



ROSENDAHL
COPENHAGEN



2012/2013 COLLECTION



WELCOME

A great host takes pleasure in entertaining guests. With an eye for all the little details that make an evening truly memorable, you can welcome your guests with artfully placed candlelights by the front door and the delicate aromas of simmering food.

There are many ways to make guests feel welcome – and an attractively laid table that encourages you to linger for hours is one of them. Whether we're surrounded by our loved ones at a casual mid-week dinner, a weekend brunch or an annual holiday feast, the right table setting adds that special personal touch.

We believe that design should be functional, enjoyable and help make each day beautiful. This is the inspiration behind all of our products.

Our designs fit effortlessly into everyday life and the clean lines blend naturally and elegantly with other products in the home. Feel free to get creative and change your table settings to suit the occasion from seasonal themes to pure minimalism. Or simply use kitchenware in new and exciting ways. Be inspired.



ROSENDAHL
COPENHAGEN

COLOURFUL AND VERSATILE

Ideal for colourful alfresco dining and warm summer days, Grand Cru Outdoor is decorative and robust – and great for guests both young and old.





Perfect for serving ice cold drinks or pastel pink strawberries and cream.





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GRAND CRU OUTDOOR

The outdoor collection comes in 3 different colours – green, iceblue and clear.

01.-03. Glass, 6 pcs., 19 cl. **04.-06.** Glass, 4 pcs., 41 cl. **07.-09.** Jug, 1,7 l. **10.-12.** Bowl, 2 pcs., Ø 15 cm.



ALL SET FOR THE TUESDAY FOOD CLUB

Set the table for a relaxed weekday dinner – or a grand five-course feast. Create a myriad of table setting moods with Grand Cru Soft in snow-white porcelain.









Enjoy your coffee in stylish design! Created for the home barista's eye for detail – and for a quick coffee break.





Very British
PIMM'S NO. 1

Pimm's with cucumber, mint, lemon and ginger ale

For a refreshing summer drink, just add cucumber. Try this classic recipe – delicious, refreshing and beautiful in Rosendahl's Grand Cru Soft glasses.

1 Glass

5 cl Pimm's No. 1
Cucumber slices
Ice cubes
Ginger ale

Fill the glass with ice. Pour Pimm's over the ice cubes and top up with ginger ale according to taste. Garnish with cucumber, lemon and mint.







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GRAND CRU SOFT

01. Plate, 27 cm. **02.** Plate, 23 cm. **03.** Plate, 19 cm. **04.** Deep plate, 21 cm. **05.** Bowl, 15 cm. **06.** Mug, 40 cl. **07.** Coffee cup and saucer, 28 cl. **08.** Glass bowl, 4 pcs., 15,5 cm. **09.** Tumbler, 4 pcs., 30 cl. **10.** Latte Glass, 4 pcs., 48 cl. **11.** Carafe, 1,0 l. **12.-14.** Thermos Jug, pushbutton function, white/black/red, 1,0 l. **15.-17.** Thermos Jug, clear/smoke/iceblue, 1,0 l.

DELICATE SHAPES FOR EVERYDAY USE

Designed to make every day beautiful. Create pretty table settings and let your creative side run free in the kitchen. The clean Scandinavian lines make it easy to set a stunning table for any occasion.









ENJOY A LEISURELY BRUNCH

Set the table for a delicious brunch packed with flavour and creative vision – and make it last all day!

BLINIS WITH SALMON

Makes 16

100 g wheat flour
1 tsp baking soda
1 tsp salt
2 eggs
½ dl milk
25 g butter
1 pot of dill
16 tbsp sour cream
16 small slices of smoked salmon
16 large capers

Beat flour, salt, eggs and milk to a thick batter. Heat the butter in a blinis pan and bake the blinis on both sides.

Serving

Place a piece of salmon and a tablespoon of sour cream on each blini. Add dill and capers on top with a dash of freshly ground pepper.



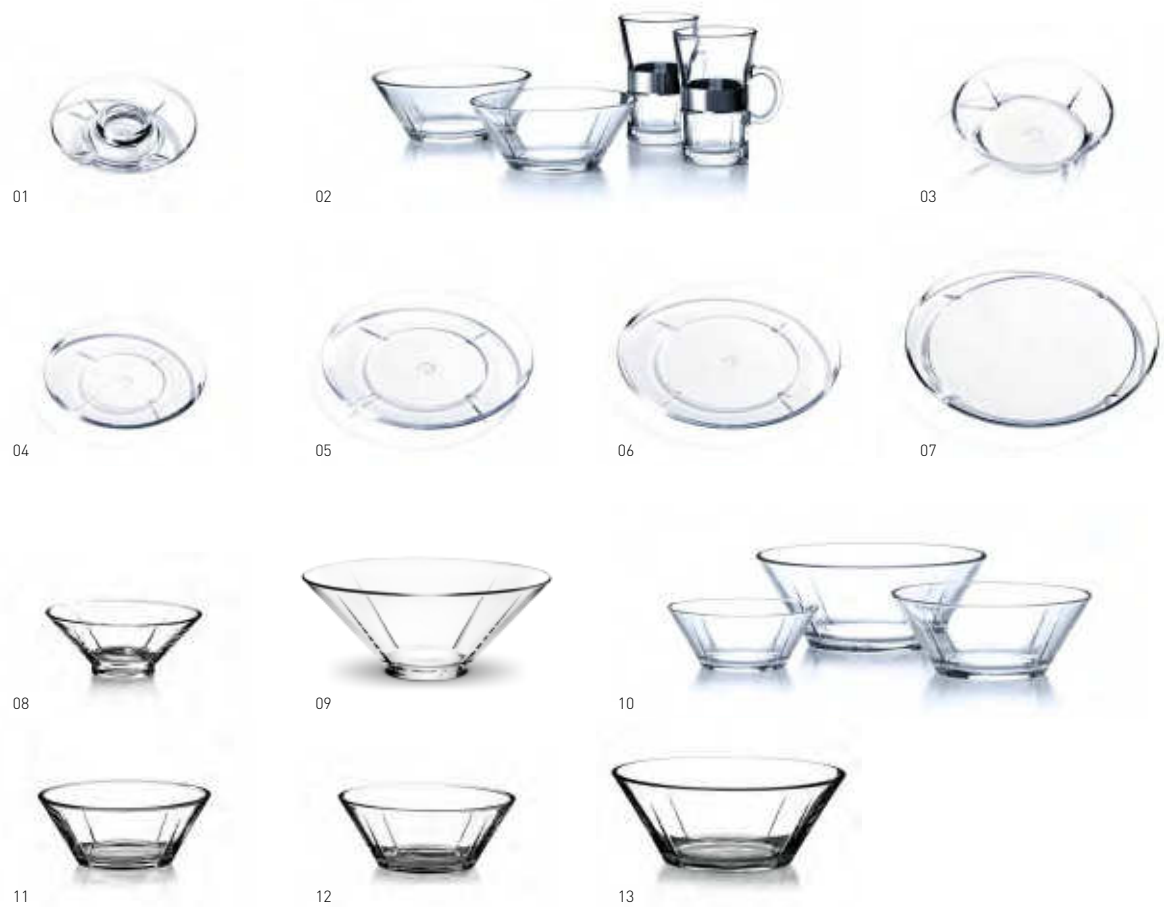




DELICATE SALADS

Arrange the tasty ingredients in individual bowls, so all the tastes and visual impressions come into their own.





GRAND CRU GLASSWARE

01. Egg cup, 2 pcs. **02.** Breakfast Set for 2. **03.** Dessert plate, 4 pcs. **04.** Glass Plate, 4 pcs., 20 cm. **05.** Glass Plate, 2 pcs., 25 cm. **06.** Glass Plate, 2 pcs., 29 cm. **07.** Serving Dish, 32 cm. **08.** Snackbowl, 4 pcs., 14 cm. **09.** Glass Bowl, 26 cm. **10.** Set: 3 bowls, small, medium, large. **11.** Glass Bowl, 4 pcs., Ø 15 cm. **12.** Glass Bowl, Ø 20 cm. **13.** Glass Bowl, Ø 24 cm.

STRAWBERRIES AND CREAM

A favourite summer dessert, give strawberries and cream a twist by adding crushed meringues to the whipped cream and top with a splash of brandy.



GRAND CRU FOR ALL PURPOSES

Large, medium and small. Bowls, plates and platters. The Grand Cru service has everything you need to set a stunning table. Use the range in new ways – serve a simple pasta dish in large bowls or serve delicate appetizers in small bowls.





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GRAND CRU BONE CHINA

01. Plate, 19 cm. **02.** Plate, 23 cm. **03.** Pasta Plate, 25 cm. **04.** Plate, 27 cm. **05.** Plate, 30 cm. **06.** Bowl, 2 pcs., 10 cm.
07. Bowl, 13 cm. **08.** Bowl, 17 cm. **09.** Bowl, 21 cm. **10.** Bowl, 26 cm. **11.** Serving Dish, porcelain, 30 x 44 cm.



PASTA WITH MUSHROOMS

Serves 4

400 g pasta
400 g mixed mushrooms,
cleansed
1 garlic clove, finely chopped
olive oil
sea salt and pepper
lemon juice
a handful of parsley, chopped

Cook the pasta following the instruction on the package. Heat olive oil and butter in a frying pan and cook mushrooms and garlic till brown and tender.

Add salt, pepper and lemon juice according to taste.

Mix the mushrooms with the pasta and serve in pasta plates with parsley and a dash of olive oil on top.





The Book of LONDON

GREY

GREY



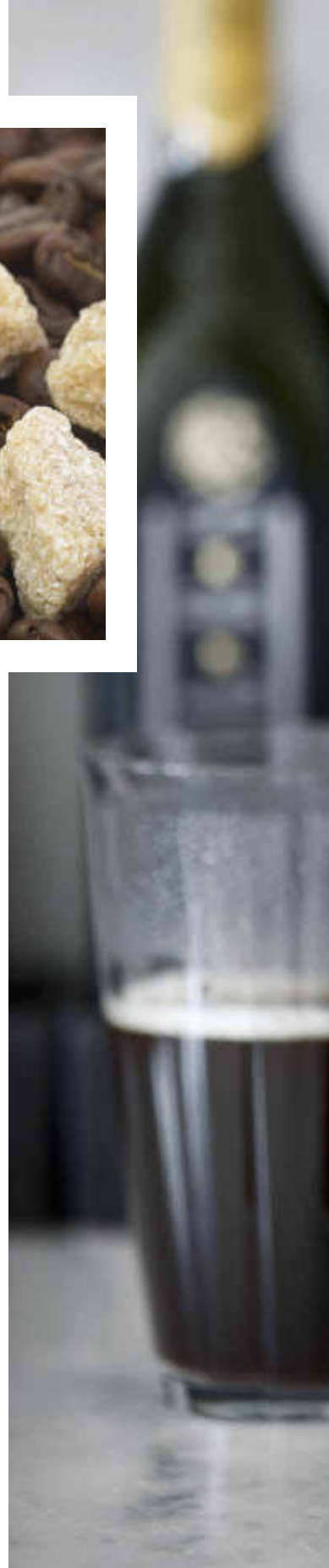
CLASSIC LIBRARY STYLE

Coffee, brandy and chocolate perfectly complete a successful dinner.



FANCY A COFFEE?

You're just two clicks away from a great cup of instant coffee – or three clicks if you need a stronger caffeine kick to start your day.





**KEEP COFFEE, TEA OR HOT CHOCOLATE WARM
- OR ICE TEA COLD ON A SUMMER'S DAY.**

Push the button in the lid to open the thermos.
And to keep the contents at the desired temperature,
remember to push the button once more to close.





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GRAND CRU THERMOS JUGS

Thermos Jugs, plastic, 1,0 l. **01.** White. **02.** Dark grey. **03.** Black. **04.** Red. **05.** Navy blue. **06.** Lilac. **07.** Thermos Jug, stainless steel, 1,0 l.



PASTEL MOMENTS

Invite your friends to a traditional English High Tea
– complete with cupcakes and a fairytale theme.



A PERFECT MATCH

Create a delicate and informal mood with votives casually spread around the table. Or use them to showcase a single flower.





GRAND CRU BONE CHINA

01. Mug, 2 pcs., 34 cl. **02.** Coffee Cup and saucer, 26 cl. **03.** Tea Cup and saucer, 28 cl. **04.** Espresso Cup and saucer, 9 cl. **05.** Thermo Cup, 35 cl. **06.** Teapot, 1,4 l. **07.** Jelly Jar with bamboo lid. **08.** Butter Box with bamboo lid. **09.** Jug, 1,3 l. **10.** Milk Jug, 0,4 l. **11.** Sauceboat, 0,7 l. **12.** Deep Plate, 19 cm. **13.** Coffee dispenser. **14.** Votive, 2 pcs. porcelain.

BLUE MOON

It's a privilege to have access to clean, refreshing water and it should be celebrated – every day. Serve in striking carafes and give the water a zing with frozen berries and mint.

Grand Cru water glasses in stunning turquoise – a limited edition that adds a splash of colour to your table setting.









ADD ZING TO YOUR WATER

Refreshing

Add slices of lemon or lime and lots of mint leaves. Use also the peel of organic citrus fruits.

Summery

Use the berries and fruits of the season to flavour the water. Try strawberries, blueberries, watermelon or apples.

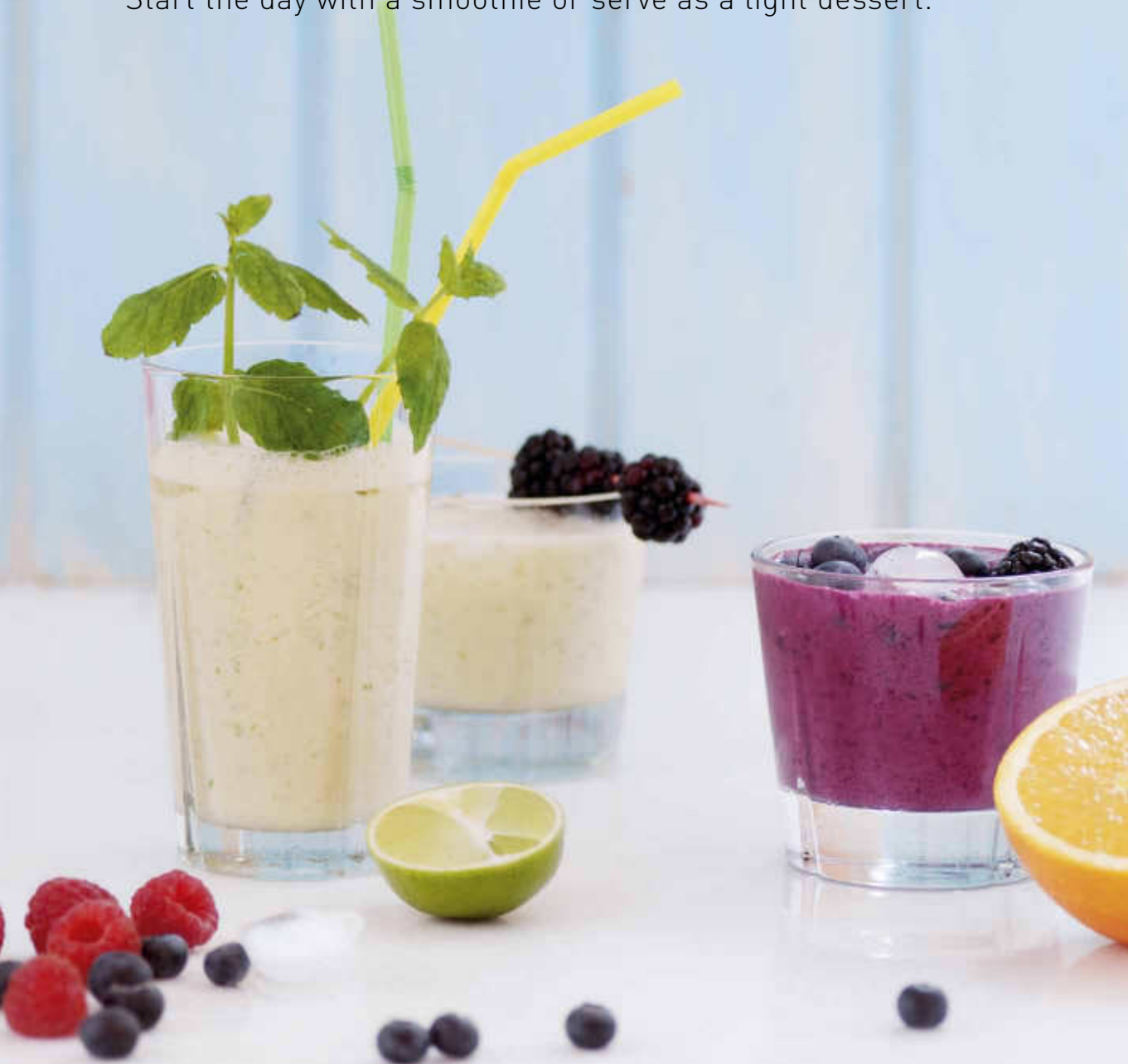
Exotic

Put stalks of lemon grass in a carafe. Crush the thick ends or cut them in slices before adding them to the water.



COLOURFUL AND HEALTHY SMOOTHIES

Make use of summer's abundance of fruits and berries.
Start the day with a smoothie or serve as a light dessert.



SMOOTHIE WITH BLUE BERRIES

Makes 2 glasses

100 g frozen blueberries,
blackcurrants or blackberries
2 tbsp sorbet
4 dl plain yoghurt
1 tbsp sugar
1 banana
2 cm of raw ginger, peeled
lime or lemon juice to taste
ice cubes
fresh berries

Put all the ingredients except ice cubes and fresh berries in a blender and blend to a foamy mixture. Pour immediately into glasses, add ice cubes and decorate with fresh berries.

You can use strawberries and raspberries instead of blue berries.

Or try kiwi fruits with lots of mint leaves.







Mix all sorts of glasses and fill them with popcorn, dips, vegetable stalks and trendy cocktails to create a unique expression.



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GRAND CRU GLASS

01. Water Carafe, 0,9 l. **02.** Hot Drink Glass, 2 pcs., 24 cl. **03.** Shot Glasses, 6 pcs., 4 cl. **04.** Tumblers, turquoise, 4 pcs., 22 cl.
05. Longdrink Glass, 4 pcs., 30 cl. **06.** Café Glass, 4 pcs., 37 cl. **07.** Tumblers, 6 pcs., 22 cl. **08.** Drink Glass, 4 pcs., 27 cl.



PASSION SKY WITH VANILLA

Makes 2 glasses

4 cl Vanilla Vodka
2 cl passion fruit syrup
6 cl pineapple juice
1 cl freshly squeezed lemon juice
ice cubes
passion fruit grains
vanilla sugar

Pour all the liquids into a cocktail shaker and shake well. Serve in big wine glasses with ice cubes and passion fruit grains.

Add a dash of vanilla sugar on top.



“ Shaken, not stirred ... ”

- James Bond

NOBLE GRAPES IN GOOD COMPANY

With a glass for each type of wine and all the special gadgets a wine connoisseur needs, the Grand Cru wine range completes your wine experience.





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GRAND CRU GLASS

01. Champagne Glass, 2 pcs., 24 cl. **02.** Dessert Wine Glass, 2 pcs., 23 cl. **03.** Beer Glass, 2 pcs., 50 cl. **04.** Brandy Glass, 2 pcs., 40 cl. **05.** Bordeaux Wine Glass, redwine, 2 pcs., 45 cl. **06.** Bordeaux Wine Glass, whitewine, 2 pcs., 32 cl. **07.** Burgundy Glass, large, 2 pcs., 54 cl. **08.** Burgundy Glass, small, 2 pcs., 30 cl.

For everyday and vintage wines. And for wine tasting evenings full of exciting surprises.



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GRAND CRU WINE ACCESSORIES

01. Winetube. **02.** Carafe, 0,75 l. **03.** Wine Funnel. **04.** Set: Wine Pourer and Wine Stopper. **05.** Set: 5 pcs., Holder, Foil Cutter, Corkscrew, Wine Pourer, Wine Stopper. **06.** Foil Cutter. **07.** Wine Pourer. **08.** Wine Stopper. **09.** Corkscrew.





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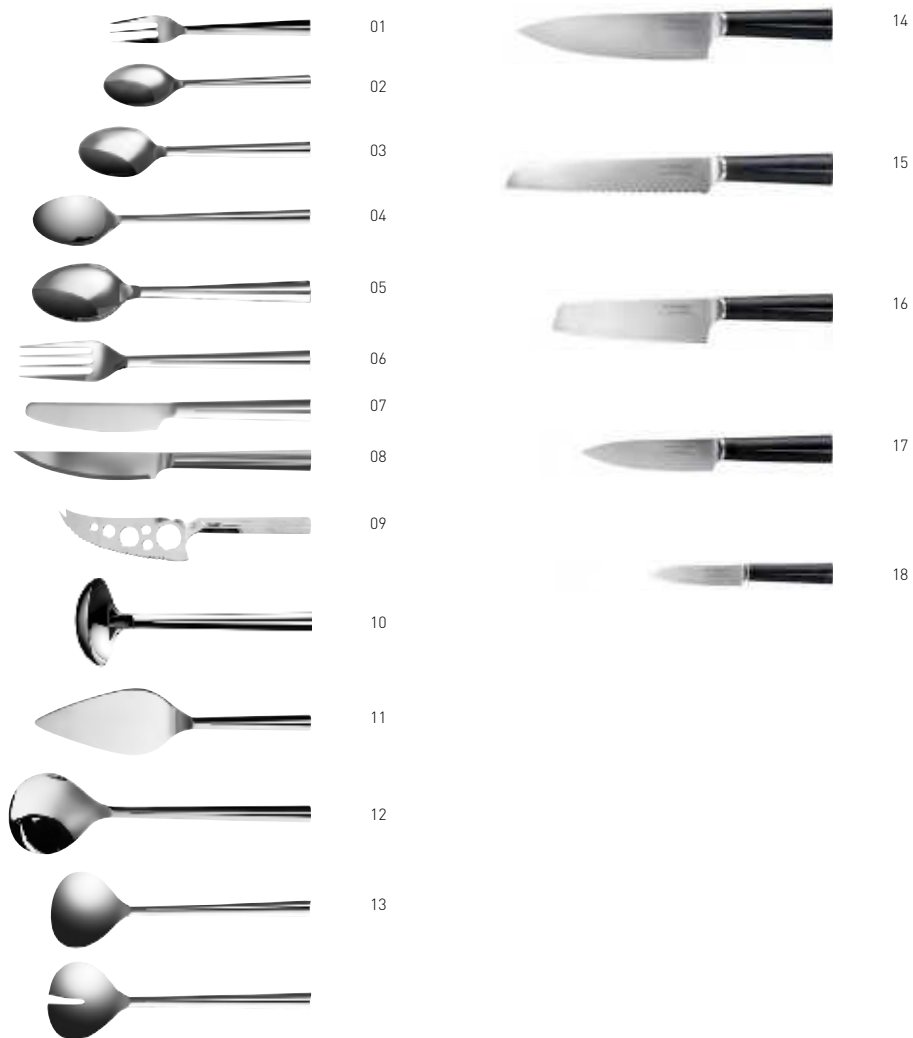
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EQUIPPED FOR COOKING MAGIC

A simple spaghetti Bolognese or a gastronomic tour de force? Whatever your ambition level, professional kitchen knives ensure a perfect result, every time.



GRAND CRU CUTLERY

01. Cake Fork. **02.** Tea Spoon. **03.** Dessert Spoon. **04.** Latte Spoon. **05.** Dinner Spoon. **06.** Dinner Fork. **07.** Dinner Knife. **08.** Steak Knife. **09.** Cheese Knife. **10.** Sauce Spoon. **11.** Pastry Server. **12.** Serving Spoon. **13.** Salad Serving Set.

GRAND CRU KNIFES

14. Chef's Knife, 20 cm. **15.** Bread Knife, 21 cm. **16.** Chopping Knife, 16 cm. **17.** All-purpose Knife, 14 cm. **18.** Paring Knife, 10 cm.



For breakfast, for an afternoon snack, or for a well-deserved coffee break on your own.



CREATE A MOMENT ...

Peter Svarrer created the MOMENT series for those little magic moments throughout a busy day when we take time out to unwind.



PRALINE CAKES

360 g sugar
4 eggs
100 g flour
50 g cocoa
2-3 tsp vanilla sugar
200 g butter
Approx. ½ cup
hazelnuts
100 g dark chocolate

Sugar stirred (stir – do not whisk) with four whole eggs

Add: flour, cocoa, vanilla sugar, melted (cooled) butter, slightly chopped hazelnuts and dark chocolate.

Bake the cake in a small baking pan (33x37 cm) in

approx. 27 min. at 200 degrees in the lower half of the oven. It is important that the oven has the correct temperature before putting in the cake.

Cut the cake into small squares immediately after the cake is taken out from the oven.





Thermos Jug, black, 1,0 l.





MOMENT

The Moment series comes in 6 different colours – kit, sand, black, lavender, light purple and light blue.

01.-06. Plate, Ø 19 cm. **07.-12.** Bowl, Ø 15 cm. **13.-18.** Mug, 33 cl. **19.-20.** Votive.

STUNNING AND SUSTAINABLE

A versatile and elegant material for contemporary design, bamboo is the world's fastest growing plant and a highly sustainable resource. And it's multifunctional.





Use your chopping boards and trays in new ways. Serve different kinds of bread directly on the tray.







GRAND CRU BAMBOO

01. Chopping Board, small. **02.** Chopping Board, large. **03.** Chopping Board with juice rim, 30x45 cm. **04.** Serving Tray, round, Ø 36 cm. **05.** Cheese Board, round, Ø 30 cm. **06.** Trivet, 2 pcs., Ø 17 cm.



The practical non-stick surface makes baking paper unnecessary.



PRACTICAL OVENPROOF DISHES, BOWLS AND PLATTERS

Round or square, stackable and ready to use right out of the oven.





BAKED APPLES WITH MARZIPAN

Serves 4

4 apples
4 tablespoons of butter
4 thick slices of marzipan
1 vanilla pod
8 tablespoons of liquid honey
20 almonds
4 lavender flowers, finely chopped (optional)

Remove the core from the apples. Add vanilla to the butter and mix well. Place a tablespoon in the centre of each apple. Place a slice of marzipan on top.

Bake in at 200°C for about 30 minutes.

Coat the almonds in honey and pour over the apples. Garnish with finely chopped vanilla pod and chopped fresh or dried lavender.

Directly from the oven to the table for salty and sweet treats. The simple design goes well with delicious food.

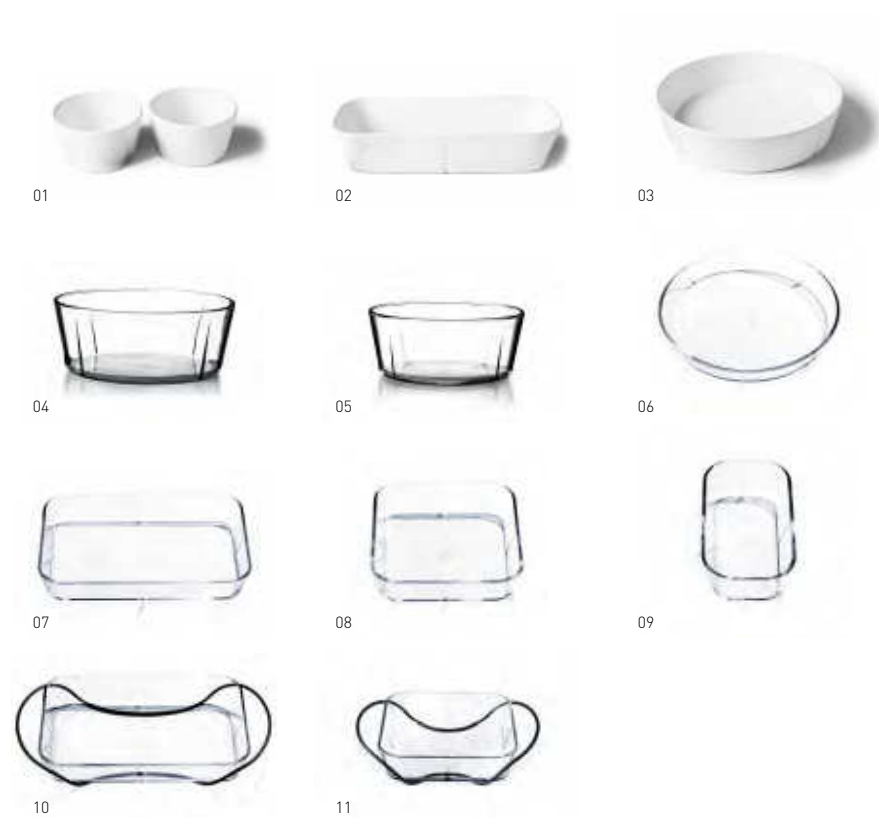




STORAGE FOR FRIDGE AND FREEZER

A practical lid for cakes to go or for covering leftovers – and for easy reheating the next day.





GRAND CRU OVEN-PROOF DISHES

01. Ramekins, 2 pcs. **02.** Bread Pan, 31 cm. **03.** Cake Pan, Ø 24 cm. **04.** Oven-proof Bowl, Ø 24 cm. **05.** Oven-proof Bowl, Ø 19 cm. **06.** Oven-proof Dish, Ø 28 cm. **07.** Oven-proof Dish, large. **08.** Oven-proof Dish, medium. **09.** Oven-proof Dish, small. **10.** Holder for Oven-proof Dish, large. **11.** Holder for Oven-proof Dish, medium.

GRAND CRU LID FOR OVEN-PROOF DISHES

Lid for oven-proof dish, large. Lid for oven-proof dish, medium. Lid for oven-proof dish, small. Lid for oven-proof bowl, Ø 19 cm. Lid for oven-proof bowl, Ø 24 cm.

GIFTS IN JARS

Not only do brownies make the perfect gift, they're also ideal for unexpected guests or to satisfy your chocolate craving. Just fill the glass with the selected ingredients of your favourite cake and show off your creativity.





GOLDEN FRUIT- & NUT TOPPING

For brunch, stews and dessert
– or a cheese platter.

All you need is:
Walnuts, Dried apricots,
Raisins and Honey

EMERGENCY BROWNIES

1 l Glass

300 g sugar
70 g cocoa
150 g flour
½ teaspoon baking powder
½ teaspoon salt
Nuts of your choice
Chocolate buttons or
chopped chocolate

Mix the ingredients and
add 3 lightly beaten eggs
and 150 g softened butter.

Stir until all the ingredients
are blended together.

Spread the dough in a
lightly oiled baking dish.

Bakes at 180°C for 30
minutes.





GRAND CRU STORAGE

01. Storage Jar, 1,5 l. **02.** Storage Jar, 1 l. **03.** Storage Jar, 0,75 l. **04.** Storage Jar, 0,5 l. **05.** Storage Jar, 0,25 l.

GREAT TASTE

Decoratively arrange your favourite spices on a tray so delicious flavours are always close at hand.





GOLDEN DROPS

Always choose a good quality olive oil. Add it generously to salads and pasta dishes, or as a dip for bread.





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GRAND CRU GRINDERS & ACCESSORIES

01. Salt Mill, H 20 cm. **02.** Pepper Mill, H 20 cm. **03.** Spice Mill, H 14 cm. **04.** Set: Carafe and Oil Pourer. **05.** Oil/Vinegar Bottle, 20 cl. **06.** Cruet Tray. **07.** Set: Cruet Tray, Oil/Vinegar Bottle, 20 cl, Salt- and Pepper Mill, H 20 cm.

“ Design is not just what it looks like
and feels like. Design is how it works ... ”

- Steve Jobs



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KITCHEN & HOME ACCESSORIES

01. Wallpaper Magazine Rack. **02.** Original CD25, chrome. **03.** Original CD25, satin. **04.** Kitchen Roll Holder.
05. Drying Rack.



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COLOURFUL COMBINATIONS

Assemble votives in groups, either on a tray or arranged casually on the dinner table. Place by your front door to welcome guests or in decorative tableaux on the windowsill.





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GRAND CRU VOTIVES

Grand Cru Votives come in 12 different colours: green, aquamarine, iceblue, navy blue, purpleblue, lilac, pink, red, golden, smoke, grey and clear.



LIN UTZON VASES & VOTIVES

01. Vase, satinwhite, 22 cm. **02.** Vase, satinwhite, 18 cm. **03.** Filigran Vase, line, 24 cm. **04.** Filigran Vase, line, 21 cm.
05. Filigran Vase, line, 16 cm. **06.** Filigran Votive, line.

GRAND CRU VOTIVES

07.-13. The round votives come in 7 different colours – clear, turquoise, purpleblue, yellow, green, smoke og lilac.
14. Votive, 2 pcs.



“ And scarcely had the joiner said,
‘Table be set’, than it was spread
and amply covered with the most
exquisite dishes ... ”

- Brothers Grimm



TABLEWARE FOR EVERY OCCASION

The perfect tableware for work days and parties, for big and small events, in the kitchen, on the terrace and in the dining room. Make your dreams come true – turn the page and make your wishes.



WISH LIST

There are many special occasions throughout the year; birthdays, Christmas and sometimes weddings and anniversaries. Tick off the Rosendahl wish list and make it easy for friends and family to find the perfect gift.

Grand Cru Outdoor

- Glass, 6 pcs., 19 cl, green, iceblue and clear
- Glass, 4 pcs., 41 cl., green, iceblue and clear
- Jug, 1,7 l., green, iceblue and clear
- Bowl, 2 pcs., Ø 15 cm., green, iceblue and clear

Grand Cru Soft

Porcelain

- Plate, 27 cm.
- Plate, 23 cm.
- Plate, 19 cm.
- Deep plate, 21 cm.
- Bowl, 15 cm.
- Mug, 40 cl.
- Coffee cup and saucer, 28 cl.

- Glass bowl, 4 pcs., 15,5 cm.
- Tumbler, 4 pcs., 30 cl.
- Latte Glass, 4 pcs., 48 cl.
- Carafe, 1,0 l.
- Thermos Jug, pushbutton function, white/black/red, 1,0 l.
- Thermos Jug, clear/smoke/iceblue, 1,0 l.

Grand Cru Bone China

- Butter Box with bamboo lid.
- Jelly Jar with bamboo lid.
- Pasta Plate, 25 cm.
- Plate, 30 cm.
- Plate, 27 cm.
- Plate, 23 cm.
- Plate, 19 cm.
- Deep Plate, 19 cm.
- Thermo Cup, 35 cl.
- Mug, 2 pcs., 34 cl.
- Tea Cup and saucer, 28 cl.
- Coffee Cup and saucer, 26 cl.
- Espresso Cup and saucer, 9 cl.
- Teapot, 1,4 l.
- Milk Jug, 0,4 l.
- Jug, 1,3 l.
- Sauceboat, 0,7 l.
- Bowl, 26 cm.
- Bowl, 21 cm.
- Bowl, 17 cm.
- Bowl, 13 cm.
- Bowl, 2 pcs., 10 cm.
- Serving Dish, porcelain, 30 x 44 cm.
- Votive, 2 pcs. porcelain.

Grand Cru Thermos Jugs

- Thermos Jugs, black, 1,0 l.
- Thermos Jugs, red, 1,0 l.
- Thermos Jugs, white, 1,0 l.
- Thermos Jugs, dark grey, 1,0 l.
- Thermos Jugs, navy blue, 1,0 l.
- Thermos Jugs, Lilac, 1,0 l.
- Thermos Jugs, stainless steel, 1,0 l.

Grand Cru Glas

- Café Glass, 4 pcs., 37 cl.
- Longdrink Glass, 4 pcs., 30 cl.
- Drink Glass, 4 pcs., 27 cl.
- Hot Drink Glass, 2 pcs., 24 cl.
- Tumblers, 6 pcs., 22 cl.
- Tumblers, turquoise, 4 pcs., 22 cl.
- Shot Glasses, 6 pcs., 4 cl.
- Water Carafe, 0,9 l.
- Water Carafe lid
- Set: Water Carafe and tumblers, 2 pcs.
- Coffee dispenser.
- Breakfast Set for 2.
- Egg cup, 2 pcs.
- Serving Dish, 32 cm.
- Dessert plate, 4 pcs.
- Glass Plate, 2 pcs., 29 cm.
- Glass Plate, 2 pcs., 25 cm.
- Glass Plate, 4 pcs., 20 cm.
- Glass Bowl, Ø 24 cm.
- Glass Bowl, Ø 20 cm.
- Glass Bowl, 4 pcs., Ø 15 cm.
- Glass Bowl, 26 cm.
- Snackbowl, 4 pcs., 14 cm.
- Set: 3 bowls, small, medium, large.
- Carafe, 0,75 l.
- Burgundy Glass, large, 2 pcs., 54 cl.
- Burgundy Glass, small, 2 pcs., 30 cl.
- Bordeaux Wine Glass, redwine, 2 pcs., 45 cl.
- Bordeaux Wine Glass, whitewine, 2 pcs., 32 cl.
- Dessert Wine Glass, 2 pcs., 23 cl.
- Champagne Glass, 2 pcs., 24 cl.
- Beer Glass, 2 pcs., 50 cl.
- Brandy Glass, 2 pcs., 40 cl.

Grand Cru Wine accessories

- Wine Stopper.
- Foil Cutter.
- Wine Pourer.
- Corkscrew.

- Wine Funnel.
- Set: Wine Pourer and Wine Stopper.
- Set: 5 pcs., Holder, Foil Cutter, Corkscrew, Wine Pourer, Wine Stopper.
- Winetube.

Grand Cru Cutlery & Knives

- Dinner Fork.
- Dinner Knife.
- Steak Knife.
- Dinner Spoon.
- Dessert Spoon.
- Tea Spoon.
- Latte Spoon.
- Cake Fork.
- Sauce Spoon.
- Pastry Server.
- Serving Spoon.
- Cheese Knife.
- Salad Serving Set.
- Steakset: 2 knives and 2 forks, stainless steel
- Cutlery 4 pcs.: 1 knife, 1 fork, 1 spoon og 1 teaspoon
- Cutlery, 16 pcs.:
4 knives, 4 forks, 4 spoons and 4 teaspoons
- Chef's Knife, 20 cm.
- Bread Knife, 21 cm.
- Chopping Knife, 16 cm.
- All-purpose Knife, 14 cm.
- Paring Knife, 10 cm.

Grand Cru Bamboo

- Serving Tray, round, Ø 36 cm.
- Chopping Board with juice rim, 30x45 cm.
- Chopping Board, large.
- Chopping Board, small.
- Cheese Board, round, Ø 30 cm.
- Trivet, 2 pcs., Ø 17 cm.

Moment

- Plate, Ø 19 cm.
- Bowl, Ø 15 cm.
- Mug, 33 cl.
- Votive.
- Thermos Jugs, black, 1,0 l

Grand Cru Oven-proof dishes

- Ramekins, 2 pcs.
- Bread Pan, 31 cm.
- Cake Pan, Ø 24 cm.

- Oven-proof Bowl, Ø 24 cm.
- Oven-proof Bowl, Ø 19 cm.
- Oven-proof Dish, Ø 28 cm.
- Oven-proof Dish, large.
- Oven-proof Dish, medium.
- Oven-proof Dish, small.
- Holder for Oven-proof Dish, large.
- Holder for Oven-proof Dish, medium.
- Lid for oven-proof dish, large.
- Lid for oven-proof dish, medium.
- Lid for oven-proof dish, small.
- Lid for oven-proof bowl, Ø 19 cm.
- Lid for oven-proof bowl, Ø 24 cm.

Grand Cru Grinders & Accessories

- Spice Mill, H 14 cm.
- Salt Mill, H 20 cm.
- Pepper Mill, H 20 cm.
- Set: Carafe and Oil Pourer.
- Oil/Vinegar Bottle, 20 cl.
- Cruet Tray.
- Set: Cruet Tray, Oil/Vinegar Bottle, 20 cl, Salt- and Pepper Mill, H 20 cm.

Grand Cru Storage

- Storage Jar, 1,5 l.
- Storage Jar, 1,0 l.
- Storage Jar, 0,75 l.
- Storage Jar, 0,5 l.
- Storage Jar, 0,25 l.

Kitchen & Home Accessories

- Kitchen Roll Holder.
- Drying Rack.
- Wallpaper Magazine Rack.
- Original CD25, chrome.
- Original CD25, satin.

Grand Cru and Lin Utzon Vases & Votives

- Grand Cru Votives come in 12 different colours
- Vase, satinwhite, 22 cm.
- Vase, satinwhite, 18 cm.
- Filigran Vase, line, 24 cm.
- Filigran Vase, line, 21 cm.
- Filigran Vase, line, 16 cm.
- Filigran Votive, line.
- The round votives come in 7 different colours
- Votive, 2 pcs.



DESIGN ON THE MENU

The crossroads of culture, art and cuisine is a place where all senses are at play

The Royal Danish Theatre focuses on the total experience – and Rosendahl is proud to deliver the food scenography to the new playhouse's restaurant, Ofelia. All the service at the restaurant is from Rosendahl's Grand Cru collection. We believe design should be functional and set the stage for a beautiful day, every day. We hope to have inspired you to new ways of serving your home cooking.

Enjoy your meal!





ROSENDAHL
COPENHAGEN