

## **Culinary journey through Vienna in the newly designed Terminal 2: the comeback of Trzesniewski and more local products in the enlarged Heinemann Duty Free Shop**

Starting today, the newly designed Terminal 2 is once again in operation and passengers can experience new and attractive restaurant and shopping offerings. The well-known and traditional Viennese brand Trzesniewski is celebrating its comeback at the airport and offers an extensive range of open-faced sandwiches in the departure hall of Terminal 2 starting today. The enlarged Heinemann Main Duty Free & Travel Value Shop located right after the security checkpoint also offers more Austrian products. The ceiling construction designed in the style of St. Stephen's Cathedral in Vienna is also an eye catcher. The panorama restaurant Zugvogel with a view of the airport apron, the Juice Factory and shops run by Swarovski, CAPI, Lamy and many others are also once again open. Other new features are also expected in the near future. The innovative Austrian gastronomic brand Veganista/The LaLa will soon open a new outlet in Terminal 2, whereas the very first restaurant of Wolfgang Puck in the country, located in the arrival hall of Terminal 3, will open its doors in the spring.

"Starting today, the newly designed Terminal 2 and thus the entire terminal infrastructure is once again in operation at Vienna Airport. Passengers will experience new restaurant and shopping offerings and I look forward to several other new and exciting openings in the coming weeks. Local catering establishments are playing a major role in all of this," says a pleased Julian Jäger, Joint CEO and COO of Vienna Airport, commenting on today's opening of the new Terminal 2.

"The newly designed Terminal 2 offers the perfect environment to offer our tradition-rich product range to travellers. After taking a break, we are once again back at the airport with a piece of Viennese history," states Manfred Österreicher, Managing Director of Trzesniewski. Achim Kretzschmar, Managing Director of SSP Austria, The Food Travel Experts, adds "We are pleased to have this opportunity to represent this traditional Viennese brand on the basis of our airport know-how and continue to focus on growth in cooperation with our very esteemed leasing partners."

"We used the time to remodel our main shop in Terminal 2 with floor space of 1,000 square metres. We invested in spite of the coronavirus, which comprises a clear commitment to the business location of Vienna," explains Roman Koch, Managing Director of Heinemann Austria.

### **Unspeakably good sandwiches in Terminal 2: airport comeback of Trzesniewski**

Trzesniewski is returning to Vienna Airport after a break of about ten years. The traditional Viennese brand Trzesniewski is offering its usual range of fresh open-faced sandwiches in the publicly accessible area of the departure hall of Terminal 2. These sandwiches and desserts can be enjoyed right on site or can be taken on the flight. The shop will be operated by the airport food specialist SSP The Food Travel Experts in close cooperation with the traditional company Trzesniewski.

### **Heinemann Duty Free: More local products and shop in Vienna design**

Heinemann Duty Free took advantage of the modernisation phase in Terminal 2 to redesign its own shop. Travellers will feel the Viennese flair thanks to the golden design elements, a ceiling made in the style of the St. Stephen's Cathedral roof and suitable materials and lighting. The product line offers a selection of popular and timeless classics such as the Sachertorte cake and Mozart balls as well as Styrian pumpkin seed oil and many other regional products.

Heinemann's duty-free shop in Terminal 2 was enlarged during the renovation period, thus creating more space for local delicacies. All in all, Heinemann is represented by four Duty Free & Travel Value shops in Terminal 2.

### **Even more local food: Veganista/The LaLa and Wolfgang Puck at the airport**

In the near future, the shopping and restaurant area of Terminal 2 will offer a further highlight. Austria's first combined Veganista/The LaLa Take-Away Restaurant will open before the summer in a pink atmosphere covering 50m<sup>2</sup>. It will not only serve vegan but also kosher and halal dishes prepared by the young and innovative gastronomic brand. Accordingly, the new restaurant will fit excellently into an international location such as Vienna Airport. A Hollywood feeling is also emerging in the spring. The world-famous celebrity chef Wolfgang Puck will soon open his first restaurant in Austria in the arrival hall of Terminal 3, including a bar and take-away area spanning 700m<sup>2</sup>. In the future guests will be able to enjoy high-quality dishes and drinks with a focus on modern Mediterranean and Austrian cuisine. For decades the Austrian Wolfgang Puck has been cooking for the stars attending the Oscar Night in Hollywood, and soon all guests at Vienna Airport as well.

### **The relaunch of Terminal 2: reopening of well-known shops and restaurants**

Passengers will find familiar brands in the newly designed shopping and restaurant area of Terminal 2 such as Swarovski, the electronics chain CAPI, writing instruments producer Lamy, the Convenience Shop as well as freshly squeezed juices and snacks from Juice Factory. All relevant information on shops and restaurants at Vienna Airport along with useful tips and current offers can be found at [www.viennaairport.com/shops-restaurants](http://www.viennaairport.com/shops-restaurants).

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