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hering berlin

Blue Silent

Hering Berlin –  
handmade in  
Germany.



<p><b>Blue Silent</b></p>					
<p>Bisquitporzellan, fein geschliffen, Kobaltglasur, spülmaschinenfest und mikrowellengeeignet</p> <p><i>Bisquit porcelain, finely polished, cobalt glaze, dishwasher and microwave proof</i></p>	<p><b>101_801_00</b>          ø180 h20          ø7.1" h0.8"          ▶ Brot, Beilagen, Gebäck, Petit Fours          ▶ bread, side dishes, cakes and pastries, petit fours</p>	<p><b>102_801_00</b>          ø232 h20          ø9.1" h0.8"          ▶ Frühstück, Dessert, Vorspeisen, Salat, Zwischengang          ▶ breakfast, dessert, hors d'oeuvres, salad, entrée</p>	<p><b>103_801_00</b>          ø290 h28          ø11.4" h1.1"          ▶ Zwischengang, Hauptgang, Dessert          ▶ entrée, main course, dessert</p>	<p><b>104_801_00</b>          ø320 h20          ø12.6" h0.8"          ▶ Hauptgang, kleiner Platzteller          ▶ main course, small charger plate</p>	<p><b>106_801_00</b>          ø370 h25          ø14.6" h1"          ▶ Platzteller          ▶ charger plate</p>
					
<p><b>108_801_00</b>          ø205 h33          ø8.1" h1.3"          ▶ Brot, Beilagen, Amuse Bouche, Gebäck          ▶ bread, side dishes, amuse bouche, cakes and pastries</p>	<p><b>109_801_00</b>          ø310 h45          ø12.2" h1.8"          ▶ Zwischengang, Hauptgang, Dessert          ▶ entrée, main course, dessert</p>	<p><b>113_801_00</b>          l335/b176 h24          l13.2/w6.9" h0.9"          ▶ Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi          ▶ serving platter, entrée, dessert, tray, sushi</p>	<p><b>107_801_00</b>          ø325 h20          ø12.8" h0.8"          ▶ Hauptgang, Dessert, Tablett          ▶ main course, dessert, tray</p>	<p><b>118_801_00</b>          ø168 h41          ø6.6" h1.6"          ▶ Plateau, Gebäck, Petits Fours, Brot, Beilagen          ▶ plateau, cakes and pastries, petits fours, bread, side dishes</p>	<p><b>119_801_00</b>          ø120 h41          ø4.7" h1.6"          ▶ Plateau, Gebäck, Petits Fours, Brot, Beilagen          ▶ plateau, cakes and pastries, petits fours, bread, side dishes</p>
					
<p><b>502_801_00</b>          ø115 h45          ø4.5" h1.8"          ▶ Amuse Bouche, Pralinés          ▶ amuse bouche, pralines</p>	<p><b>534_801_00</b>          ø220 h70          ø8.7" h2.8"          ▶ Amuse Bouche, Obst, Pralinés, Gebäck          ▶ amuse bouche, fruit, pralines, cakes and pastries</p>	<p><b>529_801_00</b>          ø125 h130 130ml          ø4.9" h5.1" 4.4oz          ▶ Amuse Bouche, Pralinés          ▶ amuse bouche, pralines</p>	<p><b>224_801_00</b>          ø210 h70 1350ml          ø8.3" h2.8" 45.6oz          ▶ Suppe, Salat, Brot, Obst          ▶ soup, salad, bread, fruit</p>	<p><b>221_801_00</b>          ø105 h37          ø4.1" h1.5"          ▶ Butter, Kräuter, Gewürze, Saucen, Kaviar          ▶ butter, herbs, spices, sauces, caviar</p>	