



THE ENTHUSIAST WHO MAKES BOTTLES SPARKLE

Xavier Thuizat

Born at the Hospices de Beaune, Xavier Thuizat grew up with vines in his blood.

From 3-star Michelin to palace, he composes wine lists like poems, always on the lookout for new nuggets and young talent.

Crowned “Meilleur Sommelier de France” and “Meilleur Ouvrier de France” in 2022, Xavier is always ready to share his knowledge with simplicity and generosity.

At Grappille, he dreams of a place where wine can be shared without fuss, moving away from the great classics to make way for daring winemakers and bottles that tell a story.

Here, we taste for pleasure, with curiosity, carried by the infectious enthusiasm of this enthusiast who has never lost his authenticity.

Wines by the glass

“à la carte”

7 CL 12 CL BOTTLE

XAVIER THUIZAT'S DISCOVERY

Champagne “La terre Mère” - Domaine A. Leconte ●	€22	€110
Champagne “Totem rosé” - Domaine A. Leconte ●	€25	€125
Côtes de Provence rosé “Licorne” - Domaine des Aspras- 2024 ●	€13	€65
Côteaux du Giennois. “Terre de Silex” - Domaine Berthier - 2023 ●	€16	€80
Wachau Grüner Veltliner “Federspiel”- Kreuzberg - Autriche - 2021 ●	€18	€90
IGP Méditerranée “Grenache ” - Domaine Richeaume- 2022 ●	€13	€65
Givry 1er Cru “Clos du Vernoy” - Domaine Desvignes - 2023 ●	€17	€85
Pacherenc du Vic Bilh - Châteaux Arricau-Bordes - Moelleux - 2018 ●	€18	€90
Commandaria Saint Barnabas “Chypre” - Vin muté ●	€20	€120

ICONICS WINES

Crozes - Hermitage “Les Brucias” - Domaine La ferme Vendôme- 2024 ●	€25	€125
Arbois / Savagnin “Guille Bouton” - La Viticole Grand - 2024 ●	€29	€145
Châteauneuf du Pape “Chapelle” - Réserve Saint Dominique - 2024 ●	€39	€195
Saint - Joseph “Terroir de Granit ”- Domaine Thomas Farge - 2022 ●	€25	€125
Rioja “Réserve” - Bodega Roda - 2021 ●	€29	€145
Chambolle - Musigny - Domaine Marchand Grillot - 2023 ●	€39	€195

LEGENDARY WINES

Douro “Coche” - Domaine Niepoort - 2024 ●	€30	€55	€250
Vougeot “Clos Blanc de Vougeot” - Domaine de la Vougeraie - 2023 ●	€41	€70	€350
Corton Grand Cru “Le Rognet” - Domaine Mallard - 2021 ●	€38	€65	€325
Château Figeac - Saint - Emillion Grand Cru - 2018 ●	€55	€90	€450
Grand Constance - Groot Constancia - Liqueureux - 2020 ●	€35	€60	€300

THE DOM PERIGNON EXPERIENCE

Champagne Dom Pérignon Plénitude 1 and Plénitude 2, two 7 cl glasses for 75 euros.

THE MYSTERY WINE

€18

Grappille challenges your senses with a wine served blind.

A wine without a label, but not without character: it's up to you to make your taste buds speak and lift the veil on this wine that doesn't say its name. Write your suggestion: grape variety, region, appellation, on one of our small cards.

Once the last glass has been tasted, the person who comes closest to the truth will be rewarded with a prize to be enjoyed... without moderation! So, can you read between the wines?

● Champagne ● White wine ● Rosé wine ● Red wine

Net prices in euros, including VAT. Prices exclude 5% employee contribution.

All our wines are AOP unless otherwise specified



GRAPPILLE'S SIGNATURE COCKTAIL
Perle de Bourgogne
12cl - €17

A creation by sommelier Xavier Thuizat and mixologist Matthias Giroud.

Born from the fusion of the worlds of wine and mixology, this wine-based cocktail draws its inspiration from Meursault, Xavier's birthplace and a quintessential reference point for great white Burgundy wines.

Perle de Bourgogne combines a white Bourgogne Hautes-Côtes de Beaune from Domaine Alexandre Parigot and a Marc de Bourgogne, enhanced by the floral freshness of elderflower and blackcurrant leaf distillate. The cocktail is complemented by the artisanal liqueur Jardin du Cloître, crafted with sage, chamomile, thyme, and hyssop.



The Grappillettes

Cucumber, Isigny cream, Kristal caviar	€16
Heritage tomatoes, straciatella and tuber aestivum	€10
Lobster Roll	€12
Crab Roll	€10
Truffle "Grappille" croque-monsieur	€12
Pata Negra, pan con tomate	€26
Gildas, Delgado olives and Cantabrian anchovies	€8
Selection of taramas (white tarama, sea urchin, wasabi), blinis	€15
Sea bass ceviche with citrus fruits	€12
Bluefin tuna tartare with caviar	€10
Beef tartare with basil and green olives	€16
Chilled veal, vitello tonnato sauce	€10
Flame-grilled A5 Wagyu beef fillet	€35
Kristal caviar (50g)	€125
Strawberry salad with basil	€12
Warm chocolate mousse	€12

Wine pairing dinners

Wine-grappillettes

THE DISCOVERY DINNER

€85

Côtes de Provence rosé "Licorne" - Domaine des Aspras - 2024
Sea bass ceviche with citrus fruits

Grüner Veltliner "Federspiel"- Domaine de Poumeyrade - Autriche - 2021
Heritage tomatoes, stracciatella and tuber aestivum

IGP Méditerranée "Grenache" - Domaine Richeaume - 2022
Truffle "Grappille" croque-monsieur

Commandaria Saint Barnabas "Chypre" - Vin muté
Warm chocolate mousse

THE ICONIC DINNER

€140

Arbois / Savagnin "Guille Bouton" - La Viticole Grand - 2024
Heritage tomatoes, stracciatella and tuber aestivum

Crozes - Hermitage "Les Brucias" - Domaine La ferme Vendôme - 2024
Chilled veal, vitello tonnato sauce

Rioja "Réserve" - Bodega Roda - 2021
Flame-grilled A5 Wagyu beef fillet

Grand Constance - Groot Constancia - Liqueureux - 2020
Strawberry salad with basil

Wine pairing dinners

Wine-grappillettes

GRANDS CRUS MENU

€350

Châteauneuf du Pape "Chapelle" - Réserve Saint Dominique - 2024

Sea bass ceviche with citrus fruits , kristal caviar

Douro "Coche" - Domaine Niepoort - 2023

Heritage tomatoes, stracciatella and tuber aestivum

Vougeot "Clos Blanc de Vougeot" - Domaine de la Vougeraie - 2023

Lobster roll, kristal caviar

Corton Grand Cru "Le Rognet" - Domaine Mallard - 2021

Beef tartare with basil and green olives, kristal caviar

Château Figeac - Saint-Emillion Grand Cru - 2018

Flame-grilled A5 Wagyu beef fillet, kristal caviar

Net prices in euros, including VAT. Prices exclude 5% employee contribution.

Our meats come from France and Japan.

A list of allergens present in our dishes is available on request.