.2072.6030

**Limolöffel**

220 mm/8½ in.  
iced tea spoon  
cuiller à soda  
cuchara refresco  
cucchiaio bibita



■ 54.2078.6039

**Steakmesser\*\***

247 mm/9¾ in.  
steak knife\*\*  
couteau à steak\*\*  
cuchillo steak\*\*  
coltello da bistecca\*\*



■ 54.2089.6030

**Tassenlöffel**

174 mm/7 in.  
round bowl soup spoon  
cuiller à bouillon  
cuchara sopa  
cucchiaio da brodo



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



■ **54 2000 6030**  
 perfekt versilbert  
 perfectly silverplated  
 chromage parfait  
 plateado perfecto  
 perfetta placcatura in argento

■ **54 2000 6040**  
 Cromargan®, poliert  
 Cromargan®, polished  
 Cromargan®, poli  
 Cromargan®, pulido  
 Cromargan®, lucido

Triomphe verleiht dem klassischen Besteckmuster „Augsburger Faden“ modernen Zeitgeist. In Kombination mit feiner Tischwäsche und edlem Porzellan ist das Modell der Glanzpunkt auf dem gedeckten Tisch.

Triomphe gives the classic “Augsburger Faden” cutlery design a modern twist. Combined with fine table linen and elegant porcelain, this collection is a sparkling focal point of any well-laid table.

**TRIOMPHE**  
 2000