



sknife 
swiss knife



Mauro Colagreco



Franck Giovannini



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Grant Achatz



The Roca Brothers



Mathias & Thomas Sühling



Julien Royer



Eric Fréchon



Viki Geunes



Anne-Sophie Pic



Cerea Brothers



Guillaume Galliot



Alexandre Mazzia



Julien Tongourian

In the world's best hotels & restaurants with over 300 Michelin Stars and over 30 three star chefs



La Réserve - Ramatuelle



Four Seasons - Cap Ferrat



Hotel du Cap - Antibes



Hotel Métropole - Monaco



Le Bristol - Paris



Yacht Club Monaco



Red Sea, Desert Rock - Saudi Arabia



Lebua - Bangkok



Marina Bay Sands - Singapore



The Dolder Grand - Zurich



Mandarin Oriental - Lucerne



President Wilson - Geneva

KNIFE MANUFACTORY

Manufacturing takes place in the watchmaking city of Biel with renowned watch manufacturers. Knife thus has access to the latest steel qualities. In combination with the stabilised wood, knife knives are well established in restaurants by the sea and on yachts.

DESIGN AWARDS

By now, the knife knives have been awarded with 4 international design prizes. Recently in London, the knife cutlery was honoured as the most beautiful cutlery with the „TableWare International Award of Excellence 2022“.



reddot award 2018
best of the best



CHOOSE BETWEEN – KNIFE OR CUTLERY,
ASH BLACK OR WALNUT

- Cutlery black ash or walnut – CHF 757.00
- Cutlery set with 12 pieces – CHF 3'028.00
- Steak or table knife – CHF 239.00
- Fork black ash or walnut – CHF 259.00
- Spoon black ash or walnut – CHF 259.00



CHOOSE WOODEN HANDLES

In addition to the ash black and walnut standard versions we also offer an assorted set of 4 knives with 4 different wooden handles (walnut, grey, light and ash dark).

Knife set - CHF 956.00



CHOOSE SHAPES

We offer three different knife types today. Each can be used for meat, fish, and vegetables.

Classic shape - CHF 259.00

Table knife - CHF 239.00

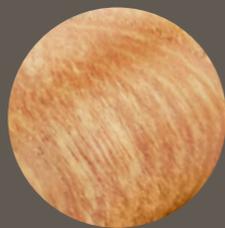
Steak knife - CHF 239.00



E (ash dark)



G (ash grey)



H (ash light)



W (walnut)



SH (drift wood)



DRIFT WOOD – SPECIAL EDITION

Steak knife – CHF 259.00
Table knife – CHF 259.00
Classic shape – CHF 279.00



YACHT CLUB MONACO



SPECIAL HOTEL COLLECTION

Set of 4 knives – CHF 1200.00
Cutlery set with 12 pieces – CHF 3800.00
Cutlery set with 3 pieces – CHF 950.00



HÔTEL DU CAP-EDEN-ROC, ANTIBES



SPECIAL COLLECTION

Set of 4 knives - CHF 1200.00

PSG - PARIS SAINT-GERMAIN



STONE OPTIC - ZERMATTERHOF

FISH LOOK



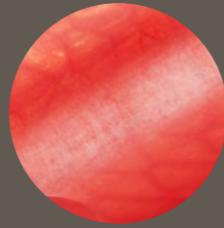
FB (light blue)



FDB (dark blue)



FG (brown/golden)



FR (red)



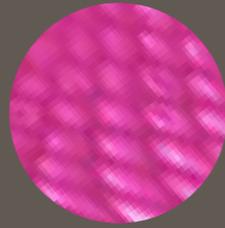
FS (black)



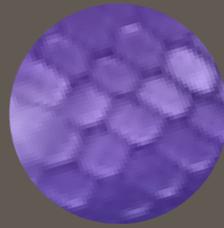
FW (white)



FGG (light green)



FP (pink)



FV (violet)

STONE LOOK



SB (blue)



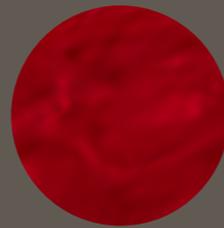
SDB (dark blue)



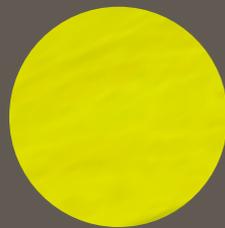
SG (green)



SS (black)



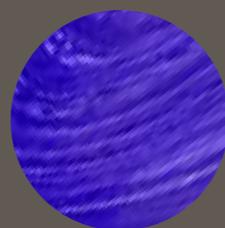
SDR (dark red)



SGE (yellow)



ST (turquoise)



SV (violet)



SO (orange)



SPECIALS – STONE & FISH LOOK

Table knife – CHF 259.00

Steak knife – CHF 259.00

Classic shape – CHF 279.00

DAMASK FOR CHEF'S TABLES

Cutlery black ash - CHF 2'897.00

Steak knife black ash - CHF 899.00

Fork black ash - CHF 999.00

Spoon black ash - CHF 999.00



SPECIAL COLLECTION - HOTEL LE BRISTOL



SPECIAL COLLECTION - FRANCK GIOVANNINI***



SNOW SKY LAKE ROCK FOREST MEADOWS



BY MAURA WASESCHA

ST. MORITZ LUXURY COLLECTION

Damask steak knife set, 6 pieces - CHF 6'600.00

Damask cutlery set, 5 pieces - CHF 5'500.00



OYSTER, HARD CHEESE & BUTTER KNIFE

Oyster/hard cheese knife - CHF 229.00

Damask cheese knife - CHF 999.00

Cheese knife with board - CHF 388.00



POCKET KNIVES

- Full damask, diamonds - CHF 5'990.00
- Full damask, gold color coated - CHF 2'490.00
- Full damask - CHF 1'999.00
- Damask, ash - CHF 999.00
- Damask, walnut - CHF 999.00
- Surgical steel, ash - CHF 599.00
- Surgical steel, walnut - CHF 599.00



ENDURING SHARPNESS AT THE HIGHEST LEVEL

Our sharpening and care set preserves the beauty of the product while delivering an exceptional level of sharpness, day after day.



CARE

The knife knives with wooden handles are not suitable for the dishwasher. The handles should be oiled 2 - 3 times a year.



SHARPENING

Our grinding tool has two different grinding wheels. With step 1, the blade can be sharpened (10 x) and with step 2 the cutting edge can be polished (10 x).



CLEANING

Our cutlery cup is adapted to the size of the knives. After use the blades can be put into water for easier cleaning by hand.



SERVICE

Set of 2, 4 or 6 knives or individual with wooden tray (for 20 pieces).



LONGEVITY

To ensure longevity, we usually take the knives back after 5 years and completely overhaul them - re-sharpening, grinding and engraving.



DEDICATED TEAM

Behind every single knife product are long-standing employees who give their best every day with heart and passion to meet the required quality standards. A customer-oriented service quality is also lived every day by the knife team.

SKNIFE

The company was founded in 2014 by Michael Bach (founder & CEO).

Michael Bach: «We are always asked why we produce knives in Biel. Quite simply because we manufacture knives with the precision of a watch and with a high level of craftsmanship».



Precision from the watch city Biel



Craftsmanship



Art de la table



Joallerie



Precision

INSTAGRAM



LINKEDIN



SKNIFE.COM

