



The Atelier Perceval manufactures and sells high-end table knives, folding knives and kitchen knives. Based in Thiers, the historical capital of French cutlery, our knives are part of the know-how of this ancestral cutlery tradition.

The Perceval knife is much more than an accessory for the plate: it enhances both your table and your dishes. A subtle combination of pure aesthetics and perfect efficiency.

The blades shown here are unserrated to guarantee a sharp and neat cut.



atelier\_perceval

www.couteau.com

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perceval@couteau.com

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### /// OdT ///

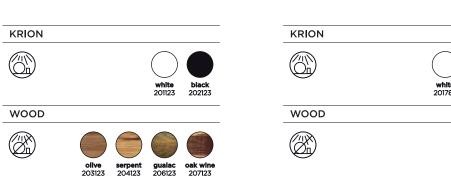
Inspired by the versatile tool used in the kitchen, the Office de Table distinguishes itself by its conic handle traditionally made with 3 hammered studs.



### /// Adret ///

In profile, the shape of the Adret handle refers to the two sides of an alpine massif, with the Adret, the sunny side on one side and the Ubac on the other side. The table knife is enhanced by the inlay of mosaic rivets.

204789 203789



ebony

208123 205123











### /// 9.47 ///

Born from a simple idea: make a table knife with the same qualities of a folding knife. This one is made to seduce beautiful cuts lovers. Sleek and elegant, the 9.47 table knife distinguishes itself by its pure and timeless lines.



### KRION





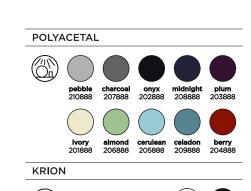
#### WOOD





### /// 888 ///

Lucky number in Asia, the 888 is the reference tool for meat lovers. The only difference with the 9.47 is its length and the slender shape of its blade.



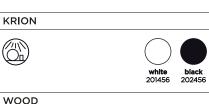
### WOOD





### /// Ubac ///

Inspired by the Adret, its name refers to the northern and not very sunny slopes of the Alpine massifs. It distinguished itself by a counter-edge which gives it more character.





















GRA-0010-LEAFLETS ACCORDEON BEST SELLER TABLE - US/UK

Dépliant 4 volets recto/verso sur base A4 paysage

Support papier blanc ou légèrement ivoire type velin légèrement texturé haut grammage (cf. nuancier de peinture) Color : Pantone P7644 C

14/09/2023

Version - 01



# **PERCEVAL**



### MADE IN FRANCE

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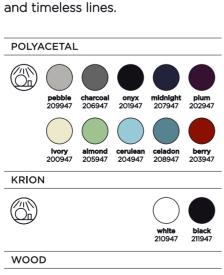




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