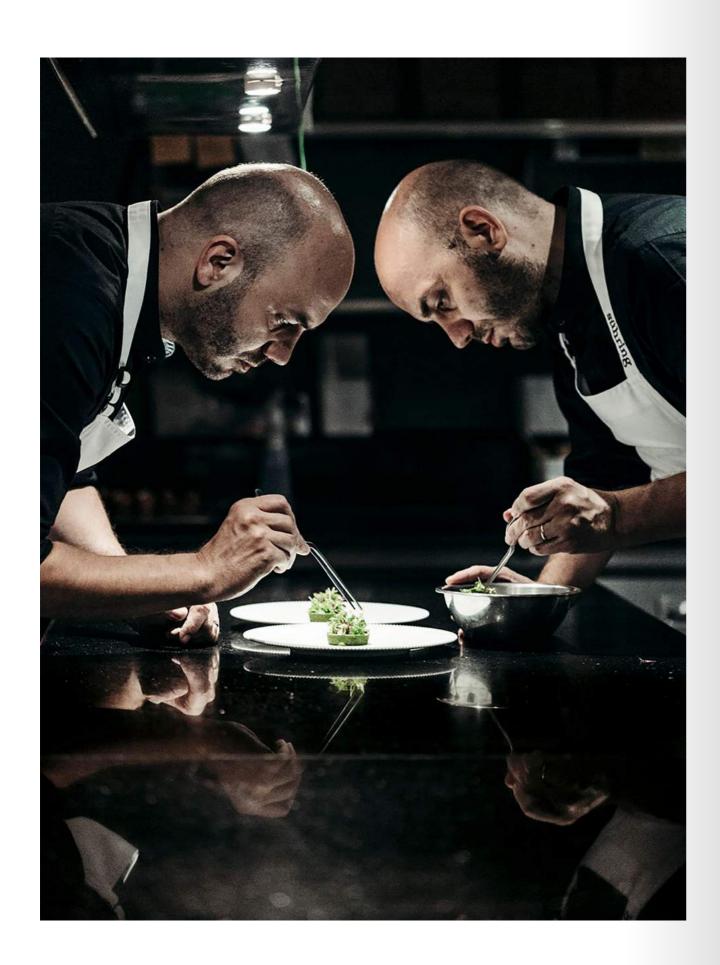
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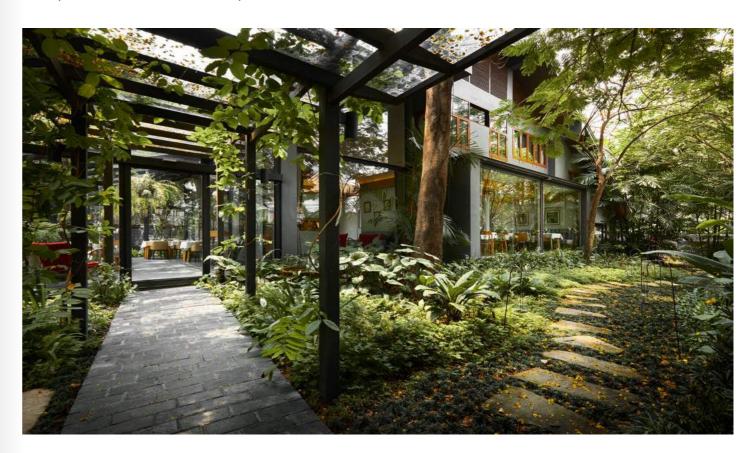
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Bismarck herring and cheese spaetzle in a tropical setting

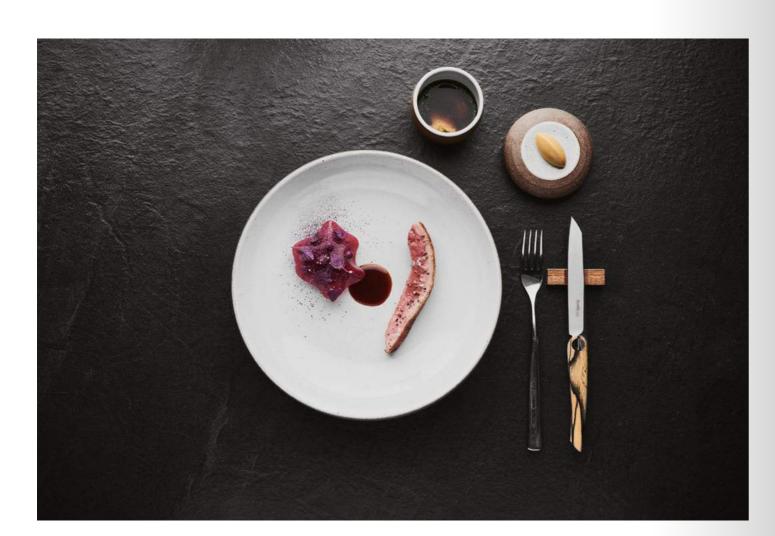
The "Sührung" has been a true institution since 2016: Situated in the middle of a tropical garden, the restaurant offers an enchanting haven oasis of taste in the bustling metropolis of Bangkok. After years of experience in all corners of the globe, Thomas and Mathias Sühring have finally arrived at their very own personal haven of peace and tranquility – far away from Germany, but closely intertwined with their culinary homeland.

In Bangkok, Thomas and Mathias Sühring serve the finest haute cuisine seasoned with a genuine German flavor. Inspired by the cuisine of their childhood, their grandmother's recipe book and enriched with the serenity and calm of Asia. Their main ingredients: passion and tradition.



Housed in a former diplomats' residence, the "Sühring" is an outpost of German hospitality – relaxed and elegant.

Here, typical dishes are served with a contemporary and innovative twist. Thailand, known for its cosmopolitan spirit, loves it and the Michelin Guide praises it: Thomas and Mathias have managed to cook up two stars in next to no time.



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Quality. Freshness. Inventiveness. Backed by a distinctly German philosophy, the Sührings have established themselves in the land so famous for its cookshops. And have thus managed to show that fine cuisine and German-style recipes are a perfect match – when no compromises are made. The reward: Satisfied patrons and delighted taste buds.



Grandma Christa is always present in spirit: Her recipe book is still kept in the safe of the restaurant, as an inspiration and reminder of their roots. This is how the very best of the past becomes the foundation for the perfection of tomorrow: In their dishes, the twins combine the delicacies of Europe with Asian diversity in a creative haute cuisine.







At "Opus V" in Mannheim, he serves his very own rendition of contemporary haute cuisine. Imaginatively and with a modern flair, French influences merge with exotic components, regional and international flavors converge in a sensual festival of exquisite taste. Dining at "Opus V" means embarking upon a journey around the world: Deeply rooted in the region, international in focus.

Tristan Brandt is only ever content when his ingredients and culinary art are united on the plate. That is why he is at the stove each and every day, where he and his exacting team compose and experiment to create sublime works of culinary art. In this way, he has turned the industrial city of Mannheim into a hotspot for haute cuising



As the youngest two-star chef in Germany, Tristan Brandt is listed in the Michelin Guide – a shooting star who is here to stay. His drive: Perfection. His goal: Innovation without pretense. The clear Nordic style of the "Opus V" provides the setting for authentic and creative culinary art. Nothing is allowed to distract from what is most important: Pure enjoyment.





Tristan Brandt goes his own way and speaks his own culinary language, which he has managed to develop in record time, at locations around the world. Following this principle, he has forged his own culinary paradigm, driven by the quest for perfection.

The knife is one of the oldest tools in the history of mankind. If we want to change this cultural symbol, we have to fully reinterpret ergonomics, technology and tradition. As such, Nesmuk combines traditional craftsmanship and state-of-the-art technology to create the ultimate perfected factory designs: A knife as a functional product poised between craftsmanship and art.

Nesmuk develops and manufactures knives of maximum possible sharpness with steel grades, materials and technologies that have never before been used in the cutlery industry. Each Nesmuk knife therefore represents a tangible commitment to innovation and perfection:

Made in Germany, created for eternity.

The long history of developing our own products is the result of an uncompromising standard of quality, attention to detail and functionality. There is simply no other way to create flawless hand tools to meet the most stringent quality standards. For Nesmuk, being the best is the standard. The best is standard at Nesmuk. And the best needs one thing above all: time.





Nesmuk leaves fashion trends to others.

With Nesmuk, cutting becomes a sensual experience. With the choice of blade steel and

handle materials, flawless workmanship

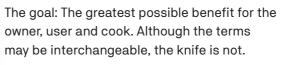
way to create timeless functionality.

and intuitive handling, Nesmuk knives strive for the classic symbiosis of form and function. The unique selling proposition is sharpness. With Nesmuk knives, technological innovations are not an end in themselves – this is the only



Each Nesmuk knife represents a unique culmination of an evolution in terms of creativity and craftsmanship.









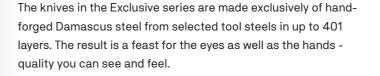


Flawless and unique



As a premium product of traditional forging technology,
Nesmuk's Exclusive series combines premium quality carbon
steels with innovative technology to provide unrivaled
cutting performance. Its blades made of Damascus steel
are corrosion-resistant thanks to the innovative
NPC coating (Nesmuk Protective Coating).

Hand-crafted: Exclusive masterpieces are created in four dozen work steps with the ultimate goal of perfection.







Cutting with great ease: The Nesmuk Exclusive series is the perfect tool for discerning users.

The faceted blade with hollow grinding on both sides minimizes the adhesion of the food to be cut. Quality with every single cutting movement – this is what Nesmuk Exclusive promises.

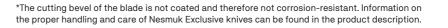
Environmental influences, food components or moisture can cause the blade to corrode. That is why Nesmuk has spent years developing a new type of protection system for steel: NPC.

Damascus steel is resistant, but not indestructible.



NPC stands for Nesmuk Protective Coating.

An innovative and globally unique process that protects steel against corrosion. Just like a second skin, a silicon layer of just a few micrometers is applied to the carbon steel using plasma technology. This preserves the blade and protects it against rust.*





Nesmik Janus Declient mans: Walk of Genum

High-tech coating, extremely resistant, resistant to acids, scratch-resistant, deep black blade. Extremely light due to the one-sided hollow grind. Niobium steel is particularly tough and ensures above-average sharp edge retention. Extremely

tough steel with 60 Rockwell.

The Janus series makes life in the kitchen a whole lot easier.

Nesmuk Janus – The sophisticated series incorporates patented high-performance steel with a proportion of the rare element niobium for the blade. The black DLC coating additionally surrounds it with an ultra-hard protection.

The black blade is the unmistakable feature of the series.



Thanks to the high-grade finish with DLC (Diamond-like Carbon) technology, the black blade is a symbol of the highest quality and functionality. As a special coating designed to meet the very highest demands, it truly takes the functional properties of the blade to the next level.



Finest cuts, comfortable handling: The Janus series makes life a whole lot easier in the kitchen. It is the perfect combination of practical requirements and state-of-the-art technology – craftsmanship meets high tech. The result is an overall concept that is ultimately more than just a knife.

The uncoated and polished cutting bevel ensures the finest possible cut.



The patented steel contains the rare element niobium. In the Janus series, this ensures an extremely fine steel structure coupled with corrosion resistance. Added to this are extreme sharpness and an enhanced service life. This means that the Janus series is incredibly durable – and stays extremely sharp for a very long time.

The carbon layer, which is merely a few micrometers thick, is insensitive to acids, alkalis and extreme temperatures and is characterized by low levels of friction and enormous scratch resistance. The Janus series has therefore become a true work of art and, thanks to the ergonomically shaped handles, a pleasure to hold.

Diamond-like carbon is the protective shield for the Janus series.





Extremely sharp, extremely stable

These are the characteristics of the Soul series. The unique alloy of the blade steel featuring the rare element niobium is an expression of the exacting Nesmuk standards for the materials used.



The Soul series embodies the soul of the Nesmuk brand. Nesmuk never takes the easy way out.

The greater toughness of the steel makes it more difficult to process – but equipped with expertise, time and a wealth of experience, Nesmuk experts rise to the challenge with each new knife.

The outstanding cutting properties of the Soul series cannot be achieved with conventional stainless steel grades. Nesmuk has therefore developed a very special steel processing technique that ensures unparalleled sharpness and durability. The knives are specially ground, hardened and efficiently sharpened in a process that has been tried and tested over many years.

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The secret of the Soul series lies in the way Nesmuk processes its steel. It enables greater mechanical strength and improved cutting properties. The certified steel hardness is 60 HRC.





Exceptionally thin-ground blades, precision craftsmanship

Nesmuk produces some of the lightest and sharpest knives in the world. The Soul series with its patented stainless steel, containing niobium, embodies this commitment down to the very last detail – perfection through precision.

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Pleasing to the touch: Nesmuk steak knives are both sensual and functional, comfortable to hold and cut effortlessly with maximum precision.

Each knife is sharpened individually and fits comfortably and securely in the user's hand without any unpleasant edges or gaps.





Always at hand - the Nesmuk Folder. The elegant accessory for use on the go.



Absolute precision and perfect craftsmanship make the Nesmuk Folder the ideal companion for gourmets. Dining out in style - with a personal touch.





With no gaps or visible screws, the Folder, developed over a period of four years, is both aesthetic and functional: A knife that is truly a pleasure to hold made of highest quality materials, precision assembled by expert goldsmiths.



More than just knives

Safe storage, perfect care, easy to handle: Nesmuk accessories are the perfect supplements for high-quality knives. With the proven Nesmuk standards of quality, design and functional detail, the knife block, grinding belt and Co. consistently ensure sharp blades and lasting cooking pleasure. It looks good – and makes knives even better.



The Nesmuk knife block offers the best of both worlds – a design object and stylish storage space for up to six knives. Its premium look unites aesthetics and protection. Integrated high-performance magnets make sure the knives are held securely in place and rubber piping provides perfect protection for the blades. Thanks to its beautiful design, the knife block is a true gem in any kitchen, and its weight of 9.5 kilograms always ensures a firm stand.

The Nesmuk knife bag is a feast for the senses.





The black, vegetable-tanned cowhide leather is hand-stitched and feels smooth and supple. With its eye-catching embossing, the roll-up Nesmuk knife bag is also crafted to perfection and provides the ideal mobile storage space for up to five knives.



The knives rest on a magnetic knife support which is cut-resistant and encased in Kevlar fabric. The Nesmuk knife bag also has space for a strop as well as a sharpening stick. A 50 ml supply of maintenance oil is included for leather care – as well as a sealable fabric bag.

Heartwood is the oldest and most precious part of a log. Nesmuk wooden boards are made from this natural material with the greatest of care.



The cutting board is available in three sizes and is available in natural light tone or traditional dark smoked.

The individual slats of German oak are hand-picked and joined together to form the product's characteristic pattern. The fine surface sanding and the final treatment with natural linseed oil and beeswax give it its silky shine. Nesmuk only uses slats cut across the grain, the "end grain": This protects the finely ground blades.

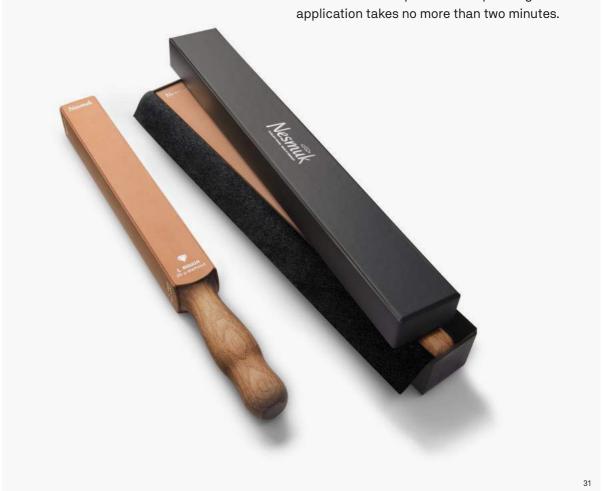


The Nesmuk leather sheaths can be conveniently used to store and protect the valuable Nesmuk knives. They are made by hand from anthracite, vegetable tanned leather. The leather sheath is available for the Nesmuk chef's knife, office knife, slicer, steak knife and bread knife.



String quartet

Three of the four leather straps on the sturdy, oiled oak wood core are coated with diamond pastes of varying fineness. The fourth side without diamond is for the final polishing of the cutting edge. Care and maintenance of Nesmuk knives become a quick and simple delight – application takes no more than two minutes.





Learning. Improving. Making conscious use of resources and materials.

This is what unites Nesmuk with top chefs around the world. And this also includes respect for food and ingredients. They are the basis for culinary pleasure. Whether you are dining or cooking.

Good chefs respect food. And they work with the greatest care and dedication. The high level of craftsmanship, quality and sharpness of Nesmuk knives also reflect this attitude, that attends to the smallest details without losing sight of the big picture.



Anthony Sarpong Anthony's 1 Michelin star



Thomas und Mathias Sühring Sühring 2 Michelin star



Philipp Liebisch Juwel, Hotel bei Schumani 1 Michelin star

An attitude can only be authentic if it is actually lived out. Respect is therefore a guiding principle for Nesmuk, the Nesmuk brand ambassadors and countless chefs around the world. The responsible use of resources, species-appropriate animal husbandry and ecological cultivation of food are the logical consequence.

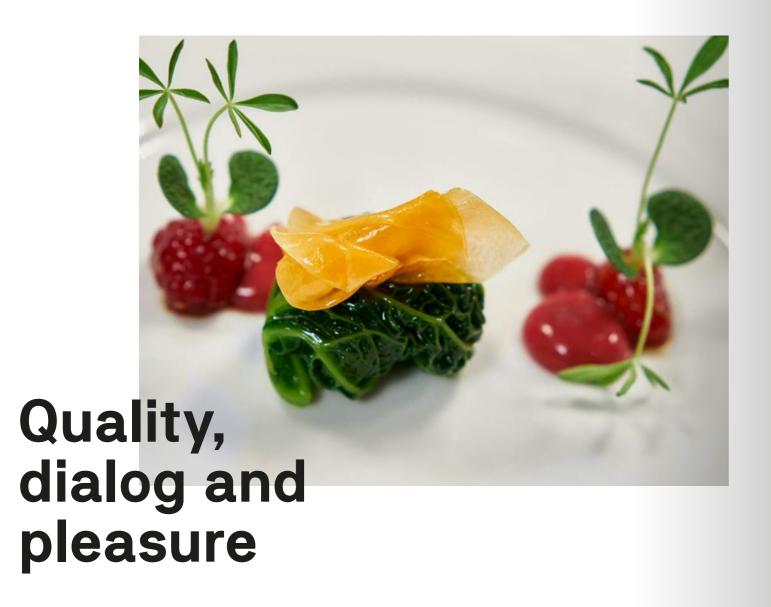
Numerous top chefs around the world support this attitude as ambassadors: to show food the respect it deserves



Yoshizumi Nagaya Nagaya 1 Michelin star



Tristan Brandt Opus V 2 Michelin star







We invite you to be our guest and enjoy a relaxing and stimulating evening with probably the sharpest knives in the world and Germany's best chefs in an intimate setting.





Enjoy a world-class menu in the special atmosphere of the Nesmuk manufactory and get up close and personal with our Nesmuk Respect Ambassadors. The Genussloft ("pleasure loft") brings people together who value quality, dialogue and culinary pleasure.



More at www.nesmuk.com/genussloft



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 29. Cutting Board XL, Natural Oak Wood
 30. Leather seath

- 31. Leather Strop

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