

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"

XAVIER THUIZAT'S DISCOVERY

	7 CL	12 CL	BOUTEILLE
Champagne " Pinot Noir / Brut Nature " - Domaine Drappier		€25	€120
Champagne " Côte Rosée " - Domaine Le Brun De Neuville		€28	€140
Côtes de Provence rosé " Licorne " - Domaine des Aspras- 2024		€13	€65
Costières de Nîmes " Roussanne" - Clos des Centenaires - 2023		€18	€90
Cahors " Les Laquets" - Domaine Cosse Maisonneuve - 2019		€16	€80
Saint - Joseph " Ro - Rée " - Domaine Louis Chèze - 2024		€17	€85
Gewurztraminer " Bollenberg St Nicolas " - Domaine Braun - Moelleux - 2024		€18	€90
Commandaria Saint Barnabas " Chypre " - *Vin muté*		€20	€120

ICONICS WINES

L'Etoile - Domaine de Montbourgeau - 2018		€20	€120
Vin de France " Tertre Blanc" - Château du Tertre - 2022		€29	€155
Pouilly - Fuissé 1er Cru " Aux Quarts " - Domaine du Clos des Quarts- 2023		€39	€195
Château Les Ormes de Pez - Saint - Estèphe - 2017		€25	€145
Cornas " Brise Caillou " - Domaine Matthieu Barret - 2023		€30	€170
Morey - Saint - Denis 1er Cru " Les Blanchards " - Domaine Amiot & Fils - 2022		€39	€195

LEGENDARY WINES

Corton - Charlemagne Grand Cru - Domaine Henri & Gilles Buisson - 2022	€45	€70	€420
Riesling " Clos Sainte Hune" - Domaine Trimbach- 2020	€38	€65	€390
Côte - Rôtie - Domaine Jamet - 2020	€35	€45	€225
Chambertin Clos de Bèze Grand Cru - Domaine Bruno Clair - 2012	€95	€120	€740
Château Léoville Las Cases - Saint Julien - 2005	€80	€115	€690
Château Ausone - Saint - Emillion Grand Cru Classé A - 2012	€100	€240	€1480
Château Rieussec 1er Cru - Sauternes - 2009	€35	€60	€360

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

Wild mushrooms, fresh foie gras	€10
Butternut squash, bottarga	€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
Smoke sheep's curd, salmon eggs, blinis	€12
"Hamichi" amberjack, ginger and spring onions	€12
Bluefin tuna tartare with caviar	€24
Beef tartare, confit yolk and capers	€14
Gillardeau oysters, cucumber and radish	€16
Flame-grilled A5 Wagyu beef fillet	€35
Kristal caviar (50g)	€125
Williams pear poached in white wine, mild spices	€10
Warm chocolate mousse	€12
Tahitian vanilla cream puffs, almond praline	€12

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.

Wine pairing dinners

Wine-grappillettes

THE DISCOVERY DINNER

€85

Costières de Nîmes " Roussanne" - Clos des Centenaires - 2023
"Hamichi" amberjack, ginger and spring onions

L'Etoile - Domaine de Montbourgeau - 2018
Butternut squash, bottarga, cured duck breast

Saint - Joseph " Ro - Rée " - Domaine Louis Chèze - 2024
Truffle "Grappille" croque-monsieur

Gewurztraminer " Bollenberg St Nicolas" - Domaine Braun - Moelleux - 2024
Warm chocolate mousse

THE ICONIC DINNER

€140

Vin de France " Tertre Blanc" - Château du Tertre - 2022
Gillardeau oysters, cucumber and radish

L'Etoile - Domaine de Montbourgeau - 2018
Butternut squash, bottarga, cured duck breast

Cornas " Brise Caillou " - Domaine Matthieu Barret - 2023
Flame-grilled A5 Wagyu beef fillet

Château Rieussec 1er Cru - Sauternes - 2009
Williams pear poached in white wine, mild spices

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Wine pairing dinners

Wine-grappillettes

GRANDS CRUS MENU

€290

Champagne Dom Pérignon Plénitude 1
"Hamichi" amberjack, ginger, spring onions and Kristal caviar

Riesling " Clos Sainte Hune" - Domaine Trimbach- 2020
Butternut squash, bottarga and Kristal caviar

Corton - Charlemagne Grand Cru - Domaine Henri & Gilles Buisson - 2022
Lobster roll, Kristal caviar

Chambertin Clos de Bèze Grand Cru - Domaine Bruno Clair - 2012
Bluefin tuna tartare and Kristal caviar

Château Léoville Las Cases - Saint Julien - 2005
Flame-grilled A5 Wagyu beef fillet and Kristal caviar

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