

Rosenthal Junto and Sambonet - Soul Food

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Trendy Foodstories with Rosenthal Junto and Sambonet - Soul Food

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How and what we eat reveals a lot about our character. The new Rosenthal shape Junto fascinates with a fine relief, it organic form and a subtle mix of porcelain, stoneware and wooden accessoiries. Available from May, the collection not only decorates the table with a playful, handmade look, but also embodies four of the latest and hottest food trends as well as the Sambonet brand's diverse range of combination options. This has inspired a number of product displays featuring the Junto range alongside a variety of contemporary serving accessories, stylish cookware and practical stainless steel utensils by Sambonet. The Sambonet collection with its various features is in perfect keeping with the modern lifestyle and spontaneously gives customers what they really need in a modern-day kitchen – from attractive saucepans and compact mini cocottes right through to the design icon Fish Kettle, designed by Roberto Sambonet.

Soul food

Dishes that speak to the soul, remind us of far-away cultures and give us a warm, fuzzy feeling in our bellies – this trend based around Asian and oriental cuisine has a simple, feel-good factor, featuring sophisticated pasta dishes, traditional recipes and exotic spices. The ideal fit: the Junto crockery range in white, ocean blue and slate grey, woks from the 1965 Vintage collection, bamboo steamers, Marco Polo chopsticks, skimming ladles and an oriental set of knives with wooden handles by Sambonet.

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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