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<p>■ 10.5302.6060 ■ 12.5302.6040</p> 	<p><b>Menuegabel</b> 214 mm/8½ in. table fork fourchette de table tenedor mesa forchetta tavola</p>	<p>■ 10.5309.6060 ■ 12.5309.6040</p> 	<p><b>Espresso- / Mokkalöffel</b> 108 mm/4¼ in. demi-tasse spoon cuiller à moca cuchara moca cucchiaio moca</p>	<p>■ 10.5372.6060 ■ 12.5372.6040</p> 	<p><b>Limolöffel</b> 220 mm/8¾ in. iced tea spoon cuiller à soda cuchara refresco cucchiaio bibita</p>
<p>■ 10.5303.6061 ■ 12.5303.6041</p> 	<p><b>Menuemesser***</b> 237 mm/9½ in. table knife*** couteau de table*** cuchillo mesa*** coltello tavola***</p>	<p>■ 10.5310.6060 ■ 12.5310.6040</p> 	<p><b>Vorspeisen- / Dessertlöffel</b> 156 mm/6¼ in. coffee/tea spoon, large cuiller à café/thé, grande cuchara à café/té, grande cucchiaio caffè/té, grande</p>	<p>■ 10.5378.6069 ■ 12.5378.6049</p> 	<p><b>Steakmesser**</b> 239 mm/9½ in. steak knife** couteau à steak** cuchillo steak** coltello da bistecca**</p>
<p>■ 10.5303.6067 ■ 12.5303.6047</p> 	<p><b>Menuemesser*</b> 233 mm/9¼ in. table knife* couteau de table* cuchillo mesa* coltello tavola cutinato*</p>	<p>■ 10.5311.6060 ■ 12.5311.6040</p> 	<p><b>Gourmetlöffel</b> 196 mm/7¾ in. gourmet spoon cuiller à sauce cuchara gourmet cucchiaio gourmet</p>	<p>■ 10.5389.6060 ■ 12.5389.6040</p> 	<p><b>Tassenlöffel</b> 174 mm/6¾ in. round bowl soup spoon cuiller à bouillon cuchara sopa cucchiaio da brodo</p>
<p>■ 10.5303.6069 ■ 12.5303.6049</p> 	<p><b>Menuemesser**</b> 236 mm/9¼ in. table knife** couteau de table** cuchillo mesa** coltello tavola**</p>	<p>■ 10.5335.6061 ■ 12.5335.6041</p> 	<p><b>Fischmesser****</b> 216 mm/8½ in. fish knife**** couteau à poisson**** cuchillo pescado**** coltello pesce****</p>		
<p>■ 10.5304.6060 ■ 12.5304.6040</p> 	<p><b>Vorspeisenlöffel</b> 196 mm/7¾ in. dessert spoon cuiller à dessert cuchara postre cucchiaio frutta</p>	<p>■ 10.5335.6062 ■ 12.5335.6042</p> 	<p><b>Fischgabel</b> 190 mm/7½ in. fish fork fourchette à poisson tenedor pescado forchetta pesce</p>		
<p>■ 10.5305.6060 ■ 12.5305.6040</p> 	<p><b>Vorspeisengabel</b> 195 mm/7¾ in. dessert fork fourchette à dessert tenedor postre forchetta frutta</p>	<p>■ 10.5335.6063 ■ 12.5335.6043</p> 	<p><b>Fischmesser</b> 215 mm/8½ in. fish knife couteau à poisson cuchillo pescado coltello pesce</p>		
<p>■ 10.5306.6061 ■ 12.5306.6041</p> 	<p><b>Vorspeisenmesser***</b> 216 mm/8½ in. dessert knife*** couteau à dessert*** cuchillo postre*** coltello frutta***</p>	<p>■ 10.5340.6060 ■ 12.5340.6040</p> 	<p><b>Austerngabel</b> 149 mm/5¾ in. oyster fork fourchette à huîtres tenedor ostras forchetta per ostriche</p>		
<p>■ 10.5306.6067 ■ 12.5306.6047</p> 	<p><b>Vorspeisenmesser*</b> 212 mm/8½ in. dessert knife* couteau à dessert* cuchillo postre* coltello frutta*</p>	<p>■ 10.5364.6060 ■ 12.5364.6040</p> 	<p><b>Kuchengabel</b> 157 mm/6¼ in. cake fork fourchette à gâteau tenedor lunch forchetta per dolce</p>		
<p>■ 10.5306.6069 ■ 12.5306.6049</p> 	<p><b>Vorspeisenmesser**</b> 215 mm/8½ in. dessert knife** couteau à dessert** cuchillo postre** coltello frutta**</p>	<p>■ 10.5366.6061 ■ 12.5366.6041</p> 	<p><b>Brot- / Buttermesser***</b> 170 mm/6¾ in. bread/butter knife*** couteau de table*** cuchillo lunch*** coltello per dolce***</p>		

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