



noma

noma



WRIGHT

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noma

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Smoked Quail Egg dishes



Berry spoons Wahl & Ross



bowls & plates Aage and Kasper Würtz



dining chair (detail) Niels O. Møller





shallow bowls **Bergs Potter**





bespoke serving trays for noma;
knives with sheaths **Kauko Raatiniemi**



chargers & candleholders
Aage and Kasper Würtz



In an isolated corner of Copenhagen, inside the timbered skeleton of a former whaling depot, a quiet revolution began to stir.

It was there, fifteen years ago, that René Redzepi opened his restaurant noma without fanfare or expectation. Redzepi and his team set out with the vague notion that, through trial and error, they might someday define a new cuisine for the Nordic region. When it came to food, Denmark was generally considered a land of pickled herring, rye bread, and little else. Maybe hot dogs. There had never been a bona fide tradition of thoughtful, sophisticated cooking.

And so, in the absence of established customs, noma created. At first, they wrestled with what it meant to cook Nordic food, where the lines should be drawn, and how deep they should dig into the history of the region. But eventually, key pieces began to fall into place. These pieces usually came in the form of questions. For instance: Why should ingredients only come from a store or the back of a truck? Noma’s chefs were not the first to search for provisions in the beaches, waters, forests, and meadows around them, but by making foraging an essential part of their philosophy, they grew more closely in tune with the seasons and what nature had to offer at any given moment.

Another question: What do all the great cooking traditions of the world have in common? The transformative power of fermentation and preservation has been used for millennia to produce new flavors seemingly out of nowhere. Over time, the noma kitchen’s rigorous study and practice of applying these ancient techniques to Nordic ingredients yielded a miraculous new set of tools to work with. The flavors were thrilling and novel, yet grounded in the place where they came from.

As noma’s philosophy came into focus, staggering success followed. Critics and peers declared them the best restaurant in the world on four separate occasions. The demand for tables surged beyond what the staff could ever hope to accommodate. And one more question arose: Why should they keep all of this accumulated knowledge and goodwill to themselves? The betterment of humanity is not the goal of restaurant dining, but the world’s best restaurants are well positioned to convey a message of social and environmental good. Noma enthusiastically shared what they knew about making food better — more delicious, more sustainable, more available, and healthier for both diners and the people making it — with an engaged network of chefs, diners, farmers, scientists, and writers.

Noma has come to define what a restaurant is capable of — how they can and should make us feel. Their calm and conscientious service changed the idea of luxury. People everywhere aspired to emulate the very look of Noma and its blend of rustic Nordic beauty and cosmopolitan polish. Noma made playfulness mandatory. They challenged diners gently and rewarded your trust grandly. Ants crawled across the table. Live shrimp twitched on a bed of ice. You ate the table decor. You sipped juice straight from the bulbous root of a kohlrabi. You’d never tasted langoustines like the ones they served at noma. And who knew a plate of grilled leaves could intoxicate and delight you to the point of near delirium?

The world has changed around noma, too. A footbridge has brought a steady stream of happy locals and tourists across Copenhagen harbor to the once-remote wharf on which the restaurant stood. Two years ago, Redzepi declared that it was time for noma to move on to a new home where they could once again test themselves. So here we are, waiting anxiously to see what happens next. The legacy of the old noma is etched into the memories of the people who were there and the artifacts that remain from that old whaling building. Until they open their doors again, we’ll turn the past over in our minds, and look forward to the future.

Chris Ying



vases Aage and Kasper Würtz



vase Aage and Kasper Würtz



“We always wanted the design of the restaurant to be simple and natural—the same approach that we take to the food. As keywords I would mention Nordic, unpretentious and simple.”
René Redzepi





dishes Aage and Kasper Würtz



The chairs from the main dining room of noma stand apart from Niels O. Møller's classic design with a custom finish that is luxurious and rustic all at once. This unique look for noma was achieved through a multi-step process that included smoking and sandblasting the chairs before manually applying color and wax. Aside from the visual appearance, this treatment also gives the chairs a tactile quality that inspires contemplation of the material — oak, a species of tree native to Denmark. SPACE Copenhagen explains further: “The chairs were sand-blasted and wax-finished, and now, the surface almost looks like coal. After being sanded down and finished with ferrous sulphate and matt soap, the tables have acquired a beautiful grey color, as if they had been standing on the beach, weathered by the elements.”



Noma worked with SPACE Copenhagen for the interior design of their restaurant and lounge located on Strandgade 9. They chose the firm because they connected with the founders, Signe Bindslev Henriksen and Peter Bundgaard Rützou, who understood and shared the ambition and direction of the restaurant. From the initial interior of 2003 to an update in 2012, SPACE Copenhagen selected furnishings and finishes as well as provided bespoke furniture designs for noma.





Rén settee & custom coffee table
SPACE Copenhagen

This coffee table is one of ten examples designed by SPACE Copenhagen for noma's lounge in 2012. Unique to noma, this custom design is made in fumed oak complementing the aesthetic of the interior.



Rén Collection lounge chairs
SPACE Copenhagen

The Rén Collection lounge chair and settee were introduced to noma in 2012 as part of the redesign of the lounge by SPACE Copenhagen. Modified from the standard production models by the acclaimed design duo upon request by René Redzepi, these smaller variants—stand at standard lounge height but are narrower like a dining chair—feature dimensions that are unique to noma.

covered dish; pitchers **Aage and Kasper Würtz**; One butter dish **Norway Says**



wine list **noma** with **Mads Kleppe**

“We mainly used wines, spirits and beers from small, independent wine makers and producers throughout Europe. Some of them were made especially for noma in close collaboration with the producers themselves.” **Mads Kleppe**



Sculptural installation for noma **Lone Høyer Hansen**; dining chairs **Niels O. Møller**; shared dining table from the main dining room **SPACE Copenhagen**

The shared dining table in the main dining room of noma seats seven or eight guests, the largest party noma will seat for a dinner or lunch service. If there is not a party of seven or more, this table is opened up to smaller parties for a shared dining experience. This singular and unique table was designed by SPACE Copenhagen in collaboration with a local carpenter.

Danish sculptor, Lone Høyer Hansen completed a site specific installation for noma in 2024. The work is comprised of a series of reliefs made of cast iron or powder-coated steel that are based on crystal forms found in Greenland and Norway and the patterned cuttings of precious stones. The artist explains: “When I set out to make a series of reliefs for restaurant noma, I took my mark in what a cook does with nature’s raw materials...I chose to work with crystal structures and patterned cuttings of precious stones. The crystals are nature’s creations while the finishing of a crystal when performing a cutting manifests the craftsman’s way of refining and ennobling the crystal.”





vase **Aage and Kasper Würtz**;
Sandpiper **Ole Høegh Post**; planter



Sculptural installation for noma (detail)
Lone Høyer Hansen



water carafe **Julienne Daniaux**;
decanter, carafe & espresso cups
Nina Nørgaard in collaboration
with Mads Kleppe





plate **Aage and Kasper Würtz**



dining table **SPACE Copenhagen**





chargers & plates
Aage and Kasper Würtz

The tables at noma did not have any tablecloths. Each personal place setting included bread plate, knife, cloth napkin and glass as well as one white charger or base plate set upon a felt pad (to soften the sound) that served as a pedestal for dishes throughout the meal.





bowl's Wahl & Ross



custom step stool;
vase Würtz & Kjærgaard

custom dining table from the private dining room **KBH (Københavns Møbelsnedkeri)**

In 2010 noma worked with the firm Kontrapunkt to transform their banquet hall into a private dining room. The present table was custom made for the interior by Københavns Møbelsnedkeri. Composed of exceptional twenty-foot long walnut planks, this extraordinary table seats sixteen comfortably.





Beautiful stoneware in a variety of earthtone hues is used for the presentation of noma's award-winning menu. From shallow bowls featuring a mottled gray and black glaze reminiscent of an egg shell and pale blue plates with occasional starbursts to the large white chargers set at each guest's place setting, the bespoke ceramic designs are all hand-made by the father-son duo, Aage and Kasper Würtz specially for noma. The expert craftsmanship and design sensibility of the Würtz studio pieces augments the presentation and artistry of the pioneering food served by René Redzepi and his team.



pitcher; shared dining table
from the main dining room (detail)
SPACE Copenhagen



dining chair from the private dining
room (detail) **Hans J. Wegner**

custom dining table from
the private dining room KBH
(Københavns Møbelsnedkeri)





bowls Aage and Kasper Würtz

floor vases **Aage and Kasper
Würtz**; vase **Würtz & Kjærgaard**;
monumental vessels



small dish **Aage and Kasper Würtz**



This pan was used for serving
The hen and the egg, one of noma's
most well-known dishes where the
diner is instructed to prepare a wild-
duck egg using hay oil, herbs and
leaves. Other signature dishes such
as Salt-baked new Danish potatoes
were also presented in these pans.

decanter **Nina Nørgaard** in
collaboration with **Mads Kleppe**;
water carafe **Julienne Daniaux**

Nina Nørgaard, collaborated with
noma's head sommelier Mads Kleppe
in 2015 for a series of wine decanters.
The resulting pieces have a rustic appeal
that celebrates the straightforward
simplicity of the vineyards from which
the wines come.





candleholder, bowl & serving stone
Aage and Kasper Würtz



monumental bowl



bowl, pitchers & serving dishes
Aage and Kasper Würtz



coffee & espresso cups **Nina Nørgaard**
in collaboration with Mads Kleppe

In 2013 noma introduced a new coffee program and to coincide with the launch they worked with glass artist, Nina Nørgaard for bespoke designs for serving coffee and espresso. Akin to wine, noma found the brewed beverage was best enjoyed when cupped and in collaboration with Mads Kleppe, noma's sommelier, Nørgaard developed a carafe and two sizes of glass especially for noma.





plate Aage and Kasper Würtz



bowls & serving pieces
Aage and Kasper Würtz



Bread is served in bespoke baskets, designed and made in house, of felt.

These small dishes were used for serving butter and pork fat for noma's bread as well as several others dishes including a dessert made with sea buckthorn and yogurt.

plate **Aage and Kasper Würtz**; breadbasket **noma**; One butter dishes **Norway Says**



kitchen table **noma**

The iron base of this unique table is a barbeque from noma's earliest days.

kitchen table (detail) **noma**



coffee cup & carafe **Nina Nørgaard**
in collaboration with Mads Kleppe







ebelskivers



Smoked Quail Egg dish

René Redzepi's renowned smoked and pickled quail egg was served in these lidded egg dishes. Nestled on hay and served covered, the escape of the smoke when opened added dramatic flair to this delicious dish.



carafe **Nina Nørgaard** in collaboration with **Mads Kleppe**; vases & serving stone **Aage** and **Kasper Würtz**; Jay **Ole Høegh Post**; Smoked Quail Egg dish







plates Aage and Kasper Würtz



teapot Aage and Kasper Würtz



bowl & vase Aage and Kasper Würtz;
pitcher; covered dish



bowls Aage and Kasper Würtz

presentation plates **Wahl & Ross**
noma used the traditional smørrebrød
serving plate for the presentation of
dishes such as radish pie or cured fish.



bespoke boxes **noma**

Boxes in two sizes could be found at the servers stations in the main dining room; aside from providing a decorative element, they were used to hold bottles of wine and other items.



mortar & pestle



vases **Studio Twocan**

Sydney, Australia became home to noma and its team in 2016, as the location of the restaurant's third pop-up. The interior of noma Australia was punctuated with colorful vases by Studio Twocan. The following examples are from an edition of 250. Made of cast concrete with layered pigments, the forms exhibit imperfections and variation inherent to the creative process, thus making each work unique.



"The design helps make the first impression. I actually feel that we've managed to create a place where the design works and goes hand in hand with the function." René Redzepi



complete lot listing

100	Niels O. Møller dining chairs, set of four \$4,000–6,000
101	Niels O. Møller dining chairs, pair \$2,000–3,000
102	Niels O. Møller dining chairs, set of four \$4,000–6,000
103	Niels O. Møller dining chairs, pair \$2,000–3,000
104	Niels O. Møller dining chairs, pair \$2,000–3,000
105	Niels O. Møller dining chairs, set of four \$4,000–6,000
106	SPACE Copenhagen dining table \$3,000–5,000
107	Niels O. Møller dining chairs, set of four \$4,000–6,000
108	Niels O. Møller dining chairs, pair \$2,000–3,000
109	SPACE Copenhagen dining table \$2,000–3,000
110	Niels O. Møller dining chairs, pair \$2,000–3,000
111	SPACE Copenhagen dining table \$2,000–3,000
112	Niels O. Møller dining chairs, pair \$2,000–3,000
113	SPACE Copenhagen dining table \$2,000–3,000
114	Niels O. Møller dining chairs, set of four \$4,000–6,000
115	SPACE Copenhagen dining table \$2,000–3,000
116	SPACE Copenhagen custom reception cabinet \$3,000–5,000
117	SPACE Copenhagen dining table \$2,000–3,000
118	Niels O. Møller dining chairs, pair \$2,000–3,000
119	Niels O. Møller dining chairs, pair \$2,000–3,000

120	Niels O. Møller dining chairs, pair \$2,000–3,000
121	SPACE Copenhagen shared dining table from the main dining room \$10,000–15,000
122	Lone Høyer Hansen Sculptural installation for noma \$20,000–30,000
123	SPACE Copenhagen Rén Collection lounge chairs, pair \$5,000–7,000
124	SPACE Copenhagen Rén Collection settee \$5,000–7,000
125	SPACE Copenhagen custom reception cabinet \$3,000–5,000
126	SPACE Copenhagen occasional table \$1,000–2,000
127	SPACE Copenhagen Rén Collection lounge chairs, pair \$5,000–7,000
128	SPACE Copenhagen custom coffee table \$2,000–3,000
129	SPACE Copenhagen Rén Collection settee \$5,000–7,000
130	Aage and Kasper Würtz vase \$500–700
131	monumental bowl \$500–700
132	Ole Høegh Post Sandpiper \$500–700
133	Ole Høegh Post Pheasant \$500–700
134	monumental vessel \$700–900
135	Ole Høegh Post Waxwing and Redwing \$700–900
136	Würtz & Kjærgaard vase \$500–700
137	map of Scandinavia from the private dining room \$300–500
138	SPACE Copenhagen custom cabinet \$2,000–3,000
139	SPACE Copenhagen Rén Collection settee \$5,000–7,000

140	SPACE Copenhagen Rén Collection lounge chairs, pair \$5,000–7,000
141	SPACE Copenhagen Spine lounge chairs, pair \$5,000–7,000
142	SPACE Copenhagen custom coffee table \$2,000–3,000
143	SPACE Copenhagen Spine lounge chairs, pair \$5,000–7,000
144	SPACE Copenhagen custom coffee table \$2,000–3,000
145	SPACE Copenhagen Spine lounge chairs, pair \$5,000–7,000
146	SPACE Copenhagen occasional table from the original lounge \$1,000–1,500
147	Aage and Kasper Würtz bowls, set of four \$500–700
148	Aage and Kasper Würtz plates, set of four \$500–700
149	pitchers, pair \$200–300
150	Aage and Kasper Würtz bowls, set of three \$300–500
151	Aage and Kasper Würtz plates, pair \$150–200
152	Aage and Kasper Würtz bowls, set of three \$300–500
153	Aage and Kasper Würtz teapot \$300–500
154	Aage and Kasper Würtz plates, set of three \$300–500
155	Aage and Kasper Würtz plates, pair \$150–200
156	Aage and Kasper Würtz collection of three plates \$300–500
157	Aage and Kasper Würtz bowls, set of four \$500–700
158	Aage and Kasper Würtz bowls, set of three \$300–500
159	Aage and Kasper Würtz bowls, set of three \$300–500

160	Aage and Kasper Würtz bowls, set of three \$300–500
161	Aage and Kasper Würtz plates, set of four \$500–700
162	Aage and Kasper Würtz serving stones, pair \$200–300
163	mortar and pestle \$700–900
164	Aage and Kasper Würtz bowls, set of four \$500–700
165	Aage and Kasper Würtz plates, pair \$150–200
166	Aage and Kasper Würtz serving plates, set of four \$200–300
167	Aage and Kasper Würtz plates, pair \$150–200
168	Aage and Kasper Würtz teapot \$300–500
169	Aage and Kasper Würtz serving plates, set of four \$200–300
170	Aage and Kasper Würtz serving plates, set of four \$200–300
171	Aage and Kasper Würtz chargers, set of four \$500–700
172	Aage and Kasper Würtz bread plates, set of four \$200–300
173	Aage and Kasper Würtz chargers, set of ten \$1,500–2,000
174	Aage and Kasper Würtz chargers, set of four \$500–700
175	Aage and Kasper Würtz bread plates, set of four \$200–300
176	Aage and Kasper Würtz chargers, set of four \$500–700
177	Aage and Kasper Würtz plates, set of four \$300–500
178	Aage and Kasper Würtz chargers, set of four \$500–700
179	Aage and Kasper Würtz bread plates, set of four \$200–300

180	Aage and Kasper Würtz chargers, set of four \$500–700
181	Aage and Kasper Würtz bread plates, set of four \$200–300
182	Aage and Kasper Würtz chargers, set of four \$500–700
183	Aage and Kasper Würtz bread plates, set of four \$200–300
184	Aage and Kaspe Würtz vase \$1,000–1,500
185	map from the private dining room \$200–300
186	noma with Mads Kleppe wine list \$300–500
187	Ole Høegh Post Puffin \$300–500
188	Aage and Kasper Würtz monumental vase from the private dining room \$2,000–3,000
189	It’s About Romi vase from the private dining room \$200–300
190	SPACE Copenhagen occasional table \$1,000–1,500
191	KBH (Københavns Møbelsnedkeri) custom dining table from the private dining room \$20,000–30,000
192	Hans J. Wegner dining chairs from the private dining room, set of ten \$9,000–12,000
193	Hans J. Wegner dining chairs from the private dining room, set of eight \$7,000–9,000
194	SPACE Copenhagen occasional table from the private dining room \$1,000–1,500
195	Aage and Kasper Würtz decorative bowl from the private dining room \$200–300
196	Japanese vase \$1,000–1,500
197	Aage and Kasper Würtz decorative bowl from the private dining room \$200–300
198	Aage and Kasper Würtz monumental floor vase \$2,000–3,000

199	Kontrapunkt banquette from the private dining room \$2,000–3,000
200	SPACE Copenhagen occasional table from the private dining room \$1,000–1,500
201	vessel \$500–700
202	noma with Mads Kleppe wine list \$300–500
203	map from the private dining room \$200–300
204	Studio Twocan vase from the noma pop-up in Australia \$300–500
205	Studio Twocan vase from the noma pop-up in Australia \$300–500
206	Studio Twocan vase from the noma pop-up in Australia \$300–500
207	Studio Twocan vase from the noma pop-up in Australia \$300–500
208	Studio Twocan vase from the noma pop-up in Australia \$300–500
209	Studio Twocan vase from the noma pop-up in Australia \$300–500
210	Studio Twocan vase from the noma pop-up in Australia \$300–500
211	Studio Twocan vase from the noma pop-up in Australia \$300–500
212	SPACE Copenhagen dining table \$3,000–5,000
213	Niels O. Møller dining chairs, pair \$2,000–3,000
214	Niels O. Møller dining chairs, pair \$2,000–3,000
215	SPACE Copenhagen dining table \$2,000–3,000
216	SPACE Copenhagen custom server cabinet \$5,000–7,000
217	Niels O. Møller dining chairs, pair \$2,000–3,000
218	SPACE Copenhagen dining table \$3,000–5,000

219	Aage and Kasper Würtz vase \$500–700
220	Niels O. Møller dining chairs, pair \$2,000–3,000
221	SPACE Copenhagen dining table \$3,000–5,000
222	Niels O. Møller dining chairs, pair \$2,000–3,000
223	SPACE Copenhagen dining table \$2,000–3,000
224	Niels O. Møller dining chairs, pair \$2,000–3,000
225	SPACE Copenhagen dining table \$2,000–3,000
226	Würtz & Kjærgaard vase \$500–700
227	map from the private dining room \$200–300
228	monumental bowl \$500–700
229	Nina Nørgaard in collaboration with Mads Kleppe carafe and set of three espresso cups \$500–700
230	Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups \$700–900
231	Nina Nørgaard in collaboration with Mads Kleppe carafe \$300–500
232	Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups \$700–900
233	Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four espresso cups \$700–900
234	Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four espresso cups \$700–900
235	Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups \$700–900
236	Nina Nørgaard in collaboration with Mads Kleppe carafe and pair of espresso cups \$500–700

237
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

238
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

239
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

240
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

241
Ole Høegh Post
Moorhen **\$500–700**

242
Wahl & Ross Berry bowl with spoon **\$100–200**

243
Wahl & Ross Berry bowl with spoon **\$100–200**

244
Wahl & Ross Berry bowl with spoon **\$100–200**

245
Wahl & Ross Berry bowls, pair **\$200–300**

246
Wahl & Ross Berry bowls, pair **\$200–300**

247
Wahl & Ross Berry bowls, pair **\$200–300**

248
Wahl & Ross Berry bowls, pair **\$200–300**

249
Wahl & Ross Berry bowls, pair **\$200–300**

250
Wahl & Ross Berry bowls, pair **\$200–300**

251
Wahl & Ross small bowls, pair **\$100–200**

252
step stool **\$1,000–2,000**

253
noma Kitchen table **\$5,000–7,000**

254
SPACE Copenhagen custom coffee table **\$2,000–3,000**

255
SPACE Copenhagen Rén Collection lounge chairs, pair **\$5,000–7,000**

256
SPACE Copenhagen custom coffee table **\$2,000–3,000**

257
SPACE Copenhagen Rén Collection lounge chairs, pair **\$5,000–7,000**

258
SPACE Copenhagen occasional table from the original lounge **\$1,000–1,500**

259
SPACE Copenhagen Rén Collection lounge chairs, pair **\$5,000–7,000**

260
SPACE Copenhagen custom coffee table **\$2,000–3,000**

261
SPACE Copenhagen custom coffee table **\$2,000–3,000**

262
SPACE Copenhagen Rén Collection lounge chairs, pair **\$5,000–7,000**

263
SPACE Copenhagen custom coffee table **\$2,000–3,000**

264
Würtz & Kjærgaard vase **\$500–700**

265
SPACE Copenhagen occasional table from the original lounge **\$1,000–1,500**

266
SPACE Copenhagen Rén Collection lounge chairs, pair **\$5,000–7,000**

267
SPACE Copenhagen custom coffee table **\$2,000–3,000**

268
SPACE Copenhagen Rén Collection settee **\$5,000–7,000**

269
SPACE Copenhagen occasional table from the original lounge **\$1,000–1,500**

270
SPACE Copenhagen custom coffee table **\$2,000–3,000**

271
SPACE Copenhagen Rén Collection settee **\$5,000–7,000**

272
SPACE Copenhagen custom coffee table **\$2,000–3,000**

273
Aage and Kasper Würtz vase **\$500–700**

274
Norway Says One butter dishes, pair **\$200–300**

275
Norway Says One butter dishes, pair **\$200–300**

276
Norway Says One butter dishes, pair **\$200–300**

277
Norway Says One butter dishes, pair **\$200–300**

278
Norway Says One butter dishes, pair **\$200–300**

279
noma breadbasket **\$100–200**

280
noma breadbasket **\$100–200**

281
noma breadbasket **\$100–200**

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noma breadbasket **\$100–200**

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noma breadbasket **\$100–200**

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noma breadbasket **\$100–200**

293
noma breadbasket **\$100–200**

294
noma breadbasket **\$100–200**

295
noma breadbasket **\$100–200**

296
noma breadbasket **\$100–200**

297
H. Skjalm P. tray with felt pad **\$200–300**

298
H. Skjalm P. tray with felt pad **\$200–300**

299
H. Skjalm P. tray with felt pad **\$200–300**

300
H. Skjalm P. tray with felt pad **\$200–300**

301
H. Skjalm P. tray with felt pad **\$200–300**

302
H. Skjalm P. tray with felt pad **\$200–300**

303
Aage and Kasper Würtz pitcher **\$100–150**

304
Aage and Kasper Würtz pitchers, pair **\$200–300**

305
Aage and Kasper Würtz serving dishes, pair **\$150–200**

306
Bergs Potter shallow bowls, set of four **\$200–300**

307
Bergs Potter shallow bowls, set of four **\$200–300**

308
Aage and Kasper Würtz bowls, set of four **\$300–500**

309
Aage and Kasper Würtz bowls, set of four **\$300–500**

310
Aage and Kasper Würtz bowls, set of four **\$300–500**

311
Aage and Kasper Würtz bowls, set of four **\$300–500**

312
Aage and Kasper Würtz bowls, set of four **\$300–500**

313
Aage and Kasper Würtz teapot **\$300–500**

314
Aage and Kasper Würtz collection of nine serving pieces **\$300–500**

315
Aage and Kasper Würtz small bowls, set of four **\$200–300**

316
Aage and Kasper Würtz shallow bowls, set of four **\$200–300**

317
Aage and Kasper Würtz bowls, set of three **\$200–300**

318
ebelskiver **\$200–300**

319
ebelskiver **\$200–300**

320
ebelskiver **\$200–300**

321
Aage and Kasper Würtz small bowls, set of four **\$200–300**

322
Aage and Kasper Würtz collection of nine serving pieces **\$300–500**

323
Aage and Kasper Würtz small bowls, set of four **\$200–300**

324
Aage and Kasper Würtz small bowls, set of four **\$200–300**

325
Aage and Kasper Würtz collection of nine serving pieces **\$300–500**

326
Aage and Kasper Würtz small bowls, set of four **\$200–300**

327
Aage and Kasper Würtz collection of nine serving pieces **\$300–500**

328
Aage and Kasper Würtz small dishes, pair **\$100–150**

329
Aage and Kasper Würtz collection of six bowls **\$300–500**

330
pitcher **\$100–150**

331
Aage and Kasper Würtz bowls, pair **\$300–500**

332
Aage and Kasper Würtz serving stones, pair **\$200–300**

333
Aage and Kasper Würtz bowls, pair **\$300–500**

334
Aage and Kasper Würtz bowls, pair **\$300–500**

335
mortar and pestle **\$700–900**

336
Aage and Kasper Würtz plates, set of four **\$500–700**

337
Aage and Kasper Würtz plates, set of four **\$500–700**

338
Aage and Kasper Würtz bowls, set of four **\$500–700**

339
Aage and Kasper Würtz pitchers, set of two **\$200–300**

340
Aage and Kasper Würtz pitcher **\$100–150**

341
Aage and Kasper Würtz plates, set of four **\$500–700**

342
Aage and Kasper Würtz bowls, set of three **\$300–500**

343
Aage and Kasper Würtz teapot **\$300–500**

344
Aage and Kasper Würtz plates, set of four **\$300–500**

345
Aage and Kasper Würtz bowls, set of four **\$500–700**

346
Aage and Kasper Würtz plates, set of four **\$300–500**

347
Aage and Kasper Würtz plates, set of four **\$300–500**

348
Aage and Kasper Würtz serving plates, set of four **\$200–300**

349
Aage and Kasper Würtz plates, set of four **\$300–500**

350
Aage and Kasper Würtz plates, pair **\$150–200**

351
Aage and Kasper Würtz plates, set of four **\$300–500**

352
Aage and Kasper Würtz serving stones, pair **\$200–300**

353
Aage and Kasper Würtz plates, set of four **\$300–500**

354
Nina Nørgaard in collaboration with Mads Kleppe carafe **\$300–500**

355
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

356
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

357
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four espresso cups **\$700–900**

358
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

359
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362
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

363
Nina Nørgaard in collaboration with Mads Kleppe carafe **\$300–500**

364
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

365
Nina Nørgaard in collaboration Mads Kleppe carafe and set of four coffee cups **\$700–900**

366
Nina Nørgaard in collaboration with Mads Kleppe carafe and set of four coffee cups **\$700–900**

367
Wahl & Ross Berry spoons, set of four **\$200–300**

368
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385
Wahl & Ross Berry spoons, set of four **\$200–300**

386
Wahl & Ross Berry spoons, set of four **\$200–300**

387
Aage and Kasper Würtz plates, set of four **\$300–500**

388
Aage and Kasper Würtz chargers, set of four **\$500–700**

389
Aage and Kasper Würtz chargers, set of four **\$500–700**

390
Aage and Kasper Würtz bread plates, set of four **\$200–300**

391
Aage and Kasper Würtz plates, set of four **\$300–500**

392
Aage and Kasper Würtz bread plates, set of four **\$200–300**

393
Aage and Kasper Würtz chargers, set of four **\$500–700**

394
Aage and Kasper Würtz chargers, set of four **\$500–700**

395
Aage and Kasper Würtz bread plates, set of four **\$200–300**

396
Aage and Kasper Würtz chargers, set of four **\$500–700**

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