

FORGE

April 2023

Special



The magazine for adventurers.
Gourmets. And enthusiasts of
genuine craftsmanship

FORGE DE
LAGUIOLE

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FROM A SINGLE CAST

*Our selection of monoblock
knives*

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LAGUIOLE & BRAS

*A special combination
for pleasure in a class of its
own*

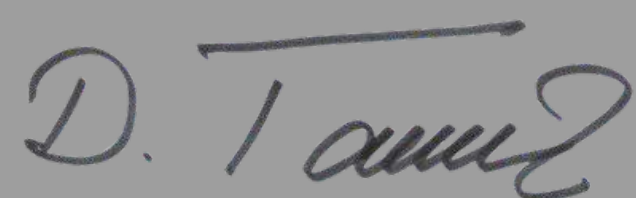
Dear Forge de Laguiole enthusiasts,

back to normality. If there's one thing I'm sure we all wish for, it's just that. Less worry. Less conflict. More interaction. More joy. We all feel that something has built up inside us over the last few years. We want to enjoy life again.

And we at Forge de Laguiole want to do our part. With creations that make those special moments with loved ones that little bit more special. That's why we're dedicating this issue specifically to our signature table knives. Knives that we have created in collaboration with extraordinary personalities and are therefore more than just an object for cutting. They are creations that are fun to use and tell a story.

Have fun reading!

Derek Tanner
CEO

A handwritten signature in black ink that reads "D. Tanner". The signature is written in a cursive style with a horizontal line above the "T".



One advantage of our monoblock knives is that they are easy to maintain. You can even put our monoblock knives in the dishwasher. Afterwards, we recommend that you dry the knives immediately with a cloth.

Special

Made from a single cast

Together with the most impressive creative geniuses, we have created knives that achieve the maximum aesthetics through the minimum of extras. Experience our unique monoblock knives.

Because less is more.







"We have a responsibility to contribute. As creators and makers of this extraordinary task, to continue the process of change."

- Philippe Starck -

To celebrate the 25th anniversary of Forge de Laguiole in 2012, architect and designer Phillippe Starck returned to the roots of his first iconic creation for Forge de Laguiole in 1986, which is still on display at the Museum of Modern Art (MoMA) in New York.

This "second generation" of Starck still carries its unique signature. The name? LOG. A table knife with a handle made of Stainless steel with a rough surface for an ideal grip. A radical essential, like a mineral root anchored in the natural beauty of the Aubrac plateau.

 buy now



"We called it SKEL. The Indo-European root of the word knife."

- Catherine und Bruno Lefebvre -

For the designer couple Catherine and Bruno Lefebvre, beauty is in the details. The SKEL table knife is remarkable. It perfectly decorates your table and goes with any cutlery.... It combines a simple and elegant design with the famous bee of Laguiole knife.

 buy now





VOIGT & SÖHNE
LAGBIOLE



- Christian Ghion -

An elegant sobriety surrounds the "Le Massif". Slim and solid, it is made of a single piece of steel forged at over 1000 degrees Celsius. Thanks to the shape of the handle, it fits precisely in the hand, optimizing the pleasure of cutting. Experience the pleasure of a perfect fit. Simple but special. Sleek and radical at the same time.



buy now

Forge Feature

The heritage of taste

Michel and Sébastien Bras are among the most important French chefs of modern times and are closely associated with the Forge de Laguiole. And this is not only because there are just five kilometers between the forge and the restaurant.

A journey through the Aubrac plateau is magical. There is hardly any other place in Europe where the power of nature is so tangible: an interplay of light and shadow, warmth and cold, and a landscape that still deserves its name. But the truth is also that right here is not only the historic knife center of our country and our Forge de Laguiole, but also one of the most impressive restaurants in the country, the "Le Suquet". Here, with a breathtaking view of the Aubrac Plateau, second-generation Sébastien Bras (left), son of Michel Bras (right), wields the wooden spoon at world-class level. Only five kilometers separate the restaurant and our forge. But our connection goes much further. An overview.





Quality in the third generation. The story of the Bras culinary dynasty begins in 1956, the year Michel Bras' mother opened a simple, unpretentious restaurant in Laguiole. "It was delicious, well-prepared home cooking," still remembers Michel Bras, who from the beginning assisted his mother in the kitchen and in 1968 took over not only the management of the restaurant, but also the culinary heritage. In 1992, he founded the restaurant Le Suquet on the mentioned headland above Laguiole.

However, the family character was never lost. Long after she had passed the well-deserved but certainly not desired retirement age, "Grandma Bras" could still be found in the kitchen of Le Suquet preparing meals for the brigade, and no one dared interfere when she was preparing the aligot. An environment in which Sébastien, son of Michel grew up and is now the third generation to carry on the culinary legacy. Sébastien Bras, who has been in charge of Le Suquet since 2009, is setting new accents in Aubrac with the same



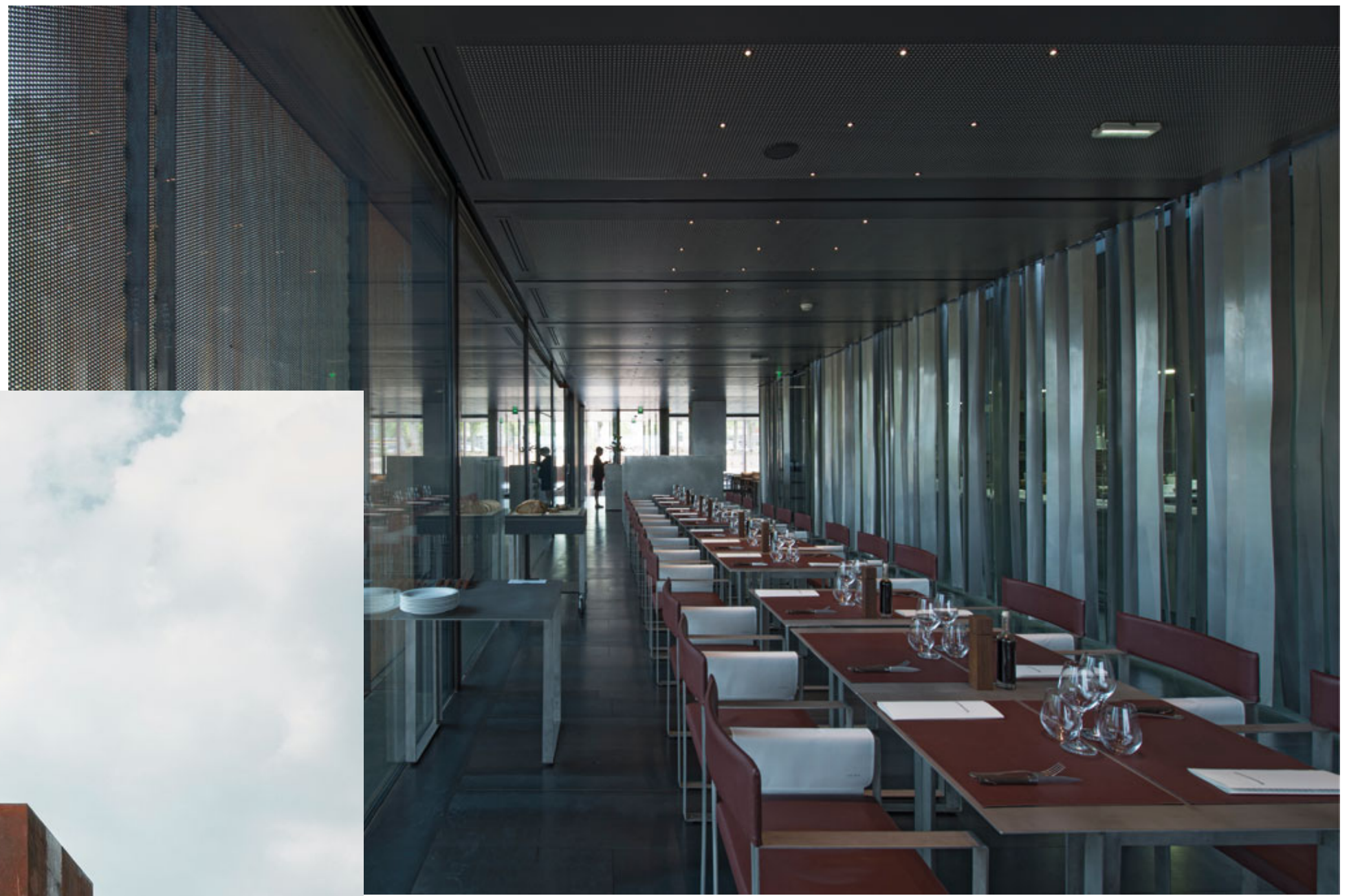
Passion and sensitivity like his father Michel. In tune with the rhythm of the seasons, his cuisine reflects and transcribes his emotions, inspired by his symbiosis with nature. His cuisine, intuitive and precise, thus becomes an experience.

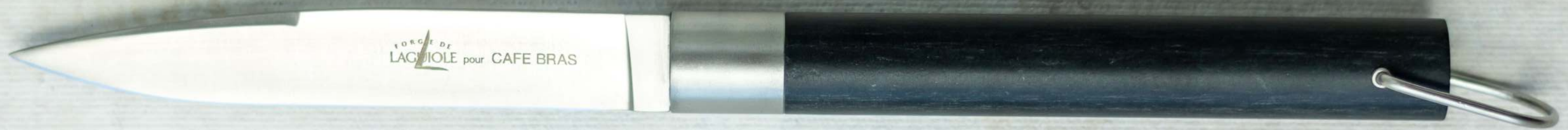


Together with Michel and Sébastien, we created a knife that still causes enthusiasm among the guests on the tables at "Le Suquet" today. An ideal symbiosis of functionality, aesthetics and authenticity.

 [buy now](#)







Forge de Laguiole and the Bras family are also united in the exceptional Soulages Museum in Rodez. Here, in the "Cafe Bras", which is located directly next to the art exhibition that includes more than 250 works by French artist Pierre Soulages, "a breath of Bras air" meets an ambience reminiscent of a village café of the past.

For this extraordinary place of enjoyment, we have also created a very special knife together with the Bras family, which combines the different influences. Minimalist, pure and a flatterer in the hand.

 buy now

From Laguiole. For the world.

FORGE

Quality | Tradition | Original

April 23

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