

Les Deux

RESTAURANT & BRASSERIE
BY KIEFFER



THE HOUSE

Les Deux is more than just a restaurant – it is a home of French lifestyle in the heart of Munich. Located in the historic Schöfflerhof, just a few steps from Frauenkirche, Katrin and Fabrice Kieffer have been combining culinary excellence, urban elegance, and genuine hospitality for years. Their ambition: a place that is both timeless and vibrant.



THE SPACES

Les Deux brings together two distinct restaurant concepts under one roof, creating a flexible setting for a variety of occasions. The Michelin-starred Gourmet Restaurant is located on the first floor and accommodates up to 65 guests, offering a refined dining experience. On the ground floor, the Brasserie welcomes up to 45 guests and provides a more relaxed, informal atmosphere.



THE SPACES

For exclusive events, the entire venue can be reserved across both levels, creating a seamless setting for larger gatherings. If preferred, the Gourmet Restaurant can also be booked with a Brasserie-style concept, offering a more relaxed alternative without the Michelin-star format.

Menu proposals are developed individually and tailored to suit the specific needs of each event.



THE GOURMET RESTAURANT

Located on the first floor, the Gourmet Restaurant reflects the house's highest level of culinary expression.

Under the direction of Head Chef Nathalie Leblond, it offers classic French cuisine with a modern, precise approach. Awarded one Michelin star, the restaurant combines refined dining with a relaxed, elegant atmosphere. The Gourmet Restaurant is available for exclusive bookings of up to 35 guests. For larger groups, service is provided through the brasserie kitchen.

Capacity: up to 35 guests

Minimum spend: from € 8.000 incl. VAT

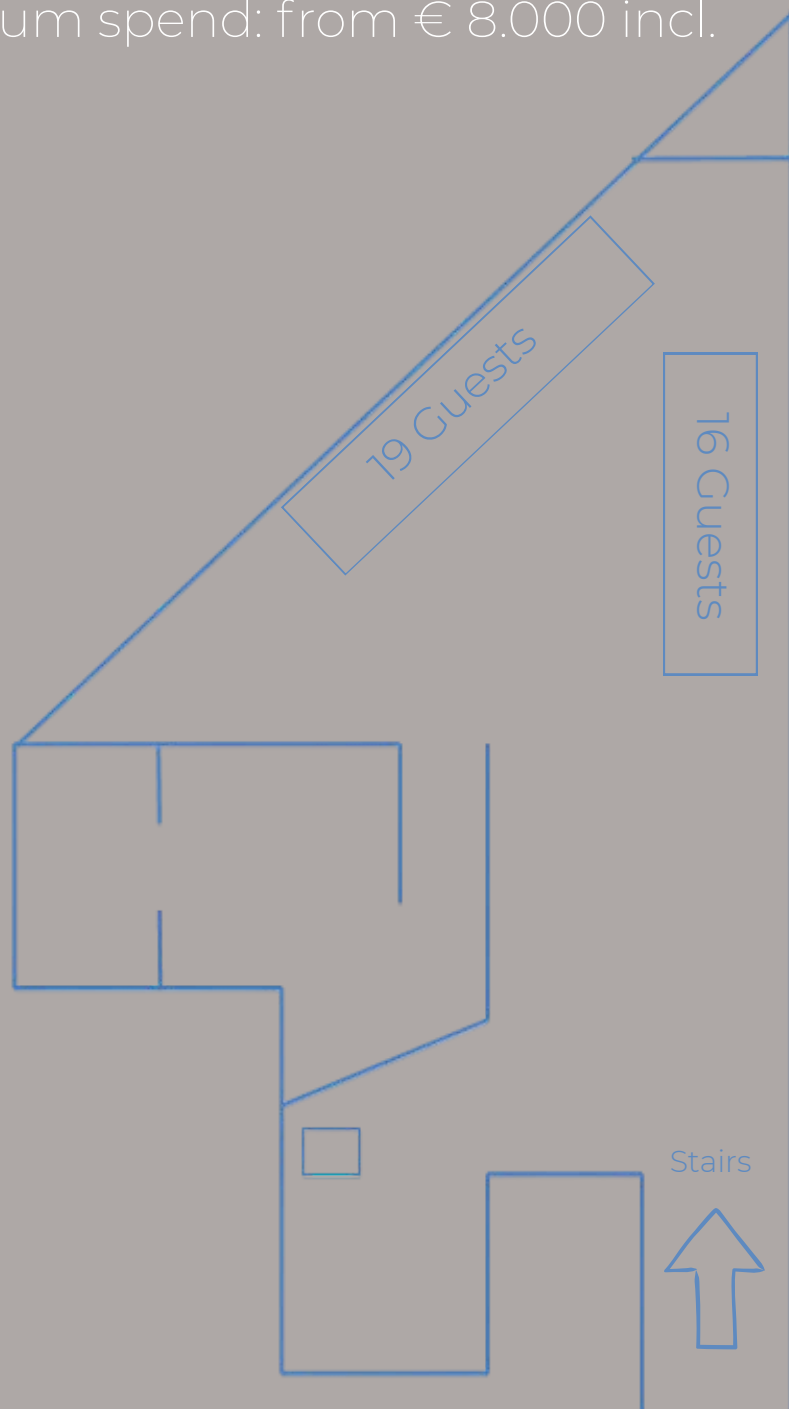


GOURMET RESTAURANT SEATING PLAN

Fine Dining Setup

Capacity: up to 35 guests

Minimum spend: from € 8.000 incl.
VAT



GOURMET RESTAURANT

Brasserie-Level Setup

Capacity: up to 65 guests

Minimum spend: from € 8.000 incl. VAT



GOURMET RESTAURANT ROUND TABLE SETUP

Brasserie-Level Setup

Capacity: up to 50 guests

Minimum spend: from € 8.000 incl. VAT



THE BRASSERIE

The Brasserie on the ground floor shows the more relaxed side of Les Deux, with an urban, lively atmosphere. It combines French and international cuisine with an easy, uncomplicated style of dining.

Capacity: up to 45 guests

Minimum spend: from € 6.000 incl. VAT

Partial exclusive bookings are possible without a minimum spend.



THE BRASSERIE

Capacity: up to 45 guests

Minimum spend: from € 6.000 incl. VAT

Partial exclusive bookings are possible
without a minimum spend



THE TERRACE

The terrace extends the Brasserie into a lively outdoor space in Munich's old town, while still offering a quiet courtyard feel. It's a place to enjoy lunch, an aperitif or dinner under the open sky, with seasonal dishes, good wines and cocktails.

Not available for exclusive booking



THE TEAM

FABRICE & KATRIN KIEFFER

Les Deux is shaped by its hosts and the personalities behind it. Fabrice Kieffer, originally from Alsace, grew up in a family of winemakers, which early on influenced his sense for craftsmanship, hospitality, and the enjoyment of good food and wine. After many years in top-level gastronomy, he brought his own culinary vision to life in Munich together with his wife, Katrin Kieffer, in 2012.



THE TEAM

NATHALIE LEBLOND

As Head Chef of Les Deux, she is responsible for both the Brasserie and the Gourmet Restaurant, defining the kitchen with a modern, French-inspired style and a clear signature. Before joining Les Deux, she worked at the three Michelin-starred Atelier at the Bayerischer Hof. Under her leadership, the Gourmet Restaurant was awarded one Michelin star.



THE TEAM

MARIE BORSCHERT



Since 2022, she has been part of Les Deux and is responsible for the event department. She oversees each event with a strong focus on individual guest needs, from the initial planning through to execution, ensuring everything runs smoothly throughout.

Contact:

Phone: +49 89 710 407 373

Email: info@lesdeux-muc.de

THE TEAM

VINCENT LEBLOND

He has been part of Les Deux since 2016 and today serves as Restaurant Manager and Sommelier. With experience, professionalism, and a touch of French charm, he shapes the service and the overall guest experience. His wine list features over 600 selections, allowing him to offer thoughtful, tailored recommendations. He has been recognized among Germany's top 50 sommeliers, including listings in Rolling Pin and the Schlemmer Atlas.



APERITIF

APERITIF RECOMMENDATIONS

Crémant d`Alsace Blanc de Blancs
Domaine Henri Kieffer Fils | Alsace
€ 65,00

Crémant d`Alsace Rosé
Domaine Henri Kieffer Fils | Alsace
€ 69,00

Laurent Perrier "La Cuvée" Brut
€ 120,00

Taittinger Brut Réserve
€ 115,00

Laurent Perrier "La Cuvée" Rosé Brut
€ 159,00

Ruinart Rosé Brut
€ 169,00

WINE

WHITE WINE RECOMMENDATIONS

2023 Riesling

“Kirchenstück im Stein” Erste Lage Trocken
Weingut Künstler | Rheingau
€ 59,00

2024 Grüner Veltliner Federspiel

“Ried Mühlpoint”

Weingut Alzinger | Wachau
€ 55,00

2022 Bordeaux Blanc “La Croix de Carbonnieux”

Château Carbonnieux | Bordeaux
€ 95,00

2022 Sancerre “Château de l’Estang 1573”

Domaine Estang | Loire
€ 95,00

2023 Bourgogne Blanc “Réserve du Bastion” AC

Maison Chanson | Burgundy
€ 75,00

Vintages and prices subject to change

WINE

RED WINE RECOMMENDATIONS

2022 Pinot Noir “Schlatter Maltesergarten”, dry
Weingut Martin Waßmer | Baden
€ 65,00

2023 Beaumes de Venise AC
Grenache | Syrah | Mourvèdre | Grenache Blanc
Domaine des Bernardins | Rhône
€ 59,00

2021 “La Carbonera” Crianza DOC
Tempranillo | Garnacha
Bodegas Torres | Rioja
€ 69,00

2019 Terra di Monteverro
Cabernet Sauvignon | Merlot | Cabernet Franc
Tenuta di Monteverro | Tuscany
€ 135,00

Vintages and prices subject to change

FINGERFOOD

Cornetto

Tuna | Basil | Ginger

Tartelette

Beetroot | Goat cheese | Pear

Cornetto

Shrimp | Grainy cream cheese | Fried onion

Vegetarian Alternative

Cornetto

Eggplant | Basil | Ginger

Tartelette

Beetroot | Goat cheese | Pear

Cornetto

Grainy cream cheese | Fried onion | Yuzu

3 pieces € 22,00 per person

MENU SUGGESTIONS

MENU I

Raw Marinated Hamachi
Melon | Saffron | Almond | Papaya

Homemade Fontina Tortellini
Pea | Vadouvan | Tomato

Steamed Cod
Cauliflower | Grape | Belper Knolle

Roasted Veal Tenderloin
Carrot | Pearl Onion | Parsley

White Chocolate Mousse
Raspberry | Peach | Dill

5-Course Menu €149.00 per person

**4-Course Menu €119.00 per person
(without cod)**

**3-Course Menu €89.00 per person
(without cod & tortellini)**

MENU SUGGESTIONS

MENU II

Red Prawn Tartare
Fennel | Cashew | Kaffir Lime

Homemade Tortellini
Lobster | Pea | Bisque

Confit Halibut
Millet | Bell Pepper | Basil

Roasted Kikok Chicken Breast
Zucchini | Onion | Parsley

Coconut Parfait
Pineapple | Raspberry | Pistachio

5-Course Menu €149.00 per person

**4-Course Menu €119.00 per person
(without halibut)**

**3-Course Menu €89.00 per person
(without halibut & tortellini)**

MENU SUGGESTIONS

MENU SUGGESTION III

Cured Arctic Char
Couscous | Green Apple | Bell Pepper

Homemade Gnocchi
Zucchini | Sot-l'y-Laisse | Piment d'Espelette

Pan-Seared Sea Bass
Saffron | Artichoke | Raisin

Roasted Challans Duck Breast
Fig | Shallot | Cauliflower

Ricotta Cheesecake
Cherry | Lychee | Almond

5-Course Menu €149.00 per person

**4-Course Menu €119.00 per person
(without sea bass)**

**3-Course Menu €89.00 per person
(without sea bass & gnocchi)**

EXAMPLE GOURMET MENU

Aperitif Ouverture

Amuse Bouche

Homemade Bread Variation | Dip

**+

Terrine of

IJsselmeer Pikeperch | Hiddenfjord Salmon
Strohschwein Pork | Ham | Watercress | Carrot | Ginger

Trout from Birnbaum Fishery
Cauliflower | Yellow Pepper | Parmesan | Coriander

Red Mullet

Couscous | Zucchini | Verbena | Feta

Saddle of Lamb from Polting
Polenta | Orange | Persille de Tignes

Pré Dssert

Currant Branch
Dulce | Buttermilk | Tarragon

Petits Fours

5 courses € 215,00 per person

4 courses € 180,00 per person

PARTNERS

We are happy to support you, upon request, with the organization of decoration and technical equipment for your event. These services can be added flexibly at any time.

To ensure a cohesive concept at the highest level, we work with selected partners in the fields of floristry and event technology.

Petra Müller
PETRA MÜLLER BLUMEN

BAHLMANN
DIE BLUMENBINDEREI
IM MÜNCHNER RATHAUS

ELS-Systems

VISIT US ALSO AT
WEINHAUS NEUNER



Weinhaus Neuner
Herzogspitalstraße 8
80331 München

Tel. +49 89 260 39 54
office@weinhaus-neuner.de