

PRESS RELEASE

VAPIANO continues expansion and drives roll-out of take-away and delivery services

- VAPIANO continues to push international expansion: more than 200 restaurants worldwide until the end of 2017
- Successful market entry in the Czech Republic, further new openings in Paris, Marseille, Cologne, Wroclaw and Chicago
- Roll-out of take-away and delivery services significantly above expectations; more than 30 percent of all restaurants already equipped

Bonn, 27 October 2017 - VAPIANO continues to successfully drive its expansion strategy and the roll-out of its take-away and delivery service offering. Since July, new restaurants were opened in Paris, Marseille, Cologne, Wroclaw, Prague and Chicago.

VAPIANO's entry into the Czech market, where the first Vapiano was opened in August at the Quadrio shopping centre in Prague, marked an important milestone. A second restaurant in Prague was opened in October at the Chodov shopping centre. VAPIANO now has 195 restaurants internationally. By the end of the year, there will be more than 200 restaurants worldwide.

In the meantime, the roll-out of the take-away and delivery service network is progressing even faster than expected. With 70 restaurants, more than 30 percent of all restaurants have already been equipped with special take-away and delivery service capacities. By the end of the year, VAPIANO expects to be able to fully equip more than 35 percent of all restaurants. The company has hence raised its forecast for the roll-out of take-away and delivery service offering from 50 to 60 restaurants to up to 75 restaurants by the end of 2017.

“Our international expansion is progressing even faster than planned. Shortly, we expect to celebrate the opening of the 200th restaurant worldwide. In addition, VAPIANO is also expanding its take-away and delivery service offering at a faster pace than expected. I am pleased that we were able to raise our guidance to 75 fully equipped restaurants. The expansion of our restaurant network remains our absolute priority for the coming years,” said Jochen Halfmann, CEO of VAPIANO SE.

About Vapiano

With its innovative "Fresh Casual Dining" concept, gastronomic lifestyle brand VAPIANO founded a new category in the system catering industry in 2002. It combines elements of "fast casual" and "casual dining", thus giving guests a high degree of self-determination. Quality, freshness and transparency are

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the basis of the restaurant concept. VAPIANO uses almost exclusively fresh ingredients. Pasta, pizza dough, sauces, dressings as well as dolci are made from scratch in every single VAPIANO, sometimes even in the middle of the guest room in the glass manifattura. The dishes are prepared in the show kitchen, directly in front of the guest and "à la minute". This concept and a cosmopolitan ambience are VAPIANO's recipe for success. From Hamburg the idea quickly spread to the whole world. VAPIANO currently counts 195 restaurants 31 countries on five continents. For more information, visit www.vapiano.com.

Pressekontakt

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