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hering berlin

Soda

Hering Berlin –
for the essence of
fine dining.

<p>Soda</p>					
<p>Bisquitporzellan, fein geschliffen, feine Kobaltlinie, spülmaschinenfest und mikrowelleneeignet</p> <p><i>Bisque porcelain, finely polished, fine cobalt line, dishwasher and microwave proof</i></p>	<p>101_410_00 ø180 h20 ø7.1" h0.8" ▶ Brot, Beilagen, Gebäck, Petit Fours ▶ bread, side dishes, cakes and pastries, petit fours</p>	<p>102_410_00 ø232 h20 ø9.1" h0.8" ▶ Frühstück, Dessert, Vorspeisen, Salat ▶ breakfast, dessert, hors d'oeuvres, salad</p>	<p>103_410_00 ø290 h28 ø11.4" h1.1" ▶ Hauptgang ▶ main course</p>	<p>104_410_00 ø320 h20 ø12.6" h0.8" ▶ Platzteller ▶ charger plate</p>	<p>109_410_00 ø310 h45 ø12.2" h1.8" ▶ Zwischengang, Hauptgang, Dessert ▶ entrée, main course, dessert</p>
					
<p>115_410_00 ø260 h30 ø10.2" h1.2" ▶ Vorspeise, Brunch, Salat, Dessert ▶ entrée, brunch, salad, dessert</p>	<p>105_410_00 ø320 h30 ø12.6" h1.2" ▶ Gourmetteller ▶ gourmet plate</p>	<p>209_410_00 ø190 h60 150ml ø7.5" h2.4" 5.1oz ▶ Müsli, Obst, Gebäck, Dessert ▶ muesli, fruit, cakes and pastries, dessert</p>	<p>110_410_00 ø250 h60 250 ml ø9.8" h2.4" 8.5oz ▶ Suppe, Zwischengang, Hauptgang, Dessert ▶ soup, entrée, main course, dessert</p>	<p>111_410_00 ø300 h55 380ml ø11.8" h2.2" 12.8oz ▶ Pasta, Hauptgang ▶ pasta, main course</p>	<p>201_410_00 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</p>
					
<p>202_410_00 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</p>	<p>203_410_00 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>	<p>520_410_85 l212 b90 h70 l8.3" w3.5" h2.8" ▶ Amuse Bouche, Soupshot, Saucen, Gewürze, Oliven, Nüsse, Dessert, Zucker ▶ amuse bouche, soupshot, sauces, spices, olives, nuts, dessert, sugar</p>	<p>206_410_00 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>207_410_00 ø300 h60 150ml ø11.8" h2.4" 5.1oz ▶ Vorspeisen, Suppe, Zwischengang, Dessert ▶ hors d'oeuvres, soup, entrée, dessert</p>	