



Le Burger

ORIGINAL HANDCRAFT



**MADE WITH** 

We deliver passion in a bun. Guaranteed handmade, with no instant ingredients. A culinary experience with a difference – that's LeBurger. Anything else is just fast food.






TASTE COMES  
NATURALLY!

We guarantee everything is homemade – from the bun to the dressing. Our recipes are filled with passion and know-how. And we pay attention to every last detail in our preparation. Perhaps the most important ingredients are the regional partners we rely on.





More choice = more taste.  
With more than 2,000 possible combinations, every burger is one of a kind. Whether you are an avocado lover or a connoisseur of bacon, we invite you to be the chef.



EVERY ONE  
IS UNIQUE





SERVED WITH  
ATMOSPHERE

Your burger, your choice: serve yourself, or let us serve you at LeBurger. From the open kitchen to the spacious restaurant area, we take the burger experience to a whole new level.





We love our products – but without dedicated staff, our burgers would be like a bun without the filling. As a family-run business, it is important to us that our employees enjoy what they do. What's more, community involvement at home and abroad is a point of honour for LeBurger.





**“Good food demands the finest ingredients, every day.  
True enjoyment demands passion, every second.”**

**Lukas Tauber, second generation owner and restaurateur**



We turn a trend into a cult:  
LeBurger is expanding. As a family-run catering business in its second generation, we are a reliable partner with excellent creditworthiness – and our concept delivers maximum benefit to our customers. Our success bears us out, so grow with us!





LeBurger is looking for well-connected sites in premium locations in cities and in shopping centres.

Requirements at a glance:

#### SIZE

From 300 m<sup>2</sup>. Two floors: ground floor at least 150 m<sup>2</sup>.

#### LOCATION

Highly visible location busy with pedestrians; front-facing window of at least 8 metres and possibly an outdoor dining area.

#### ARCHITECTURE

High ceilings; bright, ideally rectangular rooms to accommodate an open kitchen.

#### TECHNICAL INSTALLATIONS

- Ventilation and aeration for guest area:  
Inlet and extracted air of 12 m<sup>3</sup>/h/m<sup>2</sup>; air change rate of 10 per hour
- Ventilation and aeration for kitchen: 15,000 m<sup>3</sup>/h fatty exhaust air via roof
- Power supply connection for at least 90 kW / per level
- Grease separator
- Installation of commercial refrigeration
- Guest and staff WCs

#### ENVIRONMENT

Exclusive outlets with an emphasis on fashion, high-quality gastronomy, offices and ideally apartments.







**DONAU PLEX**  
Wien, 22.

**DUBAI**  
Mall of the Emirates

**ROTENTURMSTRASSE 15**  
Wien, 1.

**MARIAHILFERSTRASSE 114**  
Wien, 7.

**SHOPPING CITY SÜD**  
Vösendorf

**WIENER NEUSTADT**  
Zehnergürtel 4

**AUHOF CENTER**  
Wien, 14.

Our first juicy burgers were fried in an open kitchen in 2014. Today we indulge diners at seven busy locations. Our Flagship Store on Mariahilfer Strasse in Vienna shows how effectively our concept can influence its environment.



