

# } THE AMAURIS {

VIENNA



## THE AMAURIS VIENNA

Nestled in a historic 19th-century city palace at Kärntner Ring 8, The Amauris Vienna is set to become the city's premier design destination following extensive renovations. Perfectly positioned along the prestigious Ringstrasse, this luxury boutique hotel seamlessly blends culture, art, and contemporary elegance. With 62 exquisitely designed rooms and suites, The Amauris Vienna offers unparalleled comfort, catering to interior design enthusiasts, gourmets, discerning travelers, and admirers of refined living.

At the heart of the hotel lies a deep commitment to warm hospitality and exceptional culinary experiences. This philosophy is reflected in the decision of Johann Breiteneder, CEO of Breiteneder Immobilien Parking AG, to align The Amauris Vienna with the prestigious Relais & Châteaux association—a global symbol of excellence in hospitality and gastronomy. "The Amauris Vienna is a place of uncompromising quality, where personalized service and guest satisfaction take top priority," says Breiteneder.

## PRESS PICTURES

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## PRESS IMAGES TO DOWNLOAD

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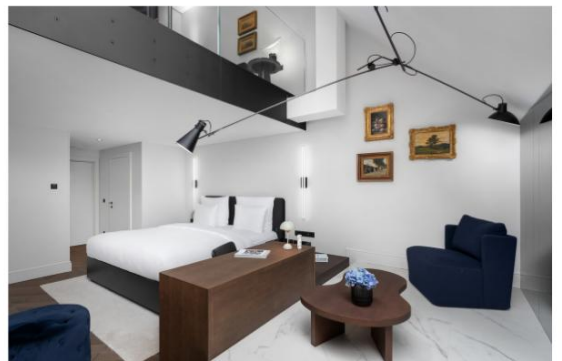
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## FACTS & FIGURES

- 4190 m<sup>2</sup>
- Part of the Relais & Châteaux Hotel Association
- Glasswing Restaurant by Alexandru Simon (1 Michelin Star)
- Glasswing Bar & Bistro
- 100 Employees
- Owner: Johann Breiteneder, Breiteneder Immobilien Parking AG
- General Manager: Mike Faber

## ROOMS & SUITES

- 45 rooms and 17 suites
- Zimmerkategorien:
  - o Superior Zimmer: 25-29 m<sup>2</sup>
  - o Deluxe Zimmer: 35-39 m<sup>2</sup>
  - o Grand Deluxe Zimmer: 40 m<sup>2</sup>
  - o Junior Suite: 50 m<sup>2</sup>
  - o Executive Suite: 55 m<sup>2</sup>
  - o Maisonnette Suites: 60 m<sup>2</sup>
  - o Grand Maisonnette Suites: 72 m<sup>2</sup>
  - o Loft Suite: 72 m<sup>2</sup> + Terrasse
  - o Opera Suite: 120 m<sup>2</sup> + Balkon
- Room rates range from 450€ to 3'700€ per night
- Smart room system in all rooms
- Aqua di Parma toiletries

## INTERIOR DESIGN

- The Amauris Vienna was envisioned by the renowned architectural firm HOPPE+PARTNER ZT-GMBH, bringing timeless elegance to the historic city palace.
- The sophisticated interior design was curated by Nikola Arambašić of OCD Arhitekti d.o.o., blending contemporary aesthetics with classic refinement.
- A remarkable 160 tons of marble were used throughout the hotel. Each room door is adorned with exquisite marble varieties, including Carrara Bianco, Calacatta Viola, Guatemala Verde, Nero Marquina, and Rosso Levanto.
- The grand staircase showcases the striking artwork "Hubirds" by Croatian artist Klara Rusan, adding a contemporary artistic touch.
- Select suites, the Glasswing Restaurant by Alexandru Simon, and the Glasswing Bar & Bistro feature original 19th-century artworks from the owner family's private collection.
- The hotel is furnished with exclusive designer pieces by Gallotti & Radice, Cassina, Meridiani, Roche Bobois, and illuminated by iconic lighting from Serge Mouille and FLOS, creating a uniquely sophisticated ambiance.
- The bespoke SENSE OF THE AMAURIS fragrance was exclusively crafted to enhance the hotel's distinctive atmosphere.
- Each room features a curated collection of unique artwork, elevating the guest experience with a touch of individuality and artistry.

## – GASTRONOMIE

### *Philosophy*

The cuisine pays homage to the city of Vienna and combines classic dishes with modern interpretations

- Ingredients in focus: Products of the highest quality, largely sourced from domestic producers and growers
- Zero-waste circular economy: The products used are almost entirely processed and recycled
- In the future, a roof garden will provide specially grown herbs and vegetables
- Key Personalities:
  - Executive Chef: Alexandru Simon
  - Sommelier: Max Populorum
  - Barkeeper: Sebastian Stahlschmidt

### GLASSWING RESTAURANT BY ALEXANDRU SIMON

- Awarded with 1 Michelin Star 2026
- Open Tuesday to Saturday, offering a 7-course tasting menu alongside a selection of à la carte dishes.
- 45-seat dining room, designed for an intimate and immersive experience.
- Open kitchen concept, allowing guests to witness the artistry and seamless collaboration between the kitchen and service teams.
- Features five private dining booths and an exclusive Chef's Table for a personalized gastronomic journey.
- Breakfast served daily, with an à la carte selection available for both hotel guests and external visitors.
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### GLASSWING BAR & BISTRO

- Open daily, serving an Asian-Austrian fusion menu.
- Expertly crafted mixology cocktails and signature drinks, including specialty cocktails aged in oak barrels and spirits infused through fat-washing techniques.
- Year-round Schanigarten with a stunning view of the Vienna State Opera:
  - Summer: A relaxed, elegant ambiance with fine champagne.
  - Winter: Cozy setting with mulled wine and plush blankets.
- Live music on weekends, featuring jazz, blues, and DJ performances for an unforgettable atmosphere.

### THE AMAURIS SPA

A sanctuary of relaxation and rejuvenation, The Amauris Spa offers a serene retreat in the heart of Vienna, blending modern wellness with historic charm.

- Wellness Pool – Featuring a counter-current system, massage jets, and a waterfall, the pool is set within the hotel's historic courtyard and boasts an openable glass roof for a unique indoor-outdoor experience.
- Finnish Sauna
- Steam Bath
- Experience Showers
- Ice Fountain
- Treatment Room – Offering a selection of massages and cosmetic treatments for ultimate well-being.



2023

- Gault & Millau Hotel Guide Best Hotel Opening of the Year
  - Falstaff Hotel Guide Best of Austria
  - Trip.Best Expert's Choice #23 Europe
  - Connoisseur Circle Ausgezeichnet
  - Gault&Millau Restaurant Guide 3 Hauben
  - Rolling Pin 100 Best Chefs of Austria
- Alexandru Simon: Newcomer of the Year

# PRESS RELEASE

## The MICHELIN Guide Awards Glasswing Restaurant by Alexandru Simon with One MICHELIN Star

Munich/Vienna, March 18, 2026



**The Glasswing Restaurant by Alexandru Simon at the luxury boutique hotel The Amauris Vienna has been awarded a MICHELIN star today.**

The hotel, which opened in 2023 in a prime Ringstrasse location, now also ranks among the city's top culinary destinations. The fine-dining restaurant impresses not only with its exceptional design but above all with the excellent cuisine led by Executive Chef Alexandru Simon, which has also received high praise from critics.

The new results for Austria 2026 were published today on the MICHELIN app and website. On March 23, the new MICHELIN stars will be celebrated at a festive event in Schladming, Styria.

*"Our goal is to offer guests a culinary experience that engages the senses and celebrates dining culture at the highest level. I am very proud and delighted by this special recognition of our work for the entire team,"* says Alexandru Simon about the award from the French gastronomic guide. General Manager Mike Faber also acknowledges the honor: *"We are very pleased with the positive response to our gourmet restaurant and the recognition of our work by the renowned MICHELIN Guide."*

The passionate Executive Chef of Glasswing Restaurant creates unique culinary experiences by skillfully combining innovation and tradition. Subtle aromas, Vienna's rich cultural heritage, and international influences merge on the plates at Glasswing Restaurant by Alexandru Simon into works of art. Here, guests enjoy outstanding cuisine surrounded by style, fascinating history, and contemporary art.

For more information, visit: [www.glasswing-restaurant.com](http://www.glasswing-restaurant.com), @theamaurisvienna & @glasswingvienna

## THE AMAURIS VIENNA: NEW GENERAL MANAGER MIKE FABER

Munich/Vienna, February 26, 2025



**Starting March 1, 2025, Mike Faber will be the new General Manager of the luxury boutique hotel The Amauris Vienna.**

The Luxury Boutique Hotel The Amauris Vienna is pleased to announce that Mike Faber will assume the role of General Manager on March 1, 2025. With over 25 years of experience in international luxury hospitality, he succeeds Nicole Zandt, who has expertly led the hotel since its opening in February 2023.

Throughout his career, Mike Faber has gained valuable experience in leadership roles at renowned hotel groups such as Banyan Tree and Melia Hotels International, establishing himself as a true industry expert. Since 2019, he has worked alongside Nicole Zandt, serving as Director of Sales & Marketing during the spectacular launch of The Amauris Vienna in February 2023. With exceptional expertise and strategic vision, he has already proven to be a driving force behind the hotel's positive development. Starting March 2025, he will be responsible for every aspect of the property, from enhancing the guest experience to guiding the strategic direction of the entire luxury boutique hotel.

*"It is a great honor for me to take on the role of General Manager of The Amauris Vienna," says Mike Faber. "I look forward to working with our outstanding team to continue offering guests extraordinary experiences and to establish the hotel as a synonym for luxury and first-class service."*

His vision combines elegance with authentic warmth. He envisions the hotel as a place where luxury and personality harmonize — an exclusive retreat for travelers from around the world seeking more than just a stay, but a home away from home and an unforgettable atmosphere.