



Perfect dishes for a perfect barbecue: Mesh by Rosenthal.

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BBQ pros: Mesh, Junto and knives by Sambonet

Rosenthal Mesh Forest, design: Gemma Bernal

Rosenthal is increasing the huge diversity of its best-seller Mesh to include a new, tree-inspired colour: Forest. Shimmering between classy black and deep green, the on-trend base colour exhibits a range of nuance, making it the perfect complement to the popular Mesh colour concept and creating a powerful impact. Depending on how your tableware is arranged and combined, Forest transforms your table into a contemporary visual showcase or something more intensive and opulent and harmonises seamlessly with modern living environments and culinary concepts.

Rosenthal Mesh Line Forest, design: Gemma Bernal

In addition to the on-trend colour glazes in aqua, cream, walnut and forest, Mesh now also features the harmonious Line design. This design features the fine mesh structure as printed lines of colour on the porcelain and, thanks to the new Forest colour, creates a highly distinctive black-and-white look. Both the strict geometry and the relaxed linear structure created by the crossovers stand in perfect harmony with the glazed pieces of the Mesh collection and create a striking contrast of white and coloured surfaces. As a result, Mesh Line offers even more combination possibilities – whether you are going on a picnic, enjoying a relaxed family brunch or serving haute cuisine.

In 2018, this versatile concept will feature new rim plates for all colours in

the Mesh Colours and Mesh Line ranges and new oval bowls and stackable cups for Mesh Colours.

Rosenthal Junto, design: TonettiDesign and Mario Padiglione

Eating together, having a good time and celebrating life – the new Rosenthal Junto design innovatively and playfully brings together people and their love of good food from all over the world. A subtle fusion of fine porcelain, sumptuous ceramics and warm wood enables all manner of combinations for any cuisine. Our passion for minute details and a natural, handcrafted look is unmistakable, with muted colours and organic shapes. The fine porcelain features a delicate diamond relief that tapers towards the centre and recurs on parts of the top surface and even the underside of the plates and brings to mind modern decoration styles. The edges of the plates and bowls vary in height and lend the design a deliberately individual and asymmetric effect. To provide an appropriate contrast to the fine porcelain, the collection also offers the major pieces as vibrant, earthy stoneware with a special reactive glaze. Numerous small bowls fit the trend for showcasing a wide range of dishes and sharing them with people that we like. Three accessories made from American white oak bring height and variety to the table and help to set the scene perfectly for the many small bowls and plates.

This makes Junto an understated platform for modern dining without borders, but with a generous helping of individual style.

Sambonet Porterhouse and Sirloin knives

From an essential, rudimentary tool in a man's life, to a sophisticated, modern design object. Its story, one that is thousands of years old, was the inspiration that guided Paul Savinel in designing the new Sambonet steak knives **Porterhouse** and **Sirloin**. Two different spirits for two different functions: while both take their names from cuts of meat, the Porterhouse design is distinguished by its robust strength, while retaining elegance and functionality. The silhouette of Sirloin, on the other hand, is slender and as refined as its cutting performance, appropriate for sophisticated gourmet cuisine as well as taking up a position at the table.

The handles are offered in two different styles, with inserts in a natural type of maple wood or in a noble resin that, in its colour and nuances, recalls the refinement of ivory. The quality of Porterhouse and Sirloin is also reflected in

their forged blades, featuring extremely thin cutting edges made with a special molybdenum and vanadium steel alloy that ensures a highly precise cut that stands the test of time.

Both knives are the product of research and advanced technology, a product that brings together the expertise of the company in the professional field and the stylistic studies the designer carried out together with the Sambonet Design Centre.

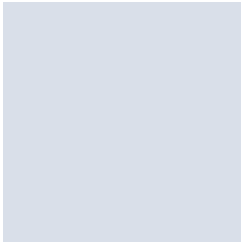
This project is part of the brand's path to developing multicultural cross-pollination, opening up new frontiers in both cooking and its inclusion on the table. Porterhouse and Sirloin, in fact, while taking inspiration from the American world of barbecue, both interpret European dining culture in their form and style.

Rosenthal may have one of the longest traditions of Germany's companies, but is also one of the most modern. Just as we did when we were originally founded over 135 years ago, Rosenthal develops products equally for discerning end customers and for exacting professional clients from the restaurant and hotel trade. Our products stand out with exceptional form, function, quality and craftsmanship and represent a cultural asset "made in Germany", never ceasing to combine innovation and creativity. With its award-winning porcelain design, trendy lifestyle collections and modern, elegant classics, the Rosenthal brand raises the bar time and again for aesthetics and individuality.

Established figures from the worlds of architecture, design and art, but also the hottest newcomers and talents design avant-garde dinner table collections, foster a joy of giving and create sophisticated furnishings. The collections are manufactured in the Rosenthal porcelain factory in Selb and the "Thomas am Kulm" porcelain factory in Speichersdorf, which offer some of the porcelain industry's most advanced production facilities anywhere in the world and deliver sustainable manufacturing with careful use of resources thanks to the forward-looking investments that have been made.

New interior collections and accessories enrich the Rosenthal world by adding designer objects that go far beyond the limits of a conventional table setting and round off the huge product variety.

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