



Press release

Stefan Speiser from Hotel Imperial is the shooting star of the year 2017

Gault&Millau Guide awards the much-coveted distinction to the head chef of Restaurant OPUS

Vienna, 30 September 2016 – **With this special distinction awarded by the Gault&Millau gourmet guide, Stefan Speiser, head chef at Restaurant OPUS and sous-chef at Hotel Imperial, has now officially joined the ranks of Austria’s gourmet elite. Since the opening of Restaurant OPUS three years ago, 35-year old Stefan Speiser has been responsible as head chef for the gourmet oasis at Hotel Imperial, earning 17 points and three toques by Gault&Millau as well as a Michelin star for the restaurant.**

Lower Austrian-born Stefan Speiser is thrilled: “This comes as a surprise and I can hardly believe my good luck yet. My heartfelt thanks go to my outstanding team, notably chef de cuisine Rupert Schnait, who trustingly lay Restaurant OPUS into my hands from my very first day as a gourmet playground at Hotel Imperial“.

Stefan Speiser’s gastronomic handwriting stands for exquisitely light Austrian cuisine, inspired by global trends, playfully decorated, and served with a modern twist. The focus is on premier quality products which are sourced regionally and grown sustainably. With his extraordinary creativity, every dish becomes a distinct dining experience – Austrian dry aged beef, pike perch from Lake Neusiedl, or pigeon from South Burgenland.

Ever since his childhood, Stefan Speiser felt a vocation to become a chef. At the age of 16, he decided to take up his dream profession, which he has been practicing ever since with unsurpassed creativity and passion. The daily train ride along the passing fields of Lower Austria inspires him to novel culinary creations and works as a laboratory of ideas for the exceptional cooking talent Stefan Speiser, an expert when it comes to Austrian vegetables. Before starting at the legendary Hotel Imperial, the stations of his career include, amongst others, the five-star superior Hotel Kulm in St. Moritz, the five-star Hotel Central in Sölden, Meisl am Graben in Vienna, and Lisl Wagner-Bacher’s Landhaus Bacher in Mautern in Lower Austria.

Mario Habicher, General Manager of Hotel Imperial, joins the ranks of well-wishers: “I am absolutely proud of Stefan Speiser and thank him for his day-by-day commitment to creating a memorable dining experience for our guests. Together with chef de cuisine Rupert Schnait, maître d’hôtel Manfred Legl and the entire Food & Beverage team, we are utterly pleased about the third toque, which we have earned thanks to wonderful team work and a motivation to venture into new culinary terrain“.

To celebrate this outstanding distinction, Stefan Speiser has composed a special tasting menu, which can also be ordered à la carte:

LUKEWARM MARINATED SALMON TROUT

smoked yoghurt, cucumber, sunflower seeds, rose petal sprinkle
2015 Grüner Veltliner Nussberg, Fritz Wieninger, Stammersdorf/Vienna

BLUE LOBSTER

peas, passion fruit, Piedmont rice
2013 Sauvignon blanc Sandberg, Weingut Fidesser, Platt/Weinviertel

MARCHFELD ARTICHOKE & ROMAINE LETTUCE

mimolette stock, peanuts
2011 Riesling Offenberg Smaragd, Johann Donabaum, Spitz/Wachau

SUCKLING PIG CUTLET

fennel in chorizo stock, beans, pear
2007 Pino. T – Sulzta, Manfred Tement, Berghausen/Southern Styria

ENTRECÔTE OF DRY AGED BEEF

cured cattle rib BBQ, corn, onions, potatoes
2008 Cuvée Border, Weingut Kopfensteiner, Deutsch-Schützen/Southern Burgenland

GAPERON D'AUVERGNE

raspberries, balsamico, pumpernickel ice cream
2006 Sämling Trockenbeerenauslese, Roland Velich, Apetlon/Lake Neusiedl

MANGO & SHISO

finger limes, black sesame
2005 Grüner Veltliner Eiswein, Martin Nigl, Senftenberg/Kremstal

Opening hours of Restaurant OPUS: Tuesdays - Sundays, 18:00 – 24:00 hrs

www.restaurant-opus.at; tel: +43 1 50 110-389; email: Opus.Restaurant@luxurycollection.com

###

Restaurant OPUS (one Michelin star, 17 points and three toques by Gault&Millau)

Opened in December 2013, Restaurant OPUS combines artistic precision work and fine dining in imperial harmony. At OPUS, Josef Hoffmann's 1930s design, listed as architectural heritage, meets the spirit of modern times. Bespoke furniture crafted by select Italian factories complement the artful wood panelling and the marble wall elements, while the precious fabrics create pleasant colour effects. Seating 45 persons, OPUS Restaurant is the hotel's "culinary showcase". Head chef Stefan Speiser is in charge of the restaurant cuisine which offers tastefully light Austrian fare inspired by global trends, pleasingly presented, with an innovative twist, and optionally accompanied by exquisite wines. With first-rate ingredients that are sourced regionally and sustainably, and a good measure of resourcefulness and creativity, each dish turns into a genuine dining experience, from pike perch from Lake Neusiedl, turbot or pigeon from southern Burgenland. OPUS (Latin for "oeuvre", especially that of a composer) owes its name to the fact that Hotel Imperial has been a place of encounter for over 140 years for artists, especially from the near-by *Musikverein* concert hall. For further information, please visit www.restaurant-opus.at.



Hotel Imperial, a Luxury Collection Hotel, Vienna

Originally built as a private residence for Prince Philipp of Wuerttemberg, the magnificent palace at Vienna's iconic *Ringstrasse* (Ring Boulevard) was converted into Hotel Imperial for the World Exhibition in 1873. The residence of choice for royalty and high society visiting Vienna for more than 140 years, features individually styled rooms and suites with impeccable butler service on call. Precious antiques, marble baths, silk-clad walls and crystal chandeliers all exude the ambience of 19th century Vienna, while state-of-the-art convention technology liaises harmoniously with the exquisite atmosphere of the ceremonial halls. *Café Imperial Wien* treats visitors to traditional Viennese specialities, including the fabled *Imperial Torte*. Awarded a Michelin star and three toques by Gault&Millau, Restaurant OPUS is a gem among the world's finest gourmet temples. The social heartpiece of the hotel is the glamorous Lobby Lounge »1873-HalleNsalon«, where music lovers can attend memorable jazz and piano evenings live. Visit www.imperialvienna.com for more information and stay connected @imperialvienna on [Instagram](https://www.instagram.com) and www.facebook.com/hotelimperialvienna.

About The Luxury Collection Hotels & Resorts

The Luxury Collection® is an ensemble of hotels and resorts offering unique, authentic experiences that evoke lasting, treasured memories. For the global explorer, The Luxury Collection offers a gateway to the world's most exciting and desirable destinations. Each hotel and resort is a unique and cherished expression of its location; a portal to the destination's indigenous charms and treasures. Magnificent decor, spectacular settings, impeccable service and the latest modern conveniences combine to provide a uniquely enriching experience. Originated in 1906 under the CIGA brand as a collection of Europe's most celebrated and iconic properties, today The Luxury Collection brand is a glittering ensemble of more than 100 of the world's finest hotels and resorts in more than 30 countries in bustling cities and spectacular destinations around the world. The Luxury Collection includes award-winning properties that continuously exceed guest expectations by offering unparalleled service, style and class while celebrating each hotel's distinctive heritage and unique character. All of these hotels, many of them centuries old, are internationally recognized as being among the world's finest. For more information, please visit www.luxurycollection.com and stay connected @theluxurycollection on [Twitter](https://www.twitter.com) and [Instagram](https://www.instagram.com) and www.facebook.com/theluxurycollection.

Press contact:

Hotel Imperial, a Luxury Collection Hotel, Vienna
Daniela Stoppel, MBA, BSc
tel: +43 (1) 50 110-425; email: daniela.stoppel@luxurycollection.com
www.imperialvienna.com; #imperialvienna