



EXCELSIOR
— NANCY —

WINTER 2014

The Excelsior, a way of life in Nancy

For more than one hundred years at the centre of Nancy, the Excelsior has delighted palates and pupils. The glorious symbol of the legendary great cafes of the «Belle Époque», the brasserie inaugurated during a carnival in 1911 remains the splendid witness of a past century. Its hundredth anniversary is an opportunity to delight us again with a few pages from its history.

When the Excelsior came into existence at the initiative of Louis Moreau, brewer from Vézelize, the Est Republicain immediately hailed «the opening of a new and splendid public institution» called upon right away to «provide a brilliant and fruitful career».

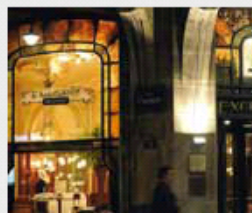
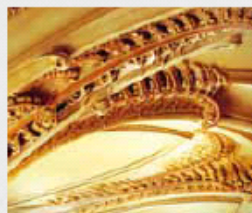
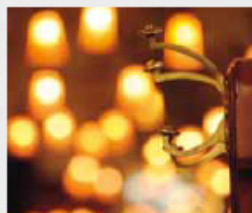
But the great brasserie that established itself in the heart of the effervescent neighbourhood around the train station would be much more than a safe harbour for passers by and travellers seeking relaxation, luxury, calm and pleasure: right from its creation, the Excelsior would become one of the most distinguished masterpieces of the Ecole de Nancy. And under its typical Viennese Art Nouveau exterior facade, the immense 25 by 12 meter room entrusted to architects Lucien Weissemburger and Alexandre Mienville immediately offered a setting for the greatest talents of the Belle Époque.

To decorate the large bay windows of its five spans, Jacques Gruber created ten glass walls set in a copper frame that encloses glass mosaics and canopies worthy of the naturalist themes symbolic of the era: ferns, pines, and ginkgo biloba.

The bouquets of ferns attached to the ceiling are the work of sculptors Galetier and Burtin who worked on the moulding and beams. Adapted to the walls of the Excelsior, all of the solid mahogany furniture was designed in the Ateliers Majorelle. Three hundred lamps engraved copper chandeliers and wall sconces by Daum infuse the room with its harmonious ivory colour. A few years later, under an Art Deco influence, the bannister inspired by artistic ironworker Jean Prouvé was delivered.

Immediately adopted by the people of Nancy, for whom it became the essential place meeting and conversation, the Excelsior gradually filled itself with anecdotes and laughter, card games and dates, memorable evenings and celebrations, loves at first sight and reunions. The first notes from New Orleans that would become the city's Jazz Festival were played within these walls. Spared by wars and bombings, protected by the people of Nancy who were concerned with preserving beauty, the brasserie was not subject to any of the changes imposed on the neighbourhood after the Second World War, and restoration work at the end of the 80s even returned its original splendour.

Classified as a historic monument in 1976, the Excelsior now shines as one of the most delicious expressions of beauty in all of French heritage.



Brasserie EXCELSIOR NANCY

depuis 1911

Practical information

The Brasserie

The Excelsior, the flagship of the School of Nancy, never experiences a quiet moment. Carrying the crown of Nancy's finest historic brasserie, it offers French cuisine bursting with flavours against a stunning Art Nouveau backdrop, located just opposite the train station.



L'Excelsior

50 rue Henri Poincaré - 54000 NANCY
Phone number: +33 (0)3.83.35.24.57
Line Tram 1 – stop: Gare SNCF de Nancy
Parking Thiers/Gare



Opening hours

Open 7 days a week

From Tuesday to Saturday from 08.00 am to 12.30 am

And Sunday and Monday from 08.00am to 11.00pm

Free wifi Access

Reservation

Groups' reservation (from 10 people)

Sales Department : +33 (01 4 1 92 31 74/72/15

reservation@groupeflo.fr



Nearby

Theatres and auditoriums:

Salle Poirel, Théâtre de la Manufacture,
Opéra ballet de Nancy

Touristic sites:

- Place Stanislas (Patrimoine Mondial UNESCO)
- Galeries Poirel
- Musée des Beaux-Arts
- Parc de la Pépinière
- Villa Majorelle
- Musée de L'Ecole de Nancy



Hotels:

- Park inn ***
- All Seasons***
- Mercure ***
- Best Western Crvstal***

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The Rooms



The Majorelle room

The Majorelle room welcomes you with Art-Deco inspired décor; adapted to welcome 10 - 35 people, this confined, private area of 46m² is customised to host your dinners, birthdays, family meals, business meetings, etc.



The Gambetta room

Art Deco in its inspiration, with a surface area of 47m² able to receive up to 40 people, this room, illuminated by natural light, is able to adapt to any type of business- or family-oriented service..



The Cellar [Le Caveau]

This 100m²-large room can accommodate your conferences and meetings in the form of a sit-down service (lunch, dinner, etc.) for 70 people, or a standing service for 100 people (cocktail reception)

All our rooms are equipped with screens.

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Services

English menu

Children menu

Free Wi-Fi access

Reservation

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(From 10 people)

+33 (0)1 41 92 31 72/74/15

reservation@groupeflo.fr

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availability and will be changed in April and in
October.

Majorelle Menu

€31.50*

Main dish + Dessert

+ Wine (25cl) **OR** Mineral water (50 cl) + Coffee

Main dishes

Farmhouse chicken supreme from the Landes with wine of Gris of
Toul, mashed potatoes

Or

Griddled Norwegian salmon with baby vegetable and white butter
sauce

Desserts

Soft-cooked chocolate cake, vanilla ice-cream

Or

Flambeed Bourbon vanilla Crème Brûlée

Drinks

Red wine AOC Marquise des Tours – 25 cl

Or

White wine AOC Marquise des Tours – 25 cl

Or

Mineral water: Vittel or Perrier Fines Bulles – 50 cl

Coffee

Please choose the same starter, main course and dessert for all guests.

* Net prices, service included - Alcohol abuse is dangerous for health. Drink with
moderation.


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Gambetta Menu

€36.50*

Starter + Main dish + Dessert

+ **Wine (25cl) OR Mineral water (50 cl) + Coffee**

Starters

Traditional Quiche Lorraine,
baby green salad

Or

Soft-boiled egg with stir-fried porcini mushrooms and cream of
parmesan

Or

Six large Burgundy snails marinated in Chablis

Main dishes

Farmhouse chicken supreme in “pot-au-feu” style and season’s
vegetables

Or

Griddled Norwegian salmon with season’s baby vegetables,
cream of bay leaf and Vitelotte potato crisps

Or

Sautéed filet of rump with sliced baked potatoes in beef juice

Desserts

Soft-cooked chocolate cake, vanilla ice-cream

Or

Le Tout Nancy ice-cream dessert, mirabelle plum coulis

Or

Confit apple with hazelnut streusel and gingerbread served
with fromage blanc ice-cream

Drinks

Red wine AOC Marquise des Tours – 25 cl

Or

White wine AOC Marquise des Tours – 25 cl

Or

Mineral water: Vittel or Perrier Fines Bulles – 50 cl



Coffee

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Grüber Menu

€44.50 *

Starter + Main dish + Dessert

Wine (25cl) + Mineral water (50 cl) + Coffee

Starters

Fisherman's Fish soup, rouille sauce and golden croutons

Or

Millefeuille of warm goat's cheese from Lorraine and apple
served with country bread, endive salad

Or

Duck Foie Gras, mirabelle plum chutney with Sylvaner

Main dishes

Filet of cod baked in a porcini mushrooms and hazelnut crust
with cream of celery root and stalks in chicken juice

Or

Sautéed heart of Hereford beef rump steak with pebble potatoes
in raw sea salt from Noirmoutier

Or

Breast of PGI duck from South-Western France with vegetables
fricassee and pearled juice

Desserts

Grand Vintage Kalingo chocolate and raspberry treat with
mango sorbet

Or

The famous Mirabelle plum kugelhof done in French toast-style
served with fromage blanc ice cream

Or

“Le Tout Nancy” ice-cream dessert, mirabelle plum coulis

Drinks

Red wine AOC Côtes de Toul – 25 cl

Or

White wine AOC Côtes de Toul – 25 cl

Mineral water: Vittel or Perrier Fines Bulles – 50 cl

Coffee

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Services



English menu




Children menu




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Gallé Menu

€53.50 *

Starter + Main dish + Dessert
Wine (25cl) + Mineral water (50 cl) + Coffee

Starters

Selection of 9 Oysters

Or

Crab meat, avocado tartar with citrus and melba toast

Or

Duck Foie Gras, mirabelle plum chutney with Sylvaner

Main dishes

Crispy veal steak with stir-fried mushrooms
and chateau potatoes in veal juice

Or

Griddled scallops with linguine in cream of Truffle and cockles

Or

Platter of seafood cooked on the griddle
(Cod, salmon, scallops) and dill sauce

Desserts

Grand Vintage Manjari chocolate soufflé mousse and Bourbon
vanilla ice-cream

Or

Bourbon vanilla profiteroles, hot Valrhona chocolate sauce

Or

Deconstructed lemon tart with light lemon cream, Italian
meringue and shortcake pieces

Drinks

AOC white wine

Muscadet Cardinal Richard - Maison Sauvion – 25 cl

Or

AOC red wine

Brouilly Henry Fessy (white) – 25 cl

Mineral water: Vittel or Perrier Fines Bulles – 50 cl

Coffee

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Services



English menu




Children menu




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Prouvé Menu

€67.00 *

Starter + Main dish + Dessert
Wine (25cl) + Mineral water (50 cl) + Coffee

Starters

Selection of 6 Oysters

Or

Duck Foie Gras, mirabelle plum chutney with Sylvaner

Or

Half-cooked Norwegian salmon, crunchy vegetables, citrus
and mango vinaigrette

Main dishes

Sautéed sweetbread with Truffle-flavoured macaroni gratin in
port sauce

Or

Sautéed filet of beef with stir-fried greens

Or

Sea Sauerkraut

*Brochettes of scallops in bacon, Salmon, smoked Haddock,
Cod*

Desserts

King Stanislas treat with Chantilly cream (Amber Rum baba)

Or

Fresh fruits gratin, mint zabaglione

Or

Crêpes Suzette flambéed with Grand Marnier

Drinks

AOC white wine

Rully Louis Latour – 25 cl

Or

AOC red wine

Château Trébiac - Graves – 25 cl

Mineral water: Vittel or Perrier Fines Bulles – 50 cl

Coffee

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Seafood Menu

€67.00*

Appetizer + Flute of champagne (13 cl) + Main dish +
Dessert + Wine (25cl) + Mineral water (50 cl) + Coffee

Appetizer

Flute of champagne (13 cl)

🦋 Main dishes 🦋

Excelsior seafood platter

*Seafood (1/2 Crab, 3 Prawns) ~ Selection of 9 Oysters
(2 Fines de Claire no.2 green oysters, 2 Fines de Claire no.3 green
oysters,
2 Fines de Claire no.4 green oysters, 3 Excelsior Special Selection no.3
oysters) ~ Shellfish*

🦋 Desserts 🦋

Fresh fruits gratin, mint zabaglione

Or

King Stanislas treat with Chantilly cream (Amber Rum
baba)

Or

Crêpes Suzette flambéed with Grand Marnier

🦋 Drinks 🦋

AOC white wine

Rully Louis Latour – 25 cl



Mineral water: Vittel or Perrier Fines Bulles – 50 cl



Coffee

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English menu




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Daum Menu

€87.50 *

Appetizer + Flute of champagne (13 cl) + Starter + Main
dish + Dessert + Wine (37.5cl) + Mineral water (50 cl) +
Coffee

Appetizer

Flute of champagne (13 cl)

STARTERS

Gourmet salad with Foie Gras and dried figs

Or

Scallops Royale with mushrooms in Lobster sauce

Or

Selection of 9 Oysters

Main dishes

Breast and Foie Gras of PGI duck from South-Western France
with apple tart in chestnut honey

Or

Sole Meunière, steamed potatoes

Or

“Excelsior” Royal Sauerkraut

Half Lobster, Scallops, Norwegian Salmon, Haddock

Desserts

Tasting of the flavours of the Lorraine

Or

Selection of Grand Cru "Valrhona" chocolates

Or

The famous Mirabelle plum kugelhof done in French toast-style
served with fromage blanc ice cream

Drinks

AOC red wine

Château Magnan La Gaffelière - Saint-Emilion Grand Cru –
37.5cl

Or

AOC white wine

Chablis 1er cru – Fourchaume – Jean Durup – 37.5cl

Mineral water: Vittel or Perrier Fines Bulles – 50 cl

Coffee

Please choose the same starter, main course and dessert for all guests.

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moderation.

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Brasserie

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General Terms and conditions of Sales 2014

Reservations:

Group reservations must be made with the Sales Office.
A reservation is only valid once it has been confirmed by the Sales Office.

Prices:

The prices indicated are net, inclusive of tax and confidential.

The prices are applicable to groups of at least 10 people and cannot be combined with another promotional offer, with the exception of the Esprit Brasserie loyalty scheme. In such cases, the customer must give their card number during the booking process to benefit from the 10% discount and the scoring of loyalty points. If the card number is not given during the booking process, the Esprit Brasserie discount and the scoring of loyalty points will not be applied. (The scoring of loyalty points cannot exceed 500 points). These prices are valid until December, 31st 2014 (excluding special days as the 24th of December, 25th of December, 31st of December, 1st of January and 14th of February), providing that VAT remains at 10% (excluding alcohol) in the catering trade..

MENUS

The menu and dish selections must be provided to the Sales Office prior to the group's arrival, no more than one week before the date of the reservation.

The menu selections must be identical for all diners.

To guarantee freshness and quality, our recipes will change in April and October vary on the basis of daily deliveries.

In the case of force majeure, the Sales Office reserves the right to modify the selected menu: a similar or higher quality dish will be substituted.

Headcount:

The definitive headcount must be confirmed no more than 72 hours before the group's arrival: this information shall be used to determine the final invoice.

Billing and payment:

Unless previously agreed, payment shall be made on the day of the event or prior to the group's arrival (prepayment).

A down payment shall be requested via a pro forma invoice. We accept payment in cash, by bank card and by cheques which can be guaranteed by a French bank (foreign cheques are not accepted). If the order totals more than €2,000, a deposit of 50% of the amount must be paid no later than five working days before the date of the booking.

The amount billed is calculated based on the confirmed headcount. Any reduction in headcount not conveyed to and confirmed by the Sales Office at least 72 hours in advance shall not be taken into account when preparing the final invoice.

In the event that the commercial service is notified (by email or fax) between 24 and 72 hours prior to the booking of a reduction greater than or equal to 10% between the reserved and actual headcounts, cancellation fees will be applied. These fees will amount to 50% of the difference between the reserved and actual headcounts, multiplied by the cost of the selected menu (e.g. 4 fewer people in a booking of 40 people with 36 people served will equal a cancellation fee equivalent to two people).

In the event that notice is given less than 24 hours prior to the booking, the bill will be calculated on the basis of the reserved headcount.

Except in the case of force majeure*, a full group cancellation must be communicated in writing (e-mail or fax) no later than 72 hours prior to the booking. In this case, the deposit will be forfeited to the Brasserie. Beyond this date, any cancellation that is not put in writing (e-mail or fax) will result in a cancellation fee for the entire booking, on the basis of the reserved headcount.

* The force majeure events referred to here are any events or measures put in place by public or administrative authorities rendering execution of the contract impossible, or inhibiting its normal execution.

Punctuality:

Groups are required to honour the confirmed time of their reservation.

The management staff reserves the right to turn away a group that does not honour the agreed times.

Restrictions:

•The customer is expressly reminded that the services and decorations are supplied exclusively by the Brasserie and it is strictly forbidden to bring in any items without the agreement of the commercial service.

Law and Order:

•The Brasserie has the right to refuse any behaviour that it considers to be contrary to public order, morality, safety regulations and inherent quality standards.

The customer agrees that he/she and their guests will respect all appointed staff members and safety regulations laid down by law relating to the premises and materials made available by the Brasserie.

Liability:

• Restaurants that host groups are not under any circumstances responsible for loss, theft or damage to customers' personal belongings. If the premises are harmed or damaged, La Coupole may take legal action against those responsible to obtain damages.

Applicable Law and disputes :

•Business conducted with the Sales Office is governed by French law. In the event of dispute, the Trade Court of Nanterre shall have sole jurisdiction.