

TIAN

RESTAURANT

WIEN

PRESS INFORMATION – TIAN RESTAURANT WIEN

UNCOMPROMISINGLY FAIR AND REFINED: PAUL IVIĆ'S VEGETARIAN HAUTE CUISINE

With one Michelin star and three Gault Millau toques, Paul Ivić's vegetarian and vegan cuisine is unique in Austria – welcome to the TIAN Restaurant Wien

Since the gourmet restaurant TIAN opened its doors in the heart of Vienna in December 2011 as the first location of today's TIAN group, founded by Christian Halper, Paul Ivić has been setting new benchmarks in vegetarian and vegan cuisine – a cuisine that has been met with high international acclaim. Three toques by Gault Millau and one Michelin star had yet been unprecedented for a vegetarian restaurant in Austria. Due to this recognition, TIAN is now one of the two best vegetarian restaurants in Europe – and one of the four best worldwide.

Fairness as a Foundation

Sunchoke, black salsify, late harvest – Paul Ivić's dishes read like a foray through the garden of Eden. And yet, they are more than sheer sensual pleasures for palate and mind – on the contrary, they are a symbol of the true meaning of sustainability in high-end gastronomy. For chef de cuisine Paul Ivić, this philosophy is a culinary principle come alive on a daily basis. As a matter of course, he uncompromisingly processes organic ingredients produced according to fair trade standards and transforms them into spectacularly refined dishes; among these products, there are varieties of vegetables, fruits and grains that had almost fallen into oblivion. The suppliers – all of whom meet Paul Ivić's high standards and provide TIAN with their resources – have long become friends. "As hosts, not only do we bring pleasure, quality and beauty to the plates, but we also assume our social responsibility", claims Paul Ivić.

Sophistication in Every Detail

The ambiance at the TIAN Restaurant Wien combines a reductionism, in which opulence and elegance do not contradict one other. Embedded in the soft lighting provided by the vegetal chandeliers, the openness of the large windows and stucco ceilings and the scent of the dishes, a visit at TIAN turns into an experience for all senses. The salon, located in the basement, discloses a large wine cellar with a selection of natural wines from high-end Austrian and international winemakers.

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About Paul Ivić

Since its opening in 2011, chef de cuisine and CEO Paul Ivić has been the major figurehead of the TIAN Restaurant in Vienna. With his refined creations from purely vegetarian ingredients and a never ending strive for highest quality, fair food and a sustainable cuisine, Paul Ivić and his team at TIAN Vienna were awarded **one Michelin star** and **three toques by Gault Millau** as the first and only vegetarian restaurant in Austria and one of four worldwide.

Born in Tyrol with Croatian roots, Ivić learned his trade in the high gastronomy in Germany, Austria and Switzerland, before settling down at TIAN in Vienna. Meanwhile, he has published two cookbooks (**Vegetarian Summer Kitchen**, 2015, and **Vegetarian Winter Kitchen**, 2017, both published at Brandstätter Verlag in German); another book is currently in the making. Since 2015, the top chef is part of the tv production **Frisch gekocht** (ORF) and he will also star in its follow-up **Schmeckt perfekt** as of April 2018. In 2015, he appeared as a guest judge in the finale of the popular cooking show **The Taste** (Sat 1). His latest project is a series of events with other top chefs called **TIAN Food Evolution**, dedicated to the future of nutrition.

Career: Hotel der Seehof Goldegg in Goldegg, Hotel Trofana Royal in Ischgl, Gasthof Hotel Post in Lech, Hotel & Resort Schwielowsee

Awards: 1 Michelin star, 17 points Gault Millau, winner of the Trophée Gourmet for the most creative cuisine in 2013, Rolling Pin climber of the year 2011, Look Award best vegetarian chef in Austria 2017

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Location & Info

TIAN Restaurant Wien

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Other Locations

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