

# HOSPITALITY

Opinel - 2025 Catalog









Since **1890**, Opinel has been crafting knives in the heart of the **French Alps**.

Our iconic folding knife, celebrated worldwide, has become a trusted companion for those who cherish **good food and great company**.

Building on this legacy, our Hospitality collection blends timeless French elegance with modern design, adorning the kitchens and tables of esteemed eateries from New York to Paris.

But don't just take our word for it!

“

I love the Opinel knives. They stay sharp, feel sturdy, and are extremely easy to keep clean.

*Victor K. of Bar La Fete*

“

When deciding on our steak knife at the Morris it was a quick and easy choice. Opinel is the knife we always purchase for our road trips in France, they never let me down. Classic and outstanding in design and function, and iconic among those in the know!

*Paul E. of The Morris*

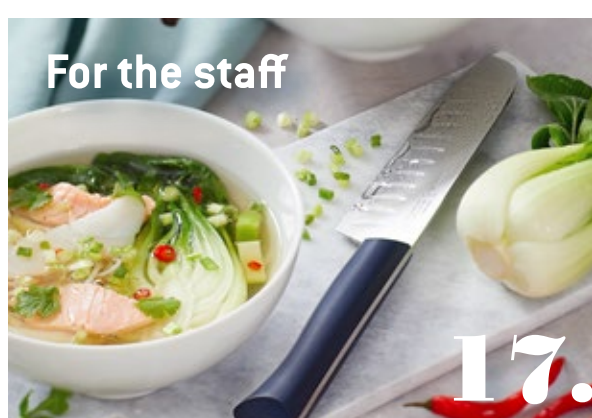
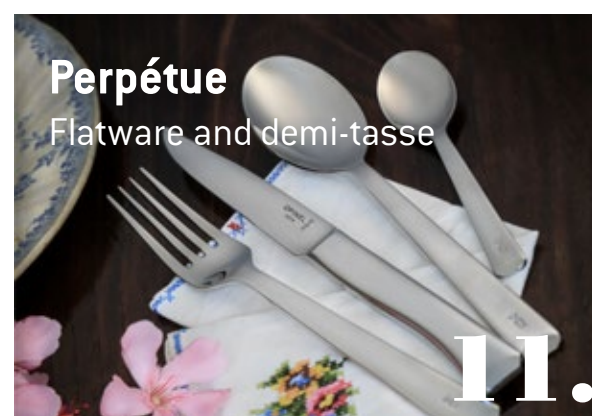
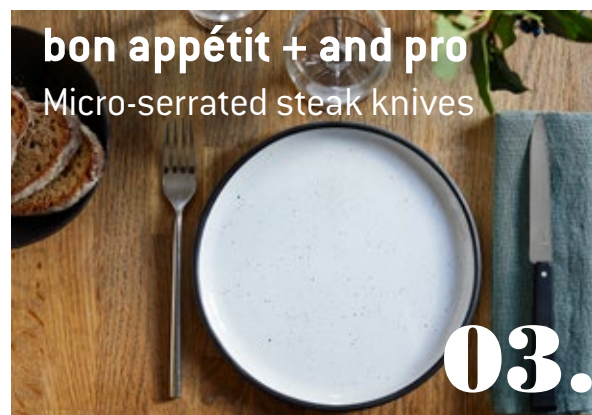




A photograph of a long wooden dining table set for a formal dinner. The table is adorned with a lush centerpiece of greenery, white flowers, and warm white lights. Several lit candles in glass holders are placed along the table. The place settings include blue plates, white napkins with floral accents, and clear glassware. A large, ornate crystal decanter is visible in the foreground. The background shows wooden chairs and a softly lit room.

# **TABLE OF CONTENTS**









Our ever-popular bistro-style steak knives, Bon Appétit, feature riveted wood handles in a range of colors with a non-serrated stainless steel blade that holds a sharp edge! These colorful knives will brighten up any table setting, and the signature sharp Opinel blade will slice through your meal with ease. They can be used as steak knives as well as regular table knives.







# **bon appétit+ and Pro Steak Knives**



## bon appétit +

Bon Appétit individual steak knives are the most versatile style of our collection. They are dishwasher safe and feature micro-serrated blades that will provide a smooth cutting experience to your guests. These are the perfect modern steak knives. Mix and match them however you'd like!



Micro-serrated

Dishwasher safe



 12 002196



002191



001900



001901



001902



002195



001903



002190

## bon appétit Pro

We took our classic bistro-style steak knives and made a dishwasher safe version! The Bon Appétit Pro knife features a durable handle made from fiber-reinforced polymer, paired with a micro-serrated stainless steel blade that will stay sharp for years to come. This sturdy knife is our best low maintenance solution.



Micro-serrated

Dishwasher safe



 12 001612

A still life composition on a textured red background. In the upper left, a small silver bowl contains several dark red cherries and black raspberries. Below the bowl, a single black raspberry sits on the surface. To the right, a dark ceramic plate with a blue and green glaze is partially visible. An Opinel steak knife with a dark handle and a silver blade lies vertically on the right side of the plate. The blade has the text 'OPINEL INOX' and a small logo. The text 'facette · Steak Knives' is overlaid in the lower half of the image.

# facette · Steak Knives



Introducing the stunning Facette steak knife - a perfect blend of style and functionality! With its sleek and eye-catching design, this knife will surely add elegance to any dining table. Crafted with a durable full-tang design and a comfortable riveted handle, the Facette steak knife also boasts a razor-sharp stainless steel blade that's perfectly shaped for precise and effortless cuts. Get ready to impress your guests and elevate your dining experience with this exceptional piece of cutlery!

Blade type  
Straight edge & Micro-serrated

Care  
Hand wash & Dishwasher safe



Ash wood

002496



Dark Ash wood

002497



Olive wood

002498



White VittEr®

002499



Grey VittEr®

002565

4

VittEr® Eco-material  
Dishwasher safe



Micro-serrated blade on  
Grey VittEr® knife



VittEr® is a durable, FSC-certified compressed paper from Italy. It is a compact surface with zero formaldehyde emissions, wear-resistant, water-repellent, and fireproof (class B-s2, d0) characteristics. It is suitable for direct contact with food and very easy to maintain.



# TABLE Chic Steak Knives



A steak knife inspired by the iconic shape of our classic No.08 Folding knife. Flawless slicing combined with classic wooden handles, brings a splash of French charm to any table. The updated design of the Table Chic II collection features a rounded wooden handle, and stainless steel Yatagan shaped blade to ensure unparalleled cutting quality. The bolster (inspired by the Virobloc® on our folding knives) features a flat surface, so the knives stay put when set on the table. Available in a range of wood handles including; Ebony, Olive Wood, Ash Wood, and Laminated Birch.



Blade type

Straight edge

Care

Hand wash



Olive wood

002481



Ash wood

002482



Laminated Birch

002483



Ebony

002480







A new, simple, wooden riveted handle design brings warmth to the table with the Sylve Fork. A brushed stainless steel fork with a wooden handle, this utensil was designed as a nod to our roots, and to complement the full range of Opinel table knives. Available in a trio of wood types - ash wood, dark ash wood, and olive wood - this fork will pair seamlessly with the Bon Appétit, Facette, and Table Chic steak knife collections.

#### Care

Hand wash



Ash wood  
002482



Dark ash wood  
002483



Olive wood  
002480



Sylve paired with Bon Appétit

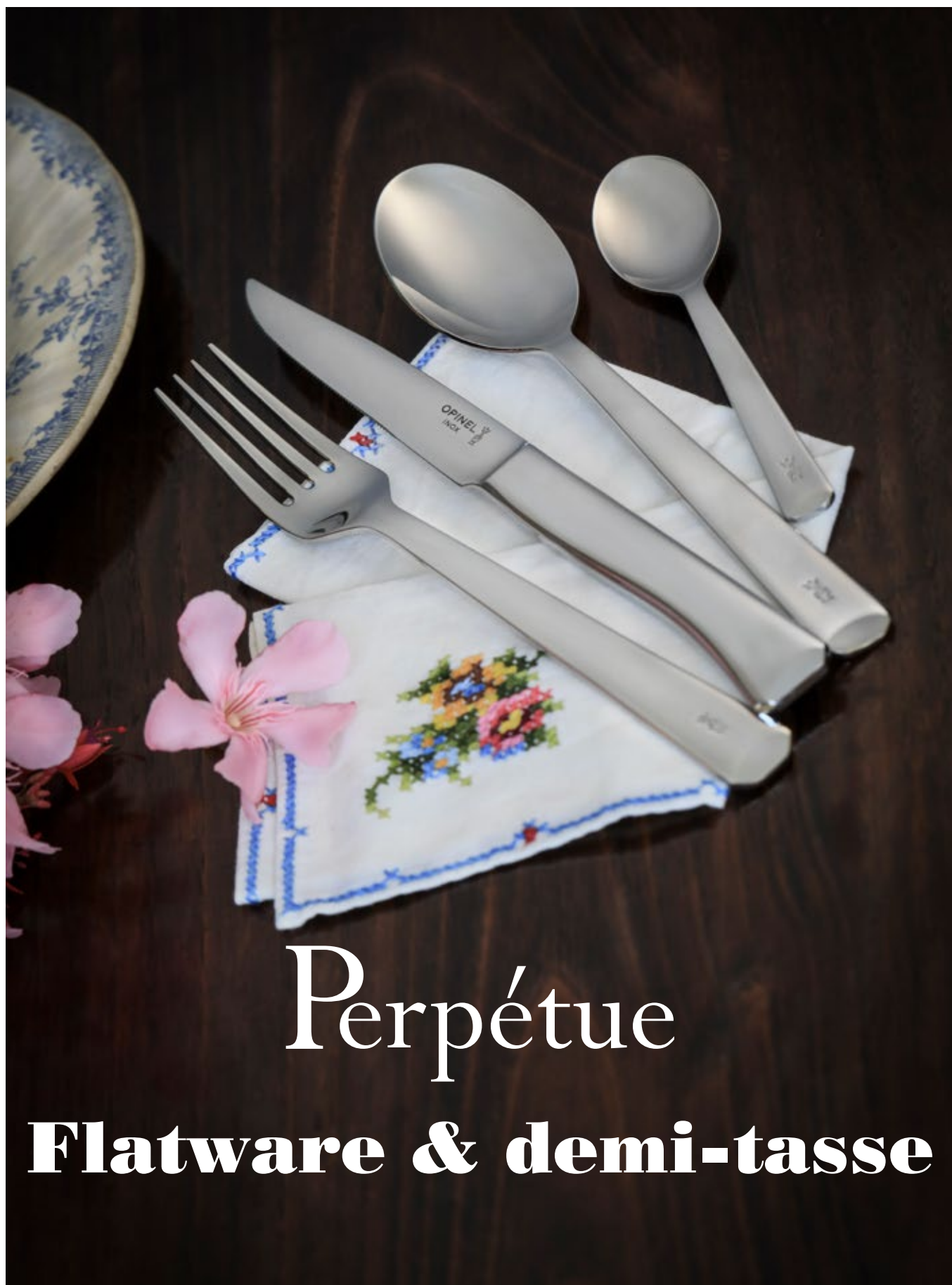


Sylve paired with Facette



Sylve paired with Table Chic





# Perpétue

## Flatware & demi-tasse



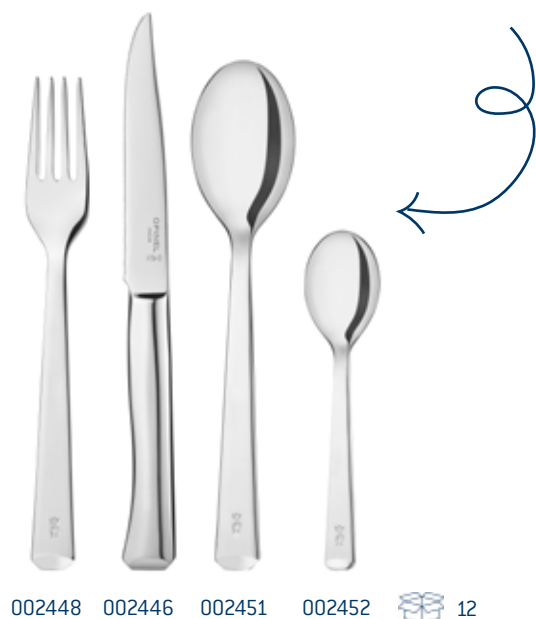
Crafted entirely from stainless steel, this steak knife has a curved, full, comfortable handle with a micro-serrated blade that requires no sharpening and cuts gently, so as not to tear food. As part of the Perpétue flatware collection, this elegantly designed table knife is ready for anything on your plate from slicing a well-prepared steak to cutting up the veggies that accompany it! Easy maintenance (dishwasher safe!), and modern-yet-timeless design will compliment place settings at casual and elevated tables alike. Made in Portugal.

Blade type | Care

Micro-serrated Dishwasher safe

Care

Dishwasher safe



002448 002446 002451 002452  12

## PERPÉTUE COLLECTION

Care Micro-serrated Dishwasher safe



002570 002569 002571 002572  12

## ENTREMETS COLLECTION

Care Dishwasher safe

## PERPÉTUE DUO

Pair any Opinel steak knives with Perpétue Fork and get an additional **20% off** entire order!\*

## FULL OPINEL TABLE

Receive an additional **25% off** on full Opinel collection order (steak knife, fork, tablespoon, and teaspoon)\*

\*24 units of each minimum

# For the Table





## Essential Serrated Knife

With an evenly serrated edge, the serrated paring knife is one you'll want to keep within easy reach. Guaranteeing a high quality cut, the serrated paring knife makes quick work of slicing. Made in France.

Blade type | Care

Serrated Hand wash only



6



001918



003119



003120



003121



003122



003202

## Brunch Knife

Unique in its features, the Brunch Spreading is ideal for reaching the last bit of nutella in the bottom of a jar. A wide, rounded tip on the blade allows easy spreading of anything you can think of! Made in France.

Blade type | Care

Micro-serrated Hand wash



002175



002176



6

## Essential Spreading Knife

With a wide, dull blade, this knife makes spreading everything from jams to mayo a breeze! Made in France.

Blade type | Care

Straight edge Hand wash only



6



003131



003132



003133



003134



003205



001933





## Cheese Knife & Fork Set

The stainless steel blade is durable and sharp, holds its edge, and is easy to maintain. The simple fork can be used while slicing or serving from the cheese platter, and also serves as a holder for the knife. Made in France.

Blade type | Care

Straight edge Hand wash

 6 001834



## No.10 Corkscrew Folding Knife with Bottle Opener

The beech wood handle houses a 5-turn steel corkscrew, sturdy enough for even the most stubborn of corks, and a patented bottle opener attachment on the end of the handle allows you to easily pop the top of your favorite bottled beverage. Made in France.

Blade type | Care

Straight edge Hand wash



 6 001616

## No.09 Oyster Folding Knife

This knife features a blunted blade with a sharp tip, specific to oyster shucking. The padouk wood handle is resistant to swelling, and utilized for its ability to hold up well in humid or wet environments. Made in France.

## Cutting Boards

The cutting Board were designed in collaboration with Swiss designers, Big Game, to create a practical and comfortable board to use. Made in Italy.

Care

Hand wash only





# For the Staff



## Essential+ Stationary Peeler

This stationery blade allows for rapid and effective peeling for both right and left-handed users. This sharp, durable tool works on a variety of produce, and is delightfully low-maintenance and dishwasher safe. Made in France.



## T-DUO Peeler Polymer Handle

Equipped with a duo of stainless steel blades, the T-DUO peeler can both peel and julienne with a flip of the tool. The dishwasher safe polymer handle provides comfort and protection while peeling, and is suitable for both right-handed and left-handed users. Made in France.



## Intempora & Les Forgés 1890

The Intempora knives collection offers excellent cutting performance, as well as safe and comfortable handling. The blade is extended throughout the entire length of the handle, providing balance and strength.

Les Forgés 1890 collection knives have been 100% fully forged (the blade, bolster and tang simultaneously) from one single X50CrMoV15 piece of stainless steel and benefits from a continuous grain flow and a superior quality.

Made in France.





## **CUSTOM ENGRAVING**

Personalized knives with  
your logo for an extra fee\*

*\*Conditions apply*

## **HOW TO PLACE AN ORDER OR SUBMIT AN INQUIRY?**



**Hospitality Concierge**  
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