



# FOUR

LIFESTYLE · FINE DINING · TRAVEL · PROPERTY





# CUTTING-EDGE CRAFTSMANSHIP

Award-winning and endorsed by top chefs, sknife crafts high-quality, elegant steak knives, cutlery and pocket knives using innovative craftsmanship and superior materials.



**F**or more than four years, sknife knives have been, and continue to be used daily at Heiko Nieder's The Restaurant at the Dolder Grand Hotel in Zurich. As the chef says, "Materials, workmanship, shape, design, feel...and then this elegant cutting ability. A knife could not be more perfect for my guests and me!"

Handcrafted in Switzerland, sknife knives have been honoured with three international design awards and are now endorsed by the world's best restaurants. In Switzerland, sknife collaborates with Deluxe Hotels and chef Franck Giovannini of 3-Michelin-starred Restaurant de l'Hôtel de Ville Crissier. Among the international top chefs, sknife is proud to count Mauro Colagreco of Mirazur, the Roca

CLOCKWISE FROM ABOVE- LEFT Heiko Nieder's sknife steak knives in damask steel, which can also be purchased in the Dolder Grand's shop; stainless steel sknife cutlery with customized wooden accents available; sknife's damask pocket knife.

brothers from Celler de can Roca, Grant Achatz of Alinea, Klaus Erfort and Juan Amador – all of which helm three-Michelin-starred restaurants – among their references.

Using high-quality materials such as surgical steel and stabilised wood, the sknife steak knives have four times higher corrosion resistance and are unaffected by water contact, making them ideal for use at seaside restaurants and on yachts. Very recently the first knives were delivered to the Yacht Club Monaco.

In addition to steak knives and cutlery, sknife continues to build on its success with a pocket knife. With an increased demand for damask knives during lockdown, sknife developed a new, beautiful masterpiece: a pocket knife made entirely of damask steel. The result is an extremely complex knife in which the blade, blade back and handle are made of corrosion-resistant damask steel. Handmade down to the last detail using high-tech ceramics and components from the watch industry, it's a fascinating piece of craftsmanship, especially for knife lovers. Even the opening of the pocket knife is a sensation with its watch-like smooth motion. Quality in the highest form of perfection: altogether, the components achieve over 1600 damask steel layers. ■

