Veganista Expands at Vienna Airport: New Flagship Store in Terminal 3

Travellers can experience innovative vegan cuisine in the new Veganista/The Lala Shop at Vienna Airport. Austria's most popular vegan brand has moved into premises spanning 70 m² in Terminal 3 and thus operates two facilities at the airport. The powerhouse sisters Susanna Paller and Cecilia Havmöller now offer their popular product line of ice cream, salty and sweet dishes and coffee by the F gates in Terminal 3 in addition to the store in Terminal 1. The new shop is open daily from 5 a.m. to 9 p.m. It was officially opened within the context of a photo session today by the Veganista and The Lala managing directors Cecilia Havmöller and Susanna Paller together with Julian Jäger, Joint CEO and COO of Vienna Airport.

"More top-notch Austrian cuisine is now available at the airport. We are gratified to be able to open another Veganista/The Lala Shop at the airport just in time for the start of the summer holidays. Thanks to this expansion, we offer an even bigger selection of modern vegan cuisine with healthy snacks, ice cream and meals of high organic quality to our passengers, guests and employees. The second shop not only strengthens our culinary offering but also intensifies our successful cooperation with Vienna's local heroes. As a result, the holiday feeling starts right at the airport," states Julian Jäger, Joint CEO and COO of Vienna Airport.

"We are extremely pleased with the opening of a second shop at Vienna Airport and are proud to further expand the joint and good collaboration with the airport team. This store opening also strengthens our resolve to fulfil our mission to get vegan delicacies to the people. An international travel hub such as Vienna Airport is the perfect place for this," according to Cecilia Havmöller and Susanna Paller, the two founders of Veganista and The LaLa.

New Veganista/The LaLa Store featuring vegan cuisine at the F gates in Terminal 3
The new shop at Vienna Airport shines in a typical colourful atmosphere spanning more than 70 m² and can be found after the security checkpoint by the F gates in Terminal 3. The dishes offered are comprised of 100% vegan food made from regional organic ingredients, free of artificial additives and packed without plastic. The visionaries Cecilia Havmöller and Susanna Paller got their inspiration directly from Los Angeles, their place of longing. With a vegan restaurant they have created the perfect symbiosis between Californian joie de vivre and regional quality. "Veganista" stands for high-quality, vegan ice cream made of purely natural ingredients. The food offered is not only vegan but also kosher and Halal. Thus, the new restaurant perfectly fits into an international location such as Vienna Airport. The sustainability strategy of the airport, which has implemented numerous measures enabling it to already operate in CO_2-neutral manner, is complemented by the new food concept. All dishes are packed without any plastic and ice cream is only served in vegan cups made of starch.

Veganista/The LaLa: Powerhouse sisters establish a vegan takeaway in Austria
Cecilia Havmöller and Susanna Paller opened their first visionary ice cream parlour in May 2013. Since then, they have not only successfully operated twelve Veganista branches throughout Austria, but also one The LaLa restaurant in Vienna since 2019 and now two at Vienna Airport. Food connoisseurs with food intolerances can enjoy culinary delights at all places without having to worry. More information about Veganista and The Lala is available at: www.veganista.at and www.the-lala.com.

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