

ANATOMY of a MICHEL BRAS KNIFE



Chestnut-Shaped Handle

The cross section of the handle is in the shape of a chestnut, an ergonomic shape characteristic of traditional Japanese knives. Easy to grasp and easy on the hand wielding the knife, the shape exemplifies the fusion of French gastronomy and traditional Japanese craftsmanship in Michel Bras cutlery.

Item Number

The end of each knife handle is inscribed with a number indicating its category, easily identified at a glance. The numbers are hand punched rather than machine etched by laser, one example of the substantial manual labor that goes into crafting each knife.



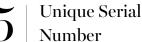
Cistre Emblem

Blades are etched with the emblem of cistre, a subtle-smelling herb that grows in the hills above Aubrac and the symbol of Michel Bras' restaurant. Cistre is an extremely delicate herb that only flourishes in a protected environment at altitudes of over 700 meters. It symbolizes the beauty and characteristic landscape of Aubrac, where Michel Bras was born.



Bee Symbol

Historically, knives from France's Laguiole region have been marked by a bee symbol. The Michel Bras series carries on this tradition – and embodies the chef's playful nature – with a simple bee motif marked on the forward metal portion of each knife.



The serial number on each knife blade indicates that the knife is unique and you are its only owner.



Kai Logo

The Kai Group, makers of Michel Bras knives, derives its name from the Japanese word for "shell," one of the first cutting tools used by man in prehistoric times. The Kai logo on each blade represents the history and close connection that has always existed between mankind and knives.



Michel BRAS, Laguiole, France, Inscription

The words "Michel BRAS, Laguiole, France" are etched on the handle's metal end piece, proudly affirming the knife's provenance.



