

Austria's First "Jamie Oliver's Bar" Opens at Vienna Airport

It is the very first "Jamie Oliver's Bar" of the British celebrity chef in all of Austria: the opening today, April 27, 2018 enables passengers to experience an even wider range of culinary options at Vienna Airport. It offers snacks such as the chicken schnitzel club sandwich and a buffalo bocconcini salad as well as beer, wine and a selection of cocktails and long drinks. The start-up of the bar completes the 841m² overall concept of the British cook at Vienna Airport. The serviced restaurant "Jamie's Italian", the take-away restaurant "Jamie's Deli" and "Jamie Oliver's Bar" will allow passengers to indulge themselves according to their needs and wishes. The Jamie Oliver catering businesses in Terminal 3 near the F and G gates are operated by SSP – The Food Travel Experts.

"With the completion of the Jamie Oliver culinary world at Vienna Airport, travellers will experience high quality gastronomy and new food and beverage offerings on more than 800m². We are pleased to be able to provide even more quality to our passengers", says Julian Jäger, Member of the Management Board of Flughafen Wien AG, expressing his pleasure with the milestone reached.

"We are very proud of our great cooperation with the British celebrity chef Jamie Oliver, who is famous and popular across the globe. The unique worldwide combination of these three concepts turn every stay of guests here at the airport into an unforgettable experience", says Jan Kamp, Director Business Development SSP.

"Jamie Oliver's Bar": Little bites, burgers and cocktails à la Jamie Oliver

The British star chef offers a large range of snacks in his bar concept "Jamie Oliver's Bar", such as crunchy Italian nachos, a buffalo bocconcini salad and happy chicken wings, as well as burger and sandwich varieties. For example, passengers can choose among a smoky or classic cheeseburger, chicken schnitzel club sandwich or a super green veggie burger before departing. In addition, sweet desserts are available such as tiramisu, ice cream and chocolate brownies. The bar menu also offers a diverse range of drinks to suit the particular snack such as freshly tapped craft beer from the region and internationally well-known beer brands, Austrian and Italian wines, soft drinks and hot drinks as well as traditional and refreshing cocktails. "Jamie Oliver's Bar" offers seating and workspaces and is open daily to passengers flying from the F-gates and G-gates from 5 a.m. to 10 p.m.

Regionality and sustainability

Jamie Oliver focuses on sustainability and regionality. The top priority in all his concepts is a healthy life style. Processed foods are subject to strict testing and have to fulfil the high quality standards of the Jamie Oliver Restaurant Group. For example, only free-range eggs are used as well as fish from sustainable and recognized fisheries. Moreover, Jamie Oliver does without any kind of artificial preservatives in his cooking.

High quality food: Jamie Oliver on more than 800 m²

"Jamie's Deli", based on the grab and go concept, was opened at Vienna Airport in April 2017 as the very first Jamie Oliver restaurant in Austria. This was followed by "Jamie's Italian", which began serving guests in December 2017. The opening of the free standing "Jamie Oliver's Bar" completed the 841m² overall concept of the British celebrity chef at Vienna Airport. The expansion of Jamie Oliver's gastronomic world at Vienna Airport enables passengers to experience an even broader range of culinary delights. The Jamie Oliver world of gastronomy at Vienna Airport are operated by SSP – The Food Travel Experts.

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