

artedona.

h

hering berlin



Ocean

Hering Berlin –

for the essence of
fine dining.



Ocean

Genüssliche Gastlichkeit ganz maritim.

Biskuitporzellan, fein geschliffen mit Kobaltdekor,
spülmaschinenfest und mikrowellengeeignet.

True hospitality, fresh and maritime.

*Bisque porcelain, finely polished, with cobalt pattern,
dishwasher and microwave proof.*



hering berlin

Teller
Plates



101_460_01
Taschenkrebs
crab

Ø180 h20
Ø7.1" ho.8"
► Brot, Beilagen, Gebäck, Petits Fours
► *bread, side dishes, cakes and pastries, petits fours*



101_460_02
Krebs
crab

Ø180 h20
Ø7.1" ho.8"
► Brot, Beilagen, Gebäck, Petits Fours
► *bread, side dishes, cakes and pastries, petits fours*



101_460_03
Drückerfisch
triggerfish

Ø180 h20
Ø7.1" ho.8"
► Brot, Beilagen, Gebäck, Petits Fours
► *bread, side dishes, cakes and pastries, petits fours*



101_460_04
Seeigel
sea urchin

Ø180 h20
Ø7.1" ho.8"
► Brot, Beilagen, Gebäck, Petits Fours
► *bread, side dishes, cakes and pastries, petits fours*



102_460_00
Muscheln
sea shells

Ø232 h20
Ø9.1" ho.8"
► Frühstück, Dessert, Vorspeisen, Salat, Zwischengang
► *breakfast, dessert, hors d'oeuvres, salad, entrée*



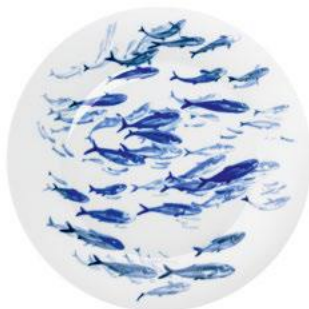
102_460_01
Nordseekrabben
shrimps

Ø232 h20
Ø9.1" ho.8"
► Frühstück, Dessert, Vorspeisen, Salat, Zwischengang
► *breakfast, dessert, hors d'oeuvres, salad, entrée*



103_460_00
Muscheln
sea shells

Ø290 h28
Ø11.4" h1.1"
► Zwischengang, Hauptgang, Dessert, Brunch
► *entrée, main course, dessert, brunch*



104_460_00
Heringschwarm
shoal of herrings

Ø320 h20
 Ø12.6" h0.8"
 ▶ Hauptgang, kleiner Platzteller, Vorlegeplatte
 ▶ *main course, small charger plate, serving platter*



106_460_00
Heringschwarm
shoal of herrings

Ø370 h25
 Ø14.6" h1"
 ▶ Platzteller, Vorlegeplatte
 ▶ *charger plate, serving platter*



115_460_00
Kabeljau
cod

Ø260 h30
 Ø10.2" h1.2"
 ▶ Zwischengang, Brunch, Salat, Dessert
 ▶ *entrée, brunch, salad, dessert*



105_460_01
Languste
crayfish

Ø320 h30
 Ø12.6" h1.2"
 ▶ Hauptgang
 ▶ *main course*



105_460_02
Wolfsbarsch
sea bass

Ø320 h30
 Ø12.6" h1.2"
 ▶ Hauptgang
 ▶ *main course*



110_460_00
Tintenfisch
cuttlefish

Ø250 h60 250 ml
 Ø9.8" h2.4" 8.5oz
 ▶ Suppe, Zwischengang, Hauptgang, Dessert
 ▶ *soup, entrée, main course, dessert*









111_460_00
Zebrahai
zebra shark

Ø300 h55 380ml
 Ø11.8" h2.2" 12.8oz
 ▶ Pasta, Hauptgang
 ▶ *pasta, main course*



108_460_00
Seeigel
sea urchin

Ø205 h33
 Ø8.1" h1.3"
 ▶ Brot, Beilagen, Amuse Bouche, Gebäck
 ▶ *bread, side dishes, amuse bouche, cakes and pastries*

			
<p>109_460_00 Quallen jellyfish Ø310 h45 Ø12.2" h1.8" ▶ Zwischengang, Hauptgang, Dessert ▶ <i>entrée, main course, dessert</i></p>	<p>107_460_00 Koi koi Ø325 h20 Ø12.8" h0.8" ▶ Hauptgang, Dessert, Tablett ▶ <i>main course, dessert, tray</i></p>	<p>113_460_01 Heringschwarm shoal of herrings l335/b176 h24 l13.2/w6.9" h0.9" ▶ Vorlegeplatte, Zwischengang, Dessert, Tablett, Sushi ▶ <i>serving platter, entrée, dessert, tray, sushi</i></p>	<p>114_460_00 Seehecht hake l460/b240 h24 l18.1/w9.4" h0.9" ▶ Vorlegeplatte, Spargelplatte, Tablett, Sushi, Fleisch ▶ <i>serving platter, asparagus plate, tray, sushi, meat</i></p>
			
<p>119_460_00 Seeigel sea urchin Ø120 h41 Ø4.7" h1.6" ▶ Plateau, Gebäck, Petits Fours, Brot, Beilagen ▶ <i>plateau, cakes and pastries, petits fours, bread, side dishes</i></p>	<p>118_460_00 Qualle jellyfish Ø168 h41 Ø6.6" h1.6" ▶ Plateau, Gebäck, Petits Fours, Brot, Beilagen ▶ <i>plateau, cakes and pastries, petits fours, bread, side dishes</i></p>		

Schalen Bowls



201_460_00

**Krebs
crab**

Ø75 h60 70ml
Ø3" h2.4" 2.4oz

- Tee, Espresso, Amuse Bouche, Saucen, Gewürze, kombinierbar mit Form 204
- *tea, espresso, amuse bouche, sauces, spices, can be combined with shape 204*

204_460_00

**Feilenfische
filefish**

Ø150 h35
Ø5.9" h1.4"

- Pralinés, kombinierbar mit Form 201
- *pralines, can be combined with shape 201*

201_460_20

**Krebs/Feilenfische
crab/filefish**

Ø75 h60 70ml, Ø150 h35
Ø3" h2.4" 2.4oz, Ø5.9" h1.4"

- Tee, Espresso, Amuse Bouche, Saucen, Gewürze, mit Unterer Form 204
- *tea, espresso, amuse bouche, sauces, spices, with saucer shape 204*



202_460_00

**Feilenfische
filefish**

Ø110 h75 200ml
Ø4.3" h3" 6.8oz

- Tee, Cappuccino, Suppe, Reis, Saucen, kombinierbar mit Form 205
- *tea, cappuccino, soup, rice, sauces, can be combined with shape 205*

205_460_00

**Stör
sturgeon**

Ø185 h35
Ø7.3" h1.4"

- Amuse Bouche, Olivenöl, Tastings, Kaviar, kombinierbar mit Form 202
- *amuse bouche, olive oil, tastings, caviar, can be combined with shape 202*

202_460_20

**Feilenfische/Stör
filefish/sturgeon**

Ø110 h75 200ml, Ø185 h35
Ø4.3" h3" 6.8oz, Ø7.3" h1.4"







- Tee, Cappuccino, Suppe, Reis, Saucen, mit Unterer Form 205
- *tea, cappuccino, soup, rice, sauces, with saucer shape 205*

203_460_00

**Muscheln
sea shells**

Ø135 h85 400ml
Ø5.3" h3.3" 13.5oz

- Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, kombinierbar mit Form 206
- *café au lait, soup, muesli, sauce boat, entrée, can be combined with shape 206*

			
<p>206_460_00 Muscheln sea shells Ø220 h45 60ml Ø8.7" h1.8" 2oz ▶ Amuse Bouche, Olivenöl, Kaviar, Sorbets, Blüten, kombinierbar mit Form 203 ▶ amuse bouche, olive oil, caviar, sorbets, blossoms, can be combined with shape 203</p>	<p>203_460_20 Muscheln sea shells Ø135 h85 400ml, Ø220 h45 Ø5.3" h3.3" 13.5oz, Ø8.7" h1.8" ▶ Milchkaffee, Suppe, Müsli, Sauciere, Zwischengänge, mit Unterer Form 206 ▶ café au lait, soup, muesli, sauce boat, entrée, with saucer shape 206</p>	<p>207_460_00 Stör sturgeon Ø300 h60 150ml Ø11.8" h2.4" 5.1oz ▶ Vorspeisen, Suppe, Zwischengang, Dessert ▶ hors d'oeuvres, soup, entrée, dessert</p>	<p>208_460_00 Seeigel sea urchin Ø160 h40 50ml Ø6.3" h1.6" 1.7oz ▶ Obst, Gebäck, Antipasti, Dessert, Beilagen ▶ fruit, cakes and pastries, antipasti, dessert, side dishes</p>
			
<p>209_460_00 Feilenfische filefish Ø190 h60 150ml Ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Beilagen, Salat, Suppe, Vorspeisen, Dessert ▶ muesli, fruit, cakes and pastries, side dishes, salad, soup, hors d'oeuvres, dessert</p>	<p>224_460_00 Quallen jellyfish Ø210 h70 1350ml Ø8.3" h2.8" 45.6oz ▶ Vorlegeschale, Brot, Obst, Salat ▶ serving bowl, bread, fruit, salad</p>	<p>219_460_00 Makrele mackerel Ø275 h90 1800ml Ø10.8" h3.5" 60.9oz ▶ Vorlegeschale, Brot, Obst, Salat ▶ serving bowl, bread, fruit, salad</p>	<p>226_460_00 Muscheln sea shells Ø210 h130 2300ml Ø8.3" h5.1" 77.8oz ▶ Vorlegeschale, Salat ▶ serving bowl, salad</p>

Tassen
Cups



221_460_00
Forelle
trout
Ø105 h37
Ø4.1" h1.5"
► Butter, Kräuter, Gewürze, Saucen, Kaviar
► *butter, herbs, spices, sauces, caviar*



301_460_01
Feilenfisch
filefish
Ø70 h77 100ml
Ø2.8" h3" 3.4oz
► Grüner Tee, Espresso, Soupshot, Dessert, Badaccessoires, kombinierbar mit Form 320
► *green tea, espresso, soupshot, dessert, bathroom accessories, can be combined with shape 320*



301_460_02
Feilenfisch
filefish
Ø70 h77 100ml
Ø2.8" h3" 3.4oz
► Grüner Tee, Espresso, Soupshot, Dessert, Badaccessoires, kombinierbar mit Form 320
► *green tea, espresso, soupshot, dessert, bathroom accessories, can be combined with shape 320*



301_460_03
Feilenfisch
filefish
Ø70 h77 100ml
Ø2.8" h3" 3.4oz
► Grüner Tee, Espresso, Soupshot, Dessert, Badaccessoires, kombinierbar mit Form 320
► *green tea, espresso, soupshot, dessert, bathroom accessories, can be combined with shape 320*



301_460_04
Feilenfisch
filefish
Ø70 h77 100ml
Ø2.8" h3" 3.4oz
► Grüner Tee, Espresso, Soupshot, Dessert, Badaccessoires, kombinierbar mit Form 320
► *green tea, espresso, soupshot, dessert, bathroom accessories, can be combined with shape 320*



302_460_00
Koi
koi
Ø84 h116 220ml
Ø3.3" h4.6" 7.4oz
► Latte Macchiato, Milch, Kakao, Consommé, Grissini, Blumen, Badaccessoires, kombinierbar mit Form 312
► *latte macchiato, milk, cocoa, consommé, grissini, flowers, bathroom accessories, can be combined with shape 312*



302_460_01
Qualle
jellyfish
Ø84 h116 220ml
Ø3.3" h4.6" 7.4oz
► Latte Macchiato, Milch, Kakao, Consommé, Grissini, Blumen, Badaccessoires, kombinierbar mit Form 312
► *latte macchiato, milk, cocoa, consommé, grissini, flowers, bathroom accessories, can be combined with shape 312*



302_460_02

Qualle

jellyfish

Ø84 h116 220ml

Ø3.3" h4.6" 7.4oz

- ▶ Latte Macchiato, Milch, Kakao, Consommé, Grissini, Blumen, Badaccessoires, kombinierbar mit Form 312
- ▶ latte macchiato, milk, cocoa, consommé, grissini, flowers, bathroom accessories, can be combined with shape 312

302_460_03

Feilenfische

filefish

Ø84 h116 220ml

Ø3.3" h4.6" 7.4oz

- ▶ Latte Macchiato, Milch, Kakao, Consommé, Grissini, Blumen, Badaccessoires, kombinierbar mit Form 312
- ▶ latte macchiato, milk, cocoa, consommé, grissini, flowers, bathroom accessories, can be combined with shape 312

302_460_04

Muscheln

sea shells

Ø84 h116 220ml

Ø3.3" h4.6" 7.4oz

- ▶ Latte Macchiato, Milch, Kakao, Consommé, Grissini, Blumen, Badaccessoires, kombinierbar mit Form 312
- ▶ latte macchiato, milk, cocoa, consommé, grissini, flowers, bathroom accessories, can be combined with shape 312

304_460_21

Drückerfisch

triggerfish

Ø85 h95 180ml, Ø130 h30

Ø3.3" h3.7" 6.1oz, Ø5.1" h1.2"

- ▶ Tee, Kaffee, heiße Schokolade, Consommé, mit Unterer Form 311
- ▶ tea, coffee, hot chocolate, consommé, with saucer shape 311



304_460_22

Muschel

sea shell

Ø85 h95 180ml, Ø130 h30

Ø3.3" h3.7" 6.1oz, Ø5.1" h1.2"

- ▶ Tee, Kaffee, heiße Schokolade, Consommé, mit Unterer Form 311
- ▶ tea, coffee, hot chocolate, consommé, with saucer shape 311

304_460_23

Muscheln

sea shells

Ø85 h95 180ml, Ø130 h30

Ø3.3" h3.7" 6.1oz, Ø5.1" h1.2"

- ▶ Tee, Kaffee, heiße Schokolade, Consommé, mit Unterer Form 311
- ▶ tea, coffee, hot chocolate, consommé, with saucer shape 311

304_460_24

Seeigel

sea urchin

Ø85 h95 180ml, Ø130 h30

Ø3.3" h3.7" 6.1oz, Ø5.1" h1.2"

- ▶ Tee, Kaffee, heiße Schokolade, Consommé, mit Unterer Form 311
- ▶ tea, coffee, hot chocolate, consommé, with saucer shape 311

319_460_20

Muschel

sea shell

Ø55 h65 75ml, Ø135 h20

Ø2.2" h2.6" 2.5oz, Ø5.3" h0.8"

- ▶ Espresso, mit Unterer Form 320
- ▶ espresso, with saucer shape 320



318_460_20
Muschel
sea shell

Ø69 h84 160ml, Ø135 h20
Ø2.7" h3.3" 5.4oz, Ø5.3" h0.8"
► Kaffee, mit Unterer Form 320
► coffee, with saucer shape 320

313_460_20
Feilenfische
filefish

Ø91 h75 250ml, Ø165 h23
Ø3.6" h3" 8.5oz, Ø6.5" h0.9"
► Cappuccino, Kaffee, Tee,
mit Unterer Form 312
► cappuccino, coffee, tea,
with saucer shape 312

325_460_00
Koi
koi

Ø92 h115 400ml
Ø3.6" h4.5" 13.5oz
► Kaffee, Tee, Kakao, Milch
► coffee, tea, cocoa, milk

325_460_01
Qualle
jellyfish

Ø92 h115 400ml
Ø3.6" h4.5" 13.5oz
► Kaffee, Tee, Kakao, Milch
► coffee, tea, cocoa, milk



325_460_02
Qualle
jellyfish

Ø92 h115 400ml
Ø3.6" h4.5" 13.5oz
► Kaffee, Tee, Kakao, Milch
► coffee, tea, cocoa, milk

325_460_03
Feilenfische
filefish

Ø92 h115 400ml
Ø3.6" h4.5" 13.5oz
► Kaffee, Tee, Kakao, Milch
► coffee, tea, cocoa, milk

325_460_04
Muscheln
sea shells

Ø92 h115 400ml
Ø3.6" h4.5" 13.5oz
► Kaffee, Tee, Kakao, Milch
► coffee, tea, cocoa, milk

Kannen
Pots



401_460_00
Feilenfische
filefish

Ø140 h200 800ml
Ø5.5" h7.9" 27.10z
► Tee
► tea

402_460_00
Qualle
jellyfish

Ø170 h193 1600ml
Ø6.7" h7.6" 54.10z
► Tee
► tea

403_460_00
Qualle
jellyfish

Ø170 h115 1600ml
Ø6.7" h4.5" 54.10z
► Tee, Consommé
► tea, consommé



416_460_00
Feilenfische
filefish

Ø115 h100 500ml
Ø4.5" h3.9" 16.90z
► Portionskanne für Kaffee, Tee
► tea, coffee

418_460_00
Muscheln
sea shells

Ø45 h65 55ml
Ø1.8" h2.6" 1.90z
► Milch, Kaffeesahne, Sauciere
► milk, coffee cream, sauce boat

417_460_00
Muschel
sea shell

Ø63 h96 185ml
Ø2.5" h3.8" 6.30z
► Milch, Kaffeesahne, Sauciere
► milk, coffee cream, sauce boat

411_460_00
Seeigel
sea urchin

Ø102 h155 850ml
Ø4" h6.1" 28.70z
► Milch, Saft
► milk, juice

Spezial
Specials



405_460_00

Qualle
jellyfish

Ø80 h155 220ml

Ø3.1" h6.1" 7.4oz

- ▶ Milch, Consommé, Suppe, Sauciere
- ▶ *milk, consommé, soup, sauce boat*

406_460_00

Quallen
jellyfish

Ø160 h315 850ml

Ø6.3" h12.4" 28.7oz

- ▶ Wasser, Saft, Wein, Blumen
- ▶ *water, juice, wine, flowers*

531_460_00

Seeigel
sea urchin

Ø115 h75 250ml

Ø4.5" h3" 8.5oz

- ▶ Marmelade, Honig, Zucker, Antipasti, Kräuter, Gewürze, Knabbereien, Badaccessoires
- ▶ *jam, honey, sugar, antipasti, herbs, spices, snacks, bathroom accessories*



502_460_00

Muschel
sea shell

Ø115 h45

Ø4.5" h1.8"

- ▶ Pralines, Kräuter, Butterkügelchen, Deckel für Form 202, 306
- ▶ *pralines, herbs, butterballs, lid for shape 202, 306*

534_460_00

Muscheln
sea shells

Ø220 h70

Ø8.7" h2.8"

- ▶ Amuse Bouche, Obst, Pralines, Gebäck
- ▶ *amuse bouche, fruit, pralines, cakes and pastries*

535_460_00

Muscheln
sea shells

Ø220 h190 2300ml

Ø8.7" h6.7" 77.8oz

- ▶ Suppenterrine
- ▶ *soup tureen*

539_460_00

Feilenfisch
filefish

l170 b53

l6.7" w2.1"

- ▶ Reislöffel, Suppenlöffel
- ▶ *rice spoon, soup spoon*