



BANQUET SETTING





СЕРВИРОВКА **MOZART** | ИДЕАЛЬНОЕ РЕШЕНИЕ
ДЛЯ САМЫХ ТОРЖЕСТВЕННЫХ СОБЫТИЙ





СЪРБИРОВА ПASTORAL





NATURAL DESIGN | **ASYMMETRICAL FORM**





WHERE MODERN MEETS CLASSIC...



СЕРВИРОВКА WILLOW | TRUE AESTHETICS





СЕРВИРОВКА **SYMBOL**
SIMPLICITY IS THE KEY...





BASIC MINIMALIST ELEGANCE



CONCØPT TABLE SØTTING

LOONA SERIES











ROCHER SERIES







ROCHER STONE









CHEF'S TABLE







A close-up, top-down view of a gourmet dish on a white plate with concentric circular ridges. The dish features two seared duck breasts with golden-brown, slightly charred skin. They are served with a vibrant orange puree. Garnishes include a fresh raspberry, blackberries, purple microgreens, and a small sprig of green herb. A light-colored sauce is drizzled around the food.

VINYL SERIES





CORAL SØRIES







PILLOW PLATE



TRIANGLE LOONA PLATE



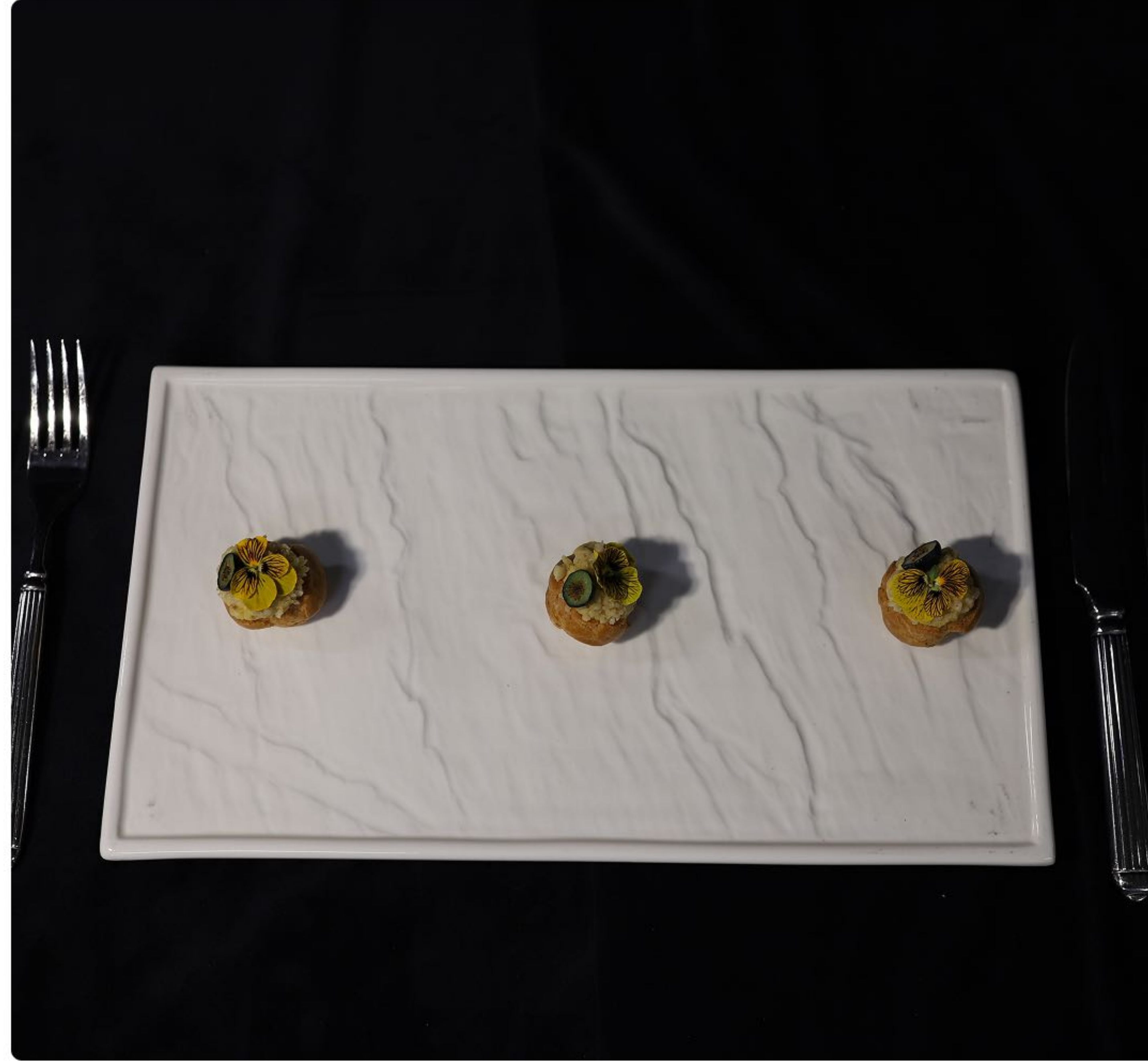


SPECIAL FOR TRIO SERVING

BAGLØ PLATØ







ПОСУДА ДЛЯ ПОДАЧИ В СТОЛ | РУССО















3F ПРИБОРЫ | CHOOSE YOUR
PERFECT COMBINATION







BLACK OR WHITE TABLE TEXTILE







MILK TEXTILE





FFF.CATERING



+7 (495) 999 95 73



СЕРВИС ПО ПОДБОРУ
ПЛОЩАДОК PROBANKE.T.COM

ENJOY YOUR CHOICE

