

## **BRASSERIE ALFA RETURNS: A 1932 ART DECO LANDMARK REIMAGINED BY CHEF THIBAUT BERA**

The Luxembourg Marriott Alfa Hotel is proud to announce the reopening of Brasserie Alfa, a true Art Deco gem in the main train station district, now enhanced by meticulous restoration and a boldly contemporary culinary vision.

### **A Heritage Gem Reinvented**

After carefully restoring its iconic moldings, geometric chandeliers, and vintage banquettes, Brasserie Alfa has regained its former glory. More than just a restaurant, it offers a vibrant experience where conviviality, authenticity, and culinary excellence come together. True to its new motto – *“Where Guests, Authenticity and Genuinely Good Food Come First”* – this legendary venue in the heart of the capital is experiencing a remarkable revival.

### **A Legend Since 1932**

Inaugurated on January 15, 1932, by Pierre Braun-Petit and Lucien Amberg, Brasserie Alfa has spanned the decades, welcoming travelers, artists, and political figures passing through. Today, 93 years later, its listed interior offers a unique setting for inventive cuisine that remains rooted in Franco-Luxembourgish culinary traditions.

### **A Design Conceived as a Living Tribute**

The reimagined interior design of Brasserie Alfa celebrates both the venue’s storied past and its vibrant renewal. The centerpiece of the dining room—a painting by artist Julien Lefevre—inspired the entire color palette of the venue: deep blue leather banquettes, rich green velvet, a pink marble bar, and pewter-framed mirrors harmonize with a curated selection of Art Deco lighting. The original zigzag motif from the façade has become a guiding thread in the architectural concept, subtly woven into the new natural stone flooring and other furniture elements. Finally, a spectacular chandelier adorned with ceramic birds—an homage to Luxembourg’s ceramic tradition—adds a poetic touch to the ensemble.

### **A Menu That Pays Tribute to the local terroir**

Under the direction of Executive Chef Thibault Bera, Brasserie Alfa offers a cuisine that blends heritage with modernity. The great culinary classics of Luxembourg and France are reimagined with boldness and finesse, elevated by fresh, local, and seasonal ingredients. Each dish reflects a handcrafted approach to flavor, designed to create lasting gourmet memories. The charcuterie is sourcing from Meyer, the vegetables from the Moselle Valley and the meat from Luxembourg and border countries.

### **A Few Highlights from the New Menu:**

- **Starters:** *Alfa-style Vitello*, French onion soup gratinated with Berdorf cheese, Marco Meyer’s charcuterie board, gravlax trout with crackers.

- **Signature Dishes:** *Homemade Alfa sausage with creamy mashed potatoes*, Chalet Dallé veal chop, Ribeye, *Gromperekichelcher* with burrata and raspberry.
- **Desserts:** Flambéed crème brûlée, Alfa chocolate cake, “Princesse Charlotte” cream puffs, Alfa Gourmand dessert plate.
- **Business Lunch:** Monday to Friday, 2-course menu (€29) or 3-course menu (€35), updated daily based on the chef’s inspiration.

All dishes are available in half portions for kids.

### **A Lively Terrace Facing the train Station -**

Brasserie Alfa also opens onto a terrace with a direct view of Luxembourg’s Central Station. As a true extension of the restaurant, it offers a vibrant, urban atmosphere—perfect for sunny breakfasts, business lunches, or aperitifs. Elegantly furnished, the terrace mirrors the interior’s graphic design elements, creating a seamless aesthetic continuity with the main dining room. The terrace will open this summer.

### **A dynamic duo in charge**

#### **A Globe-Trotting Chef Committed to Local Roots**

At 36, Thibault Bera brings his international experience to the service of regional cuisine. Former private chef at the presidential palace in Azerbaijan, he has developed sustainable culinary concepts from Chamonix to São Paulo before settling in Luxembourg. A strong advocate of the farm-to-fork philosophy, he states:

*"Each dish tells the story of Luxembourg’s landscapes and its people. I want to create a dialogue between the memory of this place and today’s appetite."*

#### **A Director of Food and Beverage committed to deliver exceptional guest experiences**

Originally from France and Italy, Jérémy Toro began his journey in hospitality as a nightclub waiter—proof that passion can start anywhere. He trained under renowned chef Alain Llorca at the iconic Moulin de Mougins and helped launch his brasserie.

Thirteen years ago, Jérémy joined Marriott International, where he’s spent the last six years shaping innovative restaurant concepts across Europe. Now in Luxembourg, he’s leading the opening of Brasserie Alfa—his 14th restaurant launch.

Jérémy leads with passion, positivity, and purpose, always focused on delivering exceptional guest experiences and inspiring his team to embrace excellence and joy in every detail.

## **A Place Open All Day Long**

Facing the Central Station, Brasserie Alfa welcomes a diverse clientele—travelers, families, and professionals. Breakfast is served from 6.30 am to 11am. All-Day dining starts at 12pm and finishes at 10pm. The 120-seat restaurant is centered around a 25-seat Art Deco bar. Private spaces are also available for meetings or events for up to 12 people for the bigger private room and up to 8 people for the smaller one.

### **Brasserie Alfa**

16 Place de la gare  
Luxembourg 1616

Information and reservation : 00352-2794-0000

<https://www.alfabrasserielluxembourg.com/fr/>

Breakfast from 6.30am to 11am  
All-day dining from 12pm to 10pm

Starters from €8

Mains from €22

Desserts from €11

Business lunch (from Monday to Friday), 2-course menu (€29) or 3-course menu (€35)

### Press contacts

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