a little more than a century ago, in Nancy, a city located in eastern France, the Brasserie L’Excelsior was built. A living symbol of the cafés of the Belle Époque and the Art Nouveau movement, the Excelsior bears timeless witness to a truly French cultural and gastronomic heritage.

The Brasserie L’Excelsior, created by Louis Moreau, one of Vézelise’s best-known brewers, opened its doors in the heart of the turbulent neighborhood of Nancy station on 26 February 1911. Kroské, a very prestigious place for his times, Moreau commissioned the foremost artists of the École de Nancy.

With its architecture by Weissenburger and Mienville, glasswork by Jacques Gruber, furnishings and chandeliers by Louis Majorelle and pâte de verre lampshades by Daum, the Excelsior is one of the most striking masterpieces of the Art Nouveau movement.

Beyond the classic undulating walls of the École de Nancy, the Brasserie sets a style with its majestic, twelve-by-twenty-five-metre inner space of caved wood, stained glass depicting naturalist themes, solid mahogany furniture from Cuba and spacious windows. The panel, beams, and floor develop plant motifs where firs, pines and gingko trees, combined in copper tones, blend harmoniously. A few steps away, at the entrance to the Émile Gallé room, we find the handiwork of Jean Prouvé, an innovator, who created the 1928 stair railing.

Since its inauguration, the Brasserie has not ceased to attract personalities during all the phases of its life. After its initial, crazy, carefree years, the Excelsior experienced the angst...
of the European Civil War and reconstruction. Later, in the seventies it was even in danger of being torn down. Saved in extremis by a group of art heritage enthusiasts, the Excelsior was declared a historical monument in 1976. It was bought by the group Flo in 1987, who immediately restored it and returned the establishment to its full former splendour. In 1973, these walls echoed to the first notes of New Orleans Jazz. This was where the famous Nancy Jazz Pulsations Festival was born. Deeply loved by Nancy's inhabitants, L'Excelsior is one of the town's quintessential meeting places. Between card games and business dinners, love affairs, break-ups or make-ups, the establishment breathes a hundred years of history and anecdotes that imbue it with highly particular soul and charm. Visitors, habitués, French or foreign tourists and simple passers-by rub shoulders naturally at Brasserie l'Excelsior. As a meeting place for gourmets, the Brasserie serves almost a thousand customers a day, thanks to a team as friendly as they are skilled. Though the Excelsior specialises in seafood, its plum sorbet and crème brûlée à la bergamot are hedonist delights while gourmets sing the praises of its luncheons. Its legendary manager, Frédéric Tabey, invites whomsoever desires to take a tour of the kitchens. That is unless you prefer to stop off at the stand of Amar – crowned France's top oyster-shucker in 2004.