



# THE BEST

RESTAURANTS AND HOTELS

2019

**ROBBE & BERKING**  
SILBER



Robbe & Berking  
Restaurant Guide

2019





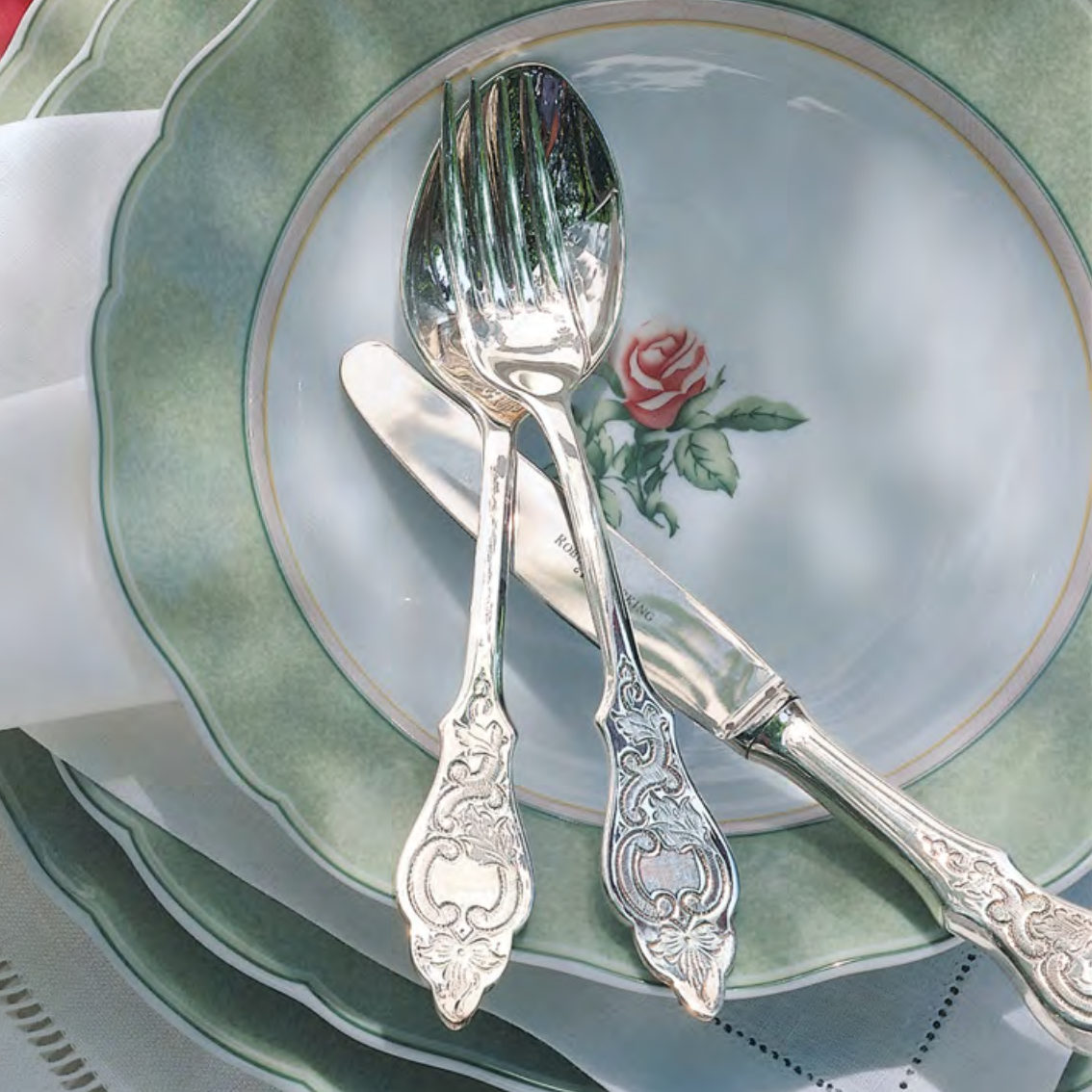
Dear Friends of Fine Cuisine, Delicious Food and Tables Set in Style,

This new edition of our restaurant guide is bursting with 276 culinary hotspots featuring 150 Michelin stars. All the eateries listed have one thing in common: their outstanding performance. The very best produce and ingredients are prepared with meticulous attention to detail here by creative chefs with incredible flair who really love their job. If they didn't, they wouldn't make it onto this prestigious list. And speaking of love, there's another thing that sets these restaurants apart: real love – real silver. After all, the trappings and the atmosphere also play an important role in the dining experience. Even the greatest masterpiece needs a stage to unveil its full effect.

Nowadays, it seems there's a constant pressure for everything to become quicker, more convenient and easier all the time. All the more comforting, then, to know that these restaurants and the people behind them exist. Dine with the best and enjoy yourself.

Yours, Oliver Berking





## 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.



The refined, clear lines of the butter dish make breakfast stylish.



## Restaurant Alexander Herrmann ☆ Wirsberg

'Experience', 'Favourites' and 'Action' – introducing Tobias Bätz & Alexander Herrmann's three culinary worlds. The gourmet restaurant offers the ultimate 'Experience', with dining of the highest order: creative, unpretentious, exciting and down to earth. The focus here is always on regional produce, but this local emphasis is by no means a cause for limitation. The restaurant collaborates with some incredible partners, including a Franconian tropical greenhouse that supplies the kitchen with perfectly ripened bananas, passion fruit and much more. The menu in the gourmet bistro is all about 'Favourites': the best of Franken, classics reinvented, familiar yet modern, no frills, authentic and innovative. A taste of home for the heart. 'Action' is the final instalment in the trilogy, with a wide range of incredible gourmet events.

Cutlery: Robbe & Berking «Ostfriesen»



Herrmann's Romantik Posthotel  
Marktplatz 11  
95339 Wirsberg  
Germany  
Tel. +49 9227 208-0  
RestaurantAH@herrmanns-posthotel.de  
www.alexander-herrmann.de



Puente Romano Beach Resort Marbella  
Bulevar Príncipe Alfonso von Hohenlohe, s/n  
29602 Marbella  
Spain  
Tel. +34 952764252  
info@grupodanigarcia.com  
www.grupodanigarcia.com



## Dani García Restaurant ☆☆☆ Marbella

"Take a tradition-based sauce with pure, unique flavour, add a tablespoon of intense nuances, a pinch of talent and a spring of innovation. Add a mixture of disconcerting textures and sprinkle it with thrill." Dani Garcia's cuisine is based on contrasts, but at the same time he maintains traditional flavours of Andalusian cooking. The contrasts in his traditional recipes play with textures, contrasting flavours and achieve the effect between hot and cold. Without doubt we find ourselves in the middle of culinary brilliance that combines tradition with the most disconcerting avant-garde techniques, responding to what is established.

Cutlery: Robbe & Berking «Ostfriesen»

## Gasthof zur Erholung Heiligenstedten

Feast and enjoy life with a view of the Stör river! Known as the pearl of the Stör, this establishment has been in the hospitality business for more than 100 years. Birgitt Bittner and her team are waiting to welcome you here at this modern inn with a truly special atmosphere. Savour rustic maritime specialities and regional dishes while enjoying the friendly, attentive service in this restaurant. The secluded beer garden right on the banks of the Stör is a popular spot, particularly in summer. Indulge in refreshments with a prime view of the water as you watch the boats pass by. Here's another handy hint: the large, bright hall is available for functions of all kinds, or you can pass the time surrounded by good company in the restaurant or the bowling alley – a great place for fun and games.

Cutlery: Robbe & Berking »Ostfriesen«



Gasthof zur Erholung  
Hauptstraße 29  
25524 Heiligenstedten  
Germany  
Tel. +49 4821 403500  
info@zur-erholung-heiligenstedten.de  
www.zur-erholung-heiligenstedten.de



Piment  
Lehmweg 29  
OT Eppendorf  
20251 Hamburg  
Germany  
Tel. +49 40 42937788  
info@restaurant-piment.de  
www.restaurant-piment.de

## Piment ☆ Hamburg

Situated in the small, charming district of Eppendorf, a part of Hamburg, the restaurant Piment, owned by Wahabi Nouri, wins guests over with coziness and exceptional French cuisine under Moroccan influence. Combining spices with fish, meat and vegetables is the chef's particular liking. Mr Nouri is inspired by all seasons and likes to combine fine with simple products for his dishes. The offered menus "Piment" and "Nouri's" are among his classics. Let us tempt you to a 1001 night experience.

Cutlery: Robbe & Berking »Ostfriesen«

## 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 Schwarzbrottravioli (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







## 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*



The celebrated "Alta" silver collection, created by Robbe & Berking, is today regarded throughout the world as the benchmark in the world of contemporary silver tableware. It has been showered with sought-after design awards and is on display in a great number of leading museums.



## 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 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.

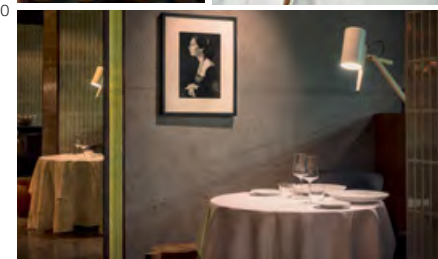
Cutlery: Robbe & Berking »Alta«



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



SO/Berlin Das Stue  
Drakestraße 1  
10787 Berlin  
Germany  
Tel. +49 30 311722-0  
Fax +49 30 311722-90  
info@das-stue.com  
www.das-stue.com



## Cinco by Paco Pérez ☆ Berlin

“5 – Cinco by Paco Pérez” is the first project by star Catalan chef Paco Pérez outside of Spain. “Cinco”, Spanish for five, stimulates all five senses – from eyes to tongue. The restaurant of the same name is situated in the Hotel “SO/Berlin Das Stue” in the former Danish embassy. While the presence of Pérez’ roots cannot be denied in the fine dining restaurant, he also inspires the emotions with avant garde taste experiences. And it is not just the menu that is based on the rich and outstanding ingredients from his homeland; his partnership with Spanish star designer Patricia Urquiola with regards the interior décor also plays its part.

Cutlery: Robbe & Berking »Alta«

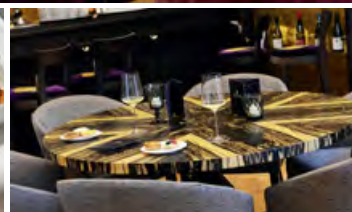
## EDELFREI Bamberg

Following the extensive refurbishment of the Aufsess Palais on Karolinenstraße 26 in Bamberg, the palace became home to EDELFREI. This cafe, bar and classic enoteca rolled into one is a wonderful place to while away the hours sampling the fine, unusual dishes and enjoying the exquisite wines and extraordinary ambience. Whether you go for a coffee, a business lunch or a cosy evening with friends – once you sit down, you'll find it hard to leave. This combination of a cafe, bar and enoteca is unlike anywhere else in Bamberg. Experience it for yourself – this new name is clearly a welcome addition to the city.

Cutlery: Robbe & Berking »Alta«



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



Hapag-Lloyd Kreuzfahrten GmbH  
Ballindamm 25  
20095 Hamburg  
Germany  
Tel. +49 40 307030-70  
service@hl-cruises.com  
hl-cruises.de



## MS EUROPA 2 worldwide

As flexible as a yacht, as relaxing as a resort: Up to 500 guests can enjoy great freedom on board of the EUROPA 2. They stay in exclusively outward-facing suites, ranging in size from 35 to 114 square metres, with a private veranda and ocean views. The seven restaurants with flexible mealtimes and without fixed assignment of seats await guests with culinary discoveries for stylish enjoyment. Enjoy casual luxury, awarded by the Berlitz Cruise Guide 2019 with 5-star-plus.

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





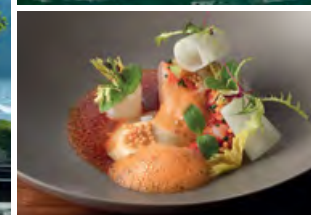
## focus · PRISMA ☆ Vitznau

The jewel of Lake Lucerne, Park Hotel Vitznau is home to two gourmet restaurants. Chef de Cuisine Patrick Mahler awaits guests with his cosmopolitan dishes at restaurant focus, which boasts 17 Gault&Millau points. The real focus here is on the recognition, value and the flavour of the produce. Restaurant focus seats 46 guests, with space for further eight at the chef's table directly in the kitchen as well as a separate terrace. With its 180-degree panoramic views, restaurant PRISMA provides an unparalleled view of Central Switzerland's lake and mountain landscape. Join chef de cuisine Philipp Heid and his team on a journey of innovative culinary fusion, for which the restaurant has earned 15 Gault&Millau points. Restaurant PRISMA seats 32 guests, has its own terrace, and opens for lunch and dinner. For the final flourish, there are also six exclusive wine cellars stocked with fine wines and other 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



## Fritz & Felix Baden-Baden

Baden-Baden is aglow: Since 16 October 2018, there has been a new culinary hub in this Black Forest city – a place for connoisseurs who like it stylish and casual yet relentlessly surprising. Brenners Park-Hotel & Spa is ushering in a new culinary era with the Fritz & Felix restaurant, kitchen and bar. This food hotspot is synonymous with urban living, relaxed conversation and cuisine that is authentic and original in equal measure. The culinary concept for this new haven of tranquillity was conceived by top Swiss chef Nenad Mlinarevic. The philosophy is brought to life by chef de cuisine Sebastian Mattis, who focuses on regional produce when buying his high-quality ingredients directly from hand-picked producers.

Cutlery: Robbe & Berking »Alta«



Brenners Park-Hotel & Spa  
Schillerstraße 4/6  
76530 Baden-Baden  
Germany  
Tel.: +49 7221 900-999  
restaurant@fritzfelix.com  
www.fritzfelix.com



Fairmont Hotel Vier Jahreszeiten  
Neuer Jungfernstieg 9 – 14  
20354 Hamburg  
Germany  
Tel. +49 40 3494-3310  
Fax +49 40 3494-2608  
gastronomie.hvj@fairmont.com  
www.restaurant-haerlin.de

## Haerlin ☆☆ Hamburg

The Haerlin Restaurant undoubtedly does its reputation and its great tradition justice and it is not recognized as the flagship of the nine restaurants and bars in the Fairmont Hotel "Vier Jahreszeiten" without good cause. It is a gourmet restaurant par excellence, boasting an elegant ambience, a table culture of exquisite sophistication and, last but not least, faultless service, which is friendly and attentive and which can competently and expertly advise guests on their choice of dishes. At the moment the Haerlin with its head chef, Christoph Rüffer, proudly owns two Michelin stars and has also been distinguished with 19 Gault & Millau points.

Cutlery: Robbe & Berking »Alta« and »Alt-Chippendale«



## Lafleur☆☆ Frankfurt/Main

Andreas Krolik's greatest passion is angling. He gains inspiration for new ideas from the variety of species he encounters on his tours of the Norwegian fjords and the islands of the north Atlantic. These regularly feature in his cuisine and also explain Krolik's special affinity for fish and seafood. The chef with two Michelin stars has been presenting his classic yet contemporary style in the Lafleur restaurant since March 2015. His menu includes hand-picked scallops, Vogelsberger Wagyu steak tartare, roast saddle of venison, pumpkin ravioli with mushrooms and Ochsenschläger's free-range chicken. Furthermore, Andreas Krolik is the only Michelin-starred chef in Germany to offer a six-course completely vegan menu, which is hugely popular with vegans and non-vegans alike.

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



Lösch für Freunde  
Hauptstraße 19 – 21  
66500 Hornbach  
Germany  
Tel. +49 6338 91010-200  
Fax +49 6338 91010-99  
info@loesch-fuer-freunde.de  
www.loesch-fuer-freunde.de

## Dining room in the Lösch für Freunde Hornbach

“Small cheer and great welcome makes a merry feast” according to the “Bard”, William Shakespeare. In the country design hotel LÖSCH für Freunde in the south-western Palatinate, near the French border, this is guaranteed. In the house with 15 individually designed rooms, the guests eat at a long table in the dining room. At 7 p.m., the host will start to serve a multi-course dinner with wine pairings and in a convivial atmosphere. The dishes are freshly prepared in the open country-style kitchen, right before the eyes of the guests. An exchange with the team in the kitchen? Any time!

Cutlery: Robbe & Berking »Alta«

## MännerMetzger by OTTO GOURMET · Heinsberg

MännerMetzger is the pilot project from OTTO GOURMET – the online retailer for delicious, organically reared meats. Located in the centre of Heinsberg, it serves up a concept that combines the art of butchery with gastronomy. The menu of the day, available from 12 to 4 p.m., offers guests meat-based bistro dishes with the convenience of self-service. The emphasis is on both meat and service from 5:30 p.m. onwards when the evening comes around. In addition to the special cuts of steak listed on the menu, you can also ask for your favourite cut to be prepared from the butcher's counter or pre-order your choice from the online meat counter. Experience the action at close range in this relaxed environment, where you can watch the chefs as they prepare your steak for you. If exclusivity is what you're looking for, the restaurant also has a room that can be used for private events.      Cutlery: Robbe & Berking »Alta« and »Topos«



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



Riva Konstanz  
Seestraße 25  
78464 Konstanz  
Germany  
Tel. +49 7531 36309-0  
Fax +49 7531 36309-99  
welcome@hotel-riva.de  
www.hotel-riva.de

## Ophelia☆☆ Konstanz

With the piano nobile of an elegant art nouveau villa and a magnificent location on Lake Constance as part of the five-star superior 'Hotel RIVA, Konstanz', the OPHELIA restaurant couldn't have found a better home. The exquisite lounge is the perfect place to while away the hours enjoying culinary delights. Chef Dirk Hoberg has been awarded two Michelin stars and 18 Gault&Millau points and loves to combine fine regional products with flavours from all over the world. With perfect flair, he prepares and serves vegetables from the nearby island of Reichenau and local game and fish from Lake Constance to create truly beautiful cosmopolitan cuisine. He is supported by maître d'hôtel/sommelier Werner Hinze, who is very empathetic to the flavours on the menu and even has the odd oenological surprise up his sleeve.

Cutlery: Robbe & Berking »Alta«

## Restaurant 1797<sup>☆</sup> Panker

Estate Panker is situated very close to Hohwacht Bay, between the state capital Kiel and the city of Lübeck on the northern edge of “Holstein Switzerland” embedded between the baroque manor house and gatehouse, the old farm buildings and residential buildings. Head chef Volker Fuhrwerk and his ambitious team treat guests with elaborate compositions. All high-quality products come from the private kitchen garden and from selected local producers. Fine tableware and the view onto the paddocks help to create a perfect setting.

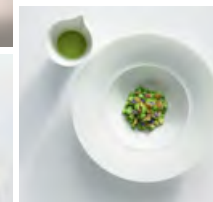
Cutlery: Robbe & Berking »Alta«



Hotel & Restaurant Ole Liese  
Gut Panker  
24321 Panker  
Germany  
Tel. +49 4381 9069-0  
Fax +49 4381 9069-200  
info@ole-liese.de  
www.oleliese.de



7132 Hotel  
7132 Vals  
Switzerland  
Tel. +41 58 7132-000  
hotel@7132.com  
www.7132.com



## Restaurant 7132 Silver<sup>☆☆</sup> Vals

Down-to-earth and unassuming, ambitious and passionate – Mitja Birlo and his creations have everything in common. The focus here is on the natural flavour of seasonal ingredients, which are skilfully combined to create intense, surprising taste sensations. The essence of each dish is in the details – in the composition and the interplay of aromas. Nature is Birlo's treasure chest. All these elements combine to create seductive dishes of international standing, served in a stylish setting where the name says it all: at Silver, guests dine with real silver Alta cutlery.

Cutlery: Robbe & Berking »Alta«



## Rottner · Waidwerk Nuremberg

'Everything in its own time' – and this is also how Stegan Rottner's delicious regional cuisine makes it on to the menu. The timbered building embodies romanticism in its original sense. Superior Franconian dishes made with seasonal ingredients are served in cosy lounges or under shaded arches in the summer. Creative, intensive and with lots of attention to detail.

Another highlight of the traditional Rottner tavern is Waidwerk, a gourmet restaurant which is set apart by its modern furnishings combined with a new colour scheme and a contemporary interior design. Fresh regional produce and exciting ingredients from all over the world serve as the basis for the purist, flavour-intensive composition of the menu. Named rising star of the year by Der Feinschmecker magazine, Valentin Rottner is also an ambitious hunter who prioritises tradition and sustainability.

Cutlery: Robbe & Berking »Alta«



Romantik Hotel Gasthaus Rottner  
Gourmetrestaurant Waidwerk  
Winterstraße 15 – 17  
90431 Nürnberg  
Germany  
Tel. +49 911 612032  
Fax +49 911 613759  
event@rottner-hotel.de  
www.rottner-hotel.de





## Rüssel's Landhaus ☆ Naurath/Wald

Getting the best taste out of regional products is Harald Rüssel's trump card. Rüssel's Landhaus, near the Moselle River, is home to stylish and cosy rooms and represents the ideal setting for his concept of culinary hospitality, which places the down-to-earth at the forefront. Rüssel's rural cuisine incorporates a sensuous and tasteful experience of a landscape and a thrilling rendezvous with products shaped by their geographical and climatic peculiarities.

Cutlery: Robbe & Berking »Alta«

Rüssel's Landhaus  
Büdlcherbrück 1  
54426 Naurath/Wald bei Trier  
Germany  
Tel. +49 6509 91400  
info@ruessels-landhaus.de  
www.ruessels-landhaus.de



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

## Gourmet Restaurant **Silvio Nickol** 🍷🍷🍷☆☆ 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. 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 young star chef and his team. Only a taste test will do – an experience for all the senses. Or, as a guest on the Trip Advisor website 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«

## Storstad ☆ Regensburg

Anton Schmaus brings his very own gastronomic vision to Storstad, his restaurant in the heart of Regensburg. A combination of Scandinavian simplicity and urban flair awaits guests here. Schmaus refers to his cuisine as 'casual fine dining' without the need to wear a tie. The Storstad menu has something for every occasion – be that small lunches on the terrace, bar food or meals consisting of several courses. Anton Schmaus is constantly breaking new ground with his food: vegetarian and vegan elements are increasingly coming to the fore, while meat and fish can sometimes play a supporting role. Scandinavian and Asian influences combined with exciting spices feature heavily in his cuisine. Another highlight of the restaurant is the sky frame, which offers a breathtaking view over the old city and the cathedral.

Cutlery: Robbe & Berking »Alta«



Storstad  
Watmarkt 5  
93047 Regensburg  
Germany  
Tel. +49 941 59993000  
info@storstad.de  
www.storstad.de



Hotel Tannenhof  
Nassereinerstraße 98  
6580 St. Anton am Arlberg  
Austria  
Tel. +43 5446 30311  
Fax +43 5446 30126  
info@hoteltannenhof.net  
www.hoteltannenhof.net

## Hotel Tannenhof 🍷🍷 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 James Baron will spoil you with their superlative creative Alpine cuisine. The 33-year-old presents an all-encompassing culinary concept that delivers exquisite delights for the taste buds. The Hotel Tannenhof wine list, compiled by Germany's top sommelier Paula Bosch, is also unique in its nature and diversity.

Cutlery: Robbe & Berking »Alta«

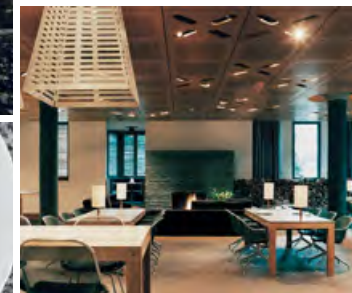
## The Bank Brasserie & Bar · Vienna

The Bank Brasserie & Bar – the meeting place for Vienna’s cosmopolitans and cosmopolitans in Vienna. ‘Relaxed and charming’ is the motto of The Bank Brasserie & Bar, located in the historic cashiers’ hall of this former bank building. The brasserie’s menu includes new takes on brasserie classics that offer something for absolutely every culinary taste. The open kitchen gives guests the opportunity to observe the chef de cuisine and his team close up while they prepare the delicious dishes on offer. The Bank Bar indulges guests with its exceptional signature drinks: top-notch international cocktails that draw upon a sensory and optical association between the banking hall itself and materials such as wood, leather, metal and copper – reminiscent of the era of the former bank.

Cutlery: Robbe & Berking »Alta«



Auf dem Fels  
3920 Zermatt  
Switzerland  
Tel. + 41 27 9667171  
Fax + 41 27 9667100  
info@the-omnia.com  
www.the-omnia.com



## The Omnia Zermatt

All guests are most welcome in the restaurant. Here you feel as at home like eating dinner amongst friends. The reserve of the personnel, the architecture, a flickering fire and soft light create a unique atmosphere. The modern and uncomplicated cuisine completes the offerings of The Omnia. Head chef, Hauke Pohl, prioritises quality above all else. Clear and honest aromas infuse the seasonal dishes. Meanwhile, restaurant manager, Cornelia Brändli, is on hand to recommend wines to perfectly complement your meal.

Cutlery: Robbe & Berking »Alta«



The Bank Brasserie & Bar  
Park Hyatt Vienna  
Bognergasse 4  
1010 Vienna  
Austria  
Tel. +43 1 22740-1236  
restaurant-thebank.vienna@hyatt.com  
www.restaurant-thebank.at







## 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.





## Courtier☆☆ Weissenhaus

Right inside the luxurious WEISSENHAUS castle, nestled in the wonderful landscape with a view across the idyllic castle pond and the vast expanse of the grand enclosure then out towards the sea, a gourmet restaurant named Courtier awaits you. Chef de cuisine Christian Scharrer and his team serve up perfectly prepared, innovatively presented high-end dishes here for your delectation. The multi-award-winning restaurant promises to deliver a combination of first-rate service and blissful moments in the charming setting of this historic estate.

Cutlery: Robbe & Berking »Hermitage«



WEISSENHAUS  
Grand Village  
Resort & Spa am Meer  
Parkallee 1  
23758 Weissenhaus  
Germany  
Tel. +49 4382 9262-0  
Fax +49 4382 9262-1704  
info@weissenhaus.de  
www.weissenhaus.de



LA MAISON hotel  
Prälat-Subtil-Ring 22  
66740 Saarlouis  
Germany  
Tel. +49 6831 89440-440  
info@laison-hotel.de  
www.laison-hotel.de



## LOUIS restaurant Saarlouis

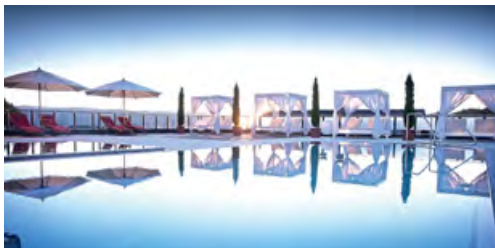
The LA MAISON hotel is synonymous with tradition and modernity. The historic villa with its traditional extension is a reflection of Saarlouis' Francophile culture both inside and out: a charming setting where delicious food is served! The four-star superior establishment with 38 rooms and suites is an individualist that scores points for its unusual design. The PASTIS bistro has achieved Bib Gourmand status in the MICHELIN Guide on several occasions, and now LOUIS is also making a name for itself – the restaurant was awarded 16 points in the 2019 Gault&Millau guide and eight gusto pans in the 2019 Gusto guide. Well acquainted with Michelin-starred kitchens and influenced by spells working with Klaus Erfort, chef de cuisine Martin Stopp and his team serve up exquisite yet relaxed gourmet experiences here. The chef's distinctive style is characterised by tradition and innovation.

Cutlery: Robbe & Berking »Hermitage«

## Oswald's Gourmetstube <sup>☆</sup> Kaikenried

The Relais & Châteaux Landromantik Hotel Oswald, still family owned and run, is situated in the beautiful and natural landscape of the Bavarian Woods and offers rural quietness, Bavarian tradition, paired with contemporary design. Let yourself be pampered in this stylish ambience and enjoy the haute cuisine in Oswald's Gourmetstube. Thomas Gerber and his team will convince you with classical compositions that he interprets innovatively. You can expect quality on the highest level.

Cutlery: Robbe & Berking »Hermitage«



Relais & Châteaux  
Landromantik Hotel Oswald  
Am Platzl 2  
94244 Kaikenried  
Germany  
Tel. +49 9923 8410-0  
Fax +49 9923 8410-10  
info@hotel-oswald.de  
www.hotel-oswald.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 the new 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*



Wine tumbler, water tumbler and vodka beaker from the "Sphinx" collection.



## Ahn Luh Zhujiajiao

Ahn Luh Zhujiajiao is the company's first luxury resort to open in China and is located in Zhujiajiao Town known as the Venice of Shanghai and the Hollywood of the suburbs. It is renowned for its ancient water town heritage with 1,700-year history. The hotel was built around an ancient mansion called "Wu Feng Lou" built during Ming dynasty and a century-old opera stage for Chinese opera performances. Ahn Luh Zhujiajiao features 35 villas, each with a courtyard and private garden, and complements a residential experience with facilities such as private dining rooms, Chinese-style tapas, a library, Tai Chi room, a spa, and a pillar-less ballroom and boardrooms. Ahn Luh devotes itself to guiding guests through a relaxing and unforgettable journey via an exquisite combination of traditional and modern design and the precious heritage of a magnificent Chinese culture.

Cutlery: Robbe & Berking »Sphinx«



Ahn Luh Zhujiajiao  
505 Zhuhu Road, Zhujiajiao Town  
Qingpu District,  
Shanghai, 201713  
China  
Tel. +86 21 5923-7777  
Fax +86 21 5923-8777  
zhujiajiao@ahnluh.com  
www.ahnluh.com



The Ritz-Carlton, Wolfsburg  
Parkstraße 1  
38440 Wolfsburg  
Germany  
Tel. +49 5361 606056  
Fax +49 5361 608000  
info@restaurant-aqua.com  
www.ritzcarlton.de  
www.restaurant-aqua.de



## Aqua☆☆☆ Wolfsburg

In the Aqua Sven Elverfeld creates a symbiosis of tradition and modern times far beyond a determined style and trend. In his own kitchen he concentrates on harmony of flavours, their taste and texture. Mr Elverfeld particularly values first-class and regional products that come from select producers. The ambience of the gourmet restaurant is underlined by the almost puristic design, chosen by the renowned American interior designer Elliot Barness: distinguished material and surfaces stand for love of nature. Guests can look through huge panorama windows at the green hills of the park of the Autostadt, at the Japanese garden and at the dock yards and the Mittelland Canal.

Cutlery: Robbe & Berking »Sphinx«

## 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«

## Alpine Gourmet Prato Borni Zermatt

The Grand Hotel Zermatterhof has been welcoming illustrious guests from all over the world since 1879, when it was built voluntarily by the long-established families of Zermatt, the townspeople of Zermatt. Alpine Gourmet Prato Borni pays homage to the diversity of regional produce. Chef de cuisine Heinz Rufibach presents original and ambitious creations using produce from the Valais region. He completely reimagines the traditional cuisine to create regional culinary delights that tease the taste buds. Regional produce is refined to perfection and combined with instinctive flair to produce a gastronomic experience in a class of its own – evidenced by 15 Gault&Millau points. Valais has greater culinary wealth than any other region in Switzerland, not to mention an extensive selection of outstanding, traditionally produced wines.

Cutlery: Robbe & Berking »Sphinx«

Grand Hotel Zermatterhof  
Bahnhofstrasse 55  
3920 Zermatt  
Switzerland  
Tel. +41 27 966-6600  
info@zermatterhof.ch  
pratoborni.zermatterhof.ch



SEVERIN\*S  
The Alpine Retreat  
Stubenbach 273  
6764 Lech am Arlberg  
Austria  
Tel. +43 5583 33907-0  
Fax +43 5583 33907-88  
info@severins-lech.at  
www.severins-lech.at

## SEVERIN\*S Lech am Arlberg

Severin\*s – The Alpine Retreat has been welcoming ambitious sportspeople and gourmets to this exclusive establishment in Lech am Arlberg since December 2016. Surrounded by antique wood, modern furniture and contemporary art, guests experience unadulterated, laid-back Alpine luxury in nine elegant suites and a residence spanning an area of more than 400 square metres. With fresh ideas and a wealth of experience in award-winning cuisine, Kevin Szalai focuses on producing a sophisticated fusion of Austrian cuisine with flavours from all over the world. His culinary masterpieces shine the spotlight on produce from the region, which he combines in modern, lively interpretations.

Cutlery: Robbe & Berking »Sphinx«



## 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, with our Chef sourcing the bulk of his produce locally to be used in reimagined classic dishes. Sommeliers are also on-hand to help diners pick the perfect accompaniment from the extensive collection of wines.

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





## 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*



An artistically crafted grapevine ornately crowns the silver stopper.

From the "Alt-Kopenhagen" collection.

## Atrium Nanjing

This impressive hotel in the heart of the cultural district of Nanjing unites the legendary history of the city with unique restaurants. The Atrium impresses by its informal, upscale atmosphere with a Mediterranean flair – inside and out – and its international menu. This includes French pastries, Italian pizza and European delicacies as well as Chinese classics and popular local snacks like vermicelli noodle soup with duck and bean-starchy. You can choose à la carte or weekend brunch buffet. Overall, an exquisite synthesis of East and West.

Cutlery: Robbe & Berking „Belvedere“

The Grand Mansion  
A Luxury Collection Hotel, Nanjing  
No. 300 Changjiang Road  
Nanjing, Jiangsu 210005  
China  
Tel. + 86 25 84355888  
Fax + 86 25 84371888  
grandmansion.nanjing@luxurycollection.com  
www.starwoodhotels.com/luxury



Fährhaus  
Bi Heef 1  
25980 Munkmarsch/Sylt  
Germany  
Tel. +49 4651 93970  
Fax +49 4651 939710  
info@faehrhaus-sylt.de  
www.faehrhaus-sylt.de



## Fährhaus Munkmarsch/Sylt

An idyllic location on the Munkmarsch marina, nostalgically elegant flair and the obliging individual service of a five-star superior establishment: welcome to Hotel Fährhaus Sylt. With 29 double rooms, 12 suites and three apartments, a luxury holiday of the highest order is guaranteed. In the Käpt'n Selmer Stube, chef de cuisine Markus Gerlach is dedicated to using predominantly regional ingredients to create meticulously crafted delights for the taste buds. Dishes include breast of pigeon and pumpkin, saddle of venison with chervil root or pikeperch with tamarillo and chilli. The dessert menu also has something for everyone.

Cutlery: Robbe & Berking „Belvedere“ and „Como“



## Friedrich Franz <sup>☆</sup> Bad Doberan-Heiligendamm

Michelin-starred chef Ronny Siewert has been unrivalled among Mecklenburg-Vorpommern's top chefs for eleven years. Seated at one of the ten tables in the Friedrich Franz, guests can enjoy a breathtaking view of the Baltic Sea. A trip through this world of culinary delights means sampling dishes such as papada of Garimori Ibérico 'Bellota', BBQ pork rillettes, white icicle radishes and chorizo. Guests can expect attentive and friendly service and an extensive international wine list.

Cutlery: Robbe & Berking -Belvedere-



Grand Hotel Heiligendamm  
18209 Bad Doberan-Heiligendamm  
Germany  
Tel. +49 38203 740-0  
Fax +49 38203 740-7474  
reservations@grandhotel-heiligendamm.de  
www.grandhotel-heiligendamm.de



Relais & Châteaux  
Hotel Gasthof Post  
Dorf 11  
6764 Lech am Arlberg  
Austria  
Tel. +43 5583 2206-0  
Fax +43 5583 2206-23  
info@postlech.com  
www.postlech.com

## Jägerstube <sup>15</sup> Lech am Arlberg

Designed in the style of a traditional hunting lodge, the Jägerstube restaurant is the place to go to enjoy the artful dishes created by chef de cuisine David Wagger. The kitchen boasts one Michelin star and two Gault&Millau toques. Sommelier Karl Mandl is also on hand to offer expert advice on the perfect wines to accompany each meal.

Cutlery: Robbe & Berking -Belvedere-

## Kochen für Freunde im Löwen ☆ Menzingen

In the oldest Zugerland inn, in Menzingen, René Weder enjoys cooking to make people enjoy life. His guests' well-being always takes priority here. His creative and seasonal menu includes French dishes with southern influences. Since Weder took over the "Löwen", the restaurant has been awarded a Michelin star.

Cutlery: Robbe & Berking -Belvedere-



Löwen Menzingen  
Holzhäusernstrasse 2  
6313 Menzingen  
Switzerland  
Tel. +41 41 7590444  
weder@kochen-fuer-freunde.ch  
www.kochen-fuer-freunde.ch



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

## 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 our 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-



## Les Saisons <sup>☆</sup> Vevey

A traditional and elegant atmosphere in bright and warm surroundings, finest local produce masterly prepared by Chef Thomas Neeser. This passionate gastronomist will make each dinner an unforgettable experience far beyond the expectation of any guest.

Cutlery: Robbe & Berking „Belvedere“



Grand Hôtel du Lac  
1, rue d'Italie  
1800 Vevey  
Switzerland  
Tel. +41 21 92506-06  
Fax +41 21 92506-07  
www.ghdl.ch



www.melodysky.com

Bergrestaurant Madrisa-Hof  
Klosters-Madrisa Bergbahnen AG  
Madrisastrasse 7  
7252 Klosters Dorf  
Switzerland  
Tel. +41 81 41021-70  
Fax +41 81 41021-71  
info@madrisa.ch  
www.madrisa.ch



## Bergrestaurant Madrisa-Hof Klosters

Alpine cosiness in an idyllic mountain landscape – that's the Madrisa. The mountain restaurant in Davos Klosters welcomes its guests with a superior cuisine. Established in 2013, the Madrisa-Hof log cabin combines Alpine tradition with contemporary architecture and is located on a sunny plateau with a stunning view of the mountain panorama. Delightful regional and seasonal dishes are created in the superior kitchen. The Madrisa-Hof has a wide variety of rooms available for all sorts of occasions, such as seminars, business events and weddings. The extensive infrastructure for skiing and hiking in this friendly atmosphere is the setting for unforgettable moments in both summer and winter. From Zurich, the Madrisa mountain region can be reached by rail or car in just 1.5 hours.

Cutlery: Robbe & Berking „Belvedere“



## Bergchalet Schmiedalm Saalbach-Hinterglemm

Enjoy perfect winter holidays in the Bergchalet Schmiedalm. Here, the exclusive location at 1,320 m, Salzburg cosiness and luxury are combined to make you experience the best holiday you can have. The Schmiedalm, on the Zwölferkogel slope, accommodates up to 10 people. From the perfectly equipped kitchen and 3 en-suite bedrooms to the panorama living room and the heated outdoor pool with its own sauna: here, you can enjoy the fantastic view of the huge mountains and enjoy life. And the special service: at your request, a cook will prepare a dreamlike chalet dinner for you right there. And guests can also use the "Alpen Spa" and the day-care centre at the "Der Unterschwarzachhof" \*\*\*\* family & wellness hotel for free.

Cutlery: Robbe & Berking "Belvedere"



Bergchalet Schmiedalm  
Schwarzacherweg 40  
5754 Saalbach-Hinterglemm  
Austria  
Tel. +43 6541 6633  
Fax +43 6541 663325  
info@schmiedalm.at



Restaurant Schote  
Emmastraße 25  
45130 Essen  
Germany  
Tel. +49 201 780107  
Fax +49 201 74749579  
schote@nelson-mueller.de  
www.restaurant-schote.de

## Restaurant Schote ☆ Essen

'On certain days, what you need is food that soothes the soul with tastes that remind you of your childhood,' says Michelin-starred chef Nelson Müller. Müller has dubbed one of the two menus he offers in the Schote restaurant 'Roots & Culture'. These are dishes that arouse memories and the joy of discovery in equal measure. For everyone who is lured by new experiences and enthusiastic about embarking on journeys of taste. And last but not least: 'No meat, no fish'. If you're wondering what to expect, the clue is in the title. And if you're having one of those days where you just can't make up your mind, simply choose the best of the two worlds.

Cutlery: Robbe & Berking "Belvedere"

## Sterneck☆☆ Cuxhaven

The stylish Badhotel Sternhagen offers impressive views – both inside and outside. The sea, the mudflats and the busy global shipping route of the Elbe are the backdrop of Marc Rennhack's Spanish- and French-inspired German cuisine and the attentive service led by Annika Nührenberg in the panoramic gourmet restaurant Sterneck. The first-class, premium-quality products are also sourced from local organic farms. Cuxhaven coastal cod with swede, lettuce and vermouth or Werner forest venison with elderberries and chanterelles can also be enjoyed alongside the outstanding multi-award-winning selection of wines on offer here.

Cutlery: Robbe & Berking „Belvedere“



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



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



## Restaurant in the Taj Falaknuma Palace Hyderabad

Real drama is created on the plates served in the Taj Falaknuma Palace with an ideal combination of colours, aromas and tastes. Exceptional ingredients, which the head chefs predominantly source from local farmers, are the starting point here. Indian dishes are being reinvented using new techniques, spices and unusual compositions. French, Italian, Mediterranean and Japanese influences also play their part in the exceptional cuisine from around the world.

Cutlery: Robbe & Berking „Belvedere“

## TOP Hotel Hochgurgl Hochgurgl

The highest-lying Relais & Châteaux hotel in the Alps and the only five-star superior hotel in the Tyrolean Ötztal Valley: nestled alongside the slopes of the legendary Obergurgl-Hochgurgl ski resort, the TOP Hotel Hochgurgl is positively brimming with superlatives that truly deliver across the board – from the cellar to the plate. Fine Alpine aromas and regional produce are combined with international creations here. Unique, down to earth, versatile and exquisite, from the eight-course Relais & Châteaux dinner to light, healthy choices and vegan dishes. The restaurant also boasts a sophisticated, mature selection of exquisite wines and rarities from all over the world, including Sassicaia, Ornellaia and Château Petrus. Some 500 wines are personally recommended and perfectly paired with the ultimate culinary delights, served either in the sophisticated hotel restaurant or in one of the cosy Tyrolean suites.

Cutlery: Robbe & Berking »Belvedere«



Relais & Châteaux  
TOP Hotel Hochgurgl  
Hochgurgler Straße 8  
6456 Hochgurgl  
Austria  
Tel. +43 5256 6265  
Fax +43 5256 6265-10  
tophotel@tophochgurgl.com  
www.tophochgurgl.com



Zunfthaus zur Waag  
Münsterhof 8  
8001 Zurich  
Switzerland  
Tel. +41 44 2169966  
reservation@zunfthaus-zur-waag.ch  
www.zunfthaus-zur-waag.ch



## Zunfthaus zur Waag Zurich

Zunfthaus zur Waag is a great place to wine, dine and celebrate in the stylish atmosphere of the old city. Delight in Sepp Wimmer's hospitality in this traditional building, which dates back to 1315 and is steeped in history. Chef de cuisine Alain Koenig will indulge you with Zurich's classics and innovative creations in the elegant Zurich-style 19th-century room located on the first floor. His most famous dishes include Zurich-style veal with Butterrösti (buttered Swiss hash browns). From April to September, the shaded terrace on the Münsterhof pedestrian zone is the perfect setting for enjoying light summer dishes and ice-cold wines from the Lake Zurich region. Listen to the soothing sounds of the Münsterhof fountain and the chiming of the church bells while you watch the swifts fly over the roof of the Fraumünster church.

Cutlery: Robbe & Berking »Belvedere«





## Viva

Viva has the charm, the effortless and the joie de vivre of youthful table culture. It is a cutlery for people who are looking for shapes that reflect both the aesthetics of the time and timeless aesthetics. The design is inspired by nature – by the beauty and harmony that is visible in many natural details. Robbe & Berking has realised this original design with perfect craftsmanship. The classic virtues of quality can be seen in every detail of the workmanship. For example, the cutlery features a three-dimensional design on both the front and rear sides. The combination of knife blade and handle forms a perfect unity. *Design: Ralph Krämer*

## Carpe Diem ☆ Finest Fingerfood · Salzburg

The Carpe Diem Finest Fingerfood is not just one of the best restaurants in Salzburg; it is also a stylish bar, a trendy lounge and a cosy café and tea house with a modern terrace. Its unusual concept has seen it develop into a much-loved meeting place within the Salzburg scene as well as for local and foreign guests in recent years. Refined, filled cones, exclusive finger-food and classic plated meals set the tone of the menu and ensure fresh excitement amongst connoisseurs each time they visit it.

Cutlery: Robbe & Berking »Viva«



Carpe Diem Finest Fingerfood  
Getreidegasse 50  
5020 Salzburg  
Austria  
Tel. +43 662 848800  
fingerfood@carpediem.com  
www.carpediem.com/finestfingerfood  
www.facebook.com/carpediemfinestfingerfood







## Alt-Spaten

The roots of the “spade” design in this classical form can be traced back to the beginning of the 18<sup>th</sup> 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 “Old Spade” 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.



Silver coffee and tea service “Neue Form”  
with handles made of grenadill wood.



## Arlamów Hotel Ustrzyki Dolne

Arlamów 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 Arlamów 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 Arlamów 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«

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



Château de Lamothe  
14, Rue de l'Embarri  
64400 Moumour  
France  
Tel. +33 5 59362000  
chateaudelamothe@gmail.com  
www.chateau-de-lamothe.eu

## Restaurant in the Château de Lamothe Moumour

The Château de Lamothe – a place of peace and quietness – is situated in Moumour in the Basque country. With panoramic views over the Pyrénées and a warm and friendly atmosphere, you can enjoy diverse and delectable dishes such as foie gras or duck confit. The dishes are rounded off with sweet wines from the local wine-growing region of Jurançon.

Cutlery: Robbe & Berking »Alt-Spaten«

## Ich weiß ein Haus am See ☆ 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 Müritz loin of 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«



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



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

## Laurushaus ☆ Essen

Schlosshotel Hugenpoet, a moated castle from the 17<sup>th</sup> century, is located in the middle of an idyllic castle park in the scenic meadows of the Ruhr and is committed to delivering outstanding service, intimate charm and warm hospitality. In the Michelin starred restaurant Laurushaus Erika Bergheim presents gourmet cuisine with a modern twist. Her emphasis is on high-quality produce and unpretentious presentation. Equally as important as the dishes are the wines, which are selected by restaurant director Carla Veenstra. Direct contact between the guests and the kitchen and service staff is warmly welcomed here. The restaurant has seating for 20 people. Guests can see into the kitchen in the light-drenched conservatory, while in the summertime the terrace invites you indulge in hours of relaxation.

Cutlery: Robbe & Berking »Alt-Spaten«



## Schloss Neuhardenberg Neuhardenberg

Set in extensive park land, a gem of the Mark can be found in an impressive ensemble of classical buildings: Schloss Neuhardenberg. Rural peace, a historical ambience combined with contemporary design: art and culture come together here to create a unique atmosphere. The culinary offerings are also diverse: Regional specialities in the Brennerei, which is furnished in a countryhouse style, or Mediterranean cuisine in the Orangerie. The small but refined Restaurant Lenné provides a stylish backdrop for private celebrations as a private dining room.

Cutlery: Robbe & Berking »Alt-Spaten«



Hotel Schloss Neuhardenberg  
Schinkelplatz  
15320 Neuhardenberg  
Germany  
Tel. +49 33476 6000  
hotel@schlossneuhardenberg.de  
www.schlossneuhardenberg.de



Arlberg Hospiz Hotel  
Familie Werner  
St. Christoph 1  
6580 St. Christoph am Arlberg  
Austria  
Tel. +43 5446 2611  
Fax +43 5446 3773  
info@arlberg1800resort.at  
www.arlberg1800resort.at

## Tiroler Wirtshaus St. Christoph am Arlberg

The pioneers of Austrian ski sport reached the Hospiz on skis for the first time at the turn of the last century, during the winter of 1900/1901. In high spirits, with wine and savoury meals, they founded the most famous ski club in the world – Skiclub Arlberg. The place where the first chapter in the history of Austrian ski sports began, it is now where kitchen director Krystian Krempin makes modern-day fairy tales come true. Regional produce from the Arlberg region is transformed into dishes of the most exquisite order at the Tiroler Wirtshaus restaurant, where guests enjoy first-class service. Dine in prime position at 1,800 metres above sea level in St. Christoph. Besides all the culinary flights of fancy on the menu, wine lovers will also find everything they are looking for at the Arlberg Hospiz Hotel: the wine cellars are home to the best wines from the Bordeaux and Burgundy regions, with bottles available in special sizes of up to 27 litres (Primat).

Cutlery: Robbe & Berking »Alt-Spaten«





## 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: Sven Tranekjer*

## Buchholz Gutshof Britz Berlin

That is the name of the new domain by Matthias Buchholz. After having worked for a few years in top places and renowned hotels the star cook 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 cooking 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



## petit bonheur Hamburg

The multi-award-winning restaurant petit bonheur with its upmarket French cuisine offers guests the opportunity to enjoy the kind of ambience and sense of well-being that can otherwise only be found in the restaurants and bistros along the Seine. Owner Ergün M. Uysal, chef de cuisine David Rohlfing and their team proudly present this 'little piece of happiness'. There are 100 wines to choose from, and the crêpes Suzette – lauded as the best in the city – are prepared right in front of the guest. These are just two examples of why the petit bonheur has deservedly achieved 13 Gault&Millau points since 2016. A little piece of France awaits you in the heart of Hamburg.

Cutlery: Robbe & Berking »Baltic«



Restaurant petit bonheur  
Hütten 85 – 86  
20355 Hamburg  
Germany  
Tel. +49 40 33441526  
[e.uysal@petitbonheur-restaurant.de](mailto:e.uysal@petitbonheur-restaurant.de)







## Alt-Kopenhagen

The Alt-Kopenhagen cutlery goes back to a design created in 1874, the year that saw the founding of our silverware manufacturing. Robbe & Berking, now employing a kid-glove approach and displaying a true sensibility towards individual styles, has revamped this design. And out of this, another idea, just as exclusive as the cutlery design itself, has been born: every single piece of cutlery bears on its reverse side an artistic, filigree engraving. Such ornamentation accentuates the impression that this cutlery already conveys: that it is a precious work of art created by a celebrated Old Master. The engravings depict herbs and spices. Thyme is on the fork, saffron can be found on the spoon, star anise adorns the coffee spoon while rosemary embellishes the dessert fork – just some attractive examples of these splendid works of art. *Design: Robert Berking*



Hand-forged silver bowl (39 x 17 cm)  
with magnolia blossoms



## Délice<sup>☆</sup> Stuttgart

“Gastrosophy and wine culture” reads the Délice’s motto and it radiates a very personal charm. The eye-catcher in the stylishly modernised vault is the open kitchen, where the chef, Andreas Hettinger, creates classic Mediterranean dishes with modern influences he will personally explain to you at your table. A genuine taste, creativity and a sound quality are at the centre here. Host and sommelier Evangelos Pattas – Gault&Millau’s sommelier of the year 2007 – will recommend excellent wine pairings, choosing wines from the much-acclaimed wine list.

Cutlery: Robbe & Berking »Alt-Kopenhagen«



Restaurant Délice  
Hauptstätter Straße 61  
70178 Stuttgart  
Germany  
Tel. +49 711 6403222  
[www.restaurant-delice.de](http://www.restaurant-delice.de)





## 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 silversmithing with perfect craftsmanship that is second to none. *Design: Wilfried Moll*



6-branches silver candelabrum "Sphinx"

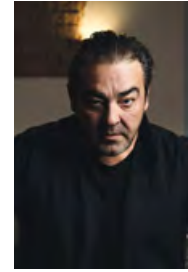
## 100/200 KITCHEN · Hamburg

Thomas Imbusch has made his personal dream of an honest dining and table culture experience a reality with the 100/200 restaurant. As far as this chef is concerned, there's nothing more important than eating and drinking. That's why the kitchen revolves around a Molteni stove at the heart of the dining area. While dining in a cosmopolitan ambience with a view of Hamburg's landmarks, guests eat 'whatever comes to the table'. Everything revolves around craftsmanship at 100/200: the wines, the amazing classic bar culture experience and, of course, the cooking. And there's only one dogma that counts here: pleasure. Experience a new kind of all-encompassing gastronomy.

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



100/200  
Brandshofer Deich 68  
20539 Hamburg  
Germany  
Tel. +49 160 94646379  
thomas.imbusch@100200.kitchen  
www.100200.kitchen



Amador  
Grinzinger Straße 86  
1190 Vienna  
Austria  
Tel. +43 660 9070500  
info@restaurant-amador.com  
www.restaurant-amador.com



## Amador 🍷🍷☆☆ Vienna

A gourmet restaurant in an opulent vault and an exciting wine cellar – that is the culinary concept for this project, a collaboration between winemaker Fritz Wieninger and Michelin-starred chef Juan Amador. The chef has chosen Vienna as his home, much to the delight of Viennese gourmet enthusiasts. Tasting menus are available at lunchtime and in the evenings, consisting of various courses that can be combined individually. Juan Amador serves guests unpretentious dishes created with the best raw produce available and in the perfect craftsmanship to be expected of a chef with three Michelin stars. If you want to get close with Juan Amador and experience his culinary wizardry first-hand, you now have the opportunity to take a seat at one of the six coveted seats at the new Chef's Table.

Cutlery: Robbe & Berking »Riva«



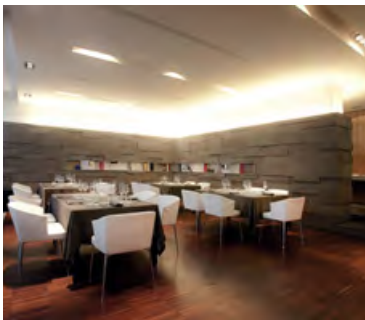
## Becker's Restaurant☆☆ Trier

Modern and simple elegance leave their mark on Becker's Gourmet Restaurant in Trier, culinary as well as architectural. The restaurant is part of the design hotel Becker's, that was opened in 2007 and decorated in an outstanding structure and elegant design. All menus by 2-star cook Wolfgang Becker are reduced to the essentials, like the interior of the restaurant. This also applies to the family-owned wine-growing estate, where Wolfgang Becker, a qualified wine-grower himself and his wife and sommelier Christine, press wine by themselves. They serve their wines to dishes like goose liver with cooked rhubarb, vanilla and coffee or turbot with gently smoked beef marrow, lemon leaf nage and glazed leek.

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



Becker's Hotel und Restaurant  
Olewiger Straße 206  
54295 Trier  
Germany  
Tel. +49 651 93808-0  
info@beckers-trier.de  
www.beckers-trier.de



Restaurant Bind  
Fjordvejen 120  
Sonderhav  
6340 Kruså  
Denmark  
Tel. +45 74678822  
mail@restaurantbind.dk  
www.restaurantbind.dk



## Restaurant Bind Kruså

After a moving history the Fjordvejen house was completely converted into a restaurant in 2008. Pia and Christian Bind made their dream come true of having their own restaurant which is located near the Flensburg Fjord opposite the Oxen Islands. Christian Bind was born in Alsace and this influence has been the foundation of his cooking for 20 years. Having lived in Denmark for a long period of time he developed a special style in cooking, combining both Nordic and French cuisine. On the basis of seasonal ingredients he creates menus that change from week to week. In addition sommelier Soren Appel recommends a fine drop of wine from his excellent wine cellar. You can enjoy many pleasant hours in this restaurant in combination with an especially friendly hospitality.

Cutlery: Robbe & Berking »Riva«

## Bodendorf's ☆ Tinnum/Sylt

Indulge yourself in luxurious relaxation on Germany's loveliest island. At BODENDORF'S, Michelin-starred chef Holger Bodendorf and chef de cuisine Philip Rümmele deliver a true culinary experience for their guests. A love of the sea and the island of Sylt are the inspiration for their passion for the art of cooking. With creativity and a real love for the craft, the top chef and his team spoil guests with their symbiosis of culinary perfection and joie de vivre – an attitude that constantly permeates the atmosphere at BODENDORF'S. A truly unique place that simply must not be missed.

Cutlery: Robbe & Berking »Riva«

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



Catering am Brill OHG  
Roonstraße 17  
42115 Wuppertal  
Germany  
Tel. +49 202 301862  
Fax +49 202 303988  
info@cateringambrill.de  
www.cateringambrill.de



## Catering am Brill Wuppertal

The time-honoured rifle association "Schützengesellschaft am Brill" was founded by the distinguished citizens of Wuppertal in 1805. It remains a social hub for locals to this day, drawing in crowds from Elberfeld and beyond. The main attraction is the excellent food on offer at Catering am Brill, where Fabian Timmer and Tobias Pawellek can be found rustling up the best seasonal produce in their various award-winning kitchens. Lavish weddings, discrete board meetings, intimate family celebrations, cigar evenings and the occasional rip-roaring ball – the two owners of this event catering business make sure that no guest is left wanting. And with a catering service for 10 to 150 people at venues other than their own, the team has everything guests could need or want – including fine tableware and silver. 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»

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



Château Viz  
Berencsepuszta  
8681 Viz  
Hungary  
Tel. +36 85 710-003  
Fax +36 85 710-194  
info@chateau-viz.com  
www.chateauviz.hu

### Restaurant in the **Château Viz** · Viz

Château Viz, 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»



## Döllerer Golling bei Salzburg

Andreas Döllerer takes gourmets on a culinary pleasure trek through the Salzburg Alps with his Alpine cuisine at his gourmet restaurant Döllerer. His dishes reflect a sense of tradition and a strong local identity, with modern interpretations of classics that demonstrate a real appreciation for regional produce. The delicious Göllüberquerung and Oberjoch menus are perfectly complemented by a selection of exquisite wines from one of Austria's best wine lists. Andreas Döllerer's innovative culinary offerings earned him the title of International Chef of the Year 2018 from the Frankfurter Allgemeine Zeitung. And with 99 points in the À la Carte guide, Döllerer has been named Austria's best restaurant.

Cutlery: Robbe & Berking »Riva«



Döllerer  
Markt 56  
5440 Golling bei Salzburg  
Austria  
Tel. +43 6244 42200  
Fax +43 6244 691242  
office@doellerer.at  
www.doellerer.at



The Ritz-Carlton, Vienna  
Schubertring 5 – 7  
1010 Vienna  
Austria  
Tel. +43 1 31188150  
info@dstrikt.com  
www.ritzcarlton.com

## Dstrikt Vienna

At DSTRIKT Steakhouse, guests delight in the finest selection of Austrian meats served with only the very best, select home-grown produce from sustainable agriculture and production. The food gets its unique flavour from the special way it is prepared in a Josper charcoal oven. Home-made ketchup and steak sauces along with delicious side dishes such as sautéed young spinach with garlic or hand-cut fries with parmesan and truffle oil bring out the incredible flavour of DSTRIKT's speciality dry-aged beef. Every Sunday, the DSTRIKT steak brunch offers an extended brunch for late risers and meat lovers, with an extensive steak menu, a buffet right in the kitchen, free-flowing champagne, presentations from regional suppliers and a whole host of other culinary delights.

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

Restaurant FACIL offers a refreshing combination of effortless elegance and unadulterated luxury. Guests are treated to the finest culinary works of art here while enjoying the staff's undivided attention as they relax in a harmonious environment away from the stress of everyday life. The architectural design is as unusual as the concept: a green oasis surrounded by bamboo and water features on the rooftop garden of The Mandala Hotel in Berlin. The local specialities by chef Michael Kempf (two Michelin stars) and chef de cuisine Joachim Gerner are prepared using only the highest-quality produce sourced predominantly from the region. What to choose? The menu includes dishes such as lobster with wild cauliflower and watermelon, chawanmushi, Polting-style saddle of venison, shimeji mushrooms and cashew nuts, or a truly special dessert by pastry chef Thomas Yoshida. Sommelier Felix Voges is also on hand to recommend the perfect wine for your meal.

Cutlery: Robbe & Berking «Riva»

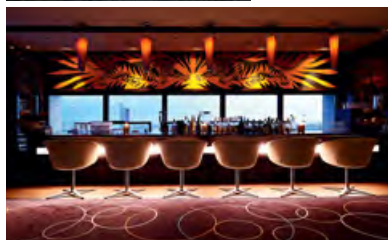
## Falco☆☆ Scharf Schärfer Schnurr! · Leipzig

The FALCO restaurant boasts an impressive panoramic view from the 27<sup>th</sup> floor of The Westin Hotel in Leipzig. Its cuisine boasts the highest level of craftsmanship and quality, and it is regarded as one of Germany's most exciting gastronomic offerings. Chef Peter Maria Schnurr always uses premium products, plays with subtle aromas and surprises with his sometimes unconventional blends of flavour. He uses the words "cuisine passion légère<sup>®</sup>" to describe his food, which is experimental, unique, modern and full of life – just like Schnurr himself. DER!Tisch in the FALCO Bar & Lounge is also a wonderful alternative to this spectacular restaurant experience.

Cutlery: Robbe & Berking »Riva«



The Westin Leipzig  
Gerberstraße 15  
04105 Leipzig  
Germany  
Tel. +49 341 988-2727  
Fax +49 341 988-2728  
info@falco-leipzig.de  
www.falco-leipzig.de



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

## Wald & Schlosshotel Friedrichsruhe☆☆ Zweiflingen

In this elegant five-star superior resort, chef de cuisine Boris Rommel indulges guests with culinary delights in four different restaurants. Innovative haute cuisine with French charm is on the menu in the gourmet restaurant Le Cerf (two Michelin stars, 17 Gault&Millau points), while refined regional dishes are served in the Jägerstube restaurant (15 Gault&Millau points). Restaurant director Dominique Metzger and restaurant manager Robert Mrusek are on hand to deliver first-rate service with their team. More than just a top culinary destination, this exclusive hideaway is also home to a sensational spa that has been awarded the highest rating in the Relax Guide for the ninth time in a row. Golfers also delight in the neighbouring 27-hole golf course.

Cutlery: Robbe & Berking »Riva«



## GENUSSwagen Europe-wide

Pop-up restaurant or private gourmet kitchen – the possibilities are almost endless. This unique food truck can be used for company events, food festivals, rounds of golf, rural outings, private garden parties or family gatherings. It can cater for anything from 2 to 60 people and will bend to your every whim. With products from Caviar House & Prunier, excellent meats from Otto Gourmet, exquisite wine and champagnes, and silver tableware from Robbe & Berking, the GENUSSwagen offers a truly unique experience.

Cutlery: Robbe & Berking »Riva«



GENUSSwagen  
c/o Gebr. OTTO GOURMET GmbH  
Boos-Fremery-Str. 62  
52525 Heinsberg  
Germany  
Tel. +49 2452 97626-179  
info@genusswagen.com  
www.genusswagen.com



China World Summit Wing  
No. 1 Jianguomenwai Avenue  
Beijing 100004  
China  
Tel. +86 10 65052299  
Fax +86 10 65058811  
www.shangri-la.com

## Grill 79 Beijing

With views reaching all the way to the rooftops of the Forbidden City, Grill 79 is a captivating destination for those in search of a memorable, sensory dining experience for business, pleasure or romance. Located on level 79, the restaurant offers international dining and one of the most comprehensive wine lists in Beijing.

Cutlery: Robbe & Berking »Riva«

## HAUTE Members only · Zurich

Located high above the rooftops in the centre of Zurich's elegant banking district, the HAUTE club restaurant boasts perhaps the most beautiful view of the lake and mountains. Members and their guests are invited to relax and enjoy the panoramic views in the lounge or at the bar and tables on the all-round terrace. This sky-high setting is a truly formidable venue for lunch, aperitifs or dinner – in summer and winter alike! Masterful cuisine is the basis of the concept, with a good helping of style and ambience on the side and a dash of creativity in the kitchen and service. It comes as no surprise that after more than 15 successful years, the restaurant still has to limit its number of members. HAUTE is part of the GAMMA Group, along with Gammacatering, Zunfthaus zur Saffran and Theater Casino Zug.

Cutlery: Robbe & Berking »Riva«



HAUTE SA  
Talstrasse 65  
8001 Zurich  
Switzerland  
Tel. +41 43 34472-72  
Fax +41 43 34472-73  
welcome@haute.ch  
www.haute.ch



Restaurant – Hotel Höerhof  
Obergasse 26  
65510 Idstein  
Germany  
Tel. +49 6126 500-26  
Fax +49 6126 500-226  
info@hoerhof.de  
www.hoerhof.de



## Henrich HÖER's Speisezimmer Idstein

Attention to detail, the pursuit of quality and charming contradictions are the characteristics that made the Höerhof into the gastronomical success story it is today. Working with a combination of seasonal and regional produce, the kitchen team led by Sebastian Straub strives to uphold simple yet exacting ideals. Most of the herbs are grown in the restaurant's own garden – if an ingredient is not in season, you will not find it on the menu. With dishes ranging from the relaxed and light to the amazingly artful, this restaurant is often a surprising experience for gourmets.

Cutlery: Robbe & Berking »Riva«



## Il Comandante ☆ Naples

Situated on the tenth floor of the Romeo hotel, the gourmet restaurant Il Comandante has been awarded its first Michelin Star already in November 2012. With outstanding views over the Bay of Naples, the restaurant enchants its guests in an elegant and refined atmosphere. Il Comandante offers a cuisine that is in keeping with the style of the hotel; combining various flavours and stimuli. The creations are inspired by the local region and stand as a contemporary interpretation of the rich culinary tradition. The philosophy of the restaurant includes precise attention to the selection of raw ingredients, a menu that changes depending on the season, simplicity in preparation and an eye for every detail.

Cutlery: Robbe & Berking »Riva«

Romeo hotel  
Via Cristoforo Colombo 45  
80133 Naples  
Italy  
Tel. +39 081 6041-580  
Fax +39 081 6041-599  
welcome@romeohotel.it  
www.romeohotel.it



Hotel Louis C. Jacob  
Elbchausee 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



## Jacobs Restaurant ☆☆ Hamburg

Thomas Martin and his team are dedicated to precision craftsmanship, the latest techniques in food preparation and fascinating regional products of uncompromising quality. The star of the show is the main product, which is complemented by intensely flavourful sauces. The result is maximum taste! 'My dishes are unadulterated and self-explanatory. We concentrate on the essential elements, our vision being to simplify cuisine in the best sense of the word. Guests at Jacob's Restaurant are invited to experience simplicity of the highest order,' says Martin. The ambience and the service also reflect contemporary Hanseatic tranquillity. A visit to Jacob's Restaurant does not require a special occasion – a completely regular evening can be transformed into a truly special event here.

Cutlery: Robbe & Berking »Riva«



## Käfer-Schänke Munich

Thanks to its history, traditions and commitment to quality, Käfer-Schänke has been a Munich institution for many years. The blend of indulgence, comfort, culture and cuisine is what makes this establishment so unique. André Wöhner and Mike Emmerz are two young, creative and passionate executive chefs with an impressive philosophy that revolves around three main ingredients: classic craftsmanship, the very best produce and intense aromas. In addition to innovative seasonal creations, guests can also enjoy Käfer classics such as steak tartare, lobster stew and Bauernente. Special varieties of meat, fish and cheese are also stored and left to mature in the new Käfer display cases in the guest area. Waiting to see you at the restaurant is maître d'hôtel Ansgar Fischer. He and the rest of the Käfer team warmly welcome you to Käfer-Schänke and the 16 boutique lounges.

Cutlery: Robbe & Berking »Riva«



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



Forsters Posthotel  
Maxstraße 43  
93093 Donaustauf  
Germany  
Tel. +49 9403 910-0  
Fax +49 9403 910-910  
info@forsters-posthotel.de  
www.forsters-posthotel.de

## Gourmetrestaurant Karree Donaustauf

Authentic ingredients of the highest quality are the focus of the gourmet cuisine served by the Karree; cuisine which is treasured far beyond the region's borders. The main focus of the menu is on classic dishes with contemporary elements: These are often served with a link to the local region and always at the level of international Michelin-star cuisine. In addition, a stylish modern ambience and a first-rate service help to make your visit to the Karree restaurant a real treat.

Cutlery: Robbe & Berking »Riva«

## Kristiania Lech am Arlberg

The “Small Luxury Hotel” Kristiania in Lech is a real winter dream. Head chef Martin Schnitzer offers his guests culinary experience of a special kind and creates dishes of extraordinary quality that show his individual style of handwriting: straight forward, traditional and authentic. The result is 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  
Omesberg 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

Great taste is everything in this stylishly furnished gourmet restaurant at Ketschauer Hof. In this modern setting, where the interior is complemented by historical building features, the creative enthusiasm that goes into this cuisine triumphs in an interplay of aromas. Guests who dine at L. A. Jordan experience an exclusive, sophisticated restaurant culture where sustainability is key and the finest produce and ingredients are prepared with the utmost precision. This exciting world of flavour is full of highlights. The wine list includes more than 800 wines from famous winemakers in the Palatinate region and the rest of the world.

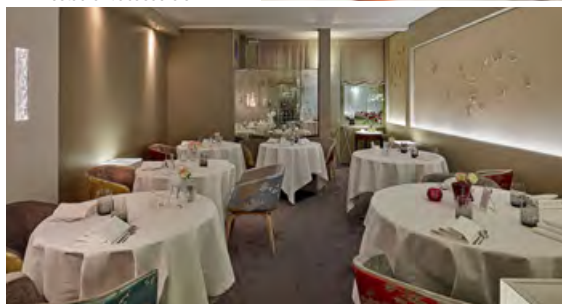
Cutlery: Robbe & Berking »Riva«

## 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  
Fax +33 4 961800-01  
contact@lavillamadie.com  
www.lavillamadie.com



## La Villa Madie☆☆ Cassis

Dominated by the immovable and majestic Cape Canaille, in front of the Mediterranean Sea in its untamed beauty, the Villa Madie welcomes you to Corton Bay to satisfy your desires. In this restaurant the Dimitri and Marielle Droisneau style of gastronomic cuisine, the delicate service and the alliance of authentic savours with over 550 wine references create exceptional and unforgettable moments.

Cutlery: Robbe & Berking «Riva»



## Laurentius <sup>☆</sup> Weikersheim

An autochthonous first-rate cuisine can be found at the historical Weikersheim market square, next to the famous Renaissance castle. Down-to-earth delicacies await the guest in the stylish and elegantly decorated vaulted restaurant “Laurentius”. Jürgen Koch and his team cook in a way that is cosmopolitan, far-sighted and yet true to its roots. So brace yourself for gastronomy that combines classic and modern in a contemporary way. Sabine Koch, certified sommelier, will be pleased to advise you on selecting a suitable wine; perhaps even one from the Tauberhase’s own vineyard.

Cutlery: Robbe & Berking »Riva«



Laurentius  
Marktplatz 5  
97990 Weikersheim  
Germany  
Tel. +49 7934 9108-0  
Fax +49 7934 9108-18  
info@hotel-laurentius.de  
www.hotel-laurentius.de



Lay's Loft Gastro GmbH  
Schlickumstraße 1  
25355 Barmstedt  
Germany  
Tel. +49 4123 9290577  
info@lays-loft.de  
www.lays-loft.de



## Lay's Loft Barmstedt

New life has been breathed into this old wax factory just outside Hamburg. Renovated throughout, the former factory building is now home to a fully formed 'gastrosophic' concept. The fine dining restaurant seats 24 people; alternatively, you can dine in the large à la carte area, which has space for up to 100 guests. A terrace invites you to linger a while during the summer months. And for special occasions, there is also an option to book a private room or to have dinner in the car showroom. From the exclusive six-course menu to traditional roast beef with fried potatoes, there's something to suit every taste here. Along with the freshly prepared dishes, the building's unusual architecture and the intricate interior design also contribute considerably to the success of this venture. Angela and Fritz Lay look forward to your visit!

Cutlery: Robbe & Berking »Riva«

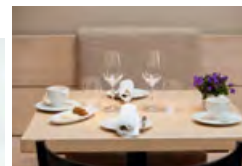
## Le Bernardin☆☆☆ New York

Le Bernardin, New York's internationally acclaimed four-star seafood restaurant, opened in 1986. Owned by Maguy Le Coze and chef Eric Ripert, the celebrated restaurant has held three stars from the Michelin Guide since its 2005 New York launch and currently ranks 26 on the World's 50 Best Restaurants list. Le Bernardin earned four stars from The New York Times three months after its opening, never having dropped a star throughout five reviews and is the only restaurant to maintain this rating for that length of time. In 2011, Le Coze and Ripert unveiled a significant redesign featuring a lounge, a first for the restaurant, where a separate menu and cocktails are available, and in 2014 expanded the restaurant's private dining offerings with Le Bernardin Privé, a dynamic space that can accommodate a range of events, including weddings, cocktail receptions and corporate meetings.

Cutlery: Robbe & Berking «Riva»



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



Lohninger  
Schweizer Straße 1  
60594 Frankfurt/Main  
Germany  
Tel. +49 69 247557860  
reservierung@lohninger.de  
www.lohninger.de

## Lohninger Frankfurt/Main

Since 2010 the Lohninger Restaurant has been part of Frankfurt's top catering trade and has bridged the balance act between urban gourmet cooking and Austrian classics. In 2011 Mario Lohninger was honoured Cook of the Year by Gault & Millau because he has combined native roots with his devotion to cooking international meals. Both divisions are not symbols of competing styles but symbols of complete harmony that is created by Mario Lohninger and put to practice with his father Paul. His mother Erika is responsible for service and selection of wines.

Cutlery: Robbe & Berking «Riva»

## Nagaya<sup>☆</sup> · Yoshi<sup>☆</sup> by Nagaya · Düsseldorf

Nagaya is an establishment where the Japanese tradition of natural, purist food preparation meets the techniques and ingredients of modern European haute cuisine. It is this approach which makes this highest-rated Japanese restaurant so very exciting. The quality and variety of Yoshizumi Nagaya's sushi, sashima, tempura and other delicacies is rarely surpassed in its quality and variety. The purism of the Japanese cooking culture also serves as the basis for his European-influenced culinary creations, which are considerably more complex. The result is intense, unexpected taste experiences accompanied by exquisite, perfectly matched wines from Germany and France. And of course, there is also a constantly updated variety of rare sake specialities available. All that remains to be said is that the second restaurant, Yoshi, opened its doors on Kreuzstraße, Düsseldorf in 2016 and earned a Michelin star within just one year of opening.

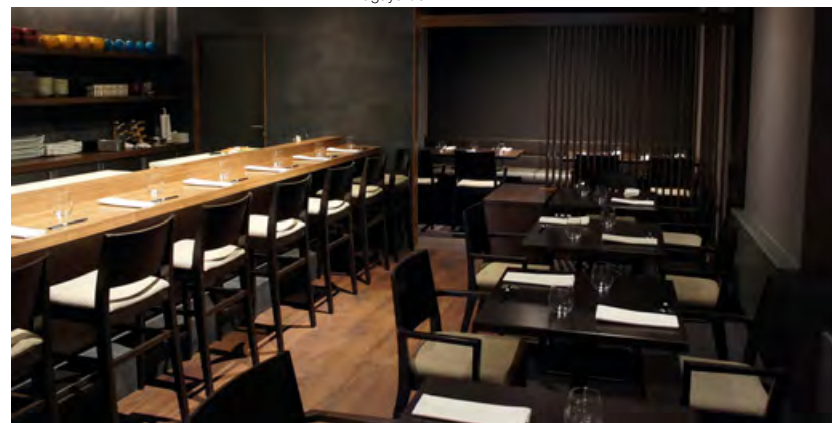
Cutlery: Robbe & Berking «Riva» and «Topos»



Nagaya  
Klosterstraße 42  
40211 Düsseldorf  
Germany  
Tel. +49 211 8639636  
www.nagaya.de



YOSHI by NAGAYA  
Kreuzstraße 17  
40210 Düsseldorf  
Germany  
Tel. +49 211 86043060  
www.nagaya.de





## Peter Tokyo

Perched high on the 24<sup>th</sup> floor with stellar views 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 and fresh seafood including 40-day Japanese dry-aged striploin or Kagoshima pork to grilled Hokkaido scallops. Designed by renowned design team Yabu Pushelberg, custom-made express elevators transport guests from the hotel lobby to this dining heaven with a view. The adjacent Peter: The Bar serves premium Champagnes, whiskies, signature cocktails, cigars and creative comfort cuisine.

Cutlery: Robbe & Berking »Riva«



The Peninsula Tokyo  
24/F  
1-8-1 Yurakucho  
Chiyoda-ku  
Tokyo, 100-0006  
Japan  
Tel. +81 3 6270-2763  
peterptk@peninsula.com  
peninsula.com



Römers Restaurant  
Wiesenstraße 29  
41372 Niederkrüchten-Brempt  
Germany  
Tel. +49 2163 80428  
Fax +49 2163 898443  
roemer@roemers-restaurant.de  
www.roemers-restaurant.de



## Römers Restaurant Niederkrüchten-Brempt

Maria and Hans-Peter Römer invite you to enjoy an exhilarating culinary experience. Dine in comfort at one of the lavish tables, or head to the idyllic garden terrace behind the building for an even more beautiful setting. The cuisine revolves around seasonal and local produce combined with home-grown herbs to bring out all the flavour.

Cutlery: Robbe & Berking »Riva«

## Schloss Restaurant Hof bei Salzburg

The Schloss Restaurant in the historic castle tower of the Schloss Fuschl Resort & Spa not only offers guests an idyllic view of the Fuschlsee Lake but also serves up award-winning cuisine and first-class service. Executive chef Johannes Fuchs' personal style is a fusion of Austrian and French cuisine. He uses fresh, seasonal produce from the region, such as Fuschlsee char from the hotel's own fishery, and combines these with the highest quality of international ingredients to reinterpret Austrian classics. This creative style earned him a place on the list of 'Austria's 50 Best Chefs'. For the perfect evening, the sommelier is on hand to recommend the best wine to accompany your meal, choosing from a selection of over 1,000 different wines from the castle's own wine cellar.

Cutlery: Robbe & Berking »Riva«



Schloss Fuschl Resort & Spa  
Schloss Straße 19  
5322 Hof bei Salzburg  
Austria  
Tel. +43 6229 2253-0  
Fax +43 6229 2253-1531  
info@schlossfuschl.com  
www.schlossfuschlsalzburg.com



See Restaurant Saag  
by Hubert Wallner  
Saag 11  
9212 Techelsberg am Wörthersee  
Austria  
Tel. +43 4272 43501  
office@saag-ja.at  
www.saag-ja.at



## See Restaurant Saag Techelsberg

The magnificent lake terrace with its stunning view, the charming welcome and, last but not least, the excellent cuisine are the perfect ingredients for an unforgettable dining experience. For all these reasons, See Restaurant Saag has long been regarded as Carinthia's hotspot for connoisseurs. And with his recent three toque rating, Hubert Wallner has now risen to the premier league of Austria's top chefs. Wallner's intricate creations are underpinned by the high quality of the raw produce and his ideas for unusual combinations. Synonymous with upmarket dining culture, the chef's outstanding cuisine attracts guests from nearby and further afield. But as well as spoiling guests in the summer, the restaurant has plenty to offer in the winter: the large panoramic windows offer a wonderful view, and diners can enjoy the snug, comforting warmth of the fireplace.

Cutlery: Robbe & Berking »Riva«



## 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 main restaurant features modern British cuisine from Executive Head Chef Tom Cook, while the grill offers more informal cooking and a relaxed atmosphere. The two dining areas are separated by a stunning centerpiece bar, which is renowned across London 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.

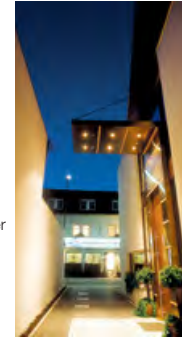
Cutlery: Robbe & Berking «Riva»



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

The Modern is a Michelin-starred contemporary American restaurant at the Museum of Modern Art. Helmed by Executive Chef Abram Bissell, the restaurant features refined, unexpectedly playful dishes that highlight exceptional ingredients and seasonality in two distinct culinary experiences: prix fixe and tasting menus in the dining room overlooking MoMA's Abby Aldrich Rockefeller Sculpture Garden, an à la carte menu in the lively Bar Room, and a bespoke tasting menu in the heart of the kitchen at the Kitchen Table. Complementing Chef Bissell's menus, Master Sommelier Michaël Engelmann's extensive selection of wines showcases exceptional diversity and value in wines both classic and emerging regions. Since its debut in 2005, The Modern has earned two Michelin stars, three stars from The New York Times, and four James Beard Awards.

Cutlery: Robbe & Berking »Riva«



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



© Benjamin Johnson



The Dolder Grand  
Kurhausstrasse 65  
8032 Zurich  
Switzerland  
Tel. +41 44 45660-00  
Fax +41 44 45660-01  
info@thedoldergrand.com  
www.thedoldergrand.com

## The Restaurant☆☆ Zurich

The Restaurant (2 Michelin stars, 19 Gault&Millau points) offers young and innovative gourmet cuisine by Heiko Nieder, chef of fine dining. The secret of his style is his large range of flavors and aromas that waive the typical classic taste formation. At noon, the Amuse Bouche menu or a 4 or 5-course menu is highly recommended. For dinner, menus from 6 to 10 courses are offered as well as a special vegetarian menu.

Cutlery: Robbe & Berking »Riva«

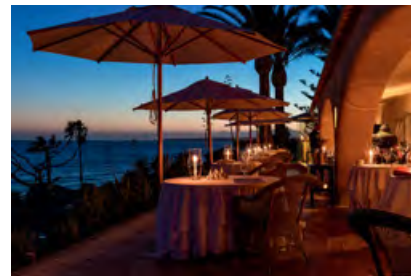
## Tiger-Gourmetrestaurant Frankfurt/Main

Chef de cuisine Coskun Yurdakul's philosophy is clearly defined: light gourmet cuisine with innovative combinations of flavours and Middle Eastern aromas. His style draws upon the roots of French cuisine, which he interprets in a contemporary style. His cuisine currently focuses on the flavours from Turkey, his homeland. He also creates wonderful vegetarian dishes from the region and from his homeland. Guests delight in dishes such as quail roulade, spelt risotto and US prime beef with a shallot and fig jus every evening in the Tiger gourmet restaurant. The ambitious chef's utmost priority is to use produce of the most outstanding quality.

Cutlery: Robbe & Berking »Riva«



Tiger-Gourmetrestaurant  
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 da 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 27 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 1995.

Cutlery: Robbe & Berking »Riva«



## 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<sup>☆</sup> Kiel

The Romantik Hotel Kieler Kaufmann is a stylish yet casual resort set in an inviting location overlooking the Kiel Fjord in northern Germany. The historic banker's villa at the heart of the hotel is home to the Ahlmanns restaurant. Brimming with creativity, Mathias Apelt's dishes are modern, fresh and intensely aromatic. Familiar ingredients with a delightful twist. Unadulterated pleasure!

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





## Landgasthof Brechtmann Schürsdorf bei Scharbeutz

The Berger family awaits guests with a warm welcome in this establishment, which is located in an idyllic setting and nestled in the foothills of Holstein Switzerland, in the immediate vicinity of the Baltic seaside resort of Scharbeutz. With a reputation that extends far beyond Schleswig-Holstein, this long-standing company is famous for its Muscovy duck specialties and uncomplicated regional cuisine. Guests are invited to while away the hours and enjoy the stylish ambience in the cosy restaurant, light-drenched conservatory and delightful sun terrace with a beautiful view of the surrounding countryside.

Cutlery: Robbe & Berking »Atlantic«

Landgasthof Brechtmann  
Hackendorredder 9  
23684 Schürsdorf  
Germany  
Tel. +49 4524 9952  
info@brechtmann.de  
www.brechtmann.de



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

## Ristorante Carmelo Greco ☆ Frankfurt/Main

One glance at the menu clearly demonstrates Greco's concept: 'I have always loved refining and reinterpreting classic Italian recipes,' says the Michelin-starred chef. 'We use only the very best fresh produce, and our menu is constantly changing to suit what the market has to offer.' Dishes such as pasta c'anciova (a fresh take on a Sicilian classic) and brasato al nebbiolo (braised Fassone beef) are a surprising treat for the taste buds – simply delicious.

Cutlery: Robbe & Berking »Atlantic«

## Fortaleza do Guincho <sup>☆</sup> Cascais

Restaurant Fortaleza do Guincho was opened in 1998, as the Hotel. Acclaimed French Chef Antoine Westermann introduced a fine dining restaurant, which quickly became a reference in Portugal. In 2001 the restaurant received a Michelin star, held until today. 2015 was a banner year for the history of the restaurant when for the first time a Portuguese took the reins of one of the most emblematic cuisines of Portugal, first with Miguel Vieira, now with Gil Fernandes. The philosophy is based and inspired by the Atlantic Ocean, the background setting of the Hotel. The best fish and seafood from the Portuguese coast as well as highest quality of local and national products are a constant on the Guincho table, honored and created in every dish, every season.

Cutlery: Robbe & Berking »Atlantic«



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



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

## Kanova Savudrija

Situated in one of the most picturesque spots on the Istrian Peninsula, the Kempinski Hotel Adriatic attends as the first luxury golf & spa resort on the Croatian Adriatic Coast. In keeping with the long tradition of the peninsula, the gourmet restaurant Kanova shines a new light on regional cuisine, by combining elements of traditional preparation in the Mediterranean region with modern techniques. This modern interpretation of classic Istrian taverns provides highlights of the autochthonous Istrian cuisine, such as the world-famous truffle as well as harmonizing premium local wines and one of the best olive oils in the world.

Cutlery: Robbe & Berking »Atlantic«



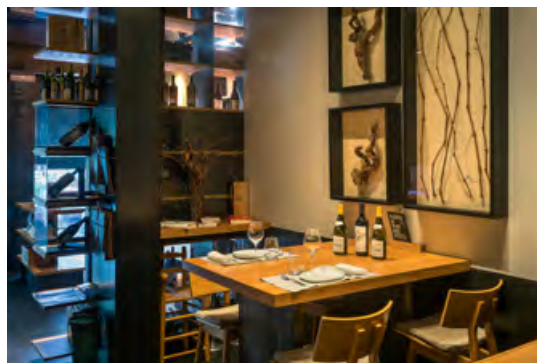
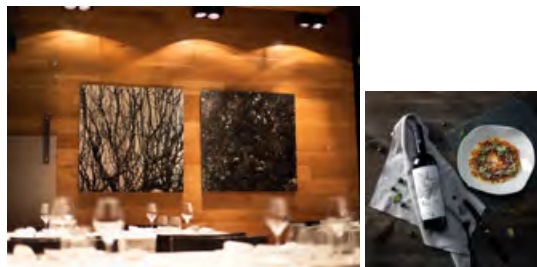
## La Vinoteca Torres Barcelona

Wine pairing is a passion. Cuisine designed to enhance and enjoy wine. Which goes hand in hand with wines crafted for the sheer enjoyment of the cuisine. Discover La Vinoteca Torres, an exclusive spot to try a wide selection of wines and gastronomy in the heart of Barcelona.

Cutlery: Robbe & Berking »Atlantic«



La Vinoteca Torres  
Passeig de Gràcia, 78  
08008 Barcelona  
Spain  
Tel. +34 932726625  
lavinotecabcn@torres.es  
www.lavinotecatorres.com



Hotel Lupaia  
Località Lupaia 74  
53049 Torrita di Siena (SI)  
Italy  
Tel. +39 0577 668028  
info@lupaia.com  
www.lupaia.com



## Lupaia Torrita di Siena

Set in the rolling hills of the Val d'Orcia valley, with stunning views towards the medieval village of Montepulciano, Lupaia is a perfect hideaway. Close to the cultural landmarks of Pienza, Siena and Cortona, as well as the famous wineries of Montepulciano, Montalcino and Chianti, Lupaia is an ideal base to discover the heart of Tuscany. With just 11 rooms and suites, it is a place to enjoy the tranquility of the countryside and excellent Tuscan cuisine in the restaurant with the open country-house kitchen. The daily changing menu is based on market-fresh ingredients and features traditional Tuscan dishes and classic Italian favorites.

Cutlery: Robbe & Berking »Atlantic«

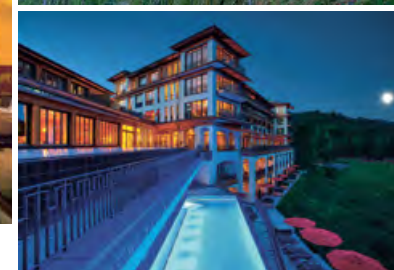


## Restaurant 360° ☆ Limburg an der Lahn

Chef de cuisine Alexander Hohlwein and his partner Rebekka Weickert offer their guests a place to enjoy a delightful culinary experience in the heart of the cathedral city of Limburg. Restaurant 360° is located on the third floor of the WERKStadt Limburg shopping centre. The view from the dining area is breathtaking in every direction: in addition to the fantastic view of the roof terrace – which covers almost 800 square metres and has its own herb garden – and the outstanding outlook over the whole of Limburg right out into Westerwald and Taunus, guests can also see inside the kitchen through the generously sized windows. As well as interpreting classic French dishes with cosmopolitan aplomb, Alexander Hohlwein is also particularly interested in regionalism.

Cutlery: Robbe & Berking »Atlantic«

Restaurant 360°  
Inhaber Alexander Hohlwein  
Bahnhofplatz 1a  
65549 Limburg an der Lahn  
Germany  
Tel. +49 6431 2113-360  
Fax +49 6431 2113-361  
info@restaurant360grad.de  
www.restaurant360grad.de



Schloss Elmau  
82493 Elmau  
Germany  
Tel. +49 8823 18-0  
Fax +49 8823 18-177  
schloss@elmau.de  
www.schloss-elmau.de



## Schloss Elmau Retreat Elmau

Castle Elmau is situated round about one hundred kilometers south of Munich and 1,000 metres above sea level; perhaps it is the most beautiful valley of the Alps and probably offers ultimate up-to-date spa-culture as well as a unique cultural programme with the most well-known artists of our present time. The Castle Elmau Retreat that was opened in March 2015 is a hotel inside the hotel – being part of the castle as well as being a world of its own that is located on the hillside 150 metres west of the castle. Guests from the castle will also find a further dimension of freedom and security twinned with a spectacular view onto the massive hills of Wetterstein and roaring Ferchencreek.

Cutlery: Robbe & Berking »Atlantic«

## Veranda Vienna

A passion for good food, attentive service and an inviting setting are the main ingredients of the Veranda restaurant. Jeremy Ilian's down-to-earth cuisine is sophisticated in its execution.

Cutlery: Robbe & Berking »Atlantic«



Veranda  
in the Hotel Sans Souci Vienna  
Burggasse 2  
1070 Vienna  
Austria  
Tel. +43 1 5222520-194  
veranda@sanssouci-wien.com  
www.veranda.wien



Zeitfür  
Hannah-Arendt-Platz 1  
30159 Hanover  
Germany  
Tel. +49 511 89700692  
info@zeitfuer-leineschloss.de  
www.zeitfuer-leineschloss.de



## Zeitfür Hanover

As well as being home to Lower Saxony's state parliament, Leine Palace is also where you will find one of Hanover's top culinary destinations. Zeitfür is a delightful restaurant that appeals to a wide audience, welcoming parliamentary staff and other guests every day from 11 a.m. until late. The restaurant scores points for its terrace along the Leine waterfront, its event rooms and Hanover's longest bar. But that's not all: chef Karsten Fricke's regionally inspired yet cosmopolitan cuisine is the beating heart of this establishment. In addition to the lunch menu and the fantastic selection of snacks available, the main attraction at Zeitfür restaurant is the modern evening menu, which ranges from new takes on game dishes, char sashimi and the moreish seasonal risotto.

Cutlery: Robbe & Berking »Atlantic«



## 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.*



It's the final touch that completes the picture. No exquisitely set table should be without beautiful fabric napkins and silver napkin rings.



## Eden-Roc Restaurant Cap d'Antibes

Overlooking the Lérins Islands under the gentle rays of the Mediterranean sun, the Eden-Roc gourmet restaurant is the quintessence of elegance on the French Riviera. The talented threesome of Executive Chef Arnaud Poëtte, Head Chef Olivier Gaïatto and Pastry Chef Lilian Bonnefoi work very closely to provide a delicious dining experience. The Chefs suggest a gorgeous buffet served at lunch, the catch of the day or the traditional "voiture de tranche". With views of the Mediterranean Sea, and the gentle sound of waves lapping below, this iconic venue epitomises the elegance of the French Riviera. Open daily from April 19 to October 17, 2019.

Cutlery: Robbe & Berking »Navette«



Hotel du Cap-Eden-Roc  
Boulevard JF Kennedy BP 29  
06601 Antibes Cedex  
France  
Tel. +33 4 93615663  
restauration.hdcer@oetkercollection.com  
www.hotel-du-cap-eden-roc.com



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



## 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: lobster cocktail, new herring "Japanese" style and dessert with pink pepper and rhubarb. Excellent wines and perfect service by the young owners and their 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«

## 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«



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



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

## 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.

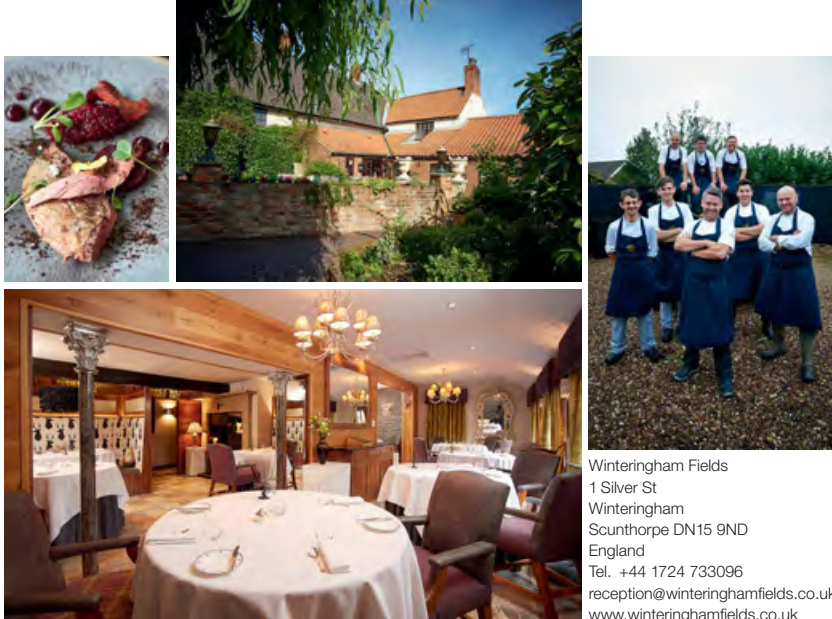
Cutlery: Robbe & Berking »Navette«



## Winteringham Fields ☆ Winteringham

The greatest secrets are hidden in the most unlikely places. Here, in the heart of Lincolnshire, something magical awaits. 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»



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







## York

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. *Design: Robert Berking*

## Leopold Restaurant Deidesheim

The Leopold Restaurant at the Von Winning winery is a place where the contemporary meets cosy warmth. Locals and holidaymakers alike feel at home in the dining area with its wooden floors, fireplace and wooden tables. Chefs Michael Pauli and Christian Meier indulge their guests with classics from the Palatinate region as well as modern, innovative dishes. Guests are also invited to sample the wines from the Von Winning winery in this relaxed setting or a selection of wines from fellow local winemakers.

Cutlery: Robbe & Berking »York«



Weingut von Winning  
Weinstraße 10  
67146 Deidesheim  
Germany  
Tel. +49 6326 9668-888  
Fax +49 6326 7920  
Leopold@von-winning.de  
www.von-winning.de

## 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.



This olive-shaped silver dish is only eleven centimetres long but it is perfect for serving an amuse-gueule, petits fours, nuts or fine chocolate. Pure, sophisticated elegance for very special little treats to delight the taste buds.





## 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 Head Chef Michael Tweedie's seasonal menu has distilled the essence of Ireland's best ingredients, paired with Head Sommelier Jurica Gojevic's 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 Head Pastry Chef Xavier Torne, 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  
www.argent-meguro.com



## 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

Gourmets who are looking for a firework of aromas and real delights will find an exclusive address on the small SEETELHOTEL Ahlbecker Hof on the Island of Usedom. In an atmosphere not unlike that of a private dining room the team in the kitchen present his guests the finest, melt-in-mouth creations seated at four tables only. The Gourmet Restaurant „Blue Salon“ is a must for all lovers of classical French cuisine and fans of select grapes, which turn every course into a real experience.

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

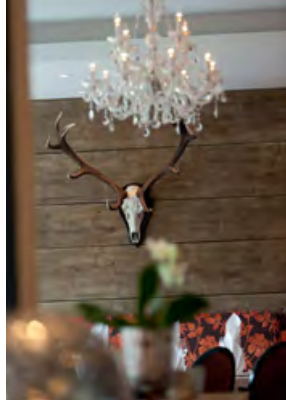
The Taj prides itself on consistently leading and pioneering innovative dining options. This extends to the remarkable range of food and beverage options available between the Palace and Tower, many of which enjoy the distinction of being firsts: first ever licensed bar and first all-day-dining restaurant 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«

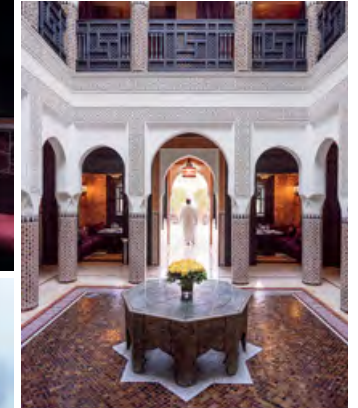
## Fasanerie Schleswig

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  
Tél. +49 4621 383-0  
Fax +49 4621 383-105  
reception@hotel-waldschloesschen.de  
www.hotel-waldschloesschen.de



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

## Restaurants in the La Mamounia Marrakesh

Situated opposite the Atlas Mountains, La Mamounia has been combining the traditions of Moroccan hospitality with utmost luxury for over 90 years. The four restaurants offer a variety of culinary highlights: contemporary Italian cuisine at "L'Italien", delicious Moroccan dishes at "Le Marocain" and modern French creations at "Le Français".

Cutlery: Robbe & Berking -Classic-Faden-

## Landhaus Köpp ☆ Xanten

This elegant restaurant not far from the Dutch border is where you will find unadulterated French haute cuisine. Tender turbot with a hint of orange vinegar, langoustine in a confit leaf of vegetables, or a saddle of lamb with thyme aroma and red cabbage strudel are extremely tasty examples. Wines that harmonise perfectly and impeccable service turn any visit to this restaurant into a very pleasant experience.

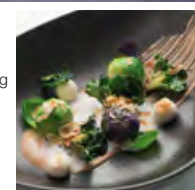
Cutlery: Robbe & Berking -Classic-Faden-



Landhaus Köpp  
Husenweg 147  
OT Obermörtel  
46509 Xanten  
Germany  
Tel. +49 2804 1626  
Fax +49 2804 910187  
www.landhaus-köpp.de



Relais & Châteaux  
Hotel Burg Schwarzenstein  
Rosengasse 32  
65366 Geisenheim-Johannisberg  
Germany  
Tel. +49 6722 9950-0  
Fax +49 6722 9950-99  
info@burg-schwarzenstein.de  
www.burg-schwarzenstein.de



## Restaurant Schwarzenstein ☆☆ Nils Henkel · Geisenheim

Nils Henkel's cuisine is close to nature, with a style all of its own. He serves up a new style of German cuisine, playing with textures and surprising flavours to imaginative effect. The FAUNA menu impresses with its intelligent use of superlative produce from the land and the sea combined with flavours from all over the world. The FLORA menu centres around good old-fashioned vegetables and wild herbs from the region. Recline in your grey plush chair at Restaurant Schwarzenstein and enjoy Nils Henkel's innovative cuisine from a table set with the finest table linen and silver tableware from Flensburg-based company Robbe & Berking. Host Marina Saldaña Alonso manages the restaurant with a charming, relaxed style, while sommelier Michel Fouquet is on hand to recommend the perfect wines or the finest alcohol-free alternatives to complement both menus.

Cutlery: Robbe & Berking -Classic-Faden-



## Restaurant in the Hotel Steirerschlössl Zeltweg

Step inside and experience an extraordinary refuge of well-being and indulgence. Art nouveau meets the 21<sup>st</sup> century in this establishment, where the ambience is truly unique. The culinary centre of Hotel Steirerschlössl is the restaurant, which has received two toques from Gault&Millau – thanks primarily to the fantastic team led by chef de cuisine Martin Steinkellner. This ambitious chef focuses on regional produce with international leanings. Discover the utmost exclusivity and world-class Styrian hospitality here.

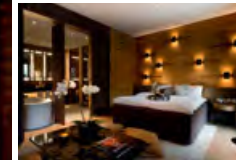
Cutlery: Robbe & Berking »Classic-Faden«



Hotel Steirerschlössl  
Hauptstraße 100  
8740 Zeltweg  
Austria  
Tel. +43 3577 22601-0  
Fax +43 3577 22601-1154  
steirerschloessl@projekt-spielberg.com  
www.hotel-steirerschloessl.at



The Chedi Andermatt  
Gotthardstrasse 4  
6490 Andermatt  
Switzerland  
Tel. +41 41 888-7488  
Fax +41 41 888-7499  
info@chediandermatt.com  
www.thechediandermatt.com



## The Restaurant Andermatt

A feast for all the senses is awaiting guests in The Restaurant at the five-star deluxe hotel known as The Chedi Andermatt. Kitchen director Armin Egli and his team create a wonderful combination of Central Swiss, European and Asian dishes in the four atelier kitchens here. The uncompromising quality of both service and cuisine impress in this informal yet simultaneously stylish atmosphere. But the focus of it all is the customer. The Chedi Andermatt has been awarded 14 Gault&Millau points and has been designed in keeping with the theme of Western-Asian cuisine – clear lines paired with a cosy Alpine feel and a wide-reaching view of the mountains invite guests to linger a while here. Stored in a five-meter-tall humidor, the extensive selection of local speciality cheeses proves to be a particular highlight.

Cutlery: Robbe & Berking »Classic-Faden«



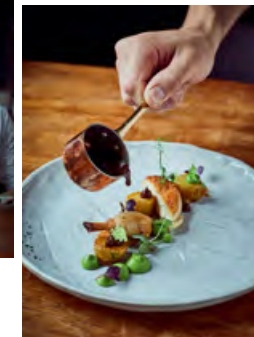
## Pax

Skilful reduction for lovers of clear-cut design. Different material thicknesses, combined with sweeping lines and a dramatic silhouette, lend this cutlery its sensuous charm.  
*Design: Heinrich Meldau*

## Anthony's <sup>☆</sup> Meerbusch

As well as travelling halfway around the world during his time as a private chef, Anthony Sarpong has also worked in several award-winning restaurants in his career. Here in the tranquil Meerbusch restaurant, he combines his wealth of experience with cultural influences from all the different nations represented in the establishment. Chef de cuisine Leonardo and his team put on a mesmerising show with their care and appreciation for sustainably sourced ingredients, transporting each and every guest away from the stress of daily life for a few hours. Cookery courses for all are an entertaining way to learn the kinds of skills that top chefs usually swear by. These relaxed courses revolve around the idea of 'daily new dining' and enrich everything up to the accompanying 'new wine and dine' concept of the sommelier Michael. The restaurant was awarded a Michelin star for this creative initiative. The respectful, courteous service combined with the exquisite dishes and cosy atmosphere at Anthony's are sure to deliver a sense of complete well-being.

Cutlery: Robbe & Berking 'Pax'



Anthony's GmbH  
Moerser Str. 81  
40667 Meerbusch  
Germany  
Tel. +49 2132 9851425  
anthony@anthonys.kitchen  
www.anthonys.kitchen  
www.anthonysarpong.com

## Brot & Bier Keitum/Sylt

The Brot & Bier restaurant in Keitum is a culinary hotspot and known for its extraordinary taste sensations. Alexandro Pape's successor, Sven Pietschmann, is following in his footsteps. Together with restaurant director Markus Eckert, he takes the demands of high-end gastronomy and transfers them to bread for a surprising culinary experience. Sven Pietschmann has reinvented classics such as the open salmon sandwich – made with white bread, slices of Vidal dry-salted salmon, glutinous rice, wakame seaweed salad, soya mayonnaise, wasabi peas and a final flourish of wasabi caviar. 'We wanted to put the focus back on the ritual of a good bread-based meal for our guests,' says Pietschmann, describing the new culinary direction. Sitting around a table surrounded by good company – that's the aim of this special restaurant. For the perfect accompaniment to these bread-based creations, beer from local Sylt brewery is served here.

Cutlery: Robbe & Berking »Pax«

Brot & Bier  
Gurtstig 1  
25980 Keitum/Sylt  
Germany  
Tel. +49 4651 9363743  
Fax +49 4651 2993699  
kontakt@brot-und-bier.de  
www.brot-und-bier.de



Die Metzgerei  
Rheinparkstraße 4  
68163 Mannheim  
Germany  
Tel. +49 621 832526-15  
Fax +49 621 832526-16  
schweinchen@diemetzgerei-mannheim.de  
www.diemetzgerei-mannheim.de



## Die Metzgerei Mannheim

Thomas Schmitt and Joachim Linus Weber, both born in 1971, are pigs in the Chinese horoscope. Maybe that's why they have found each other and want to spend their lives together. As two pigs, the two are also "truffle pigs" and thus love good food, great wines and a cosy and stylish atmosphere. And it may also explain why their bistro is called DIE METZGEREI (butcher's shop). Both call the world their oyster and the Lindenhof in Mannheim their home. Their bistro DIE METZGEREI in the old Henninger butcher's shop owes a lot to their perfectionism and love for details and delights.

Cutlery: Robbe & Berking »Pax«



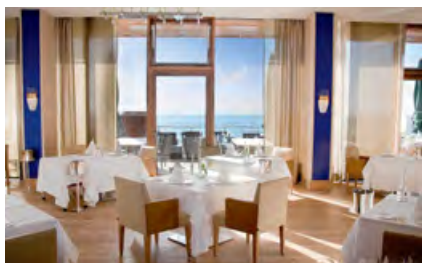
## KAI3 <sup>☆</sup> Hörnum/Sylt

Discover a new culinary world at the southern tip of Sylt. Chef de cuisine Felix Gabel and his international team at KAI3, including restaurant manager Horst-Ulrich Höhne and head sommelier Thomas Kallenberg, employ a fresh culinary philosophy with uncompromising standards for quality: get up close and personal with Nordic fusion of the highest order. Local produce and ingredients supplied by select producers based in Northern Germany and Scandinavia are the centrepiece of the KAI3 kitchen. Felix Gabel and his team use these elements to create surprising combinations and new taste sensations. Discover the ingredients of the future and the past; familiar and unknown elements that seem to clash at first glance but are sure to mesmerise. Delve into this world of flavour and embark on a journey of the senses.

Cutlery: Robbe & Berking »Pax«



BUDERSAND Hotel – Golf & Spa – Sylt  
Am Kai 3  
25997 Hörnum/Sylt  
Germany  
Tel. +49 4651 4607-0  
Fax +49 4651 4607-450  
hotel@budersand.de  
www.budersand.de



Hotel Restaurant Reuter  
Bleichstraße 3  
33378 Rheda-Wiedenbrück  
Germany  
Tel. +49 5242 94520  
info@hotelreuter.de  
www.hotelreuter.de

## Hotel Restaurant Reuter <sup>☆</sup> Rheda-Wiedenbrück

Haute cuisine and a down-to-earth style have formed a successful alliance in this traditional, family-run establishment. After all, Iris Bettinger's style of cooking is diverse – sometimes inspired by classic French cuisine; sometimes with regional accents, sometimes highly skilled and refined with exotic and Far-East nuances, and always full of fantasy. Iris Bettinger buys all of the seasonal fruit and vegetables used in her kitchen from the local market, whilst the organic meat is sourced from small farms from the local region.

Cutlery: Robbe & Berking »Pax«



## 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.



The minimalist presentation of basic materials such as water, pepper, salt, oil and vinegar is highly unusual.

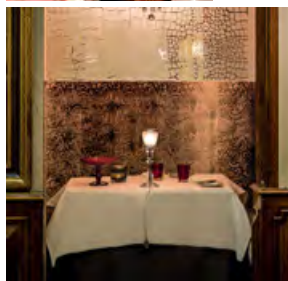
## Au Crocodile ☆ Strasbourg

Since 2015 under the leadership of Cédric Moulot, the legendary “Au Crocodile”, located in the heart of the old town, creates a cuisine that combines tradition and invention. Here are a few luxurious suggestions: carpaccio of lobster, trout meunière in a horseradish sauce, roast saddle of venison, Limousin veal, soufflé praliné. These excellent dishes are offered in a beautifully preserved dining room. The atmosphere is elegant and subdued and reflects the French way of life.

Cutlery: Robbe & Berking •Art Deco•



Au Crocodile  
10, rue de l'Outre  
67000 Strasbourg  
France  
Tel. +33 3 88321302  
contact@au-crocodile.com  
www.au-crocodile.com



Capricorn i Aries  
Alteburger Straße 34  
50678 Cologne  
Germany  
Tel. +49 221 3975710  
mail@capricorniaries.com  
www.capricorniaries.com

## Séparée Capricorn i Aries Cologne

The Séparée, belonging to the Brasserie Capricorn i Aries, likes to open its doors for you at any time, no matter whether it is about a select menu, a cooking course, a banquet for the company, a family party, an evening with friends or perhaps an informal, romantic candle light dinner for two. Let yourself be pampered by our miraculous, intimate ambience, with its puristic, modern furnishings and distinguished silver. The plain and simple elegance is also mirrored by the style of cooking that is served by chef cook Martin Kräber.

Cutlery: Robbe & Berking •Art Deco•

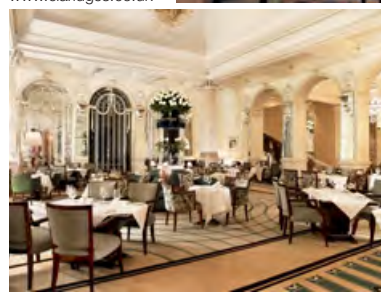


## Claridge's The Foyer & Reading Room · London

Perennially popular with Londoners and visitors alike, Claridge's Foyer & Reading Room offers a truly unforgettable culinary experience. Guests can enjoy delectable all-day dining and live musical entertainment whilst sampling award-winning afternoon tea or sipping elegant cocktails.

Cutlery: Robbe & Berking «Art Deco»

Claridge's  
Brook Street, Mayfair  
London W1K 4HR  
England  
Tel. +44 20 71078872  
Fax +44 20 74992210  
dining@claridges.co.uk  
www.claridges.co.uk



Il Lago dei Cigni  
Krestovsky Island  
Severnaya Doroga, 21  
St. Petersburg  
Russia  
Tel. +7 812 6020707  
il\_lago@mail.ru  
www.illago.ru

## Il Lago dei Cigni st. Petersburg

Il Lago dei Cigni is a contemporary Italian fine dining restaurant in St. Petersburg, Russia. It is located on the very beautiful island of Krestovskiy, on the shore of "Swan Lake" – the home of white and black swans throughout the year. The menu of Il Lago dei Cigni is based on classic Italian cuisine, cooked by Chef Dmitry Trushkin. The restaurant serves signature dishes, based on the original recipes on fresh organic products, from regions of Italy. The wine list counts more than 600 wines, including rare vintages of 1969 and rare champagnes, that cannot be found anywhere else in Russia. The restaurant is popular among the citizens and guests of St. Petersburg. The General Director of Il Lago dei Cigni, Galina Belousova, describes Il Lago dei Cigni as the most elegant and refined restaurant of the restaurant group.

Cutlery: Robbe & Berking «Art Deco»

## Landhaus Restaurant Wermelskirchen

Ever since its conception in 1933, the “Spatzenhof” has had an eventful past. What was once a children’s orphanage became a rural getaway destination for townfolk. Since 2009 it has been a favourite haunt of true foodies. Björn Westeppe welcomes his guests in his tastefully restored restaurant premises and the individually-designed themed suites. Home-made and regional products have as strong a presence on the menu here as carefully selected global specialities.

Cutlery: Robbe & Berking •Art Deco•



Landhaus Spatzenhof  
Süppelbach 11  
42929 Wermelskirchen  
Germany  
Tel. +49 2196 9759-0  
Fax +49 2196 9759-199  
info@landhaus-spatzenhof.de  
www.landhaus-spatzenhof.de



Grand-Hotel du Cap-Ferrat  
A Four Seasons Hotel  
71 Boulevard du Général de Gaulle  
06230 Saint-Jean Cap-Ferrat  
France  
Tel. +33 4 9376-5365  
Fax +33 4 9376-0452  
restaurant.capferrat@fourseasons.com  
www.fourseasons.com/capferrat

## Le Cap<sup>☆</sup> 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 •Art Deco•

## 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•



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

Waldhotel Davos  
Buolstrasse 3  
7270 Davos Platz  
Switzerland  
Tel. +41 81 41515-15  
Fax +41 81 41515-16  
info@waldhotel-davos.ch  
www.waldhotel-davos.ch



## SENS 1605 Davos

Located at an altitude of 1,600 metres, the privately run Waldhotel Davos boasts a unique panorama of Davos and the surrounding peaks. Enjoy this captivating setting and indulge in culinary flights of fancy at SENS 1605, a fine-dining restaurant that has been awarded 16 points in the Gault&Millau guide. Jeroen Achten – winner of Gault&Millau's 'Discovery of the Year' award – and his team will transport you to a world of culinary delights during the winter months, wowing you with their innovative ideas and forgotten cooking methods from bygone times.

Cutlery: Robbe & Berking •Art Deco•





OUE Tower, Level 8 & 10  
60 Collyer Quay  
Singapore 049322  
Singapore  
Tel. +65 6634 3233  
Fax +65 6272 7120  
tong-le@tunglok.com.  
www.tong-le.com.sg

## Tóng Lè Private Dining · Singapore

The best Chinese fine dining experience: Located at the heritage, revolving OUE Tower, Tóng Lè Private Dining is TungLok Group's most exquisite restaurant to-date. Set against the historical landmark of Collyer Quay, Tóng Lè presents a world-class fine dining concept over two levels of the Tower. Using only the best ingredients from around the world, the award-winning chefs create the best of traditional Chinese dishes with flavours that engage the contemporary taste. Age-long Chinese recipes are reinterpreted by Tóng Lè's creative team of chefs. The specially-recalibrated recipes revive many forgotten dishes recreated with Tóng Lè's unique style.

Cutlery: Robbe & Berking «Art Deco»





## 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*

## Babel Budapest

The Babel in Budapest offers a gourmet highlight of the refined class, based on Hungarian and regional cooking. 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 Hungarian, regional way of cooking is focussed on the tradition of the country, but at the same time is willing to be inspired by international trends. The guests cannot only enjoy specialities from the kitchen, but can also spend a few unforgettable hours. Here everyone can make his dreams come true, can surprise his family, can shower his friends with presents or change an ordinary day into something special.

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

## Hotel Bayrisches Haus Potsdam

The Romantik Hotel Bayrisches Haus Potsdam is located in an original and picturesque forest site right on the doorstep of Potsdam – the perfect setting for tranquillity and serenity in what is without a doubt one of the most beautiful hotels in Potsdam and the surrounding area. Enjoy a warm welcome at the idyllic hotel complex, the rooms of which ooze an atmosphere of intimacy. Extraordinary taste experiences await you at the Michelin-starred gourmet restaurant. The hotel restaurant serves up regional and seasonal dishes, while the Alte Försterei guest house is available for events. The banqueting and event hall Luise is the perfect venue for conferences and celebrations with catering for up to 120 guests. Gather new strength and fill up on fresh air in the spacious Wildparkoase spa, complete with pool, sauna and gym.

Cutlery: Robbe & Berking »Como«



Romantik  
Hotel Bayrisches Haus Potsdam  
Eisenweg 2/Im Wildpark  
14471 Potsdam  
Germany  
Tel. +49 331 5505-0  
Fax +49 331 5505-560  
info@bayrisches-haus.de  
www.bayrisches-haus.de



Hotel Boldern  
Boldernstrasse 83  
8708 Männedorf  
Switzerland  
Tel. +41 44 92171-11  
Fax +41 44 92171-10  
Info@boldern.ch  
www.boldern.ch



## Boldern Hotel Restaurant Seminar · Männedorf

Not far from Zurich, in Männedorf – a place of placidity and relaxation in a dream-like landscape and surrounded by woods, meadows and a lake – we find the Hotel Boldern. This hotel has 59 single and double rooms, a restaurant, a bistro and seminar rooms: In the restaurant, you will be able to enjoy a cuisine that uses seasonal ingredients fresh from the market and created by a chef, Oliver Demuth, who is not only an artist with sauces. He and his team are also able to produce the most exciting culinary delights and astound you.

Cutlery: Robbe & Berking »Como«



## Restaurant Columbus Flensburg

This modern four-star hotel is located in a historic setting in the maritime heart of the former rum town of Flensburg. A complex of eight different buildings with individual retreats in the courtyard provides a home port for business travellers, families and those on city breaks. The 69 rooms and apartments perfectly combine history, design and genuine hospitality. The Columbus restaurant, the Captains Lounge, the courtyard garden, the conference rooms and the wellness deck ensure guests are free to enjoy their stay however they please. Authentic, fresh and high-quality regional cuisine awaits in the Columbus restaurant, with a diverse menu, exquisite wines, delicious cocktails and Flensburg's very own rum specialities.

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



Hotel Hafen Flensburg  
Schiffbrücke 33  
24939 Flensburg  
Germany  
Tel. +49 461 16068-0  
Fax +49 461 16068-480  
info@hotel-hafen-flensburg.de  
www.hotel-hafen-flensburg.de



Der Unterschwarzachhof  
Schwarzacherweg 40  
5754 Saalbach-Hinterglemm  
Austria  
Tel. +43 6541 6633  
Fax +43 6541 663325  
hotel@unterschwarzach.at  
www.unterschwarzach.at

## Der Unterschwarzachhof Saalbach-Hinterglemm

The four-star superior hotel DER UNTERSCHWARZACHHOF exudes a truly intimate and informal atmosphere. The subtle luxury and exquisite cuisine served here promise wonderful holiday experiences. Spend some quality time with loved ones in a subtly luxurious setting, surrounded by a magnificent landscape to put you at ease. With loving attention to detail, the Hasenauer family and their team are always on hand to personally ensure the well-being of their guests. The Hasenauer family also runs the event venue known as DER SCHWARZACHER and the SCHMIEDALM MOUNTAIN CHALET. THE UNTERSCHWARZACHHOF is a top culinary hotspot for summer and winter alike!

Cutlery: Robbe & Berking «Como»

## Hotel Engel Obertal Baiersbronn

The five-star superior Hotel Engel Obertal is nestled in the heart of the Northern Black Forest. It is an oasis of relaxation where your soul will be at one with the peaceful natural surroundings. The luxurious sauna setting inside the hotel, two sauna houses right next to the natural lake and several pools heated to different temperatures make for the perfect spa experience. Chef de cuisine Peter Müller and his team are on hand to delight your culinary senses. Dine in the elegant rooms in the restaurant or the homely Engelwirt's Stube, where you can enjoy the daily six-course gourmet menu or selected regional Swabian and international dishes à la carte.

Cutlery: Robbe & Berking „Como“



Hotel Engel Obertal  
Rechturmstraße 28  
72270 Baiersbronn  
Germany  
Tel. +49 7449 85-0  
Fax +49 7449 85-200  
himmlisch@engel-obertal.de  
www.engel-obertal.de



Füxl  
Restaurant / Bar  
Anton-Schneider-Straße 5  
6900 Bregenz  
Austria  
Tel. +43 5574 43609  
restaurant@fuexl.com  
www.fuexl.com



## Füxl <sup>13</sup> The Joy of Art and Culture · Bregenz

As soon as you enter Füxl and close the door behind you, you will find yourself delving into a completely different world: the walls are reminiscent of an art museum, but the smell of delicious food fills the air from the gourmet kitchen. Beautifully laid tables invite you to sit down and relax as you embark on a journey of culinary discovery. The Füxl menu is packed with the classics of Austrian cuisine and brims with charm and hospitality. 'Preserving the origins of our food is just as important to us as the opportunity to reinterpret dishes,' says Füxl. This is how the culture of pleasure becomes a cultural delight.

Cutlery: Robbe & Berking „Como“

## Glow<sup>☆</sup> by Armin Amrein · Davos

Armin Amrein's first restaurant, Glow, is a reflection of his demand for the extraordinary: the chef celebrates culinary works of art of the highest order, combining the traditional with the modern. Here, exquisite produce goes hand in hand with skill and a demand for virtuosity and quality. Creations based on the best seasonal produce available never fail to surprise guests, leading them on a journey of multifarious sensations. The ingredients, flavours and presentation of the dishes come together to create an experience for all the senses. The setting is an interior design showroom where Alpine tradition meets modern comfort, creating the perfect stage for Armin Amrein's culinary works of art.

Cutlery: Robbe & Berking »Como«



Glow by Armin Amrein  
Promenade 115  
7270 Davos Platz  
Switzerland  
Tel. +41 81 41643-43  
info@glow-davos.ch  
www.glow-davos.ch



Hotel Gridlon  
Garnen 36  
6574 Pettneu am Arlberg  
Austria  
Tel. +43 5448 8208  
Fax +43 5448 8208-68  
hotel@gridlon.com  
www.gridlon.com

## Restaurant in the Gridlon Pettneu am Arlberg

When a job becomes a calling. Artisan craftsmanship. A conductor of ingredients and dishes. Host and chef Christian Lieglein lives by his love for international cuisine. Delicate, light flavours full of variety. Trained in restaurants with Michelin stars and Gault&Millau toques (by experts such as Felix and Martin Real, Helmut Österreich, Bernard Loiseau), but unconcerned with the acclaim of awards. What could be better? When Christian Lieglein was asked about what motivates him if not toques and stars, this is the answer he gave: 'I cook to make my guests feel good. Their praise makes me happier than any award ever could.' Inspiring words.

Cutlery: Robbe & Berking »Como«



## Restaurant handiap. Künzelsau

Experience pure indulgence in a stylish setting at handiap. The young team surrounding chef de cuisine Tobias Pfeiffer and Jan-Sören Hoch offer sophisticated dishes based on ingredients of the highest quality for lovers of gourmet food. The main menu is harmoniously enhanced by a selection of exquisite wines. As the name suggests, members of staff with and without disabilities work side by side in this restaurant. Whether for lunch or for dinner, handiap has various à la carte options and complete set menus to choose from. Guests can expect adventurous, yet down-to-earth cuisine from this range of regional and international dishes.

Cutlery: Robbe & Berking „Como“



Restaurant handiap.  
im Hotel-Restaurant Anne-Sophie  
Hauptstraße 22-28  
74653 Künzelsau  
Germany  
Tel. +49 7940 9346-0  
info@hotel-anne-sophie.de  
www.hotel-anne-sophie.de  
www.facebook.com/Hotel.AnneSophie



InterContinental Shenzhen  
9009 Shenzhen Road  
Overseas Chinese Town  
Shenzhen, 518053  
China  
Tel. +86 755 339933-88  
Fax +86 755 339933-99  
gsc@icshenzhen.com  
www.ihg.com

## InterContinental Shenzhen

Experience a fusion of cultures at this chic urban resort hotel set in the heart of Shenzhen's Overseas Chinese Town. Blending Spanish-inspired elegance with modern design and time-honoured local traditions, the hotel offers a comprehensive range of recreation, dining and meeting facilities accommodating the needs of leisure, business and conference visitors. As well as Caribbean outdoor dining, the hotel has a distinctive collection of seven themed restaurants and bars in which guests are treated to creative and innovative dining experience by culinary teams who are experts in authentic Cantonese, Spanish, Brazilian, Thai and French cuisine and fine dining. The Whisky Bar adjacent to the lobby is a treasure cave of whisky, and the hotel chief bartender is on hand to guide guests through the world's outstanding whiskies.

Cutlery: Robbe & Berking „Como“

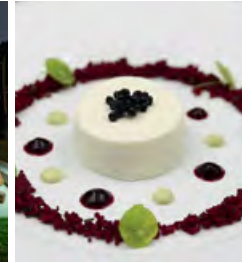
## Kleinod Öhringen

What does a young chef do when he has already achieved the kinds of things that so many others can only dream of? He hands in his notice and does his own thing! After earning himself a Michelin star in the space of a year for the world's first restaurant in this league to employ an inclusive concept, Serkan Güzelcoban decided it was time for something new. Now you can be mesmerised by the cuisine in his new 'Kleinod' restaurant, where the slogan is 'East meets West'. True to his motto – 'Nothing is impossible!' – the focus is once again on inclusivity here. He stands by this special concept, which brings those with and without disabilities together and helps everyone to learn from each other.

Cutlery: Robbe & Berking »Como«



Restaurant Kleinod  
Orangerie im Hofgarten  
74613 Öhringen  
Germany  
Tel. +49 7941 9894727  
Fax +49 7941 9894031  
reservierung@restaurant-kleinod.de  
www.restaurant-kleinod.de



La Villa  
Straze 3661  
Zlín 760 01  
Czech Republic  
Tel. + 420 571 612044  
info@lavilla.cz  
www.lavilla.cz



## La Villa Restaurant · Zlín

La Villa is a restaurant located in the magnificent setting of an old villa surrounded by a large garden. Although the restaurant is located near the city center, guests enjoy the feeling of the countryside. Chef Julius Löffler is focused on international cuisine with emphasis on French. The motto of the restaurant speaks for itself, "A unique place combining atmosphere, service and gastronomy in one"

Cutlery: Robbe & Berking »Como«

## Landgut Burg Weinstadt

Indulge yourself! Landgut Burg sits amidst the forest and vines high above the Rems valley, in an idyllic location surrounded by horse pastures and orchards. Here, a love of nature meets restaurant culture to harmonious effect. The culinary team concentrates on Swabian specialities and international cuisine. The main menu is enhanced by daily recommendations in keeping with the seasons. When selecting produce, the chefs are driven by their high standards for quality. They cook with regional produce sourced from local producers, some of the apples they use are picked from own orchards and the zebu cattle graze on the lush meadows right outside the door. Of course, gluten-free options and vegan dishes are also available.

Cutlery: Robbe & Berking »Como«

Landgut Burg  
Landgut Burg 1  
71384 Weinstadt  
Germany  
Tel. +49 7151 9933-0  
Fax +49 7151 690392  
www.landgut-burg.de



Le Canard nouveau  
Elbchaussee 139  
OT Ottensen  
22763 Hamburg  
Germany  
Tel. +49 40 881295-31  
info@lecanard-hamburg.de  
www.lecanard-hamburg.de



## Le Canard nouveau ☆ Hamburg

Le Canard nouveau is one of Germany's most famous destinations for gourmets. Located on the sunny side of the Elbe with a prime view of Hamburg Harbour, Le Canard nouveau exudes a purity akin to that of its culinary creations. Norman Etzold, the new chef de cuisine at Le Canard nouveau since 2019, has taken on his new role masterfully and authentically. He previously earned himself a Michelin star in Vienna. The Leipzig native serves up his distinctive creations with devotion and great attention to detail.

Cutlery: Robbe & Berking »Como«



## Leeberghof Tegernsee

Bavarian classics and international crossover cuisine are the key components of the culinary creations on the menu at Leeberghof. 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 Matthias Rödiger 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 Leeberghof  
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«

## Wirtshaus Meyers Keller ☆ Nördlingen

Wirtshaus Meyers Keller is one of the most renowned establishments in Bavaria's Swabia region. Patron Jockl Kaiser serves up multi-award-winning cuisine for his customers, offering a selection of carefully composed taste sensations alongside authentic, traditional classics. This faithful regional cuisine revolves around the themes of variety and naturally available ingredients. The taste sensations come in five-, seven- or eight-course meals, with authentic regional dishes including Krautwickel (stuffed cabbage) or Zwiebelrostbraten (roast beef with crispy onions) along with two seasonal daily recommendations. Other classics include Wiener Schnitzel and Kaiserschmarrn (shredded pancakes), and of course, a special vegetarian option is always available.

Cutlery: Robbe & Berking «Como»

Wirtshaus Meyers Keller  
Marienhöhe 8  
86720 Nördlingen  
Germany  
Tel. +49 9081 4493  
Fax +49 9081 24931  
restaurant@meyerskeller.de  
jockl-kaiser.de  
shop.jockl-kaiser.de



Strandhotel Fischland GmbH & Co. KG  
Ernst-Moritz-Arndt-Straße 6  
18347 Ostseebad Dierhagen  
Germany  
Tel. +49 38226 52-666  
Fax +49 38226 52-999  
info@strandhotel-ostsee.de  
www.strandhotel-ostsee.de

## Ostseelounge ☆ Ostseebad Dierhagen

Experience pleasure for all the senses in the Ostseelounge – the gourmet restaurant located high above the dunes. Unique highlights of award-winning cuisine melt in the mouth here; this is a place where gourmets can enjoy truly great moments of culinary bliss. The main emphasis of the dishes is on fish and seafood, which are interpreted with rich contrasts and an open mind for new techniques and methods of cooking. Even contradictory elements on the plate, such as sweet and sour, crispy and soft, and hot and cold, are combined with sophistication and create a harmonious taste experience for the guest. With one Michelin star and 17 Gault&Millau points, the Ostseelounge is one of the top three gourmet restaurants in Mecklenburg-West Pomerania. The exquisite culinary works of art served in this exclusive setting with a fantastic view of the sea are a feast for the connoisseur's palate.

Cutlery: Robbe & Berking «Como»

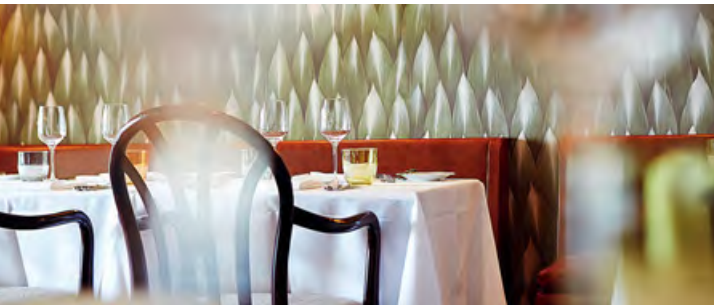
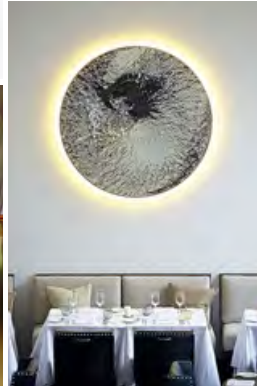


## Pageou Munich

The “Pageou” located in the “Five Courts” in Munich is, apart from “Le Canard”, Ali Güngörmüs’ second restaurant. Simple but exquisite products to achieve the most, and his premises mirror aspects like openness, unexcitedness and friendliness. “I would like my guests to understand my dishes”, says the star- and TV-cook when being interviewed, and hopes that they will be keen on even more: more experience for the fine palate and more culinary adventure. Let yourself be surprised – Ali Güngörmüs and his team look forward to welcoming you!

Cutlery: Robbe & Berking -Como-

PAGEOU Restaurant  
Kardinal-Faulhaber-Straße 10 | 1st fl.  
80333 Munich  
Germany  
Tel. +49 89 24231310  
info@pageou.de  
www.pageou.de



Bio Residenz Pazeider  
Nörderstr. 32  
39020 Marling bei Meran  
Italy  
Tel. +39 0473 448740  
info@pazeider.com  
www.pazeider.com



## Bio Residenz Pazeider Marling

The Kofler family has been running this organic hotel overlooking Merano for over 200 years now. The Pazeider takes its name from an old measuring vessel (Pazeide) used for wine. With two lounges, a glass palace and a romantic dining hall, the establishment surprises connoisseurs with its sensational panoramic view. Authentic and wholesome, the organic cuisine served here is “burgrave-ish”. The home-made dishes are crafted exclusively using seasonally selected, certified organic produce from the region. Even the most demanding palates will be excited by the exquisite wine list and the cocktail bar’s offerings. The modern rooms and suites promise a deep, restful night’s sleep with their constant supply of fresh air, along with an impressive panoramic view of Merano’s Adige Valley and its mountainous landscape.

Cutlery: Robbe & Berking -Como-



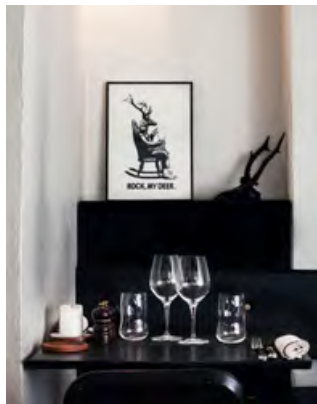
## Restaurant Rebel Copenhagen

Restaurant Rebel, run by head chef Martin Hylleborg as well as sommelier and restaurant manager Natthee Thungnoi, is inspired by Bistro Moderne, which is classic French cooking in small starter size dishes. Martin Hylleborg has his origin in the South of Denmark and inherited a great food tradition that is reflected in his dishes. Following the short Danish seasons, the menu is created at 5-8-week intervals. Restaurant Rebel offers a relaxed ambient vibe and gastronomic experience.

Cutlery: Robbe & Berking -Como-



Restaurant Rebel  
Store Kongensgade 52  
1264 Copenhagen K  
Denmark  
Tel. +45 33323212  
info@restaurantrebel.dk  
www.restaurantrebel.dk



Ristorante da Enzo  
Via ai grotti  
6652 Ponte Brolla  
Switzerland  
Tel. +41 91 7961-475  
Fax +41 91 7961-392  
info@ristorantedaenzo.ch  
www.ristorantedaenzo.ch



## Ristorante da Enzo Ponte Brolla

Surrounded by breathtaking natural scenery, Ristorante da Enzo is located at the entrance to the Valle Maggia. Enzo and Josi Andreatta and their son Sergio beckon here with their heartfelt hospitality. With the help of their charming staff, they have established the restaurant as a meeting point for connoisseurs. Chef Andrea's culinary magic is stylish, sophisticated and refreshing. The wine cellar is also full of surprises thanks to Enzo's curiosity and enthusiasm for oenology.

Cutlery: Robbe & Berking -Como-

## Restaurant Seeplatz'1 im Seehotel Grundlsee

The Seehotel Grundlsee perfectly combines tradition with a purist design. Fine wood from the region, cool details and a breathtaking view over the Grundlsee as well as the surrounding mountains are what the guests love. Chef Matthias Schütz and his team serve creative Styrian and international dishes, either at the Restaurant Seeplatz'1 or in the Seepavillon. Fresh fish from the Grundlsee, local beef and regional herbs tell the guests of the culinary diversity the Ausseerland-Salzkammergut provides. A very special experience is the culinary "Plätt'nfahrt" on the shores of the Grundlsee: enjoy culinary delights in a different way – on a house boat. Look forward to a Styrian welcome! See you where it's best!

Cutlery: Robbe & Berking „Como“



Seehotel Grundlsee  
Mosern 22  
8993 Grundlsee  
Austria  
Tel. +43 3622 86044  
Fax +43 3622 86044-4  
seeyou@seehotelgrundlsee.at  
www.seehotelgrundlsee.at



Stanley Diamond  
Ottostraße 16–18  
60329 Frankfurt am Main  
Germany  
Tel. +49 69 26942892  
info@stanleydiamond.com  
www.stanleydiamond.com

## Stanley Diamond Frankfurt/Main

The Stanley Diamond is synonymous with elegant interior design, nostalgic high-end dishes, tranquillity, serenity and a big-city concept. James and David Ardinast opened the Stanley Diamond in partnership with Oskar Melzer in 2015. The restaurant offers classic cuisine with a twist, combining upmarket dining culture with the libertarian attitude of Frankfurt's Bahnhofsviertel district. The pivotal design element is an elongated lounge that runs parallel to Ottostraße, with sliding windows that open onto the pavement in the summer. The sturdy bar is made from natural stone, chrome steel and apple wood, and it has a red window at the back so guests can see what's happening in the show kitchen. The Stanley Diamond is really setting the standard for Frankfurt's contemporary fine-dining culture.

Cutlery: Robbe & Berking „Como“

## Waldcafé Pfullingen

The Waldcafé welcomes you to a wonderful place to relax, feel good and enjoy yourself. In harmony with nature, embedded in the peaceful beauty of fruit tree meadows, the Waldcafé in Pfullingen is a real place to relax. The guests await a creative and fresh cuisine which combines both regional and international dishes. The interplay of modern architecture and the high quality of the dishes on offer has seen the Waldcafé develop into a popular place to treat yourself and feel great.

Cutlery: Robbe & Berking »Como«



Waldcafé  
Vor dem Urselberg 1  
72793 Pfullingen  
Germany  
Tel. +49 7121 30168-61  
Fax +49 7121 30168-69  
info@waldcafe-pfullingen.de  
www.waldcafe-pfullingen.de



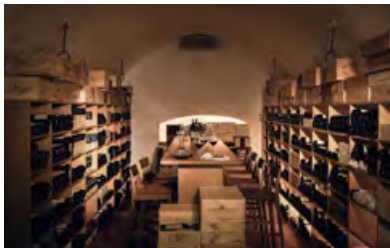
Gasthaus zum Fischmeister  
Seeuferstraße 31  
82541 Ambach  
Germany  
Tel. +49 8177 533  
Fax +49 8177 428  
zum.fischmeister@gmx.de  
www.zumfischmeister.com

## Gasthaus Zum Fischmeister Ambach

Naturally, there are magical places. Especially in Bavaria. Magical places for guests and hosts. For mountains that are reflected in the blue lake. For fishes that are freshly caught by the neighbours and for roasted pork that would sit smiling on the plate. For salads that crackle when biting and for cutlery that leads to friendly mouths. One of these astounding magical places is called Zum Fischmeister and is located in Ambach by Lake Starnberg.

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

The small, exquisite boutique hotel Zum Verwalter on the border triangle of Germany, Austria and Switzerland welcomes you to Dornbirn – a shopping city with a fantastic quality of life in Vorarlberg's Rhine Valley region. Relax in the tastefully renovated rooms in this listed timbered house. If you value authentic hospitality, this hotel has just what you need. Pleasure is the order of the day in the restaurant, wine cellar, bistro and the garden lounge, as well as on the terrace lined with walnut trees. Host and chef de cuisine Gerald Leininger's authentic, fresh market cuisine and carefully curated selection of international wines provide the perfect final flourish.

Cutlery: Robbe & Berking -Como-





## Martelé

For over 140 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*



Highly ornate, rare taste-vin bowl



## Ammolite☆☆ The Lighthouse Restaurant · Rust

A place for special occasions and guests who value the opportunity to enjoy a remarkable sensory experience in an exclusive setting. The sophisticated interior and the subtle lighting inside the lighthouse create a unique ambience against an elegant backdrop. Peter Hagen-Wiest demonstrates the different influences on his classically inspired cuisine in a myriad of ways and knows how to harmoniously balance the character of the main ingredients with ease and finesse. The flavour is skilfully emphasised in a sophisticated interplay with the sauces, which perfectly complement and enhance the centrepiece of each dish.

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



Brogsitters Sanct Peter  
Walporzheimer Straße 134  
OT Walporzheim  
53474 Bad Neuenahr-Ahrweiler  
Germany  
Tel. +49 2641 9775-0  
Fax +49 2641 9775-25  
info@sanct-peter.de  
www.sanct-peter.de

## Brogsitters Sanct Peter☆☆ Bad Neuenahr-Ahrweiler

Chefs Dirk Burger and Stefan Krupp will pamper you with an innovative and creative cuisine on the highest level. The elegant, wood-paneled restaurant provides a very pleasant surrounding where every single guest can expect friendly service throughout his meal. The extensive wine list offers the best wines from alongside the River Ahr, namely the Wine-growing Estate Brogsitter as well as imports from Europe and the rest of the world. More than 100 different wines, sparkling wines and champagnes are also available by the glass.

Cutlery: Robbe & Berking »Martelé«



## Brunnenstuben Waiblingen/Beinstein im Remstal

The restaurant is located in the heart of the Remstal in a village of Beinstein, which is part of the town of Waiblingen. Beinstein is the oldest wine-growing municipality in Remstal whose first roots date back to 1086 A.C. As such, it is a matter of course for the chef Thorsten Beyer to not only serve the best wines from Germany or Austria in his restaurant. Different Swabian cuisine with international influence is the motto of head chef Petra Beyer. Besides the classical Swabian roast beef you will also find pikeperch with three different cauliflowers on the menu. Each month she creates a new seasonal menu with her team.

Cutlery: Robbe & Berking »Martelé«



Brunnenstuben  
Quellenstraße 14  
71334 Waiblingen  
Germany  
Tel. +49 7151 94412-27  
info@brunnenstuben.de  
www.brunnenstuben.de



Castello Banfi  
Castello di Poggio alle Mura  
53024 Montalcino (Siena)  
Italy  
Tel. +39 0577 877-700  
Fax +39 0577 877-701  
reservations@banfi.it  
www.castellobanfilliborgo.com



## Castello Banfi Montalcino

Castello Banfi Il Borgo, situated in the heart of Tuscany, is a small luxury hotel belonging to the Castello Banfi wine-growing estate, which has a global reputation for its Brunello di Montalcino. In the 12<sup>th</sup> century castle, Poggio alla Mura, the atmospheric "La Taverna" offers guests traditional Tuscan cuisine for lunch and the best vintages from the Castello Banfi wine cellar. And from mid-March until mid-November the gourmet restaurant "Sala dei Grappoli" opens its gates for dinner.

Cutlery: Robbe & Berking »Martelé«

## Cheval Blanc by Peter Knogl☆☆☆ Basel

Chef de cuisine Peter Knogl awaits with a symphony of aromas, colours and harmonious taste sensations in the Cheval Blanc restaurant, preparing artful creations from the best nature has to offer. The Cheval Blanc team has joined the ranks of the top 100 restaurants in the world with its exquisite creations, which combine French haute cuisine with Mediterranean and Asian influences. The exceptional wine list has about 850 wines to choose from and impresses with its extensive selection of wines from Château Cheval Blanc, from which the restaurant takes its name. The romantic terrace of the fabulous historic Grand Hotel on the Rhine sets the scene for an unforgettable experience during the summer months. The restaurant has been awarded three Michelin stars and 19 Gault&Millau points.

Cutlery: Robbe & Berking »Martelé«



Grand Hotel Les Trois Rois  
Blumenrain 8  
4001 Basel  
Switzerland  
Tel. +41 61 26050-07  
Fax +41 61 26050-60  
chevalblanc@lestroisrois.com  
www.lestroisrois.com



Coquille St. Jacques  
Nodhausen 1  
56567 Neuwied  
Germany  
Tel. +49 2631 813423  
Fax +49 2631 813440  
www.parkrestaurant-nodhausen.de

## Coquille St. Jacques Neuwied

Florian Kurz, who has developed his art of cooking in the most reputable restaurants in the region, gets along fine without any fashionable experiments. He prefers combining new ideas with classic Mediterranean-French culinary art. Based on light modern cuisine, he values a clear link to the produce of the local region.

Cutlery: Robbe & Berking »Martelé«



## Cornelia Poletto Hamburg

A little piece of Italy lies right in the heart of Hamburg: in the sophisticated Eppendorf district, Gastronomica Cornelia Poletto invites guests to dine on Italian and Mediterranean specialties prepared by top chef Cornelia Poletto and her team, with whom she worked in her previous Michelin-starred restaurant. The TV chef also runs a cookery school known as Cucina Cornelia Poletto just metres away from her stylishly furnished restaurant. Cornelia Poletto has fulfilled her dream of creating the 'perfect kitchen' here, offering cookery courses on a regular basis. The Cucina is also available to rent for events.

Cutlery: Robbe & Berking »Martelé«



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

Restaurant „Der Schneider“  
Am Gottesacker 70  
44143 Dortmund  
Germany  
Tel. +49 231 477377-0  
Fax +49 231 477377-10  
info@derschneider-restaurant.com  
www.derschneider-restaurant.com



## Der Schneider Dortmund

‘Der Schneider’ – meaning ‘the tailor’ – is a restaurant serving creative Nordic cuisine in Dortmund. As the name suggests, a true tailor is at work behind the concept here in Dortmund: known as #tailoredfood, the creative delicacies served by chef de cuisine Phillip here really are a cut above. Why #tailoredfood? Because the only way to move away from cosmopolitan cuisine is with tailor-made dishes. And when it comes to creating taste sensations, Phillip and his team put everything into choosing the best ‘fabric’ and working the ingredients with skilful craftsmanship, much like a tailor creating a one-off suit. A myriad of flavours and textures are individually matched and harmonised, turning each dish into an incredible taste experience. Listen to what the whole restaurant team says: #kannstprobieren (#justtryit)!

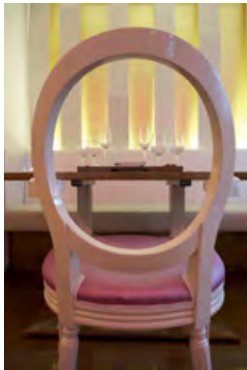
Cutlery: Robbe & Berking »Martelé«



## Designhotel Restaurant Der Zauberlehrling Stuttgart

“Der Zauberlehrling” – a microcosm of different cultures and styles. Here, you have the opportunity to enjoy a stay in the surroundings that you choose. Thirteen rooms and four suites are individually designed, down to the last detail. This is one of Stuttgart’s hippest restaurants. This gourmet restaurant in the Bohnenviertel district headed by chef de cuisine Fabian Heldmann has been serving up innovative dishes with wonderful attention to detail since 1993: a varnished floor shining like gold, gold-patinated walls, white baroque chairs with pink satin upholstery and a pinkish illumination create a beautiful setting for a wonderful evening. If you want to uncover the kitchen’s secrets for yourself, you can attend one of the cooking courses and end the evening with a wine tasting in the old masonry.

Cutlery: Robbe & Berking »Martelé«



Designhotel Restaurant Der Zauberlehrling  
Axel + Karen Heldmann  
Rosenstraße 38  
70182 Stuttgart  
Germany  
Tel. +49 711 237777-0  
Fax +49 711 237777-5  
kontakt@zauberlehrling.de  
www.zauberlehrling.de



Domaine de Châteauevieux  
Chemin de Châteauevieux, 16  
Peney-Dessus  
1242 Satigny, Genève  
Switzerland  
Tel. +41 22 753-1511  
Fax +41 22 753-1924  
www.chateauevieux.ch



## Domaine de Châteauevieux☆☆ Satigny

The Domaine de Châteauevieux, which was built in the 16<sup>th</sup> century, is a paradise for the discerning gourmet. Enjoy the excellent and inspired dishes, which are prepared with perfectionism and finesse. Philippe Chevrier has created a harmony of exquisite cuisine and hospitality that takes your senses on an unforgettable culinary journey.

Cutlery: Robbe & Berking »Martelé«

## Einstein Gourmet☆☆ St. Gallen

Sebastian Zier and Moses Ceylan are two creative, gifted chefs who have devised a truly accomplished concept. They have been named rising stars for 2019 by Schlemmer Atlas and Gault&Millau. Two Michelin stars and 18 Gault&Millau points confirm that high-end gastronomy can be successful even with two chefs at the helm. Technical precision meets emotionally charged taste experiences in this establishment. Delve into avant-garde French cuisine of the highest order, and embark on a journey of taste in which you can sense the origins of the carefully selected products, experience the passion of this creative culinary team and enjoy the first-class service. The maître d'hôtel is on hand to help you round off the culinary experience with subtly matched wines to perfectly complement your meal.

Cutlery: Robbe & Berking »Martelé«



Einstein St.Gallen  
Berneggstrasse 2  
9000 St.Gallen  
Switzerland  
Tel. +41 71 22755-55  
hotel@einstein.ch  
www.einstein.ch



el paradiso  
Via Engiadina/Randolins  
7500 St. Moritz  
Switzerland  
Restaurant  
Tel. +41 81 83340-02  
reservations@el-paradiso.ch  
www.el-paradiso.ch

Club  
Tel. +41 81 83340-03  
reservations@st-tropitz.ch  
www.st-tropitz.ch

## el paradiso St. Moritz

Arriving at the “el paradiso” is like going on board ship and being pampered by an attentive crew. Let go of your worries, be emotional, share delights and experience something great! Up here, 2,181 m above normal life, everything is possible. We serve a modern cuisine that combines the Engadine’s traditions with Italian, French and global influences. And all this in a spectacular building. Whether you are a hungry skier, hiker or gourmet, whether you’re coming for lunch or a personal special event: you will enjoy it all – close to heaven. In the Club, the tables are laid with the lovingly manufactured and carefully ornamented “Ostfriesen” silver cutlery by Robbe & Berking. Our team looks forward to really pampering you!

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

## Restaurant ELIZA Ischgl

Five stars for comfort with art and style. Luxurious yet comfortable, a hotel yet a gallery: the ELIZABETH ARTHOTEL in the exclusive ski resort of Ischgl is too unusual to be pigeon-holed. The Aloys hotelier family welcomes guests to the ARTHOTEL, an impressive establishment offering modern accommodation in an authentic Alpine design and an unconventional gallery for contemporary art. Master chef Thomas Zechner delights diners in the ELIZA restaurant with his modern interpretation of international dishes cooked to Gault&Millau standard. The wine list includes extraordinary rarities and an extensive range of excellent Austrian and international wines in all the price ranges. One of the real highlights is the view from the restaurant: the perfect place to sit and watch the Ischgl night show.

Cutlery: Robbe & Berking »Martelé«

ELIZABETH ARTHOTEL  
Fimbabahnweg 4  
6561 Ischgl  
Austria  
Tel. +43 5444 5411  
info@elizabeth.at  
www.elizabeth.at



Fontana Restaurant GmbH  
Fontana Allee 1  
2522 Oberwaltersdorf  
Austria  
Tel. +43 2253 606-2311  
office@fontana-restaurant.at  
www.fontana.at/restaurant

## FONTANA-Restaurant Oberwaltersdorf

As the motto of this establishment goes: 'FONTANA is more than just a golf course – FONTANA is a way of life!' And indeed, the dining areas in the clubhouse provide the perfect setting for almost any occasion: enjoy a relaxed breakfast on the spacious terrace looking out onto the turquoise lake and over to Schneeberg mountain, discuss business over lunch with associates in the lounge, sip sundowners in the beach bar, or delight in an unforgettable dinner in the restaurant. For a more intimate setting, head to the fireplace lounge or the cigar room. Overseeing all the gastronomic activity is chef de cuisine Josef Balogh, who indulges guests with new creations and his love for unusual herbs from the restaurant's own herb garden. His credo: taste before concept and the perfect handling of choice ingredients. Most of the dishes he cooks at FONTANTA Restaurant are modern takes on Austrian specialities.

Cutlery: Robbe & Berking »Martelé«



## Restaurant Français ☆ Frankfurt/Main

Experience exquisite cuisine of the highest order here as you dine in the almost regal yet homely ambience of Restaurant Français. Highly acclaimed among critics and with a Michelin star to his name, chef de cuisine Patrick Bittner is a renowned gourmet chef and a bona fide master of his field. The fine French cuisine on offer at Restaurant Français in the Steigenberger Frankfurter Hof hotel features new interpretations of local delicacies. Bittner's purist cuisine dazzles with its minimalist approach and concentration on the bare essentials. The chef beguiles guests with a series of aromatic dishes inspired by French haute cuisine. Maître d'hôtel Nils Blümke, named host of the year in the 2019 Gault&Millau guide, provides outstanding service in collaboration with sommelier Sebastian Höpfner.

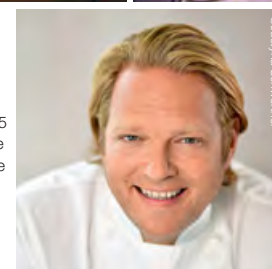
Cutlery: Robbe & Berking »Martelé«



Steigenberger Frankfurter Hof  
Am Kaiserplatz  
60311 Frankfurt/Main  
Germany  
Tel. +49 69 215-118  
Fax +49 69 215-119  
francais@frankfurter-hof.steigenberger.de  
www.restaurant-francais.de



Goldener Anker  
Lippeter 4  
46282 Dorsten  
Germany  
Tel. +49 2362 22553  
Fax +49 2362 996315  
info@bjoern-freitag.de  
www.bjoern-freitag.de



## Goldener Anker ☆ Dorsten

When Björn Freitag cooks, one of the main ingredients is a big helping of creative imagination. His dish of warm wild salmon sashimi with green asparagus gets the final dash of sparkle thanks to a very discreet touch of wasabi. His fried breast of quail is splendidly crispy on the outside but inside so juicy, and it complements the accompanying excellent parsley ravioli and chanterelles. However, the absolute highlight must be the saddle of Bregenz venison, as tender as it is spicy, which is tastily perfected with cherries in mature balsamic vinegar – and all this with expert advice on the choice of wine and with an absolutely charming style of service.

Cutlery: Robbe & Berking »Martelé«

## Hanseatic Nature · Hanseatic Inspiration worldwide

Two new expedition ships will be setting sail in spring and autumn 2019: the HANSEATIC nature and HANSEATIC inspiration. These remarkably small ships are extremely agile and have a very shallow draught, allowing them to enter remote areas that are hidden to other cruise ships. Thanks to their small size and the expert crew on board, these ships can embark on extraordinary routes and change course at whim – providing spectacular moments on truly outstanding expeditions. The three generously proportioned restaurants on board offer a uniquely enjoyable experience that combines the expedition concept with international gourmet cuisine of the highest order. Spend your day exactly how you want to – in a flexible, relaxed setting looking out on to the wonders of nature!

Cutlery: Robbe & Berking »Martelé and »Topos-



Hapag-Lloyd Kreuzfahrten GmbH  
Ballindamm 25  
20095 Hamburg  
Germany  
Tel. +49 40 30703070  
service@hl-cruises.com  
www.hl-cruises.de



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

In heyligenstaedt dining becomes an ultimate experience. Two art forms come together here in an ideal way: culinary art and architecture. A perfect harmony. It's a one of a kind location in a former factory building from 1876. In this unique ambience Markus Leidner spoils his guests with daily menus and à la carte dishes. It's a kitchen that perpetually provides culinary surprises. When selecting food and matching wines (a huge and interesting wine list), the service team, headed by Bettina Leidner, provides outstanding service. The event room "Alte Gießerei" can accommodate up to 140 guests. Experience heyligenstaedt yourself. Be impressed by the fantastic architecture. Experience and savor culinary art with a whole new perspective.

Cutlery: Robbe & Berking »Martelé-

## Im Schiffchen☆☆ Düsseldorf

Jean-Claude Bourgueil has been at the helm of his 'Im Schiffchen' restaurant in Kaiserswerth since 1977. The chef's gastronomic offerings are as innovative as his work in the kitchen: he is constantly updating and refreshing the concept to cater for his customers' demands. Jean-Claude Bourgueil is getting ready to move his restaurant to the ground floor of the building. The à la carte 'Héritage' section offers an array of much-loved classics of French cuisine, while the seasonal selections, such as 'Autumn', are full of Italian-inspired dishes. There is also a set menu, and in addition a mini menu served from Tuesday to Thursday. Jean-Claude Bourgueil and his team provide a next-level experience for guests – with first-class produce and service.

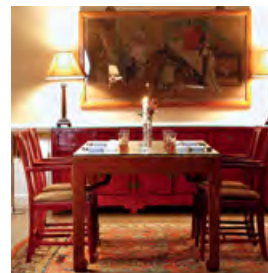
Cutlery: Robbe & Berking »Martelé«



Im Schiffchen  
Kaiserswerther Markt 9  
OT Kaiserswerth  
40489 Düsseldorf  
Germany  
Tel. +49 211 401050  
Fax +49 211 403667  
restaurant@im-schiffchen.de  
www.im-schiffchen.com



Finca Cortesin Hotel  
Carretera de Casares s/n  
29690 Casares, Málaga  
Spain  
Tel. +34 952937800  
www.fincacortesin.com



## Kabuki Raw☆ Málaga

In the south of the Spain, overlooking the warm Mediterranean, there is a place where the nature gently vanishes in the deep blue sea. In that environment is placed Finca Cortesin, the resort that emplaces one of the best Japanese restaurants of the country: KABUKI RAW, awarded with one Michelin Star and two Suns in the Spanish Repsol Guide. Kabuki, like the Japanese theatre as it is own name says, permits the guests to enjoy the creations from the show cooking kitchen, using only the highest quality fresh ingredients from a sustainable market, ecologic cuisine from our kitchen garden in addition to other traditional featured products from the Spanish cuisine. Kabuki cuisine is known for its pure orthodox Japanese dishes that have emerged as a result of Japanese and Mediterranean fusion influences.

Cutlery: Robbe & Berking »Martelé«



## Gästehaus Klaus Erfort☆☆☆ Saarbrücken

In the discreet, Far Eastern ambience of his small Stadtpalais Klaus Erfort, the 2008 Chef of the Year, is increasingly focusing on the quintessence of the culinary world. The best lobster from Brittany is presented on a bed of vegetables and olives with chopped and caramelized nuts. A pavé of stuffed goose liver finds its way into a ménage à trois with dark chocolate and plums. A saddle of venison smells temptingly under cassis jelly with cabbage and chanterelle. Erfort's sense for proportion and balance leave their mark on worth seeing dessert arrangements.

Cutlery: Robbe & Berking »Martelé«



Hotel & Restaurant  
Kronenschlösschen  
Rheinallee  
65347 Eltville-Hattenheim  
Germany  
Tel. +49 6723 640  
Fax +49 6723 7663  
info@kronenschloesschen.de  
www.kronenschloesschen.de



Gästehaus Klaus Erfort  
Mainzer Straße 95  
OT St. Johann  
66121 Saarbrücken  
Germany  
Tel. +49 681 958268-2  
Fax +49 681 958268-4  
kontakt@gaestehaus-erfort.de  
www.gaestehaus-erfort.de



## Hotel & Restaurant Kronenschlösschen Eltville

Hotel Kronenschlösschen is a special place for special times, a work of art and a culinary masterpiece. Chef Simon Stirnal cooks refined food with an eye for detail. The wine list ("Best Wine List in Germany" according to Gault & Millau, "Best Riesling Wine List in Germany", Der Metternich) provides the perfect supplement to this food. The service, led by Lisa Bader as well as Maître & headsommelier Florian Richter, is cordial and attentive. Once a year the Kronenschlösschen organises the Rheingau Gourmet & Wine Festival. It is known as the No. 1 gourmet festival in the world.

Cutlery: Robbe & Berking »Martelé«

## 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 61336  
info@ilboscaretoresort.it  
www.ilboscaretoresort.it



## La Rei☆☆ Serralunga d'Alba

A unique starred restaurant, emblem of a resort that aims to achieve excellence. Executive chef, Pasquale Laera, heads a kitchen brigade comprising a versatile team of young talents, in the 200 sq.m. open kitchen. Ristorante La Rei combines the authentic traditional cuisine of Piedmont with creativity and unfailing quality. For a multi-sensorial experience in which taste, rightly exalted, is accompanied by caring service that is also expressed in minimalist and chic environment. A gourmet attraction not only for resort guests but also for all lovers of sublime cuisine.

Cutlery: Robbe & Berking »Martelé«



## Lampart's☆☆ Hägendorf

This is where you can experience the spellbinding side of life. Leave your everyday routine behind you and spend a few hours on the Island of Delight with its enchanting shores. Indulge in the art of savoring and let yourself be pampered by the cuisine and good service. The ambience and the culinary delights help you do this. In the historic restaurant, which has been lovingly refurbished in the style of an English country house, you are immersed into the world of fragrances and aromas where you will encounter a kaleidoscope of colourful, Mediterranean culinary delights.

Cutlery: Robbe & Berking »Martelé«



Anni & Reto Lampart  
Oltnerstrasse 19  
4614 Hägendorf  
Switzerland  
Tel. +41 62 2097060  
info@lamparts.ch  
www.lamparts.ch



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

## Restaurants on Laucala Island

Laucala Island is a perfect island escape, for those who seek the total luxury of privacy and pace, relaxing ambience, enjoying culinary delicacies, yet being sportive active. We offer our guest "cuisine à la Laucala" in various restaurants & bars, beginning from degustation dinners in the colonial Plantation House Restaurant, Asian influenced dining in the tree tops of the Seagrass Restaurant & Lounge, spectacular sundown cocktails in the Rock Lounge, avant-garde finger food at the Pool Bar and light meals & barbecues at the Beach Bar. A superbly stocked wine cellar on property acts as a treasure trove for the most discerning of oenophiles.

Cutlery: Robbe & Berking »Martelé«



## Restaurant Le Luxembourg Wemperhardt Wemperhardt

At Le Luxembourg Wemperhardt, pleasure is about more than just getting away from it all for a moment by sampling culinary delights. The restaurant opened its doors in May 2016 and exudes a completely unique brand of cosiness with its tasteful interior, sophisticated design and harmonious colour scheme. With views of the nature reserve and the Highland Cows grazing on the pastures, the captivating outlook from restaurant is unparalleled by any other establishment in the wider region. And while the guests find themselves more and more immersed in the sensuous atmosphere, the kitchen team are hard at work creating high-end local cuisine – masterfully enhancing seasonal produce with international nuances to deliver truly authentic modern classics. The restaurant received 15.5 points and three toques from Gault & Millau after just two years of business.

Cutlery: Robbe & Berking »Martelé«



Le Luxembourg Wemperhardt  
Op der Haart 24  
9999 Wemperhardt  
Luxembourg  
Tel. +352 26 901-909  
reservation@leluxembourg.lu  
www.leluxembourg.lu



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



## Léa Linster ☆ Frisange

Frisingen in the small Grand Duchy of Luxembourg on the French border is a culinary place of pilgrimage. Léa Linster began her uninterrupted run of Michelin stars in 1987 and went on to win the Bocuse d'Or two years later. To this day, she is the only woman to have won this competition, which is considered a knighthood of sorts for chefs. Her son Louis is now at the helm of the establishment, with very fruitful results. The new formula has been very well-received, offering a choice of three adaptable menus that continue to respect the restaurant's original principle of lovingly preparing fresh, high-quality produce. Classics such as the lamb 'Bocuse d'Or 1989', foie gras and Breton lobster are still as popular as ever. As well as attending to the in-house wine cellar – which has over 1,000 different options – the sommelier is on hand to indulge guests with attentive service and recommendations.

Cutlery: Robbe & Berking »Martelé«

## Mangold 🍷🍷 Lochau

For Michael Schwarzenbacher, who took over the traditional inn in the centre of Lochau from his wife's parents in 2007, cooking is a work of creativity. Together with his chefs, he cooks a contemporary selection. A traditional, often hearty Austrian cuisine in a modern light form, combined with Mediterranean elements, is presented by the chefs. The quality, natural origins and freshness of the – preferably regional – produce is the key, along with gentle cooking techniques. The whole team is ready and waiting to indulge your taste buds in relaxed surroundings.

Cutlery: Robbe & Berking »Martelé«



Mangold  
Pfländerstraße 3  
6911 Lochau  
Austria  
Tel. +43 5574 42431  
Fax +43 5574 424319  
office@restaurant-mangold.at  
www.restaurant-mangold.at



Mesnerhaus Mauterndorf  
Essen. Genießen. Leben  
Markt 56  
5570 Mauterndorf  
Austria  
Tel. +43 6472 7595  
info@mesnerhaus.at  
www.mesnerhaus.at



## Mesnerhaus 🍷🍷 Mauterndorf

Experience the cosy ambience of the Mesnerhaus, a building steeped in history dating all the way back to 1420. This is a place where past and present merge in a wonderful union. In addition to the incredible award-winning cuisine and the cosy atmosphere here, the effortlessly warm reception from Maria and Josef Steffner is also bound to impress. This pair of bona fide gourmets have worked their way through some of the best kitchens in Europe and have finally found a home for themselves at the Mesnerhaus. 'We have met so many wonderful people and experienced so many unforgettable moments in this restaurant. We feel a deep connection to where we come from, and it is an honour to spoil our guests from all over the world here,' say Maria and Josef, brimming with enthusiasm.

Cutlery: Robbe & Berking »Martelé«

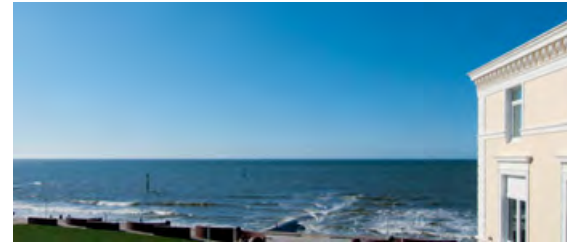
## Mörwald Kochamt & Boutique Vienna

With the Kochamt, the “World of Mörwald” offers a very special kind of pure gourmet experience: Set in the heart of Vienna, in the elegant fin-de-siècle atmosphere of the Palais Ferstel arcade, Toni Mörwald has quickly established his “Kochamt” in a refined delicatessen boutique, and has turned it into a new restaurant concept. Take your seat, eye-to-eye with the head chef, directly on the elegant chef’s table in the designer kitchen, and indulge in the art of a true master. The culinary future is being shaped by Toni Mörwald with unique cuisine, the best ingredients from the region of Wagram and a powerful ability to inspire. Vintage champagnes and refined wines complete the pure pleasure in the heart of the city. To conclude, you can discover the range of Mörwald products in the boutique, which incorporates a wide assortment of outstanding ingredients and interesting specialities.

Cutlery: Robbe & Berking »Martelé«



Mörwald Kochamt & Boutique  
Palais Ferstel  
Herrengasse 14  
1010 Vienna  
Austria  
Tel. +43 2738 2298-0  
Fax +43 2738 2298-60  
kochamt@moerwald.at  
www.moerwald-kochamt.at



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



## N'eyes Norderney

Here in the surf zone, watching the tides and feeling the salty air in your nose, you are at the N'eyes. It features warm colours, red lounge furniture and a central fire place made of glass. This cosy atmosphere is made complete by the sunset over the North Sea. And when the weather is fine you can see it through an open window front. Head chef Ulf Kettler is ready to inspire you, serving tenderly cooked cod fillets with molten lardo, cauliflower and brown butter. The attentive service will advise you on which wine to choose from the exquisite wine list.

Cutlery: Robbe & Berking »Martelé«



## Wein & Tafelhaus Oos<sup>☆</sup> 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, both in the light-flooded restaurant and on the Mediterranean-style terrace. There is good reason behind Oos' motto: "Simply enjoy!"

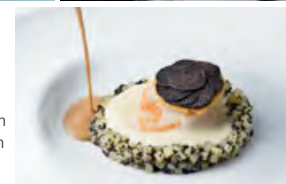
Wein & Tafelhaus Oos  
Moselpromenade 4  
54349 Trittenheim  
Germany  
Tel. +49 6507 702803  
Fax +49 6507 702804  
info@wein-tafelhaus.de  
www.wein-tafelhaus.de



Cutlery: Robbe & Berking »Martelé-



Petit Amour Restaurant  
Spritzenplatz 11  
22765 Hamburg  
Germany  
Tel. +49 40 30746556  
mail@petitamour-hh.com  
www.petitamour-hh.com



## Petit Amour<sup>☆</sup> Hamburg

Boris Kasprík learned from the best chefs in France, Belgium and Japan – Alain Ducasse in Paris, among others – before he returned to his hometown Hamburg to open Petit Amour, his own fine dining restaurant in the Altona district. Here, he serves large and small culinary tokens of love like the saddle of venison with pumpkin quince mille-feuille and gingerbread. The basic products' quality is always of utmost importance. In Petit Amour, the chef de cuisine & host combines the best French dishes with influences of partly traditional styles such as Japanese cooking techniques. The guests appreciate the stylish and cosy ambience with its great attention to details as well as the unobtrusive and friendly service.

Cutlery: Robbe & Berking »Martelé-

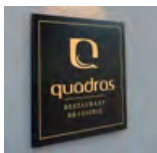
## Quadras<sup>☆</sup> St. Vith/East Belgium

'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 Quadras in St. Vith, eastern Belgium. Propelled by the energy of the ambitious young chef, Quadras 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«



Quadras Restaurant  
Malmedyer Straße 53  
4780 St. Vith  
Belgium  
Tel. +32 80 228022  
info@restaurant-quadras.be  
www.quadras.restaurant.be



Kloster Hornbach Lösch GmbH  
Im Klosterbezirk  
66500 Hornbach  
Germany  
Tel. +49 6338 91010-0  
Fax +49 6338 91010-99  
info@kloster-hornbach.de  
www.kloster-hornbach.de



## Refugium Hornbach

The Kloster Hornbach gourmet restaurant 'Refugium' in the south-western Palatinate is a culinary insiders' tip. In the historic atmosphere of the former Benedictine abbey from the 8<sup>th</sup> century, chef Martin Opitz and his team serve the most refined modern German dishes. On the specials menu, which also has a vegetarian section, we find mouth-watering creations such as 'dry-aged rice', a risotto made with rice that has been matured for seven years, egg yolk, artichoke and Belper Knolle cheese, and 'Rostbrätchen', a dish consisting of sirloin steak with black beer, caramelised onions and ginger. Fresh herbs from the abbey garden make for a complete taste experience. The sommelier is on hand to provide professional recommendations to help you choose the perfect wine from the extensive wine list.

Cutlery: Robbe & Berking »Martelé«

## Restaurant 1903 Wengen

Paul Urchs has found an exciting new challenge at 'Hotel Schöneegg', one of Wengen's hotspots. Here, the passionate restaurateur shares his wealth of catering experience with his chef de cuisine, setting great store by Swiss traditions with a fresh, innovative twist. The produce used is seasonal and locally sourced. Also impressive is the selection of cheeses, presented in quirky style on top of a rustic door. White table cloths, carefully laid tables and a cosy interior brimming with the warm hues of antique wood: the perfect setting for the exquisite cuisine served in this restaurant. Dining by the open fire here after a sun-kissed day of snow truly is the pinnacle of enjoyment.

Cutlery: Robbe & Berking »Martelé«



Hotel Schöneegg  
Auf der Burg 1401c  
3823 Wengen  
Switzerland  
Tel. +41 33 855-3422  
Fax +41 33 855-4233  
mail@hotel-schoenegg.ch  
www.hotel-schoenegg.ch



1904 by Lagonda Design  
Seidengasse 15/Löwenstrasse 42  
8001 Zurich  
Switzerland  
Tel. +41 71 6946050  
contact@1904bylagondadesign.com  
www.1904bylagondadesign.com

## Restaurant 1904 by Lagonda Design · Zurich

Dario Cadonau is the innovative top chef and hotelier at the five-star superior IN LAIN hotel in Brail. And now he is also the signature chef behind the concept of this exciting new restaurant. His man on the ground is executive chef Thomas Bissegger. The doors to this restaurant and its high-end designer rooms right in the heart of Zurich open in February 2019. It will be the city's most centrally located high-end restaurant. An exclusive range of services is on offer here, with plenty of space for 30 guests to enjoy the epicurean concierge service, a room for breakfast meetings, first-class business lunches and unique opportunities for fine dining. By combining the culinary experience with an inviting air of transparency and an all-encompassing concierge concept, the restaurant invites guests to enjoy moments of pleasure in a spacious and relaxed yet futuristic setting.

Cutlery: Robbe & Berking »Martelé«



## Restaurant in the Almhof Schneider 🍷🍴 Lech am Arlberg

The Almhof Schneider has an incredible eye for detail – a strength which is also reflected in its culinary offerings. The Almhof Schneider Wunderkammer is based on the concept of an Austrian trattoria, while the Restaurant im Almhof Schneider offers elegant fine dining characterised by sophisticated yet charmingly simple and contemporary cuisine. In the eyes of both the public and gourmet critics, these are amongst the best (and most beautiful) restaurants in Austria. This is also due to the wine list – which offers an exceptionally broad selection and was compiled by Josef Neulinger, Gault & Millau's 2018 sommelier of the year. Further testaments to the quality of this establishment include the World Luxury Hotel Award in the Luxury Ski Hotel category and the distinction of Austria's Best Hotel Restaurant (Falstaff).

Cutlery: Robbe & Berking »Martelé«



Hotel Almhof Schneider  
Tannberg 59  
6764 Lech am Arlberg  
Austria  
Tel. +43 5583 3500  
Fax +43 5583 3500-33  
info@almhof.at  
www.almhof.at



The Alpina Gstaad  
Alpinastrasse 23  
3780 Gstaad  
Switzerland  
Tel. +41 33 88898-88  
Fax +41 33 88898-89  
restaurant@thealpinagstaad.ch  
www.thealpinagstaad.ch

## Restaurant Sommet ☆ Gstaad

The “Restaurant Sommet” in the Hotel The Alpina Gstaad provides the perfect setting for the very best in dining culture; ideal for a social gathering with family and friends. Enjoy the exquisite dishes of the day, the best steaks in the village, and a unique tasting menu prepared by head chef Martin Göschel. The wine list with hand-picked rarities will excite even the most discerning connoisseur. The restaurant's terrace invites guests to dine under the open sky. The breath-taking views over Gstaad and the Les Diablerets glacier make a visit to “Restaurant Sommet” a truly unforgettable experience.

Cutlery: Robbe & Berking »Martelé«

The silverware manufacturer Robbe & Berking gained a little sister in 2008: a shipyard named Robbe & Berking Classics in Flensburg, where wooden boats and yachts are built and restored. The Robbe & Berking Yachting Heritage Centre, located right next to the shipyard, opened its doors in October 2016 and welcomed more than 100,000 visitors in its first year alone.



**ROBBE & BERKING**  
CLASSICS

[www.classic-yachts.de](http://www.classic-yachts.de)  
[www.facebook.com/RobbeBerkingClassics](https://www.facebook.com/RobbeBerkingClassics)



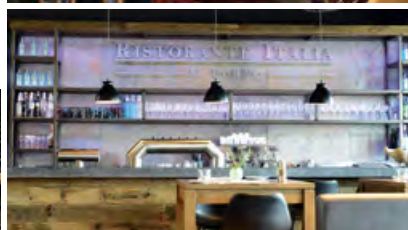
## Ristorante Italia il porto Flensburg

The Robbe & Berking Yachting Heritage Centre in Flensburg has been home to Ristorante Italia since September 2016. The Italia has been indulging guests with its uncomplicated Italian cuisine for 32 years, providing accommodating first-rate service with its charming team of long-standing employees. The restaurant is located on the first floor of the Yachting Heritage Centre and affords a captivating view across the industrial port and over to the harbour setting of Flensburg – a scene best enjoyed with a glass of wine on the large terrace. The combination of effortless Italian skill and joie de vivre are sure to make your evening one to be remembered.

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



Ristorante Italia il porto GmbH  
Am Industriehafen 5  
24937 Flensburg  
Germany  
Tel. +49 461 39181  
info@ristoranteitalia.de  
www.ristoranteitalia.de



Landgasthaus & Gourmetrestaurant  
Dirk Maus  
Sandhof 7  
55262 Heidesheim am Rhein  
Germany  
Tel. +49 6132 4368-333  
info@dirk-maus.de  
www.Dirk-Maus.de



## Sandhof ☆ Heidesheim am Rhein

On the Sandhof, a 17<sup>th</sup> century manor owned by Eberbach Abbey, we find the historic mill in which Dirk Maus has made his dream come true. He simply wants to share it with you through his creative and regional cuisine. Come along and experience a wonderful culinary trip in a historic atmosphere. Dirk Maus likes to buy products from local producers. And he is globally inspired, too. The Sandhof with its gourmet restaurant, inn and barn awaits you and provides utmost quality.

Cutlery: Robbe & Berking »Martelé«



## Söl'ring Hof☆☆ Rantum/Sylt

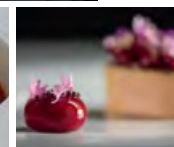
Host Johannes King welcomes you to this unique five-star hotel with a singular location on the dunes and sandy beaches as far as the eye can see. It goes without saying that the 15 rooms and suites offer every imaginable luxury. Chef de cuisine Jan-Philipp Berner works with honest, locally grown products in the two-star restaurant. The restaurant's cuisine revolves around the seasons, chiefly using regional ingredients. Vegetables, fruits and herbs are grown in the local area, while fish and seafood are supplied by local fishermen. Sommelier Bärbel Ring's wine cellar is packed with exquisite wines, all of which have been chosen following personal visits to the respective vineyard – without exception!

Cutlery: Robbe & Berking »Martelé«

Dorint Söl'ring Hof  
Am Sandwall 1  
25980 Rantum/Sylt  
Germany  
Tel. +49 4651 83620-0  
Fax +49 4651 83620-20  
info.soelringhof@dorint.com  
www.soelring-hof.de



Stand Restaurant  
Székely Mihály utca 2  
1061 Budapest  
Hungary  
Tel. +36 30 7859139  
info@standrestaurant.hu  
www.standrestaurant.hu



## Stand Budapest

Stand is the summary and the sequel of all the experiences that owner chefs Tamás Széll (winner of Bocuse d'Or Europe 2016) and Szabina Szulló got in the past few years. Their menu attempts to primarily reflect the possibilities afforded by Hungarian ingredients, showcasing their notion of Hungarian cuisine, while ensuring that it meets all the expectations of modern times and contemporary gastronomy. Stand offers simple, well-thought-out dishes, focusing on balanced flavours and harmonising ingredients. Their kitchen is a place of dynamic and passionate work, and their dishes are presented without pomp and circumstance, accompanied by the very best Hungarian and European wines.

Cutlery: Robbe & Berking »Martelé«

## TASTING BAR by Caviar House & Prunier · Frankfurt/Main

Exquisite delights for travellers passing through Frankfurt Airport. Sometimes, all you need is a touch of culinary luxury rather than the works. This is where Caviar House & Prunier comes in with its new 'TASTING BAR' concept. Right next to the exclusive selection of products for sale is a small bar with just 19 seats. As well as serving exquisite drinks, individual bite-sized morsels are also on the menu here seven days a week. This is a place to enjoy the small pleasures of fine delicacies. Little recipe cards are available to take away, allowing you to easily recreate the dishes at home. All the ingredients are made in-house at Balik and Prunier. They are available to buy from the shop so you can take them away with you. For your convenience, the tableware products are also delivered to your home.

Cutlery: Robbe & Berking »Martelé«



Caviar House & Prunier  
am Airport Frankfurt  
Terminal 1A, Atrium  
60549 Frankfurt/Main  
Germany  
Tel. +49 69 697-13022  
Frankfurt-Airport@caviarhouse-prunier.com  
www.caviarhouse-prunier.com



Relais & Châteaux  
Gourmetrestaurant Toni M.  
Kleine Zeile 13-17  
3483 Feuersbrunn am Wagram  
Austria  
Tel. +43 676 84229881  
toni@moerwald.at  
www.moerwald.at

Relais & Châteaux Gourmetrestaurant **Toni M.** 🍷🍷 Feuersbrunn am Wagram

A pleasant atmosphere in an ambience with contemporary interior design accents awaits you in the Restaurant Toni M. We focus on Toni M. cuisine. However, not the kind of fusion cooking that sees us blend all kinds of cooking from all corners of the globe, depending on our mood! On the contrary, we focus on Austrian cooking culture, and combine and fuse the basic principles of classic cooking with modern preparation techniques. A modification of the Olympic motto: lighter, more artful and more elegant. We solely use select products, predominantly from our region, which provides us with rich delicacies from farming.

Cutlery: Robbe & Berking »Martelé«

## ursprung Königsbronn-Zang

'Ursprung', meaning 'origins' in German, is a new, passionately designed creative restaurant in the oldest part of a country inn that was originally home to the village butchers and the Widmanns' first restaurant. This is a new culinary concept inspired by the Swabian homeland, and one that bears Anna and Andreas Widmann's signature style: relaxed, subtle and sophisticated. A concept that combines craftsmanship, ability and creativity to skilful effect. The 'ursprung' menu is all about transforming first-class produce to create culinary surprises. Not only is this Andreas and Anna Widmann's daily task, but it is also their greatest pleasure. The spotlight here is always on taste. The result is an authentically regional blend of creative cuisine that is open to avant-garde influences.

Cutlery: Robbe & Berking »Martelé«



Widmann's Löwen  
Hotel & Restaurant  
Struthstr. 17  
89551 Königsbronn-Zang  
Germany  
Tel. +49 7328 9627-0  
Fax +49 7328 9627-10  
info@loewen-zang.de  
www.loewen-zang.de



Yosh  
Feuerbacher Weg 101  
70192 Stuttgart  
Germany  
Tel. +49 711 699696-0  
Fax +49 711 699696-22  
mail@yosh-stuttgart.de  
www.yosh-stuttgart.de

## YoSH ☆ Stuttgart

The YoSH presents its guests impressions and taste experiences from various regions of the world with a great love for detail and high professional demands. The Mediterranean-style international cuisine is thus a distinctive feature of the Stuttgart gourmet restaurant. Needless to say, all dishes are prepared by hand using only the most carefully selected ingredients. Enjoy an excellent choice of wines from throughout the world with your meal, and visit the wine cellar in the beautiful sandstone vault. Discerning design and high quality materials guarantee a modern, but above all friendly and cosy atmosphere, which nicely rounds off the pleasurable experience.

Cutlery: Robbe & Berking »Martelé«



Gasthaus Zur Fernsicht  
Seeallee 10  
9410 Heiden  
Switzerland  
Tel. +41 71 8984040  
info@fernsicht-heiden.ch  
www.fernsicht-heiden.ch



## Gasthaus **Zur Fernsicht** ☆ Heiden

This former factory owner's villa with a sweeping view across Lake Constance combines classic art nouveau architecture with modern design elements. The relaxed atmosphere, casual elegance and backdrop of Lake Constance promise a truly unique experience. Diverse dishes made with seasonal local produce await in the Swiss Alpine Restaurant, complete with sun terrace. Incantare is an authentic, informal and refreshingly different gourmet restaurant. Embark on a journey of discovery with international influences. Find your favourite seat in Fernsicht Bar, the smokers' lounge or wine vault. Four boutique hotel rooms complete the offering.

Cutlery: Robbe & Berking »Martelé«





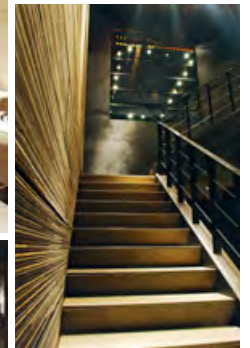
## Topos

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*

## Cospaia Brussels

Brussels, as European gastronomic capital, will finally have what it is entitled to: Cospaia, a bar-restaurant of international stature. The concept is unique and mysterious. The myth starts immediately with the location of Cospaia on the Boulevard de la Toison d'Or. The entire neighborhood breathes luxury and coziness. Exclusive boutiques and first class hotels in the immediate vicinity, Brussels' financial heart, the embassies and the European quarter all within walking distance. It is a dream location for a 'new style' restaurant with international ambition. The interior design was created by the internationally recognized designer Marcel Wolterinck.

Cutlery: Robbe & Berking 'Topos'



Cospaia  
Rue Crespelstraat 1  
1050 Brussels  
Belgium  
Tel. +32 2 5130303  
info@cospaia.be  
www.cospaia.be



## Günter Seeger NY <sup>☆</sup> New York

In May 2016 Chef Günter Seeger opened the doors of his highly-anticipated New York restaurant “Günter Seeger NY”, bringing innovative and produce-driven cuisine to the Meatpacking District. His former restaurants have been awarded with Mobil Five-Star ratings and AAA Five Diamond Awards. With a New American tasting menu Chef Seeger offers 34 diners a transparent culinary experience defined by excellent hospitality and perfectly-executed dishes. Up to nine people can appreciate the unparalleled view of the inner workings of the airy kitchen when sitting at the adjacent “Stammtisch”, or Friends’ Table. The multi-course menu focuses on local food purveyors and seasonal ingredients, changing daily and celebrating seasonality accompanied by a perfectly paired wine list.

Cutlery: Robbe & Berking “Topos”



Günter Seeger NY  
641 Hudson Street  
New York, NY 10014  
USA  
Tel. +1 646 657-0045  
reservations@gunterseegerny.com  
www.gunterseegerny.com



ODIN DELI  
Strönwai 10  
25999 Kampen/Sylt  
Germany  
Tel. +49 4651 45455  
office@odin-deli.com  
www.odin-deli.com



## ODIN DELI Kampen/Sylt

Smørrebrød, Sylt mussels in Cape Malay curry and home-made cake – enjoy delicacies from all over the world with the influences of rainbow cuisine, and whet your appetite with a selection of exquisite wines in a unique relaxed setting. ODIN DELI – easy eating and drinking.

Cutlery: Robbe & Berking “Topos”



## Pauly Seefeld

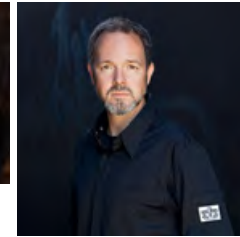
The Pauly is a fascinating mixture of culture, lifestyle and the *vita italiana* – a symbiosis of first-class cuisine, drinking and Italian design. Superlative cuisine is served in this paired-down setting without losing sight of the restaurant's traditional, unpretentious roots. With dishes that take their cue from the seasons, cooking is a real gesture of love at the Pauly. And with seats for 30 guests and a stylish, informal atmosphere, the Pauly is also the perfect setting for any event.

Cutlery: Robbe & Berking 'Topos'

Pauly  
Bar.Ristorante  
Bahnhofstraße 389  
6100 Seefeld  
Austria  
Tel. +43 664 8419210  
info@ciao-pauly.com  
www.ciao-pauly.com



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Rutz  
Restaurant · Weinbar · Weinhandel  
Chausseestr. 8  
10115 Berlin  
Germany  
Tel. +49 30 246287-60  
Fax +49 30 246287-61  
info@rutz-restaurant.de  
www.rutz-restaurant.de

## Rutz Restaurant☆☆ Berlin

Do not be misled by the somewhat unassuming facade of the RUTZ: upon entry, the space opens into a kind of gallery with a purist 'room in room' concept which is elegant yet wonderfully informal! RUTZ restaurant and its beautiful summer terrace are located on the first floor. Enjoy the laid-back modern atmosphere here, experiencing gourmet delights of the highest order surrounded by natural materials and an air of exclusivity. Marco Müller's light, balanced cuisine has a depth of its own, eschewing luxury in favour of contrasts, aromas, creativity, vegetables and intense stocks. The spotlight is always on unadulterated produce with a whole new intensity. RUTZ has been one of Berlin's most successful restaurants for years. It boasts 17 Gault&Millau points and was awarded two Michelin stars in 2017.

Cutlery: Robbe & Berking 'Topos'

## The Orania.Restaurant Experience Berlin

Indulge yourself in this outstanding cuisine and unobtrusive yet attentive service for gourmets and cosmopolitan diners. Managing director and chef de cuisine Philipp Vogel has made a name for himself working as a chef in high-profile restaurants in Shanghai, London, Vienna and Berlin. His signature dish at the Orania.Berlin is Xberg Duck, prepared in a traditional closed oven with a multicultural twist inspired by Germany's capital city.

Cutlery: Robbe & Berking „Topos“

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





## 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.



Bowl "Jan von Borstel"



## Schlosshotel Burg Schlitz Hohen Demzin

The style of the cuisine can be best described as classic French. Head chef Sabine Teubler offers her guests many regional delicacies as well as refined products from all over the world. From locally hunted game to wild herbs and berries – the treasures of the Schlosspark are within touching distance. The gourmet restaurant is housed in the neo-gothic heraldic hall. The fine, adjacent salons are ideal for “private dining” for couples or small groups of friends. Burg Schlitz was Hotel of the Year in 2012.

Cutlery: Robbe & Berking »Alt-Faden«



Relais & Châteaux  
Schlosshotel Burg Schlitz  
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



## Caroussel ☆ Dresden

The award-winning Caroussel restaurant in the baroque quarter of Dresden is one of the most renowned restaurants in Saxony. Benjamin Biedlingmaier serves up a culinary experience that combines classic French cuisine and contemporary Mediterranean cooking. His emphasis is not just on using first-rate produce, but also on highlighting the results with light and playfully arranged dishes that are bursting with colour. Thanks to the restaurant's cooperation with the famous porcelain manufacturer Meissen, Caroussel is one of the first restaurants in the world to have opted for a complete service ensemble consisting of this ‘white gold’. The exceptional, coherently formulated wine list focussing on Germany/Saxony perfectly complements the culinary delights on offer.

Cutlery: Robbe & Berking »Alt-Faden«

## Hardy's Bar & Restaurant Westerland/Sylt

Looking for one of the best destinations for top-class gastronomy without the stuffy etiquette? Welcome to the Hotel Stadt Hamburg, where outstanding food meets tasteful ambience. Guests are invited to enjoy Ulrich Person's remarkably light and predominantly Mediterranean cuisine in this thoroughly casual setting. The restaurant has earned 16 Gault&Millau points and uses only the best ingredients – most of which are sourced from the region. Freshness and exciting flavours are the key ingredients. With an excellent choice of cocktails, spirits and bar snacks, night turns to morning, and the exceptional bar offers a friendly atmosphere from the afternoon until the late hours.

Cutlery: Robbe & Berking »Alt-Faden«



Hotel Stadt Hamburg  
Strandstraße 2  
25980 Westerland/Sylt  
Germany  
Tel. +49 4651 858-0  
Fax +49 4651 858-220  
mail@hotelstadthamburg.com  
www.hotelstadthamburg.com



Harvard Faculty Club  
20 Quincy Street  
Cambridge, MA 02138  
USA  
Tel. +1 617 4955758  
Fax +1 617 4968754  
hfc@harvard.edu  
www.hfc.harvard.edu

## Harvard Faculty Club Cambridge

Harvard Faculty Club has served the Harvard University community for 83 years. It is well known for an elegant ambience that does not only depend on paneled wood and hand-painted murals, but also on the fascinating men and women who visit the Club every day. The Club offers elegantly casual dining. Executive Chef Rolando Abaquin sets a contemporary tone with menus focused on global cuisines and fresh, locally produced ingredients, but also with a nod to Harvard's love of traditional American dishes.

Cutlery: Robbe & Berking »Alt-Faden«

## Schlosshotel Münchhausen <sup>☆</sup> Aerzen

Achim Schwekendiek is a veritable wizard in the kitchen when it comes to enabling all kinds of different aromas to blend together into imaginative creations that culminate in a symphony of harmonious flavour. His dishes bear the hallmarks of French cuisine, yet they all possess a bubbly lightness. A sophisticated selection of the best wines from both German and international wine-growing regions perfectly complements the culinary excellence on offer in the gourmet restaurant within the walls of this elegant Renaissance castle. Now you can also sample the work of this Michelin-starred chef and his team in the gourmet offshoot known as '1570' – Petit Gourmet. This small establishment offers relaxed, simple and informal dining at Michelin-star level. The conservatory setting in the *SCHWÖBBAR* is the perfect place to enjoy beautiful views of the park over coffee and speciality cakes in the afternoon or drinks and nibbles in the evening.

Cutlery: Robbe & Berking »Alt-Faden« and »Baltic«



Schlosshotel Münchhausen  
Schwöbber 9  
31855 Aerzen  
Germany  
Tel. +49 5154 7060-0  
Fax +49 5154 7060-130  
info@schlosshotel-muenchhausen.com  
www.schlosshotel-muenchhausen.com



Hotel Nassauer Hof  
Kaiser-Friedrich-Platz 3 – 4  
65183 Wiesbaden  
Germany  
Tel. +49 611 133633  
orangerie@nassauer-hof.de  
www.nassauer-hof.de



## Orangerie Wiesbaden

Under the direction of head chef Thomas Janser, the Orangerie newly interprets classic dishes by using regional products. Paired with select wines, primarily from the Rheingau, the varied menu always features culinary highlights. The Orangerie's ambience is providing several facets: the turret with ceiling-high windows and a bright conservatory-style atmosphere, the bright salon and, in summer, the most beautiful terrace in Wiesbaden with a view to the spa.

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«





## Gio

The elegant, curved handle flows into a ball – the aesthetic i-point of the 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.



Sometimes it has to be caviar, stylishly served in the caviar box.



## Restaurant Jägerhof St. Gallen

Awarded 16 points in the Gault&Millau guide, the Jägerhof is in St Gallen's Champions League. After a brief start-up phase, Agron Lleshi is really taking off. This creative, modern kitchen is all about market cuisine. At the Jägerhof kitchen, the trick is in using simple ingredients to create fantastic dishes – for everything from simple lunches to extensive gourmet menus. Be wowed by this imaginative market-fresh cuisine! Agron Lleshi will be only too pleased to spoil you with his regional and international dishes and exquisite wines.

Cutlery: Robbe & Berking -Gio-



Restaurant Jägerhof  
Brühlbleichstrasse 11  
9000 St. Gallen  
Switzerland  
Tel. +41 71 2455022  
info@jaegerhof.ch  
www.jaegerhof.ch



Ramon Freixa  
Claudio Coello, 67  
28001 Madrid  
Spain  
Tel. +34 917818262  
Fax +34 915767741  
info@ramonfreixamadrid.com  
www.ramonfreixamadrid.com



## Ramon Freixa☆☆ Madrid

A tiered boxwood forest presides over the entryway at Ramón Freixa Madrid, located in a 19<sup>th</sup> century mansion that is also home to Hotel Único Madrid, in the luxurious Salamanca district in the heart of Madrid. Quiet, with a modern lounge surrounded by climbing plants and a manicured lawn. The restaurant, renovated in 2017, was designed as an elegant, refined space that seeks harmony through relaxed yet meticulously designed décor of exceptional quality, drawing parallels with the culinary project of award-winning chef Ramón Freixa. The space still features its original structure – marble mosaic floors and classical palatial character but with renewed cosmopolitanism. A setting worthy of this exclusive culinary experience, respecting the unique nature of this historical building like every inch of the hotel.

Cutlery: Robbe & Berking -Gio-



## 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-



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



VITALIA Seehotel  
23795 Bad Segeberg  
Germany  
Tel. +49 4551 802-80  
Fax +49 4551 802-9888  
info@vitaliaseehotel.de  
www.vitaliaseehotel.de



## Restaurant in the VITALIA Seehotel Bad Segeberg

The VITALIA Seehotel is situated in the heart of the unique northern German landscape, surrounded by pure nature. Guests to the hotel can treat both their senses and their taste buds. The fresh, Mediterranean cuisine served by the VITALIA lake restaurant, together with the excellent wines from the well-stocked wine cellar, promises a very pleasant culinary experience. You can feast and enjoy views of the idyllic lakes and shores in the VITALIA restaurant, in the conservatory or on the lakeside terrace.

Cutlery: Robbe & Berking -Gio-



Hotel Watthof  
Raanwai 42  
25980 Rantum/Sylt  
Germany  
Tel. +49 4651 802-0  
Fax +49 4651 802-22  
info@watthof.de  
www.watthof.com



## Hotel **Watthof** Rantum/Sylt

Located next to the Wadden Sea, Hotel Watthof offers ten boutique rooms and suites for its guests. The hotel's modern ambience, understated luxury and idyllic location are the perfect recipe for a positive atmosphere. Each of the ground-floor rooms has its own terrace. A special emphasis is placed on the quality of the breakfast. Guests can even enjoy directly imported Italian specialities for breakfast, such as freshly sliced Parma ham, original Italian cheeses, delicious jams and incredible spreads. And of course, there are also plenty of Italian beverages on offer, with an exquisite range of wines from selected winemakers and some extraordinary spirits to choose from. If you want to relax, head for the small lounge or the spa area, where you will find a sauna and a steam bath.

Cutlery: Robbe & Berking -Gio-





## 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*



Ice holder with lid, the warm silver gloss in contrast with the cool contents.





## bianc Hamburg

Matteo Ferrantino showcases his skill and passion for food at bianc restaurant, opening a gateway to the culinary charms of the South in the HafenCity. The top chef serves up creative Mediterranean cuisine for his guests as they enjoy the view of the Elbphilharmonie. 'We are obsessed with using the best seasonal produce from the country and the sea to create an unforgettable gastronomic experience,' says Matteo Ferrantino to sum up his concept. The restaurant exclusively serves three menus with paired wines, with the option to enjoy either four, five, six or nine courses. All sorts of dishes are available, ranging from seasonal produce to a menu designed to evoke gastronomic emotions and another menu created especially for vegetarian guests.

Cutlery: Robbe & Berking »Dante«



bianc restaurant  
Am Sandtorkai 50  
20457 Hamburg  
Germany  
Tel. +49 40 18119797  
office@bianc.de  
www.bianc.de



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 Mediterranean and regional specialities, the culinary highlight is represented by the American "Prime Beef", which is prepared on a special grill and served with a steak sauce that is created in-house. Connoisseurs and those that enjoy fine wine can choose their tittle from over 700 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«

## MS EUROPA worldwide

Named the world's best cruise ship in the Berlitz Cruise Guide 2019, the travel experience on this liner raises the bar for the global luxury cruise industry. With an incredible crew-to-guest ratio of almost one to one, everything revolves around your wants and needs on board. An extraordinary route concept determines where the journey will take you next on the EUROPA. Pleasure knows no bounds here, with four restaurants to choose from as well as a range of exclusive gourmet events and a three-star, legendary chef. A journey on the EUROPA is always a journey of self-discovery. Feel completely at one with yourself thanks to the holistic health and well-being concept. For the final flourish, the entertainment programme is individually tailored to each and every trip. Bask in your very own personal luxury on the EUROPA. Come aboard – and experience an extraordinary journey as you travel to some of the most beautiful destinations in the world.

Cutlery: Robbe & Berking „Dante“



Hapag-Lloyd Kreuzfahrten GmbH  
Ballindamm 25  
20095 Hamburg  
Germany  
Tel. +49 40 307030-70  
service@hl-cruises.com  
hl-cruises.de



Fifty Seconds Martin Berasategui  
Vasco da Gama Tower  
Cais das Naus – Parque das Nações  
1990-173 Lisbon  
Portugal  
Tel. +351 211 525380  
info@fiftyseconds.pt  
www.fiftyseconds.pt



## FIFTY SECONDS Martin Berasategui · Lisbon

The FIFTY SECONDS Martin Berasategui restaurant occupies the top of Myriad by SANA, in the emblematic Vasco da Gama Tower in Lisbon. The lift takes you to the top and the 50 seconds of the trip give the name to the restaurant.

Cutlery: Robbe & Berking „Dante“

## Grei Johannesburg

Grei, which loosely translates from Portuguese as “a society of people” blends together Chef Candice’s love of unusual pairings, her passion for herbaceous flavours and her signature style of intricately-plated dishes. Appropriately, her menu has the aroma and flavour of the herbs running through it. Dishes feature unusual pairings and natural, succulent flavours. The menu highlights the three key flavours from each dish and conveys a different colour with each course. The menu is a six-course tasting menu, paired with a combination of international and local wines. There is also be a non-alcoholic pairing option as well as vegetarian- and pescatarian-suited menus.

Cutlery: Robbe & Berking »Dante«



Saxon Hotel,  
Villas and Spa  
36, Saxon Road  
Sandhurst, Johannesburg  
South Africa  
Tel. +27 11 292-6000  
Fax +27 11 292-6001  
reservations@saxon.co.za  
www.saxon.co.za



Burg Vital Resort  
Oberlech 568  
6764 Lech am Arlberg  
Austria  
Tel. +43 55 833140  
Fax +43 55 833140-16  
office@burgvitalresort.com  
www.burgvitalresort.com



## Griggeler Stuba Lech am Arlberg

Perfectly matched flavours, carefully selected herbs from the Alpine pastures of Oberlech and all over the world are what lend entirely new flavour dimensions to the seasonal and regional specialties created by the top chefs at Griggeler Stuba. The team working alongside Thorsten Probst devise distinctive evenings for guests. Exceptional basic products, creative compositions that honour the natural flavour of the produce, and an ambience which combines noblesse with cosiness: all of these elements add up to a truly unforgettable experience. Taste for yourself how herbs can transform the flavour of the regional products. The à la carte gourmet restaurant Griggeler Stuba is part of the five-star superior Burg Vital resort in Oberlech, situated at an altitude of 1,700 metres and offering an incredible view of the Arlberg Massif.

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



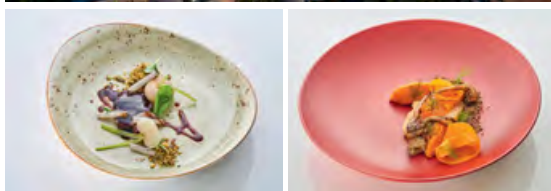
## Interalpen-Chef's Table 🍷🍷 Buchen/Seefeld

A chance to sample exquisite delicacies while looking over the shoulders of the Interalpen kitchen team – this is the exclusive experience awaiting those who take a seat at the Chef's Table in the Interalpen-Hotel Tyrol. Mario Döring and his team have earned three toques and 17 points from Gault&Millau. You will dine in the award-winning kitchen and experience first-hand how regional ingredients are skillfully combined with international influences to create unique new dishes. The star attraction of the Chef's Table is not just the lovingly prepared eight-course tasting menu but also the atmosphere. Soft music, mood lighting and a stylish table setting transform the Interalpen restaurant into an elegant destination. The delicate menu is accompanied by a selection of fine wines chosen by head sommelier Theresa Lichtmanegger.

Cutlery: Robbe & Berking -Dante-



Interalpen-Hotel Tyrol  
Dr. -Hans-Liebherr-Alpenstraße 1  
6410 Buchen/Seefeld  
Austria  
Tel. +43 50 809-30  
Fax +43 50 809-37190  
reservation@interalpen.com  
www.interalpen.com



Relais & Châteaux  
Hotel Burg Wernberg  
Schlossberg 10  
92533 Wernberg-Köblitz  
Germany  
Tel. +49 9604 939-0  
Fax +49 9604 939-139  
hotel@burg-wernberg.de  
www.burg-wernberg.de  
www.heiraten-auf-burg-wernberg.de  
www.tagen-auf-burg-wernberg.de



## Kastell Wernberg-Köblitz

Burg Wernberg – exclusive hotel, first-class gourmet restaurant, modern conference centre and historic castle rolled into one. Epicures and gourmets are promised a princely stay here in the heart of the Upper Palatinate region of Bavaria, where guests can enjoy a wonderfully relaxing experience, an unforgettable party or an excellent dinner inside these lovingly restored walls. One of the best restaurants in Germany, Kastell spoils guests with its multi-award-winning gourmet cuisine. Obsessed with the region's culinary treasures, the kitchen team manage to maintain the authentic character of the ingredients while experimenting with new combinations and exquisite international interpretations. The result is a high-end culinary offering that wows guests with its constant surprises. The abundance of fine wines from the castle's wine cellar make the taste experience just perfect.

Cutlery: Robbe & Berking -Dante-

## La Cuisine Mario Kalweit Dortmund

For more than 15 years, this restaurant has been the creative domain of Mario Kalweit and Susanne Thoenes. Seeking out authentic regional products of the highest quality, they create the most down-to-earth, honest, accomplished dining experience for their guests. Dine in the peaceful setting of the stylish restaurant or relax on the leafy terrace surrounded by seasonal heirloom tomatoes and aromatic herbs.

Cutlery: Robbe & Berking -Dante-



La Cuisine Mario Kalweit  
Lübkestraße 21  
44141 Dortmund  
Germany  
Tel. +49 231 53161-98  
Fax +49 231 53161-97  
restaurant@mariokalweit.de  
www.mariokalweit.de  
www.diegenussjaeger.de



Genießerhotel Landhaus Bacher  
Fam. Wagner-Bacher-Dorfer  
Südtiroler Platz 2  
3512 Mautern  
Austria  
Tel. +43 2732 82937  
Fax +43 2732 74337  
info@landhaus-bacher.at  
www.landhaus-bacher.at

## Landhaus Bacher Mautern

In this family-run business par excellence, Thomas Dorfer (Gault & Millau Chef of the Year 2009) combines local tradition with creative refinement to the highest perfection. "Schlemmer Atlas" named Dorfer as Chef of the Year in 2016. Located in the famous wine and World Heritage region Wachau, Landhaus Bacher was listed in San Pellegrino's "100 Best Restaurants in the World". The legendary wine cellar with its white wine and Bordeaux treasures leaves no wishes unfulfilled. Comfortable country house rooms are available with gourmet breakfast deluxe.

Cutlery: Robbe & Berking -Dante-

## Lanserhof Marienstein/Waakirchen

For more than 30 years the “Lanserhof” has been pioneer as well as pathfinder when looking at any vital lifestyle. In January 2014 the “Lanserhof Tegernsee” opened, one of the most modern wellness resorts in Europe, and you can take it for granted that energy cuisine is being served in the restaurant. Energy cuisine, a kind of living following the philosophy of the best of health, power and good mood, came into being from the LANS Med Concept, that was developed many years ago. This cuisine, full of energy and easy to digest, combines health with delight. Energy cuisine takes into consideration modern insight of nutritional science, and at the same time regional, natural and fresh products are being valued and carefully prepared. The restaurant is reserved for hotel guests.

Cutlery: Robbe & Berking -Dante-



Lanserhof Tegernsee  
Gut Steinberg 1 – 4  
83666 Marienstein/Waakirchen  
Germany  
Tel. +49 8022 1880-0  
Fax +49 8022 1880-499  
info@lanserhof.com  
www.lanserhof.com



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



## Maison Lameloise Shanghai

On the 68<sup>th</sup> floor of the city’s tallest building, Shanghai Tower, the legendary Maison Lameloise has opened its first restaurant outside Chagny in Burgundy, France. Maison Lameloise’s legend began in 1921. Today, the legend has kept on growing through French chef Eric Pras. In 2009, Jacques Lameloise, then 62, 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-



## Relais & Châteaux Mammertsberg ☆ Freidorf

Pleasure and hospitality: in the Mammertsberg, the architecture combines tradition with modernity – and so does the menu. It is a holistic experience to dine here: the creative cuisine, the attentive service, the select wines, the breath-taking view, the unique architecture and the hosts' cordiality are simply unrivalled. In conjunction with his team, August Minikus creates dishes of the highest standard. The daily challenge is to produce the very best with the utmost creativity, input, passion and craftsmanship. The products' freshness and quality is very important. If at all possible, they come from local farmers. Sommelier Luisa Minikus is passionate about wine, hospitality and decoration. She is supported by her very friendly, attentive and discreet crew.

Cutlery: Robbe & Berking „Dante“



Relais & Châteaux  
Mammertsberg  
August & Luisa Minikus  
Bahnhofstrasse 28  
9306 Freidorf  
Switzerland  
Tel. +41 71 4552828  
[www.mammertsberg.ch](http://www.mammertsberg.ch)



Hotel Die Sonne Frankenberg  
Marktplatz 2 – 4  
35066 Frankenberg  
Germany  
Tel. +49 6451 750-0  
Fax +49 6451 750-500  
[info@sonne-frankenberg.de](mailto:info@sonne-frankenberg.de)  
[www.sonne-frankenberg.de](http://www.sonne-frankenberg.de)



## Philipp Soldan ☆ Frankenberg

Nature is at the core of the culinary philosophy espoused by Erik Arnecke, chef de cuisine at the Philipp Soldan gourmet restaurant. Original produce of the highest quality – preferably sourced from regional suppliers known personally by the restaurant. Simple and prepared to perfection, dishes served from the kitchen include Somplar char with flowering quince and watercress, or a medallion of Battenberg saddle of venison with beetroot, wild blackberries and soured cream. Rather than overcomplicating matters, Erik Arnecke focuses on the essential and the traditional in his combinations of different products. Thanks to the expert service, guests revel in the feel-good atmosphere of this open-plan restaurant, which offers a view into the kitchen and displays the extensive selection of wines available.

Cutlery: Robbe & Berking „Dante“

## Phoenix Düsseldorf

The PHOENIX Restaurant & Bar is the rendezvous point in the Dreischeibenhaus. The centrally located bar is the link between the bar and restaurant areas. Both in the afternoons and in the evenings, guests can enjoy top-quality cuisine. Seasonal dishes are offered in addition to modern interpretations of the classics. There is an assortment of selected spirits available at the bar, and the wine list is a reflection of the international world of wine. The two elegant rooms of the Bel Étage are the perfect setting for private parties, set dinners, confidential conversations and business events. Function rooms are also available in the PHOENIX Twenty-Two on the 22<sup>nd</sup> to the 24<sup>th</sup> floors as well as a roof terrace offering a view over Düsseldorf. Chef de cuisine Philipp Wolter is the expert behind the culinary creations on offer here.

Cutlery: Robbe & Berking -Dante-



PHOENIX Restaurant & Bar  
Dreischeibenhaus  
40211 Düsseldorf  
Germany  
Tel. +49 211 3020603-0  
info@phoenix-restaurant.de  
www.phoenix-restaurant.de



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



## Restaurant Sühring☆☆ Bangkok

German Twins Chefs Thomas & Mathias Sühring's culinary journey began while spending their annual school summer breaks at their grandparent's farm. The brothers now invite their guests to their home, offering a warm hospitality in a relaxed, soothing and elegant environment. All drinks follow the same philosophy as the twins' cuisine. Sühring offers four dining ambiances where innovative food and personalized service are of equal importance. The cozy "Dining Room" provides a relaxed and homely eating experience. At the more dynamic "Kitchen" you can discover the bustling heart of the kitchen, enjoying a direct view of the chefs and their team crafting your culinary journey. The "Glass House" provides a peaceful and natural atmosphere with a beautiful garden view. If you wish to dine privately, The "Living Room" also accommodates up to 8 persons in the upper floor.

Cutlery: Robbe & Berking -Dante-



## Saphyre Restaurant Belfast

Recommended in the Michelin Guide, SAPHYRE restaurant in Belfast is a fabulous hidden gem set within a converted Church. The Belfast restaurant located on the Lisburn Road is bright & cheerful during the day and at night seductively lit offering a warm, moody atmosphere. The welcoming interior of SAPHYRE translates beautifully, whether it's a work lunch, dinner date or celebration, the restaurant is perfect for all occasions. Offering À la Carte, Vegetarian and Tasting with the Chef's seven Course Tasting menu being the highlight. The menus are packed with seasonal ingredients sourced from carefully selected local suppliers, all imaginatively served to complement an extensive wine list. The beautiful setting and excellent cuisine makes SAPHYRE one of the most unique & fashionable restaurants in Northern Ireland.

Cutlery: Robbe & Berking -Dante-



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



## Schauenstein Schloss Restaurant Hotel☆☆☆ Fürstenau

Schauenstein is located in the picturesque Domleschg valley to the south-west of Chur, the capital of Grisons. Your hosts are Andreas Caminada and his young team, whose motto is 'enliven the senses', so pleasure is key. This gourmet restaurant charms guests with an unforgettable journey of the senses.

Cutlery: Robbe & Berking -Dante-



## Simon Taxacher Kirchberg in Tirol

French-Mediterranean cooking: regionally inspired, original, independent and authentic. This multi-award-winning restaurant is one of the country's finest; Simon Taxacher has received four Gault&Millau toques and 19 points. His culinary master strokes are complemented by a luxurious ambience, discrete service and an exquisite wine menu. This chic lifestyle hotel is a member of "Relais & Châteaux"

Cutlery: Robbe & Berking -Dante-

Relais & Châteaux  
Rosengarten  
Aschauerstraße 46  
6365 Kirchberg in Tirol  
Austria  
Tel. +43 53 574201  
Fax +43 53 574201-50  
welcome@rosengarten-taxacher.com  
www.rosengarten-taxacher.com



Speisemeisterei  
Schloss Hohenheim  
70599 Stuttgart  
Germany  
Tel. +49 711 34217979  
info@speisemeisterei.de  
www.speisemeisterei.de



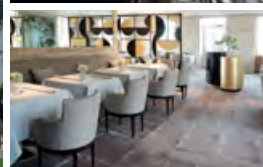
## Speisemeisterei Stuttgart

A canteen named Speisemeisterei opened its doors in Stuttgart's beautiful Hohenheim Castle back in 1820. The modern interior architecture concept implemented in 2008 made Speisemeisterei what it is today: an attractive antithesis to the opulent baroque style. Speisemeisterei has been awarded a highly sought-after Michelin star and is regarded as one of the best gourmet restaurants in the Swabian metropolis. Chef de cuisine Stefan Gschwendtner and his team deliver a culinary experience that appeals to people of all ages who want the same thing: to spend a pleasant time eating wonderful dishes in a positive atmosphere surrounded by exquisitely artful cuisine. Be it a delicious dinner for two, a family celebration or a company party, anything is possible here. The beautiful terrace in the castle's inner courtyard is a real highlight in summer.

Cutlery: Robbe & Berking -Dante-



Schloss Bensberg  
Kadettenstraße  
OT Bensberg  
51429 Bergisch Gladbach  
Germany  
Tel. +49 2204 42-0  
Fax +49 2204 42-888  
info@schlossbensberg.com  
www.schlossbensberg.com



## Vendôme☆☆☆ Bergisch Gladbach

Joachim Wissler is the foremost exponent of 'new German cuisine'. He knows how to blend high-quality ingredients with a remarkable degree of sophistication. It is his love for the product and his passion for clean flavours that characterise his minimalist menu and have earned him the title of one of Germany's best chefs. His style of cooking is provocative, contemporary and creative. The restaurant has been named one of the best in Germany, and chef de cuisine Joachim Wissler has been chosen as the 'chef of chefs' by a board of professionals on more than one occasion. The team surrounding Wissler includes restaurant director Christoph Lange, who ensures the service provided is first class, along with sommelier Marco Franzelin, a man who can recommend the perfect wine to accompany any meal.

Cutlery: Robbe & Berking «Dante»







## 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*





## The Fontenay Hamburg

The Fontenay is a reflection of modern-day Hamburg – a tribute to the Hanseatic city. The fascinating sculpture-like architecture houses 130 luxurious rooms and suites. At the heart of the building is a 27-metre-tall atrium and a landscaped inner courtyard surrounded by glass panels. The food served in Parkview garden restaurant is varied and multifaceted. For casual bar culture, just head to the Fontenay bar. Located up high on the seventh floor is the Lakeside: bathed in light, this gourmet restaurant affords spectacular panoramic views of the Alster lake. With its warm shades of white, the clarity of the restaurant reflects the lightness of the surrounding nature and provides the perfect backdrop for the delicacies created by the young and ambitious team working alongside chef de cuisine Cornelius Speinle.

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



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





## 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 18<sup>th</sup> century could not have manufactured this elegant pattern more finely.



Chopsticks and chopstick rests are made of precious ebony and perfected with sterling silver.



Senses Restaurant  
ul. Biela ska 12  
00-085 Warsaw  
Poland  
Tel. +48 733 60000  
www.sensesrestaurant.pl



## Senses Restaurant ☆ Warsaw

An inspiration taken from many years of traveling, researching and working among great figures of the culinary world. With no pretensions but a desire to gain knowledge and discovering of matching new flavors and textures through science but with classic approach. That's how „Senses“ wishes the guests to feel and react. With the menu inspired from Polish 16<sup>th</sup> century and redesign to suit modern era and sophisticated pallets. Everyday chef Andrea Camastra and his team work closely together with Maitre de cuisine Dariusz Pawłowski to create a multidimensional composition of taste and emotions. They come up with a selection of seasonal produce – grown and harvested in their own farms. With scientist Wiktor Faliszewski, working in the kitchen laboratory to ensure healthiness and wear fair of the animals. Constantly looking to improve guests experience, the menu varies in accordance to seasons and product availability. Exceptional dishes like wild salmon belly, millet, fermented beetroot and milk curds or own free range grown fellow deer, cocoa butter, lovage and home-made deer prosciutto makes this place a culinary destination not be ignored.

Cutlery: Robbe & Berking „Französisch-Perl“







## 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.



The jam and sugar bar lends breakfasting stylish flair.

## Adelboden☆☆ Steinen

The smart and stylish Adelboden run by Ruth and Franz Wiget was built in 1733. Here, in the heart of Switzerland, surrounded by a sea of cherry trees, Franz Wiget takes pride in celebrating his mix of local cuisine and “haute cuisine française”, delights that you can savour in one of the three dining areas of this elegant country restaurant or under an awning on the terrace.

Cutlery: Robbe & Berking »Avenue«



Gasthaus Adelboden  
Adelboden 3  
6422 Steinen-Schwyz  
Switzerland  
Tel. +41 41 8321-242  
Fax +41 41 8321-942  
franz.wiget@bluewin.ch  
www.wiget-adelboden.ch



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

## Astor Grill Doha

Astor Grill, the legendary steakhouse in Qatar is featuring the best cuts of meat and seafood prepared on the grill. In a warm, inviting and relaxed dining environment, the renowned New York steakhouse offers simple food that is packed full of flavour. The open-kitchen restaurant with its regularly changing menu serves the best cuts of meat and fish paired with hearty rustic sides that tantalize taste buds. The Chef's table in front of the open kitchen provides opportunity to witness culinary theatre while the service is smooth and professional. The most exciting dining destination in Doha is undisputable the private dining room that sits up to 14 guests in a private and secluded section. Diners are invited to embark upon a culinary journey guided by the chef and the sommelier who will suggest a perfect match for each menu and taste.

Cutlery: Robbe & Berking »Avenue«

## Gasthaus im Feld Gurtellen-Dorf

Gasthaus im Feld is a family business located high above the Reuss valley, with a breathtaking view of the Uri Alps and mountain range. Built in 1879, the establishment is run by Beat Walker and Marco Helbling – hosts with exceptional charm, professionalism and attention to detail. Awarded 15 Gault&Millau points, the chef de cuisine's creations are authentic dishes inspired by old recipes from the Uri region. The extensive selection of fantastic wines is the perfect finishing touch to a delightful stay at Gasthaus im Feld.

Cutlery: Robbe & Berking «Avenue»



Gasthaus im Feld  
Dorfstrasse 56  
6482 Gurtellen-Dorf  
Switzerland  
Tel. +41 41 8851909  
www.feld.ch



The Fitzwilliam Hotel  
St. Stephen's Green  
Dublin 2  
Ireland  
Tel. +353 1 478-7000  
Fax +353 1 478-7878  
enq@fitzwilliamhotel.com  
www.fitzwilliamhoteldublin.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»



## Hotel Verena Lana

Right in the heart of South Tyrol lies a small holiday paradise. Here in Lana, the members of the Theiner family put every ounce of their passion into running the small yet exquisite Hotel Verena. The hosts place an emphasis on simple elegance, a concept which is reflected throughout the establishment. With friendly and considerate service, guests are invited to get away from it all. The highlight of a holiday here is the first-rate fresh cuisine from chef Christian, which is sure to get the heart of any connoisseur racing. La vita è bella ... !

Cutlery: Robbe & Berking «Avenue»



Hotel Verena  
Fam. Theiner  
Dr.-Weingartner-Str. 13  
39011 Lana (BZ) – Südtirol  
Italy  
Tel. +39 0473 562512  
Fax +39 0473 560250  
info@hotel-verena.com  
www.hotel-verena.com



Restaurant La Riva  
Voa davos Lai 27  
7078 Lenzerheide  
Switzerland  
Tel. +41 81 38426-00  
Fax +41 81 38426-22  
genuss@lariva.ch  
www.lariva.ch

## La Riva<sup>☆</sup> 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 rôtiisseur 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»

## La Villa Emily ☆ Brussels

La Villa Emily, one star Michelin restaurant, specializes in menus of fine French cuisine. On the ground floor, the open kitchen concept and bar creates the perfect opportunity for the guests to admire the kitchen brigade in action while on the first floor around 20 diners can enjoy the beauty of the magnificent 5-metre Venetian chandelier. On the 2<sup>nd</sup> floor is a magnificent private dining room that is the ideal location for your private or professional events. Orchestrating the culinary activities is the chef Mathieu Jacri, who creates refined dishes for you using high-quality and preferably seasonal products which he transforms with care so that they retain their authentic characteristics. He places a great deal of importance on the origins of the products and is highly skilled at combining flavours to produce his elegant dishes.

Cutlery: Robbe & Berking «Avenue»



La Villa Emily  
Rue de l'abbaye 4  
1000 Brussels  
Belgium  
Tel. +32 2 3181858  
info@lavillaemily.be  
www.lavillaemily.be



Hotel Villa Franca  
Via Pasitea 318  
84017 Positano  
Italy  
Tel. +39 089 875-655  
Fax +39 089 845-735  
info@villafancahotel.it  
www.villafancahotel.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. The finest expression of Positano haute cuisine. Thanks to the location, there is access to some of the finest freshest Mediterranean produce on this planet: From sun-ripened tomatoes and zesty fresh-from-the-tree lemons to sweet clams not far away from the sea. The kitchen is headed up by the Executive Chef and his talented culinary team who strive to create a masterful menu that is at once innovative and yet still true to the regional traditions. These experts can flawlessly balance flavors and ingredients to create the kind of dishes you dream about.

Cutlery: Robbe & Berking «Avenue»

## Neue Blumenau Lömmenschwil

Enjoy the best dishes in the elegant atmosphere of the Neue Blumenau! During the warmer months, you can also dine on the beautiful terrace with its view over the countryside or in the secluded garden under shady wisterias. Look forward to the authentic, refined and delightful gourmet dishes created by Bernadette Lisibach. The best products from nearby Lake Constance and surrounding fields and orchards as well as the best regional meat are carefully prepared and stylishly served to a culinary highlight. And the chef de service will recommend you the best pairings with wines from the huge selection in their own cellar.

Cutlery: Robbe & Berking »Avenue«



Neue Blumenau  
Romanshorerstrasse 2  
9308 Lömmenschwil SG  
Switzerland  
Tel. +41 71 2983570  
info@neueblumenau.ch  
www.neueblumenau.ch



Art Paradiso Boutique Hotel  
186, Yeongjonghaeannam-ro 321-gil  
Jung-gu  
Incheon  
South Korea  
Tel. +82 1833 8855  
Fax +82 32 7292100  
p-city@paradian.com  
www.p-city.com



## SERASE Incheon

SERASE, the sole contemporary restaurant at Art Paradiso inside Paradise City, is a trendy Korean restaurant offering creative menus that go beyond the traditional boundaries of Korean cuisine. The restaurant grows its own ingredients to deliver the best tasting, low calorie yet nutritious dishes to its guests. It is located at Art Paradiso, a luxury boutique hotel worthy of the descriptor “the hotel of your dreams.” Art Paradiso features witty and modern designs based on free-spirited European motifs. This is the first boutique hotel in Korea to provide only 58 suite rooms – and the perfect venue for the trendiest tailored parties. In addition to the rooms, amenities such as restaurants, bars, private dining rooms, private spa, and fitness center ensure a most enjoyable stay at the hotel.

Cutlery: Robbe & Berking »Avenue«





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

## Tuscany Muscat

Award-winning Tuscany is known to be the best Italian restaurant in Muscat. Excellent seasonal menus created by our 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»





## Scandia

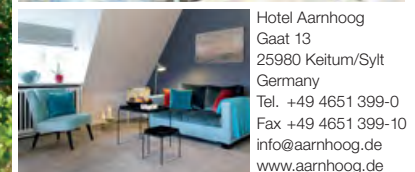
Scandia is one of the classics amongst the ranges of stainless steel cutlery. It has a modern, yet timeless style, perfect for lovers of good Scandinavian design.

*Design: Sven Tranekjer*

## Aarnhoog Keitum/Sylt

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 Keitum/Sylt  
Germany  
Tel. +49 4651 399-0  
Fax +49 4651 399-10  
info@aarngoog.de  
www.aarngoog.de



## Buddenbrooks<sup>☆</sup> Lübeck-Travemünde

Michelin-starred chef Dirk Seiger and his highly driven team deliver a perfect culinary performance here in the A-ROSA Travemünde spa resort. The chef de cuisine creates his very own French cuisine with Asian influences in the award-winning Buddenbrooks restaurant. Guests dine under a high stucco ceiling in the listed Lübeckzimmer, while the attentive service staff round off the evening with charm. 'Seigers Esszimmer' is a real culinary delight, offering hotel guests – as part of the half board option – the opportunity to enjoy a three-course dinner in a familiar atmosphere. 'Seigers Küchentisch' is another big hit, allowing guests to dine right in the kitchen and watch the experts at work as they cook up a storm.

Cutlery: Robbe & Berking -Scandia-



A-ROSA Travemünde  
Außenallee 10  
23570 Lübeck-Travemünde  
Germany  
Tel. +49 4502 3070-835  
Fax +49 4502 3070-700  
buddenbrooks.tra@a-rosa.de  
www.a-rosa-resorts.de





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The Robbe & Berking Bar Collection

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Robbe & Berking  
Zur Bleiche 47 · 24941 Flensburg  
Germany  
Phone +49 461 903060 · [www.robbeberking.com](http://www.robbeberking.com)

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