The power of innovation is a boundless resource in cooking. Thanks to an extensive product portfolio, Rosenthal offers a wide range of items for the hotel and catering industry, able to suit the needs of the food service industry, professionals and even the most creative chefs.

**DESIGN COLLECTION**

**Junto**
- Stoneware meets porcelain
- Organic shapes

**Mesh**
- Delicate reliefs
- Colours and lines

**Daily Life**
- Paper look
- Authentic appearance

**Sixth Sense**
- Gourmet collection
- Smell, drink, create

**Nendoo**
- Energy-full shapes
- Geometric profiles

**Free Spirit**
- Characteristic wings
- Dynamic shapes

**In.Gredienti**
- Haute cuisine by Chef Alajmo
- One of a kind rice plate

**Tac**
- Pure and fine porcelain
- Gropius’ never-ending lines
CLASSIC COLLECTION

Aida
Regal elegance
Ethnic cuisine range

Monbijou
Rococo reliefs
Truly classic

Maria Theresia
Romantic details
Delicate shapes

Variation
Ancient Greece inspiration
Essential in a classical style

MODERN COLLECTION

Ono
Striking groove reliefs
Special BBQ plates

Loft
Contemporary and trendy
Delicate concentric texture

Trend
Resistant and practical
Simple and casual dining

Medaillon
Minimalistic style
Elegant and modern
MODERN COLLECTION

**Yono Novo**
Curvy lines
Harmonious design

**Modern Dining**
Food-matching plates
Extraordinary design

**Epoque**
Elegant and practical
Firm wide range

**Accenti**
Gourmet collection
All the other pieces

**Cupola**
Solid stackability
Bounced marly

**Nido**
Harmony and aesthetics
Embracing shapes

**Jade Sphera**
Soft and sensuous shapes
Fine bone china meets steel

**Jade**
Fine bone china
All the answers