

# 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

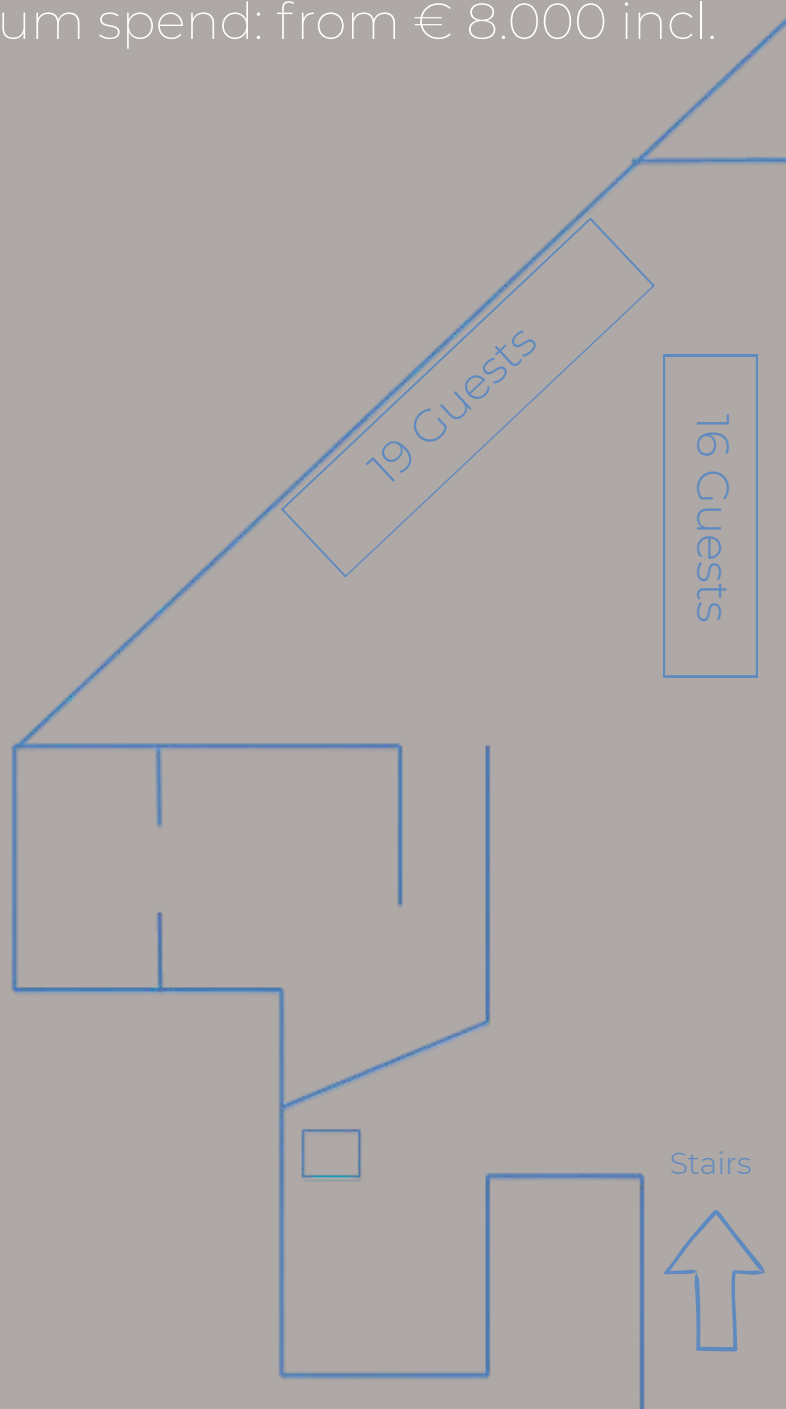


# GOURMET RESTAURANT SEATING PLAN

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.

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# 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 SUGGESTION I

Cured Char

Watercress | Radish | Sesame

\*\*\*

Homemade Parmesan Tortellini

Pea | Artichoke | Vin Jaune

\*\*\*

Seared Pikeperch

Leek | Dill | Lemongrass

\*\*\*

Seared Veal Fillet

Green asparagus | Mashed Potatos | Curry

\*\*\*

Matcha Brownie

Strawberry | Yogurt | Macadamia

**5 courses € 149,00 per person**

**4 courses € 119,00 per person**

**(without Pikeperch)**

**3 courses € 89,00 per person**

**(without Tortellini & Pikeperch)**

# MENU SUGGESTIONS

## MENU SUGGESTION II

Raw marinated Hamachi  
Cucumber | Almond | Yuzu

\*\*\*

Homemade herb gnocchi  
Tomato | Belper Knolle | Red Prawn | Vin Jaune

\*\*\*

Seared Loup de Mer  
Zucchini | Saffron | Fennel | Curry

\*\*\*

Seared Kikok Chicken Breast  
White Asparagus | Sauce Albufera | Paprika

\*\*\*

Ricotta Cheesecake  
Rhubarb | Basil | Macadamia

**5 courses € 149,00**

**4 courses € 119,00**

**(without Loup de Mer)**

**3 courses € 89,00**

**(without Gnocchi & Loup de Mer)**

# MENU SUGGESTIONS

## MENU SUGGESTION III

Pink roasted Veal Tafelspitz  
Cauliflower | Green Sauce | Hazelnut

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Homemade Tortellini  
Shrimp | Parmesan | Dill | Artichoke

\*\*\*

Confit Char  
Pointed Cabbage | Ponzu | Pineapple  
Fried Onion

\*\*\*

Roasted Challans Duck Breast  
Chicory | Tarragon | Carrot | Jus

\*\*\*

Dark Chocolate  
Blackberry | Peanut | Cream Cheese

**5 courses € 149,00 per person**

**4 courses € 119,00 per person**  
(without Char)

**3 courses € 89,00 per person**  
(without Tortellini & Char)

# MENU SUGGESTIONS

## MENU SUGGESTION IV

Raw marinated Hamachi  
Paprika | Coriander | Avocado

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Steamed Cod  
Lemongrass | Broccoli | Almond | Dill

\*\*\*

Sot-l'y-Laisse (Chicken Oyster)  
Pointed Cabbage | Polenta | Chanterelle  
Sherry Foam

\*\*\*

Roasted Rack of Lamb  
Couscous | Cucumber | Carrot | Peanut

\*\*\*

Mango Mousse  
Coconut | Passion Fruit | Raspberry

**5 courses € 149,00 per person**

**4 courses € 119,00 per person**

**(without Sot-l'y-Laisse)**

**3 courses € 89,00 per person**

**(without Cod & Sot-l'y-Laisse)**

# MENU SUGGESTIONS

## VEGETARIAN MENU

Roasted Leek  
Yogurt | Dill | Sumac

\*\*\*

Homemade vegetarian Gnocchi / Tortellini  
(based on Menus I-IV)

\*\*\*

Braised Aubergine  
Capers | Pomegranate | Parsley

\*\*\*

Braised Carrot  
Polenta | Feta | Curry | Vegetarian Jus

\*\*\*

Dessert according to Menu I-IV

**5 courses € 129,00 per person**

**4 courses € 99,00 per person**

**(without Aubergine)**

**3 courses € 69,00 per person**

**(without Gnocchi/Tortellini & Aubergine)**



# CURRENT GOURMET MENU

Aperitif Ouverture

\*\*\*

Amuse Bouche

\*\*\*

Homemade Bread Selection

\*\*\*

Hiddenfjord Salmon

Tangerine | Pumpkin Seed | Chicory

\*\*

Langoustine

Pineapple | Carrot | Basil | Parmesan

\*\*\*

Red Mullet

Couscous | Zucchini | Verbena | Feta

\*\*\*

Imperial Pigeon

Fennel | Williams Christ Pear | Ginger | Pearl Onion

\*\*\*

Pré Dssert

\*\*\*

Pandan


Rhubarb | Green Pepper | Sorrel

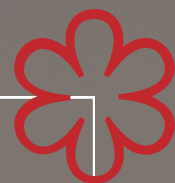
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Petits Fours

5 courses € 215,00 per person

4 courses € 180,00 per person





# VEGETARISCHE ALTERNATIVE

Aperitif Ouverture

\*\*\*

Amuse Bouche

\*\*\*

Homemade Bread Selection

\*\*\*

Carrot

Tangerine | Pumpkin Seed | Chicory

\*\*\*

Aubergine

Almond | Basil | Miso

\*\*\*

Zucchini Blossom

Couscous | Verbena | Feta | Caper

\*\*\*

Fennel

Williams Christ Pear | Ginger | Pearl Onion

\*\*\*

Pré Dessert

\*\*\*

Pandan

Rhubarb | Green Pepper | Sorrel

\*\*\*

Petits Fours

5 courses € 175,00 per person

4 courses € 150,00 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.

*Petrafrüher*  
PETRA MÜLLER BLUMEN

  
**BAHLMANN**  
  
DIE BLUMENBINDEREI  
IM MÜNCHNER RATHAUS

**ELS-Systems**



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