

ENJOY DELICIAIES AT THE DÉLICE LA BRASSERIE
SOFITEL MUNICH BAYERPOST WINS WORLD LUXURY RESTAURANT AWARD

Munich, 26th July 2017 – DÉLICE La Brasserie wins again! The restaurant at the Sofitel Munich Bayerpost hotel in Munich, Germany, has recently received its third award in a row. The French-inspired restaurant concept won the World Luxury Restaurant Award in the categories of “Best Wine Selection – Global” and “Luxury Hotel Restaurant – Germany” at an award gala in Hanoi on 22 July 2017.

An impressive overall picture is the sum of many individual aspects and is precisely why candidates for the renowned World Luxury Restaurant Award not only need to present attractively plated dishes, but also serve paired wines and offer the right atmosphere. With the third World Luxury Restaurant Award one can see how well this concept succeeded at the DÉLICE La Brasserie. Guests and industry experts chose the restaurant of the Sofitel Munich Bayerpost as the winner of the “Best Wine Selection – Global” and “Luxury Hotel Restaurant – Germany” categories. While Executive Chef Andreas Donnerbauer and Junior Sous Chef Tom Tschierschke impress visitors with classic French brasserie delicacies with a creative twist, the stylish yet cosy restaurant design and excellent service help to create the perfect setting.

“We are proud to also be able to accept this award on behalf of our kitchen and restaurant team”, declared Gerhard Struger, the Regional Vice-President of Sofitel Central Europe and General Manager of the Sofitel Munich Bayerpost hotel. “At DÉLICE La Brasserie, we bring light yet sophisticated French cuisine to Bavaria and are therefore one of a kind in Munich.”

DÉLICE LA BRASSERIE – THE FRENCH WAY OF LIFE IN THE HEART OF MUNICH

Regional products and dishes that are both light and creative characterise the delicacies served by DÉLICE La Brasserie. Its modern French meals focus on taking a contemporary approach towards making classic brasserie dishes even more sophisticated. Refined herbs, spices and traditional preparation methods are used to underline the quality of the selected ingredients as well as their Parisian scents and flavours. The fine nuances of these delicious dishes are perfectly complemented by more than 150 wines from 15 different countries. In fact, the wine selection is just as individual as its original, with aromas ranging from classic to modern compositions. The highlight of the wine year at the Sofitel Munich Bayerpost are the “Sofitel Wine Days”, which take place every year in autumn at the same time as the French grape harvest and celebrate the diversity of the wine with a various events and delicious creations. The contemporary design and historical setting of the DÉLICE La Brasserie in the former royal post office always perfectly set the tone, whether it’s a classic business lunch, a relaxed dinner, or a glass of wine with friends.

More information and bookings: sofitel-munich.com sowie accorhotels.com.



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Contact Sofitel Munich Bayerpost:

Jeannine Kalthoff

tel.: +49 89 599480

mail: jeannine.kalthoff@sofitel.com

Bayerstr. 12

80335 München

