

# Source



h  
hering berlin

## **Source**

Das Glas der Veredelung

Klare Linien meisterlichen Glases. Die vollendete Form für reinstes Wasser, cremigen Espresso, zartes Dessert, edlen Geist, puren Whisky und alle Standards.

## **Source**







*Glassware that adds refinement*

*Clear lines of masterly glassware. The perfect form for the purest of waters, a creamy espresso, an exquisite dessert, a fine brandy, a single malt or an elegant cocktail.*



# Source

Alle Arbeiten finden Sie unter [www.heringberlin.com](http://www.heringberlin.com)  
All products can be viewed at [www.heringberlin.com](http://www.heringberlin.com)

	<p><b>1101_010_00</b> ø80 h60 V152ml • <b>Wasser, Sake, Espresso</b> • <b>water, sake, espresso</b></p>		<p><b>1101_020_00</b> ø80 h60 V152ml • <b>Wasser, Sake, Espresso</b> • <b>water, sake, espresso</b></p>		<p><b>1102_010_00</b> ø90 h80 V284ml • <b>Wasser, Whiskey, Dessert</b> • <b>water, whiskey, dessert</b></p>		<p><b>1102_020_00</b> ø90 h80 V284ml • <b>Wasser, Whiskey, Dessert</b> • <b>water, whiskey, dessert</b></p>
	<p><b>1110_010_00</b> ø106 h100 V480ml • <b>Wasser, Whiskey, Dessert</b> • <b>water, whiskey, dessert</b></p>		<p><b>1110_020_00</b> ø106 h100 V480ml • <b>Wasser, Whiskey, Dessert</b> • <b>water, whiskey, dessert</b></p>		<p><b>1103_010_00</b> ø70 h155 V342ml • <b>Wasser, Eistee, Salt, Longdrink</b> • <b>water, iced tea, juice, long drink</b></p>		<p><b>1103_020_00</b> ø70 h155 V342ml • <b>Wasser, Eistee, Salt, Longdrink</b> • <b>water, iced tea, juice, long drink</b></p>
	<p><b>1104_010_00</b> ø54 h135 V488ml • <b>Wasser, Selt, Bier, Gin Tonic, Champagner</b> • <b>water, juice, beer, gin tonic, champagne</b></p>		<p><b>1104_020_00</b> ø54 h135 V488ml • <b>Wasser, Selt, Bier, Gin Tonic, Champagner</b> • <b>water, juice, beer, gin tonic, champagne</b></p>		<p><b>1105_010_00</b> ø56 h95 V118ml • <b>Wasser, Sake, Espresso</b> • <b>water, sake, espresso</b></p>		<p><b>1105_020_00</b> ø56 h95 V118ml • <b>Wasser, Sake, Espresso</b> • <b>water, sake, espresso</b></p>
	<p><b>1106_010_00</b> ø36 h75 V36ml • <b>Wasser, Aquavit, Hochprozentiges</b> • <b>water, aquavit, hard liqueur</b></p>		<p><b>1106_020_00</b> ø36 h75 V36ml • <b>Wasser, Aquavit, Hochprozentiges</b> • <b>water, aquavit, hard liqueur</b></p>		<p><b>1107_010_00</b> ø80 h288 V770ml • <b>Wasser, Blumen</b> • <b>water, flowers</b></p>		<p><b>1107_020_00</b> ø80 h288 V770ml • <b>Wasser, Blumen</b> • <b>water, flowers</b></p>
	<p><b>1108_010_00</b> ø129 h283 V4775ml • <b>Wasser, Blumen</b> • <b>water, flowers</b></p>		<p><b>1108_020_00</b> ø129 h283 V4775ml • <b>Wasser, Blumen</b> • <b>water, flowers</b></p>		<p><b>523_000_00</b> 1500 b320 • <b>Tafelaufsatz Eisenguss</b> • <b>centerpiece cast iron</b></p>		

Hering Berlin –  
das Wesen der Tafel

*Hering Berlin –  
the essence of fine dining*