

Vienna Airport Presents Culinary Partners for the Terminal 3 Southern Expansion Building

Viennese cuisine prevails: Figlmüller, DO & CO, Café Landtmann, Mochi, BARBARO, NENI, Tür 7, AIDA, Veganista and JuiceFactory will operate in the new terminal building starting in 2027

The new Terminal 3 Southern Expansion building at Vienna Airport will begin operations in 2027. Now the future food and beverage partners have been specified. The list reads like a who's who of Vienna's food scene: DO & CO, Café Landtmann, Figlmüller, AIDA, Mochi, Tür 7, NENI, Barbaro, Veganista and JuiceFactory. This means passengers can look forward to excellent Viennese food and drinks, from the iconic Wiener Schnitzel to extravagant cocktails, from the coffee house culture to Asian fusion cuisine. The Terminal 3 Southern Expansion is scheduled to be put into operation in the second quarter of 2027. Accordingly, Vienna Airport is adding another 10,000 m² of retail and catering space, including some 30 new restaurants and shops. The future culinary partners of Vienna Airport were presented today at Vienna City Hall by Julian Jäger, Joint CEO and COO of Vienna Airport, together with Vienna Mayor Michael Ludwig, Vienna Tourism Board CEO Norbert Kettner, representatives of all future restaurants in the new terminal area as well as the food and beverage outlet operators SSP Austria and Lagardère Travel Retail Austria.

The people present on the podium at today's presentation to the media at Vienna City Hall were Attila and Marius Dogudan (founding family of DO & CO), Hans Peter Figlmüller and Hans Figlmüller (owner family of Figlmüller), Berndt, Irmgard and Ferdinand Querfeld (owner family of Café Landtmann), Geri Tsai (owner of Tür 7), Tobi Müller and Sandra Jedliczka (owners of Mochi), Luigi Barbaro Sr., Antonio and Luigi Jr. Barbaro (founding family of Barbaro), Ilan Molcho (co-founder and CEO of NENI), Dominik Prousek (owner of AIDA), Susanna Paller and Cecilia Havmöller (founders of Veganista) and Victoria Rieder and Roman Dudeschek (founders of JuiceFactory) along with Achim Kretschmar (Managing Director SSP Austria) and Ursula Fürnhammer (CEO Lagardère Travel Retail Austria).

"For millions of passengers, Vienna Airport is the first and last impression of our city. In the future, this impression will also be unmistakably Viennese when it comes to cuisine. The new offering, ranging from the traditional coffee house culture to modern dining concepts, shows how diverse and exquisite the Viennese way of life tastes. I congratulate Vienna Airport on this trendsetting project. The new food and beverage outlets are strong ambassadors for our beautiful city. In this way, our culinary identity will also become visible at the place where the world comes to Vienna," explains Michael Ludwig, Mayor of the City of Vienna.

"Many international airports offer local specialities. However, Vienna Airport is going one step further. It not only offers individual regional dishes in the terminal but Vienna in its entire culinary diversity, featuring a density of top brands which can normally only be found in the city centre. Accordingly, Vienna Airport is an authentic culinary business card for Vienna and Austria appealing to travellers from all over the world. This new level of quality is not a coincidence but expresses a clear aspiration. The Terminal 3 Southern Expansion and concepts such as these show how we are taking targeted steps towards becoming a 5-star airport. We are very pleased to have attracted several of the best and most renowned food and beverage partners in the city," states Julian Jäger, Joint CEO and COO of Vienna Airport.

Viennese cuisine transforms the airport into a culinary business card

The new food and beverage partners of Vienna Airport's Terminal 3 Southern Expansion represent the most well-known and established restaurants in Austria's capital city, thus strengthening the airport's role as a culinary business card for Vienna as a destination. The new partners are:

Figlmüller: The most famous schnitzel in the world will also be served in a full-service Figlmüller restaurant in the Terminal 3 Southern Expansion building at Vienna Airport. Spanning an area of 700 m², travellers can experience Vienna's culinary culture in its most iconic form, complemented by a high-quality selection of food and drinks served at a spacious bar.

DO & CO: Since the year 2012, DO & CO has been represented at Vienna Airport and has successfully positioned itself there. At present, DO & CO operates eight food and beverage outlets in Terminal 1 and Terminal 3, featuring brands such as Henry, Demel, the hamburger outlet Big Daddy as well as Juice and The Bowl. In the new Terminal 3 Southern Expansion, DO & CO will be responsible for operating the classical Viennese coffee house Demel as well as a DO & CO bar and the self-service restaurant Henry, covering 522m² in total.

In the future, the world-famous **Café Landtmann** will be operating at Vienna Airport for the very first time. In a food court i.e., a central food and beverage area in the new terminal area, passengers will find the "**Landtmann Daily**" with an extensive offering of traditional Austrian dishes and desserts. The well-known high-quality bakery **Öfferl** will also be represented in the food court by its own bread and sandwich station.

Steeped in a rich tradition, the cult-like Viennese confectionery **AIDA** is also on board in the new Southern Expansion area. AIDA has been represented at Vienna Airport since 2019 and currently occupies space in Terminal 1 and Terminal 3. Passengers will be able to enjoy AIDA's delicious cake and pastry specialities in the new outlet spanning more than 100 m² in the new building.

Mochi will bring urban fusion cuisine and top-notch food to the new Southern Expansion. The innovative culinary team led by Tobias Müller, Sandra Jedliczka, Eduard Dimant and Nicole Dimant has quickly and highly successfully established itself in Vienna in recent years thanks to various ultra-modern restaurant concepts. Starting in 2027, the restaurant **o.m.k by Mochi** will be open for business to passengers at Vienna Airport.

The established restaurant brand **NENI** stands for urban, modern top-class cuisine with Levantine influences – and from 2027, it will also be available at Vienna Airport. NENI will be located in the food court in the new Terminal 3 south extension – the new NENI DELI will offer quick, fresh market dishes and salads.

From 2027, "**Barbaro All'aeroporto**" will also be represented in this food court – a new concept from the **Barbaro** family, who have been shaping Italian cuisine in Austria for over 40 years. For the first time, they are bringing an original Neapolitan pizza concept to Vienna Airport. The experience gained from the Michelin-starred Trattoria Martinelli, Vienna's most popular pizzeria 'Regina Margherita' and the internationally successful 'All Natural' and 'Fratelli Barbaro' lines will be incorporated into a range of artisan dishes and authentic Italian family traditions.

Tür 7 also serves outstanding drinks. This well-known bar in Vienna's culinary scene has been operating a hidden bar concept very successfully for more than ten years and has won multiple awards. One can enjoy the extravagant cocktail specialities offered in the "**Viennity by Tür7**" bar in

the new Terminal 3 Southern Expansion area starting in 2027. For people who abstain from drinking alcohol, the bar, of course, also serves alcohol-free mocktails.

Deliciously healthy food can be enjoyed at **Veganista**. The two founders Susanna Paller and Cecilia Havmöller have already been offering their vegan specialities at Vienna Airport since 2022 and will also operate a 25 m² store in the new Terminal 3 Southern Expansion beginning in 2027.

JuiceFactory, which has already been very successful at Vienna Airport since the year 2015, will also offer its food delights for sensible eating pleasure in the new Terminal 3 Southern Expansion as of the year 2027. An area covering 25 m² will offer an extensive range of fresh juices, smoothies and bowls for passengers.

Internationally experienced experts for airport cuisine: SSP and Lagardère Travel Retail

Catering at Vienna Airport poses particularly high demands. Extensive security measures, complex passenger flows, a high level of internationality and varying lengths of stay must all be taken into consideration in operating restaurants, bars and take-away outlets. The companies SSP and Lagardère Travel Retail have specialised in mastering these specific challenges and operate in several airports throughout Europe. At Vienna Airport, SSP is represented by concepts such as Jamie Oliver, Leberkaspepi, Trzesniewski, Dean & David and Anker bakery, as well as the award-winning Wolfgang Puck Kitchen + Bar. In the new Terminal 3 Southern Expansion building, SSP will work together with Figlmüller, Landtmann, Mochi and Tür 7, and will also bring Starbucks to the new terminal extension. Lagardère Travel Retail already successfully operates several restaurants at Vienna Airport, i.e., Zugvogel, Burger King, AIDA, Haferkater and Costa Coffee as well as the award-winning Café Bieder & Maier. In the new terminal building, Lagardère Travel Retail will support the operations of Neni, Barbaro and AIDA along with Burger King.

Terminal 3 Southern Expansion: Leaping into the league of 5-star international airports

Vienna Airport, which was already awarded the Skytrax 4-Star Airport Rating, will take a decisive leap into the top ranks of international airports with a 5-Star Airport Rating thanks to its Terminal 3 Southern Expansion project. In the future, travellers will experience an enhanced quality of their airport stay - in a league of its own. Numerous new shopping and restaurant outlets featuring 70,000 m² of space will arise, along with large and exclusive lounges spanning an area of 6,000 m², spacious and comfortable leisure areas, convenient transfer connections between the F, G, C and D gates as well as 18 new bus gates. A new central security checkpoint equipped with the state-of-the-art technologies rounds off the overall concept. The new terminal area is scheduled to be put into operation in 2027.

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