



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 BOUTEILLE

## XAVIER THUIZAT'S DISCOVERY

Champagne “ Eclat Brut” - Domaine Sophie Cossy ●	22 €	110 €
Champagne “ Elégance rosé” - Domaine Sophie Cossy ●	25 €	125 €
Cour Cheverny “ Romorantin” - Domaine des Huards - 2022 ●	13 €	65 €
Corse Calvi “ Fiumeseccu”- Domaine D'Alzipratu - 2024 ●	16 €	80 €
IGP de l'Hérault “Mas Rousseau”- Domaine Pas de l'Escalette - 2024 ●	18 €	90 €
Bordeaux “ Le jus” - Domaine Derenoncourt - 2024 ●	13 €	65 €
Lirac - Domaine Roc des Pins - 2023 ●	17 €	85 €
Pacherenc du Vic Bilh - Châteaux Arricau-Bordes - Moelleux - 2018 ●	18 €	90 €
Pineau des Charentes “Très rare” Domaine François 1er - Vin muté ●	20 €	120 €

## ICONICS WINES

Vouvray sec - Domaine Foreau - 2024 ●	25 €	125 €
Chateauneuf du Pape - Domaine du Vieux Donjon - 2025 ●	29 €	145 €
Nuits Saint Georges 1er Cru “ Les terres blanches” - Domaine Rion 2022 ●	39 €	195 €
Alsace Pinot Noir “ Matthieu”- Domaine Kirrenbourg - 2024 ●	25 €	125 €
Pommard “Les Cras” - Domaine Michel Bouzereau - 2023 ●	29 €	145 €
Côte Rôtie “ Blonde du Seigneur “ - Domaine Vernay - 2023 ●	39 €	195 €

## LEGENDARY WINES

Bordeaux - Petit Cheval Blanc - Château Cheval Blanc 2021 ●	38 €	75 €	375 €
Corton-Charlemagne Grand Cru - Domaine Rapet- 2018 ●	41 €	70 €	350 €
Corton Grand Cru “ Le Rognet” - Domaine Mallard - 2021 ●	38 €	65 €	325 €
Château Pape Clément - Pessac Léognan - 1985 ●	55 €	90 €	450 €
Vin de Constance - Klein Constantia - <i>Liquoreux</i> - 2018 ●	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

# The Grappillettes

White asparagus, served naturally with caviar	16 €
Green asparagus, stracciatella and Tuber Aestivum truffle	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 €

Cour Cheverny "Romorantin" - Domaine des Huards - 2022  
Sea bass ceviche with citrus fruits

IGP de l'Hérault "Mas Rousseau" - Domaine Pas de l'Escalette - 2024  
Green asparagus, stracciatella and Tuber Aestivum truffle

Lirac - Domaine Roc des Pins - 2023  
Truffle "Grappille" croque-monsieur

Pineau des Charentes "Très rare" - Domaine François 1er  
Warm chocolate mousse

## THE ICONIC DINNER

140 €

Vouvray sec - Domaine Foreau - 2024  
White asparagus, served naturally with caviar

Nuits Saint Georges 1er Cru "Les terres blanches" - Domaine Rion 2022  
Chilled veal, vitello tonnato sauce

Côte Rôtie "Blonde du Seigneur" - Domaine Vernay - 2023  
Flame-grilled A5 Wagyu beef fillet

Vin de Constance - Klein Constantia - Liqueureux - 2018  
Strawberry salad with basil

# Wine pairing dinners

Wine-grappillettes

## GRANDS CRUS MENU

350 €

Sea bass ceviche with citrus fruits , kristal caviar  
Vin de France "Silex" - Domaine Didier Dagueneau- 2022

Green asparagus, stracciatella and Tuber Aestivum truffle  
Bordeaux - Petit Cheval Blanc - Château Cheval Blanc 2021

Lobster roll, kristal caviar  
Corton-Charlemagne Grand Cru - Domaine Rapet- 2018

Beef tartare with basil and green olives, kristal caviar  
Corton Grand Cru " Le Rognet" - Domaine Mallard - 2021

Flame-grilled A5 Wagyu beef fillet, kristal caviar  
Château Pape Clément - Pessac Léognan - 1985

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.