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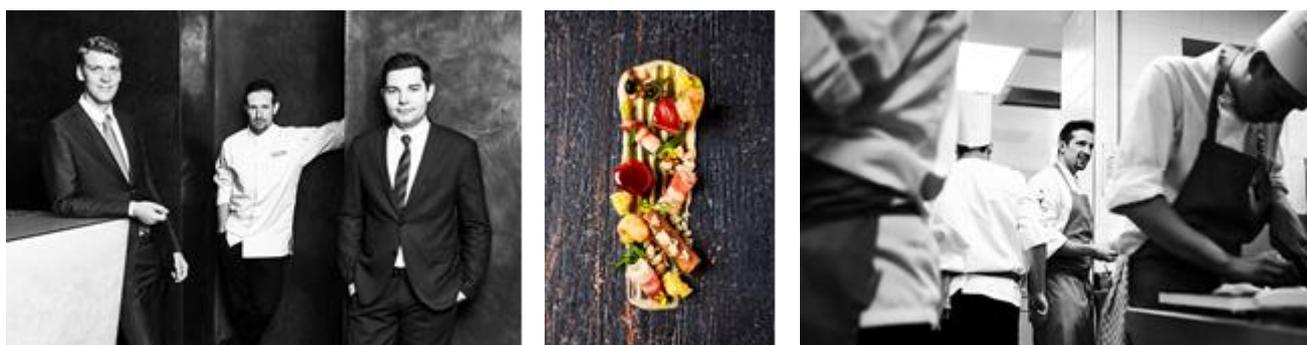
EDVARD

FRESH CUISINE

Press Release

Golden three: the heads of the „Edvard“

Trio presents the new menu after summer break



Vienna, 27 August 2015. Creative, refreshed and full of innovative ideas. The “Edvard” team is back from summer break, kicking off with the leadership of the “Trio” consisting of Executive Chef Anton Pozeg, Restaurant Manager Lukas Leitz and Sommelier Marcel Ribis. Apart from the degustation menu with four or seven courses, guests can also choose between extraordinary and unique creations, such as Carabinero/Crustacean-Crème Fraîche/Wheat, Shortrib/Avocado/Cucumber or Dove/Corn/Parsnip.

Executive Chef Anton Pozeg is responsible for all of the culinary aspects at “Edvard”. His style and focus is characterised by Mediterranean and harmonic assortments. Each dish and menu has to be coherent and all components should be connected to the final complete work. The international flair within the team, the exceptional atmosphere in the kitchen and the variety of different tastes fascinate Anton Pozeg time and time again. In his early life, cooking began rather accidentally, but today it is his most distinctive passion.

One crucial experience brought Sommelier Marcel Ribis to his passion. During a journey through Burgundy, he met the wine expert Reinhold Paukner and was able to recognise the wanted aroma as the only participant: saffron. His interest in wines was now awakened. He completed his cook apprenticeship and moved into the service sector. Additional to his scope of duties, he is simultaneously working on an international education, which is finished with the Master Sommelier.

Restaurant Manager Lukas Leitz, who occupied this position internally, completes the “Trio”. Before, it was his responsibility to care for the administration of the culinary department, but now he gives his full attention to every single guest and focuses on special details. All visitors should relax and lean back in order to experience the outstanding culinary delights and all the factors playing perfect harmony at Edvard.

“Edvard” is open from Tuesday to Saturday from 6pm to 10pm. Reservations are accepted via mail edvard.vienna@kempinski.com as well as via telephone at 01/230 1000 8070.

Edvard – Regional. Seasonal. Mediterranean.

Seasonal dishes influenced by Mediterranean traditions and a cuisine aimed at getting the best possible taste out of every ingredient: at restaurant “Edvard”. The careful selection of product is equally important as the harmonic combination of all products to a complete dish. In addition: a wine menu, rousing the guests with a new appetite and a fresh atmosphere, created for leaning back.

The characters behind the concept - the “Edvard”-Trio - are Executive Chef Anton Pozeg, Sommelier Marcel Ribis and Restaurant Manager Lukas Leitz.

The restaurant is awarded with a Michelin star and 16 Gault Millau points. The opening hours are Tuesday to Saturday from 6:00 pm to 11:00 pm.

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