

## Amador Restaurant Vienna



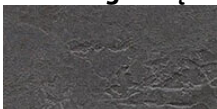
The star chef Juan Amador from Vienna opened a new restaurant in 2017, where he placed great value on a spacious and open kitchen. In this way, he provided his employees with plenty of space for their daily work. The star chef offers his guests both traditional and unusual dishes in 3, 4 or 8 courses. Sustainability is crucial for the chef, not only in the choice of ingredients, but also in the furnishings of his restaurant. And so his restaurant appears in a rustic yet modern look, in which, for example, logs of wood were used as counters and the vaulted ceilings remained unplastered. The mix of rustic and modern furniture elements makes the restaurant inviting and attractive. In keeping with his philosophy of "no chemicals in the kitchen", Juan Amador chose a natural Marmoleum floor. As a true linoleum fan, he is convinced of the sustainability of this flooring and appreciates its advantages. Visually, Marmoleum Slate, which is based on a slate structure, was a perfect match for the overall concept of the star kitchen. This flooring scores points not only for its sustainability, but also for its high wear resistance to the signs of everyday use.

Nuoroda vieta Vienna, Austria

Nuoroda įrengimas Firma Sieder Innenleben, Großsienring

Nuoroda fotografas Alexander Stiegler, Bad Waltersdorf

### Naudoti grindų dangos produktai



Marmoleum Slate  
Welsh slate

