

artedona.

h
hering berlin

Alif

Hering Berlin —
for the essence of
fine dining.





Alif

Wie eine Reise zu den großen Tafeln der Kalifen.
Biskuitporzellan, fein geschliffen mit unterschiedlichen
Kobalt- und Goldornamenten, spülmaschinengeeignet.

*Like an invitation to the feasts of the Caliphs.
Bisque porcelain, finely polished, with different
cobalt and gold ornaments, dishwasher suitable.*



hering berlin

Alif Blau-Gold <i>Alif</i> <i>blue gold</i>					
	311_470_00 ø130 h30 ø5.1" h1.2" ▶ Pralinés, Butter, Untertasse für Form 304, 305, 307 ▶ <i>pralines, butter, saucer for shape 304, 305, 307</i>	101_470_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>	102_470_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>	103_470_00 ø290 h28 ø11.4" h1.1" ▶ Zwischengang, Hauptgang, Dessert, Brunch ▶ <i>entrée, main course, dessert, brunch</i>	104_470_00 ø320 h20 ø12.6" h0.8" ▶ Platzteller, Vorlegeplatte ▶ <i>charger plate, serving platter</i>
					
106_470_00 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ <i>charger plate, cake plate, serving platter</i>	106_470_01 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ <i>charger plate, cake plate, serving platter</i>	106_470_02 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ <i>charger plate, cake plate, serving platter</i>	106_470_03 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ <i>charger plate, cake plate, serving platter</i>	208_470_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ <i>fruit, cakes and pastries, antipasti, dessert, side dishes</i>	209_470_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ <i>muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</i>
					
110_470_00 ø250 h60 250ml ø9.8" h2.4" 8.5oz ▶ Suppe, Zwischengang, Hauptgang, Dessert ▶ <i>soup, entrée, main course, dessert</i>	224_470_00 ø210 h70 1350ml ø8.3" h2.8" 45.6oz ▶ Vorlegeschale, Brot, Obst, Salat ▶ <i>serving bowl, bread, fruit, salad</i>	524_470_88 l181 b80 h45 l7.1" w3.1" h1.8" ▶ Salze, Gewürze ▶ <i>salts, spices</i>	221_470_00 ø105 h37 ø4.1" h1.5" ▶ Butter, Kräuter, Gewürze, Saucen, Kaviar ▶ <i>butter, herbs, spices, sauces, caviar</i>	113_470_00 l335 l76 h24 l13.2" w6.9" h0.9" ▶ Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi ▶ <i>serving platter, entrée, dessert, tray, sushi</i>	114_470_00 l460 b240 h24 l18.1" w9.4" h0.9" ▶ Vorlegeplatte, Spargelplatte, Tablett, Sushi, Fleisch ▶ <i>serving platter, asparagus plate, tray, sushi, meat</i>



Alif Blau-Gold <i>Alif</i> <i>blue gold</i>					
	201_470_20 ø75 h60 70ml, ø150 h35 ø3" h2.4" 2.4oz, ø5.9" h1.4" ▶ Tee, Espresso, Amuse Bouche, Saucen, Gewürze, mit Unterer Form 204 ▶ <i>tea, espresso, amuse bouche, sauces, spices, with saucer shape 204</i>	202_470_20 ø110 h75 200ml, ø185 h35 ø4.3" h3" 6.8oz, ø7.3" h1.4" ▶ Tee, Cappuccino, Suppe, Reis, Saucen, mit Unterer Form 205 ▶ <i>tea, cappuccino, soup, rice, sauces, with saucer shape 205</i>	203_470_20 ø135 h85 400ml, ø220 h45 ø5.3" h3.3" 13.5oz, ø8.7" h1.8" ▶ Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, mit Unterer Form 206 ▶ <i>café au lait, soup, muesli, sauce boat, entrée, with saucer shape 206</i>	307_470_20 ø70 h58 50ml, ø130 h30 ø2.8" h2.3" 1.7oz, ø5.1" h1.2" ▶ Espresso, Amuse Bouche, Soupshot, mit Unterer Form 311 ▶ <i>espresso, amuse bouche, soupshot, with saucer shape 311</i>	308_470_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee, mit Unterer Form 326 ▶ <i>tea, coffee, with saucer shape 326</i>
					
309_470_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee, mit Unterer Form 326 ▶ <i>tea, coffee, with saucer shape 326</i>	405_470_00 ø80 h155 220ml ø3.1" h6.1" 7.4oz ▶ Milch, Consommé, Suppe, Sauciere ▶ <i>milk, consommé, soup, sauce boat</i>	518_470_82 l232 b110 h165 l9.1" w4.3" h6.5" ▶ Zucker, Milch, Antipasti, Sauciere ▶ <i>sugar, milk, antipasti, sauce boat</i>	517_470_81 l250 b110 h65 l9.8" w4.3" h2.6" ▶ Marmelade, Honig, Zucker, Antipasti, Kräuter, Gewürze, Knabbereien, Badaccessoires ▶ <i>jam, honey, sugar, antipasti, herbs, spices, snacks, bathroom accessories</i>	326_470_00 ø165 h40 ø6.5" h1.6" ▶ Gebäck, Untertasse für Form 306, 308, 309 ▶ <i>cakes and pastries, saucer for shape 306, 308, 309</i>	534_470_00 ø220 h70 ø8.7" h2.8" ▶ Amuse Bouche, Obst, Pralinés, Gebäck ▶ <i>amuse bouche, fruit, pralines, cakes and pastries</i>
					
108_470_00 ø205 h33 ø8.1" h1.3" ▶ Brot, Beilagen, Amuse Bouche, Gebäck ▶ <i>bread, side dishes, amuse bouche, cakes and pastries</i>	402_475_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>				



Alif Gold <i>Alif</i> <i>gold</i>					
	101_475_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>	102_475_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>	103_475_00 ø290 h28 ø11.4" h1.1" ▶ Zwischengang, Hauptgang, Dessert, Brunch ▶ <i>entrée, main course, dessert, brunch</i>	104_475_00 ø320 h20 ø12.6" h0.8" ▶ Platzteller, Vorlegeplatte ▶ <i>charger plate, serving platter</i>	106_475_00 ø370 h25 ø14.6" h1" ▶ Platzteller, Tortenplatte, Vorlegeplatte ▶ <i>charger plate, cake plate, serving platter</i>
					
208_476_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ <i>fruit, cakes and pastries, antipasti, dessert, side dishes</i>	209_476_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ <i>muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</i>	110_476_00 ø250 h60 250ml ø9.8" h2.4" 8.5oz ▶ Suppe, Zwischengang, Hauptgang, Dessert ▶ <i>soup, entrée, main course, dessert</i>	201_475_00 ø75 h60 70ml ø3" h2.4" 2.4oz ▶ Tee, Espresso, Amuse Bouche, Saucen, Gewürze, kombinierbar mit Form 204 ▶ <i>tea, espresso, amuse bouche, sauces, spices, can be combined with shape 204</i>	202_475_00 ø110 h75 200ml ø4.3" h3" 6.8oz ▶ Tee, Cappuccino, Suppe, Reis, Saucen, kombinierbar mit Form 205 ▶ <i>tea, cappuccino, soup, rice, sauces, can be combined with shape 205</i>	203_475_00 ø135 h85 400ml ø5.3" h3.3" 13.5oz ▶ Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, kombinierbar mit Form 206 ▶ <i>café au lait, soup, muesli, sauce boat, entrée, can be combined with shape 206</i>
					
311_475_00 ø130 h30 ø5.1" h1.2" ▶ Pralines, Butter, Untertasse für Form 304, 305, 307 ▶ <i>pralines, butter, saucer for shape 304, 305, 307</i>	305_475_00 ø70 h58 50ml ø2.8" h2.3" 1.7oz ▶ Espresso, Amuse Bouche, Soupshot, Gewürze, kombinierbar mit Form 311 ▶ <i>espresso, amuse bouche, soupshot, spices, can be combined with shape 311</i>	306_475_00 ø110 h80 170ml ø4.3" h3.1" 5.7oz ▶ Tee, Consommé, Dessert, Zucker, kombinierbar mit Form 312, 326 ▶ <i>tea, consommé, dessert, sugar, can be combined with shape 312, 326</i>	113_475_00 l335/b176 h24 l13.2/w6.9" h0.9" ▶ Vorlegeplatte, Tablett, Sushi ▶ <i>serving platter, entrée, dessert, tray, sushi</i>	530_475_00 ø195 h155 ø7.7" h6.1" ▶ Obst, Pralines, Gebäck ▶ <i>fruit, pralines, cakes and pastries</i>	513_475_00 ø324 h97 ø12.8" h3.8" ▶ Austernbar, Petits Fours, Käse, Obst, Blüten, Kuchen, Torten, Tafelaufsatz, Sushi ▶ <i>oyster bar, petits fours, cheese, fruit, blossoms, cake, centrepiece, sushi</i>



Alif Gold <i>Alif gold</i>					
	307_475_20 ø70 h58 50ml, ø130 h30 ø2.8" h2.3" 1.7oz, ø5.1" h1.2" ▶ Espresso, Amuse Bouche, Soupshot, mit Unterer Form 311 ▶ <i>espresso, amuse bouche, soupshot, with saucer shape 311</i>	308_475_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee, mit Unterer Form 326 ▶ <i>tea, coffee, with saucer shape 326</i>	309_471_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee, mit Unterer Form 326 ▶ <i>tea, coffee, with saucer shape 326</i>	309_111_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee, mit Unterer Form 326 ▶ <i>tea, coffee, with saucer shape 326</i>	101_475_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petits Fours ▶ <i>bread, side dishes, cakes and pastries, petits fours</i>
					
102_475_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert, hors d'oeuvres, salad</i>	108_475_00 ø205 h33 ø8.1" h1.3" ▶ Brot, Beilagen, Amuse Bouche, Gebäck ▶ <i>bread, side dishes, amuse bouche, cakes and pastries</i>	208_476_00 ø160 h40 50ml ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ <i>fruit, cakes and pastries, antipasti, dessert, side dishes</i>	209_476_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ <i>muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</i>	410_475_00 ø80 h80 100ml ø3.1" h3.1" 3.4oz ▶ Milch, Kaffeesahne, Sauciere ▶ <i>milk, coffee cream, sauce boat</i>	501_475_00 ø115 h105 ø4.5" h4.1" ▶ Tee, Zucker, Consommé, Dessert, kombinierbar mit Form 312, 326 ▶ <i>tea, sugar, consommé, dessert, can be combined with shape 312, 326</i>
					
502_475_00 ø115 h45 ø4.5" h1.8" ▶ Pralines, Kräuter, Butterkügelchen, Deckel für Form 202, 306 ▶ <i>pralines, herbs, butterballs, lid for shape 202, 306</i>	534_475_00 ø220 h70 ø8.7" h2.8" ▶ Amuse Bouche, Obst, Pralines, Gebäck ▶ <i>amuse bouche, fruit, pralines, cakes and pastries</i>	530_475_00 ø195 h155 ø7.7" h6.1" ▶ Obst, Pralines, Gebäck ▶ <i>fruit, pralines, cakes and pastries</i>	540_475_00 ø75 h72 ø3" h2.9" ▶ Eierbecher ▶ <i>eggcup</i>	402_475_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>	402_111_01 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>





Alif Blau-Grün- Gold <i>Alif</i> <i>blue green</i> <i>gold</i>					
	307_471_20 ø70 h58 50ml, ø130 h30 ø2.8" h2.3" 1.7oz, ø5.1" h1.2" ▶ Espresso, Amuse Bouche, kombinierbar mit Unterer Form 311 ▶ <i>espresso, amuse bouche,</i> <i>can be combined with</i> <i>saucer shape 311</i>	308_471_21 ø110 h80 170ml, ø165 h40 ø4.3" h3.1" 5.7oz, ø6.5" h1.6" ▶ Tee, Kaffee, mit Unterer Form 326 ▶ <i>tea, coffee, with saucer</i> <i>shape 326</i>	522_471_87 l255 b115 h130 l10" w4.5" h5.1" ▶ Zucker, Milch ▶ <i>sugar, milk</i>	326_471_00 ø165 h40 ø6.5" h1.6" ▶ Gebäck, Untertasse für Form 306, 308, 309 ▶ <i>cakes and pastries, saucer</i> <i>for shape 306, 308, 309</i>	502_471_00 ø115 h45 ø4.5" h1.8" ▶ Pralines, Kräuter, Butterkügelchen, Deckel für Form 202, 306 ▶ <i>pralines, herbs, butterballs,</i> <i>lid for shape 202, 306</i>
					
534_471_00 ø220 h70 ø8.7" h2.8" ▶ Amuse Bouche, Obst, Pralines, Gebäck ▶ <i>amuse bouche, fruit,</i> <i>pralines, cakes and pastries</i>	529_471_00 ø125 h130 130ml ø4.9" h5.1" 4.4oz ▶ Amuse Bouche, Pralines ▶ <i>amuse bouche, pralines</i>	530_471_00 ø195 h155 ø7.7" h6.1" ▶ Obst, Pralines, Gebäck ▶ <i>fruit, pralines, cakes and</i> <i>pastries</i>	402_471_00 ø170 h193 1600ml ø6.7" h7.6" 54.1oz ▶ Tee ▶ <i>tea</i>	102_471_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ <i>breakfast, dessert,</i> <i>hors d'oeuvres, salad</i>	103_471_00 ø290 h28 ø11.4" h1.1" ▶ Zwischengang, Hauptgang, Dessert, Brunch ▶ <i>entrée, main course,</i> <i>dessert, brunch</i>
					
104_471_00 ø320 h20 ø12.6" h0.8" ▶ Platzteller, Vorlegeplatte ▶ <i>charger plate, serving</i> <i>platter</i>	107_471_00 ø325 h20 ø12.8" h0.8" ▶ Hauptgang, Dessert, Vorlegeplatte ▶ <i>main course, dessert,</i> <i>serving platter</i>				