

Les Deux

BRASSERIE & BAR
KITZBÜHEL



LES DEUX KITZBÜHEL

With the opening of Les Deux Kitzbühel in February 2024 by Katrin and Fabrice Kieffer, the town has gained a new culinary destination. The restaurant represents authentic French cuisine – modern in interpretation, precise in execution, and set in an environment defined by style and clarity.

In the Falstaff Restaurant Guide 2026, Brasserie Les Deux Kitzbühel was awarded 4 forks and 95 points. Additionally, the Michelin Guide Austria 2026 honored the restaurant with one Michelin star



THE VENUE

Les Deux is more than a traditional restaurant. It combines elements of a French brasserie with understated Alpine elegance. The interior features a minimalist design with warm materials, while the open bar serves as the central social hub.

During summer, a spacious terrace expands the venue, offering views of the Kitzbühel mountains and direct access to the pedestrian zone.



EVENTS

Whether a private celebration, corporate event, or special occasion – the restaurant can be booked exclusively or partially for events of up to 45 guests.

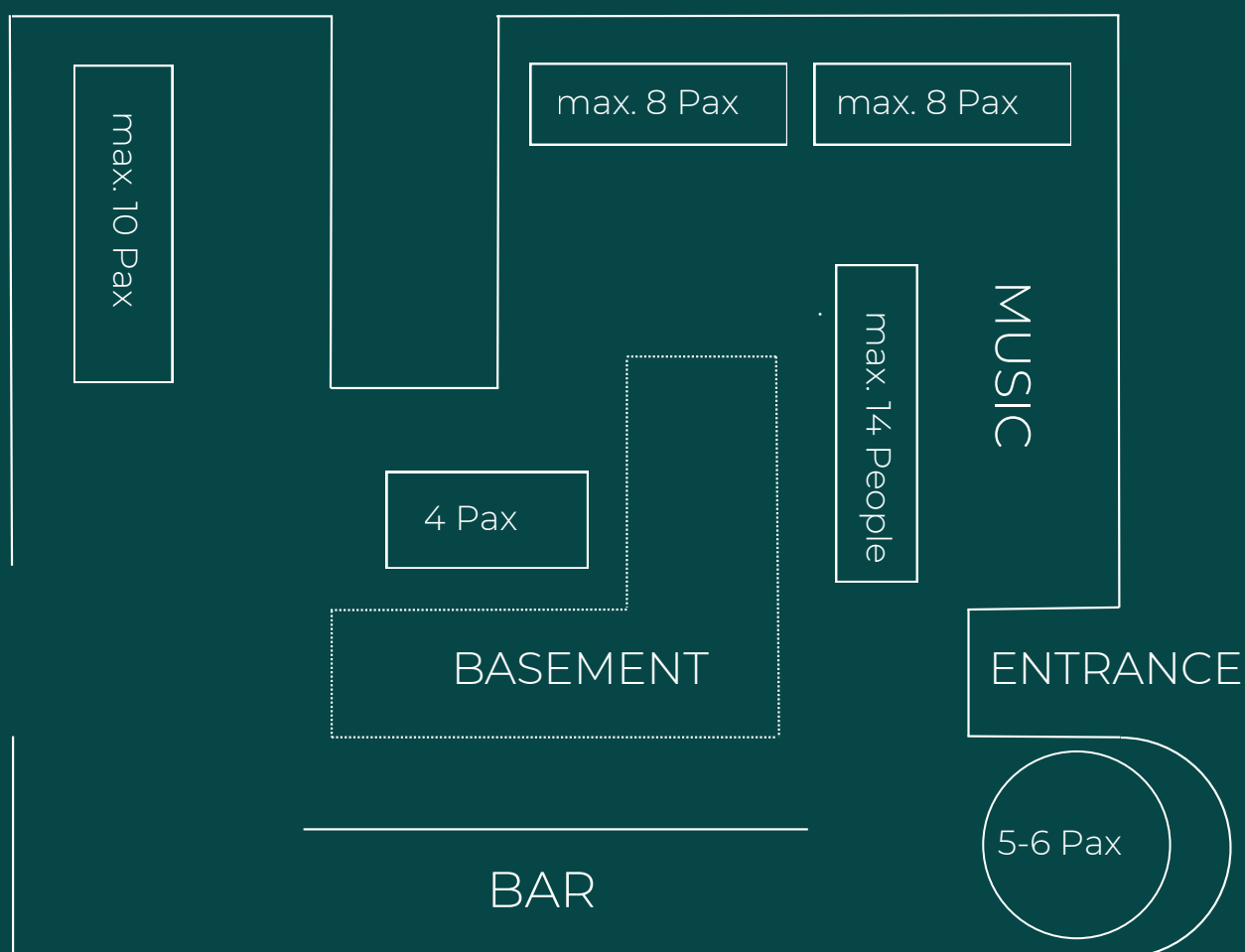
The combination of Michelin-awarded cuisine, first-class service, and elegant Alpine flair creates a distinctive experience that elevates any event.

Seated capacity: 45 guests



FLOOR PLAN & CAPACITY

Seated capacity: 45 guests
Minimum spend for exclusive bookings: from €6,000



THE TERRACE

The terrace complements the stylish interior with a highly atmospheric outdoor space. Surrounded by the Kitzbühel mountains, it provides the ideal setting for standing receptions and aperitifs during events.



THE PEOPLE

Katrin and Fabrice Kiffer - hosts and driving forces behind Les Deux. Fabrice, originally from Alsace and raised in a winemaking family, brings a deep connection to gastronomy and craftsmanship. Together, they realized their culinary vision in Munich in 2012, now expanded to Kitzbühel.



THE PEOPLE

MARC FRÖHLICH

Awarded a Michelin star shortly after opening, his cuisine represents a modern interpretation of classic French brasserie dishes, combining tradition with creativity and high-quality ingredients.



THE PEOPLE

WOLFGANG HIRN

A passionate restaurateur from Styria, known for his warmth and strong sense of service and quality, shaped by years of experience in Munich.



DIE WEINE

The wine list features approximately 330 labels, with a focus on Austria, France, Italy and Germany.

Sommelier Patrick Fuchs will be pleased to recommend the perfect wine pairing for your menu.



APERITIF

Crémant d`Alsace Blanc de Blancs
Domaine Henri Kieffer Fils
0,75 l € 69,-

Crémant d`Alsace Rosé
Domaine Henri Kieffer Fils
0,75 l € 75,-

Laurent Perrier „La Cuvée“ Brut
0,75 L € 135,-
1,5 L € 280,-

Delamotte „Blanc de Blancs“ Brut
0,75 L € 115,-
1,5 L € 230,-

Ruinart „Blanc de Blancs“ Brut
0,75 L € 189,-
1,5 L € 410,-

Laurent Perrier „Cuvée Rosé“ Brut
0,75 L € 165,-
1,5 L € 360,-

Ruinart Rosé Brut
0,75 L € 195,-
1,5 L € 430,-

COCKTAILS

Americano

Campari | Vermouth | Soda

Kitz Negroni

Alpine Gin | Vermouth | Campari

Old Fashioned

Bourbon | Angostura | Simple Sirup

Paloma

Tequila | Grapefruit | Lime

Espresso Martini

Vodka | Espresso | Coffee liquor

Les Deux Martini

Vodka | Vanille | Passionsfruit | Crémant

Cosmopolitan

Vodka | Cointreau | Cranberry

Moskau Mule

Vodka | Ginger Beer | Lime | Cucumber

French 75

Gin | Champagner | Citrus | Simple Sirup

à 16,00 Euro

FINGERFOOD

Cornetto beef tartare
with truffle mayo

Cornetto salmon tartare
with wasabi cream

Seasonal soup / chilled variation

Mini Quiche Lorraine

3 pieces selection: €15 per person

Oysters
(€7.50 per piece)

Alsatian tarte flambée
€ 18,00

MENU PROPOSAL

Menu I

Bread & spreads

Beef tartare

truffle cream | Sylter bread

Label Rouge salmon in puff pastry

beurre blanc | tarragon

Black Angus fillet

creamed kohlrabi | fries

Raspberry crustade

sorbet | crumble

4 courses

Price per person € 125,-

MENU PROPOSAL

Menu II

Bread & spreads

Beef tartare
stracciatella | baby basil

Pan-fried Breton sea bass
chanterelle risotto | parsley foam

Passion fruit
yogurt | white chocolate

3 courses

Price per person € 98,-

MENU PROPOSAL

MENU III

Bread & spreads

Scallop carpaccio
grapefruit | sour cream | chives

Homemade gnocchi
sot-l'y-laisse | ratatouille | piment d'Espelette

"Les Deux" steak au poivre (US beef fillet)
pepper sauce | fries

Felchlin dark chocolate
raspberry | vanilla sponge

4 courses

Price per person € 125,-

TERMS & CONDITIONS

Staff

Regular opening hours until 01:00.

Extended hours possible: €90 per staff member per additional hour (minimum 2 staff).

Minimum turnover

Exclusive booking requires a minimum spend of €6,000 (incl. VAT).

If not reached, the difference will be charged as venue rental.

Cancellation Policy

- Up to 10 working days: free
- 9–6 days: 30%
- 5–3 days: 50%
- 2 days: 75%
- 1 day / same day: 100%

For exclusive bookings, cancellation is based on the minimum spend.

YOUR CONTACT FOR YOUR EVENT: MIRIAM WALTER



Since the early days of Les Deux in Munich, Miriam Walter has accompanied the restaurant with great passion and expertise.

Today, she is the main point of contact and responsible for the entire event planning in Kitzbühel.

For any further questions or requests, please feel free to contact us at +43 5356 72887 or via email at info@lesdeux-kitzbuehel.at at any time.

CONTACT

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