



Le Burger

ORIGINAL HANDCRAFT

Le Burger is a family:
we really do love our guests.


MADE WITH 

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

**TASTE COMES
NATURALLY!**

We guarantee everything is homemade – from the bun to the dressing. Our recipes are packed with heart, soul and know-how. When it comes to preparation, you can taste the loving care and the attention to detail. Two of the most important ingredients are our regional partners and the Le Burger sustainability concept.





Our enthusiasm knows no bounds! More choice = more taste.

More than 2,000 possible combinations of deliciousness make every burger an unmistakable original. Whether you are an avocado lover or a connoisseur of bacon, at our restaurant, the guest is also the chef.



**EVERY ONE
IS UNIQUE**

Burger



Your burger, your choice: serve yourself, or let us serve you at Le Burger. In the unforgettable experience we offer – from the open kitchen to the spacious restaurant area – we are setting new trends. By consistently backing trends sure to captivate our guests, we have given the burger a new status as a gourmet delight.



LEBURGER
FAMILY

We love our products – but without our dedicated, motivated and trained staff, our burgers would be like a bun without a patty. As a family-run business, it is important to us that our employees enjoy what they do. Social commitment at home and abroad is a point of honour for Le Burger.



“Good food demands the finest ingredients, every day.
A genuine gourmet pleasure calls for passion,
love and a dash of allure.”

Lukas Tauber, second generation owner and restaurateur

We turn a trend into a cult:
Le Burger is expanding. As a family-run catering business in its second generation, we are a reliable partner.

If you love the world of burgers, there's nothing to stop you from entering into a partnership with us – and growing with us as part of the Le Burger family.

Our success bears us out.



In cities and shopping centres, Le Burger is looking for sites in prime locations with excellent transport connections.

Here we summarise the requirements:

SIZE

250 square metres or more. Two levels, ground floor spanning at least 150 m².

LOCATION

Highly visible location, busy with pedestrians, glass frontage of at least 8 metres and possibility of 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 m³/h/m²; air change rate of 10 per hour
- Ventilation and aeration for kitchen: 15,000 m³/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.

WIENER NEUSTADT
Zehnergürtel 4

DUBAI
Mall of the Emirates

LINZ
PLUSCITY PASCHING
Pluskaufstraße 7

SHOPPING CITY SÜD
Vösendorf

MARIAHILFERSTRASSE 114
Wien, 7.

ROTENTURMSTRASSE 15
Wien, 1.

AUHOF CENTER
Wien, 14.

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

PARTNER SHIPS

LE BURGER

Since the company was established, its founders have been steadily refining and optimising the concept – and this has resulted in many satisfied customers.

An ideal basis for launching your own enterprise is therefore in place.

No specific experience in the catering trade is necessary as Le Burger gives franchise partners full and intensive training.

If you are a burger lover with business acumen and the ability to manage staff with powers of persuasion and assertiveness, simply get in touch.





HERE'S WHAT YOU NEED TO KNOW IN BRIEF:

- The company: LeBurger Betriebs GmbH
- Sector: Catering chain
- Equity capital: from € 300,000
- Total capital requirement: covered by franchisee (shop fitting from approx. € 2,000 per square metre, depending on degree of fitting)
- Entrance fee: € 30,000
- Licence fee: 6% of net revenue
- System type: Franchise

THE ADVANTAGES OF LE BURGER:

- Established concept
- Years of catering experience
- Central purchasing
- Low purchase prices
- Effective advice during business operations

If you are interested in the possibility of running your own Le Burger branch – and becoming an important part of our success story – then don't hesitate to contact us. We're waiting for you!

With temptingly tasty greetings

Le Burger is a family
Bernhard Kloucek



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