### MEISSEN × HOSPITALITY







#### WHITE COLLAGE

#### **GASTRONOMY EDITION**



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	ALTOZIER	1736
	SWAN SERVICE	1737 - 1741
	NEW CUTOUT	CA. 1745
	BIG CUTOUT	1972
	WAVES	1994 - 1996
	MEISSEN® COSMOPOLITAN	2012
	N°41, ROYAL BLOSSOM	2017

## A DESIGN THAT COMBINES AUTHENTICITY, MODERN OPULENCE, QUALITY, AND A COMMITMENT TO TOP-TIER GASTRONOMY

With 'White Collage', MEISSEN presents an exclusive edition designed for chefs and bringing together a selection of handpicked porcelain pieces from over 300 years of craft and artisanal tradition in a new mix of designs. The all-white edition draws on four collections with over 50 single pieces and accessories: from beakers over bowls and sets all the way to plates, platters, and porcelain spoons. Velvety matte bisque porcelain makes its return as an absolute novelty.



### À LA CARTE

AMUSE BOUCHE

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INTERMEDIATE COURSE

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MAIN COURSE

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DESSERT

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M E I S S E N X H O S P I T A I I T Y

## AMUSE BOUCHE

#### A WHITE COLLAGE OF 300 YEARS OF VIVID PORCELAIN HISTORY

Sardines, bacalao, pulpo, melon, crisp, tuna, pea, turnip, bean, and dim sum



A M U S E B O U C H E



# WAVES IN BISQUE WITH AN UNGLAZED, MATTE, VELVETY BRUSHED RELIEF

Octopus on fried potato with leek

# FINE WHITE CLAY FROM MEISSEN FOR DESIGNS THAT HAVE BEEN MANUFACTURED HERE FOR MORE THAN 300 YEARS

Aubergine, langoustine, octopus, goat's cheese, kroepoek, scallop, white strawberries, pak choy, pumpkin, papadam



#### AN EXQUISITE DISH FROM THE YEAR 1737

THE NOBLE SWAN SERVICE IN BISQUE INNOVATIVELY COMBINED WITH MEISSEN® COSMOPOLITAN

Octopus and green asparagus





#### BAROQUE WITH A MODERN TWIST

SIDE DISH FROM JOHANN JOACHIM KAENDLER'S FANTASTIC SWAN SERVICE

Truffle, egg, and potato creme



IMMACULATE ALL-WHITE, SLEEK, OR TEXTURED.

MASTERFULLY SEASONED AND PRESENTED.

Sardine toast with candied olives

### ENTREE

# A MODERN TAKE ON BAROQUE DESIGNS

Vegetable textures and pickled vegetables with bouillon



#### FROM OUR RICH ARCHIVE

Scallop ceviche



#### THE FINEST CRAFT FOR THE FINEST DISHES

Lobster and green tomatoes



# UTTER BEAUTY FOR UTTER INDULGENCE



#### BISQUE ON BAROQUE OPULENCE

DISH AND PLATE WITH BISQUE RIM FROM THE SWAN SERVICE

- THE MOST ELABORATE ROYAL SERVICE OF THE BAROQUE ERA,

WITH OVER 2.200 PIECES.

Tomato, mozzarella, and field caviar



# EVERY SINGLE COMPONENT AN EXQUISITE INGREDIENT

THE ENTIRE CHAIN OF PRODUCTION IN A SINGLE HAND SINCE 1710.

Caviar, classic as it should be



#### PURIST ELEGANCE MEETS BAROQUE DESIGN

THESE EGG CUPS ADORNED THE DINING TABLE OF COUNT HEINRICH VON BRÜHL AS EARLY AS 1742.



Devilled egg with potato creme and truffle

## INTERMEDIATE COURSE

INTERMEDIATE COURSE

# THE MANUFACTORY'S INEXHAUSTIBLE MOULD ARCHIVE CONTAINS OVER 700,000 TREASURES FOR OVER 12,000 DISHES

Flambéd mackerel with artichoke



#### WHITE ELEGANCE FOR COSMOPOLITANS, BOUTIQUE HOTELS, AND RESTAURANTS OF THE WORLD

Fried rice, peppers, and pancetta



## MAIN COURSE

THE MEISSEN® COSMOPOLITAN DINNERWARE WITH THE FAMOUS SWORDS AS AN ELEGANT TEXTURE IN THE MIDDLE OF EACH PLATE OFFERS A MODERN INTERPRETATION OF THE OLDEST REGISTERED TRADEMARK WORLDWIDE



#### PLAYING WITH MODERN PROPORTIONS

A TEXTURALLY UNIQUE GLAZE,
A SLEEK DESIGN, AND THE CROSSED SWORDS
AS AN ELEGANT FINISH.



FOR GREAT DINING PLEASURE:
THE AMPLE MEISSEN® COSMOPOLITAN
GOURMET PLATE



Duck à la provençale: confit, breast, and rillette

# THE SOPHISTICATION OF THE WORLD'S MOST COVETED PORCELAIN

Caviar, almost classic



## DESSERT

# A COURTLY ENDING: DELICATELY SHIMMERING PORCELAIN ROUNDED OUT WITH MATTE, FINELY CUT ROYAL BLOSSOMS





All items shown are dishwasher safe.

Care instructions for bisque porcelain:

potential cutlery marks can be removed with the rougher side of a sponge and a porcelain cleaning agent or scouring powder, other marks can be removed by soaking the piece in soapy water and cleaning it with the rough side of a sponge – bisque porcelain is scratch-resistant.

