

sknife 
swiss knife





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In the world's best hotels & restaurants with over
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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



Lebuena – 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. sknife thus has access to the latest steel qualities. In combination with the stabilized wood, sknife knives are well established in restaurants by the sea and on yachts.





CHOOSE SHAPES

We offer two different blade shapes.
Both shapes can be used for meat, fish and vegetables.

Table knife shape - CHF 239.00
Steak knife shape - CHF 239.00



CHOOSE BETWEEN – KNIFE OR CUTLERY,
ASH BLACK OR WALNUT

Steak or table knife – CHF 239.00

Fork – CHF 259.00

Spoon – CHF 259.00

Cutlery set with 3 pieces – CHF 757.00

Cutlery set with 12 pieces – CHF 3'028.00



Special Edition set – CHF 1010.00
Driftwood, 4 pieces

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 black).

Knife set – CHF 956.00





DAMASK FOR COLLECTORS

Steak knife – CHF 899.00

Fork – CHF 999.00

Spoon – CHF 999.00

Cutlery set with 3 pieces – CHF 2'897.00

DESIGN AWARDS

By now, the sknife knives have been awarded with 4 international design prizes. Recently in London, the sknife cutlery was honored as the most beautiful cutlery with the «TableWare International Award of Excellence 2022».





CHOOSE SPECIAL KNIFE

Cheese knife, dry meat knife,
hard cheese knife & oyster knife.

Oyster/hard cheese knife – CHF 229.00

Cheese knife – CHF 259.00

Dry meat knife – CHF 259.00

Cheese knife damask – CHF 999.00



POCKET KNIVES

Surgical steel, ash black or walnut - CHF 599.00

Damask, ash black or walnut - CHF 999.00

Full damask - CHF 1'999.00

Full damask, gold plated - CHF 2'490.00

Full damask, 51 diamonds, 1.2 carat - CHF 5'990.00







SPECIAL «HÔTEL DU CAP COLLECTION»

Cutlery set with 3 pieces - 950.00

Set of 4 knives - CHF 1200.00

Cutlery set with 12 pieces - 3800.00



HÔTEL DU CAP, EDEN ROC ANTIBES



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.



CARE

The sknife knives with wooden handles are not suitable for the dishwasher. The handles should be oiled 2 - 3 times a year. Care set: CHF 39.00.



SHARPENING

Our Swiss precision sharpener tool has two different grinding steps and ensures the knives maintain the sharpness of a new blade. CHF 199.00.



GIFT VOUCHER

sknife gift vouchers in the amount of CHF 100.00, CHF 200.00 and CHF 500.00.



LASER ENGRAVING

24H laser engraving service for personalized customer presents. CHF 30.00.



GUIDED MANUFACTORY TOUR

Guided tours take place monthly. By appointment, knife enthusiasts can take a look behind the scenes to see the cutler's manufacturing of the sknife knives.



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



Joaillerie



Precision

INSTAGRAM



LINKEDIN



SKNIFE.COM

