

# GOURMET



# TECIDO *by Gonçalo Campos*

*The textile's delicate waves have inspired this dynamic piece. Evoking the textile's smoothness and lightness, Tecido has a novel shape. The waves of this piece were only possible to obtain by using the best quality porcelain.*



# TEXTURE *by Mieke Cuppen*

*Just as its name suggests, this set of plates designed by the Dutch tableware specialist, Mieke Cuppen, places emphasis on texture. Texture allows playing with plating, thanks to a surface that influences how and where food is placed. The transition from a soft glazed texture to one that is unglazed, in addition to the interactions and contrasts arising with other pieces and materials stand to make this piece even more tempting.*



# CHEFS' COLLECTION



*In designing new plates intended for fine dining, Vista Alegre appeals to those who best know this exceptional universe: the most celebrated chefs, nationally and internationally. This original association bears unique and exquisite pieces that combine the primacy of the Vista Alegre design with the creativity and practicality demanded by the cuisine of excellence. A project that spans several countries already, signalling a growing presence of Vista Alegre in the sector and fostering, through this close relationship with the true masters in the art of serving well, its recognition as the benchmark - in innovation, elegance and quality.*

# MARÉS by Carsten Gollnick

Signed by German designer Carsten Gollnick, Marés is a tribute to the Portuguese ancestral connection to the sea, honouring in particular the coastal population that dedicate themselves to catching seafood, an activity closely linked to the national culture. The formal elements evoke the ocean in its different states, the wind rippling over the surface, the shoreline dunes and other sand formations. Worthy of special attention is the unique and innovative texture obtained, which resembles the sand, shaped by the wind in dynamic contours and reliefs. A range that combines strong emotional aspects with the functionality required within the hotel and restaurant sector.



# INFINITA by Carsten Gollnick



Infinita is a small collection of unusually shaped porcelain servers for sensitive and creative catering. Ideal for presenting premium, beautifully styled contemporary food concepts. Softly stretched surfaces, without visible edges, with no start or finish, characterise the formal statement the servers are making. The traditional division in porcelain tableware of edge and eating surface is completely done away with here. The charm of the objects stems from the contrast between the perfectly smooth and reflected surface, stretched over the inner core, and the exquisite dishes and sensitive foodstyling of an ambitious chef.



# MATRIX by Bartek Mejor

*Specializing in contemporary porcelain, the Polish designer Bartek Mejor applied all his mastery in the Matrix collection for Vista Alegre, defying expectations in the design and manufacturing process. Using slates built from a series of irregular facets, with a crystalline structure as base, Mejor creatively combined technology and artisanal savoir faire.*

# MINERAL

by Sylvie Coquet

To create the Mineral collection, Sylvie Coquet sought inspiration in organic matter, having found the desired texture and touch in the particular grain of Vista Alegre porcelain, which grant these pieces a magical character. Mineral is a highly sensory piece, to which the height and effects of shadows and light also contributed, as well as the shape of the centres of the plates - round or rectangular, enabling very stylish scenarios that add value to chefs' recipes.



# O! MOON

by Santos Bregaña

In this set of great Symbolism, spanish designer Santos Bregaña evokes the four elements - fire, earth, air and water - through four geometric strategies: solar, lunar eclipse and spiral. A conceptual work that plays on the composition, proportions, structures and limits in the handling of the material, providing light and thus amplifying the qualities of all revenues. Very distinct pieces, joined by an organic balance that will leave no-one indifferent.

# SILICA GLASS

*The Silica collection originates from an attempt to bring the concepts of glass and gourmet food together, focusing particularly on the markedly aesthetic nature of the latter. Throughout this process, objects are given practical, albeit welcoming, shapes, and textures where memory-preserving glass is combined with other materials by expert hands, which leave a unique, richly organic imprint in every piece. The resulting set reflects the paradoxical desire to create formal, albeit original pieces, while refraining the creative impulse, so that glass may back out to allow food to take centre stage.*



*In the ancient Greek's theater, the orchestra was a small circular stage surrounded by the audience. Inspired by this scenery the pieces of Theatre collection put the Chefs creations in the center of attention. The carefully crafted porcelain praises the art of cooking and makes each presentation seen as a true show. The Theatre collection was designed by FROM founded by Cesare Bizzotto, Manuel Amaral Netto and Tobias Nitsche from Italy, Portugal and Germany. After attending a master in product design at ECAL in Switzerland, the three designers got together to create a studio.*

# THEATRE

*by FROM*