

NOGENT



CHEFS'

Selection by
Johanna and Maxime
ROULLIER



Johanna and Maxime Roullier, Chefs of the Saint-Paul restaurant in Prefailles (44), present their selection of Nogent *** knives, a brand they have loved since their early days in the restaurant of a famous Parisian luxury hotel.

As well as the iconic peelers and paring knives, these sets also include steak knives and the latest innovations such as the Santoku.

An exclusive recipe by Maxime Roullier is included in this box.

« Exceptional cutting quality for easy and »
precise cutting !

Maxime

KITCHEN

SET

WOOD CHERRY

REF. 00600V

EAN 3222632206002

25.09 € VAT GROSS



- PEELER double-edged
- PARING KNIFE 9cm Smooth blade
- PARING KNIFE 11cm Notched blade 1mm
- SANTOKU 11cm Smooth blade

APERITIF

SET

WOOD CHERRY

REF. 00601V

EAN 3222632206019

21.64 € VAT GROSS



- PEELER double-edged
- PARING KNIFE 9cm Smooth blade
- BUTTER KNIFE 9cm Smooth blade
- BREAD KNIFE 11cm Notched blade

STEAK KNIVES

SET

WOOD CHERRY

REF. 00602V

EAN 3222632206026

25.09 € VAT GROSS



- 4 STEAK KNIVES Double Notched

KITCHEN

SET

POLYPROPYLENE

REF. 00603V

EAN 3222632206033

21.64 € VAT GROSS



- PEELER single-edged
- PARING KNIFE 9cm Smooth blade
- PARING KNIFE 11cm Smooth blade
- PARING KNIFE 11cm Notched blade 1mm