

WIESLER

Hotel seit 1909

# „Speisesaal“ at Hotel Wiesler open all day as of now

A new concept is enriching Graz gastronomy

The Speisesaal has become an evening hot spot in recent years, thanks to an international menu and a laid-back vinyl sound. As of now, breakfast, weekend brunch and afternoon cafe service are also offered in the unique stylish blend of the old and the new. 365 days a year, from 6.30 am until 1.00 am! With this new concept, Florian Weitzer is enriching both the gastronomy on the right bank of the Mur by adding an exciting facet and, of course, Hotel Wiesler itself, which, since it surrendered its star rating four years ago, has been continuously implementing unconventional ideas. There are now more of these to be discovered in the Speisesaal.

The restaurant at Hotel Wiesler, the Speisesaal, has recently opened to both hotel guests AND locals hungry for breakfast. From 6.30 am until 11.00 am (2.00 pm at weekends and on public holidays), and in addition to the breakfast buffet, lots of different pick-me-ups are offered à la carte – from breakfast of the north, to baked beans with a fried egg, a homage to Bud Spencer. Extras such as home-made buttermilk waffles with fruit and maple syrup round off the „spectacle à la carte“ described on the menu. The coffee selection itself is also a spectacle. It's obvious from the small but sweet details that „luxury re-interpreted“ – the concept often used at Hotel Wiesler – is also celebrated in the Speisesaal. The coffee here doesn't come out of a machine at the touch of a button, as elsewhere – no, here, the coffee making of bygone days has been remembered. It's also a kind of luxury to have your espresso served to you right at your table in a genuine little Italian coffee maker or a Danish coffee press. The make-it-yourself filter coffee pays tribute to Melitta Bentz, the entrepreneur who separated the coffee from the grounds at the beginning of the twentieth century.

A room height of 4.30 m, classical chandeliers and the modern street art of the Graz artist Josef Wurm covering the wall provide an impressive backdrop for the culinary delicacies in the Speisesaal. In the exciting blend of the old and the new, old family silver happily co-exists alongside stripped wood panelling, nothing seems overstyled and what counts is the dynamism. The whole package of music, light and creative plant deco results in a metropolitan feeling right in the heart of Graz! You have more time to properly enjoy this at

weekends and on public holidays until 2.00 pm, when you're invited to brunch in the Speisesaal – stylishly accompanied by an acoustic blend of classical music and the sounds of the 1930s. On these days, lovers of rustic, boiled dishes will also be in for a treat from 11.00 am: Hüferschwanzl, cotechino, etc. are served with crusty black bread, mustard, grated horseradish and all sorts of gherkins.

So that hotel guests and locals don't have to forego their lunch during the week, there are also new midday meals in the Speisesaal. You can choose from two dishes, one of which is always vegetarian, while supplies last or until 3.00 pm at the latest. Afterwards, there are many varieties of the finest coffee served all afternoon, as described above, accompanied by home-made cakes, gateaux, brownies and cupcakes, making the „new“ Speisesaal a real alternative to coffee houses in Graz. But with the difference that it's open 365 days a year!

What hasn't changed in the Speisesaal is the tried-and-tested concept for the evening. That's when, as previously, the restaurant at Hotel Wiesler provides a colourful international menu and vinyl soul music. Here, the really popular steaks, burgers and vegetables are cooked at the centrepiece of the kitchen, probably the best charcoal grill in southern Austria. The trout fillet wrapped in beechwood is also given a very special flavour on the grill. The Sardinian pasta and, of course, the wines taste of dolce far niente – and the best local wines are a real match for the international names. And it wouldn't be the Speisesaal if there wasn't a place for a Starobrno on tap or a can of beer alongside a glass of cava or champagne, or a Lillet Spritzer. Put simply, it's just about the pleasure of eating and drinking in a relaxed ambiance.

The Speisesaal with its all-day service fits perfectly into Hotel Wiesler, which has none of the dusty atmosphere you might expect of a grand hotel of more than 100 years. A building in which space is created for the past and for beautiful antiques, but that has never stopped seeking new things. 41 rooms attest to this; they have been restored over the past two years and are furnished – according to the category – with free-standing bathtubs, treasure chests and record players in a colourful mix-and-match style. Unconventional details such as a female in-house barber's, a Turkish steam bath, old-style bikes to hire and much more round off the whole experience at Hotel Wiesler. With his expanded Speisesaal concept, Florian Weitzer is setting new standards once again in Graz gastronomy and is adding an innovative highlight to the services at Hotel Wiesler.

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