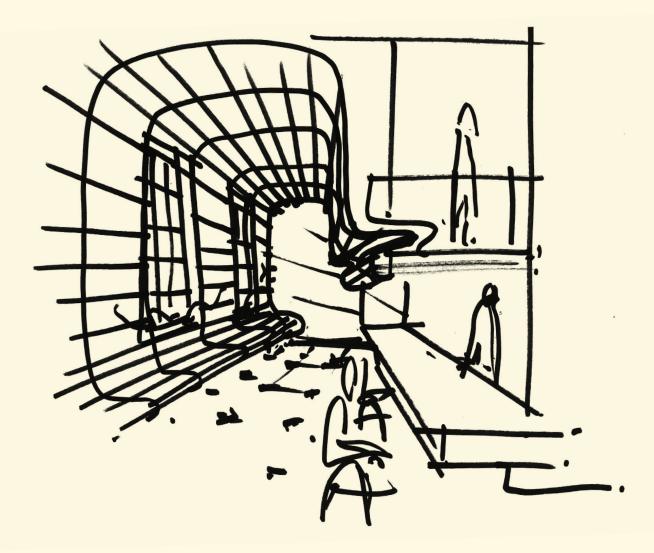
# Joseph Grappin Interior Architect CFAI Design

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# **Dessance** Gourmet dessert bar

**The project area** 40 m<sup>2</sup> basement 45 m<sup>2</sup> ground floor 15 m<sup>2</sup> mezzanine

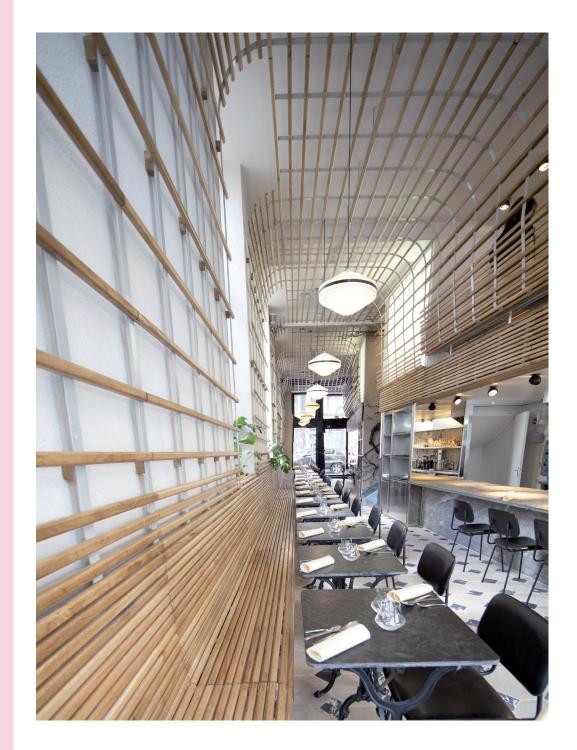


## Dessance Gourmet dessert bar 74, rue des Archives 75003 Paris, FR

Dessance is the first gourmet dessert bar in Paris, and serves individual desserts. Concept created by Philippe Baranes, Dessance offers light and innovative creations that are prepared to order. This gourmet experience is orchestrated by pastry chef from starred restaurants (Christophe Boucher, ex. Ledoyen\*\*\*). The bar's design is an added strength: located in a private mansion in the Marais, it is an unexpected change of scenery.

# Joseph Grappin was called upon to design the architectural identity of this new concept.

This involved redefining the available space by creating a mezzanine, designing the layout, and selecting the furniture. The end result is an intimate and elegant space that harmoniously echoes this new dining experience. Julien Lelièvre was asked to design Dessance's logo on the front, menus and business card.



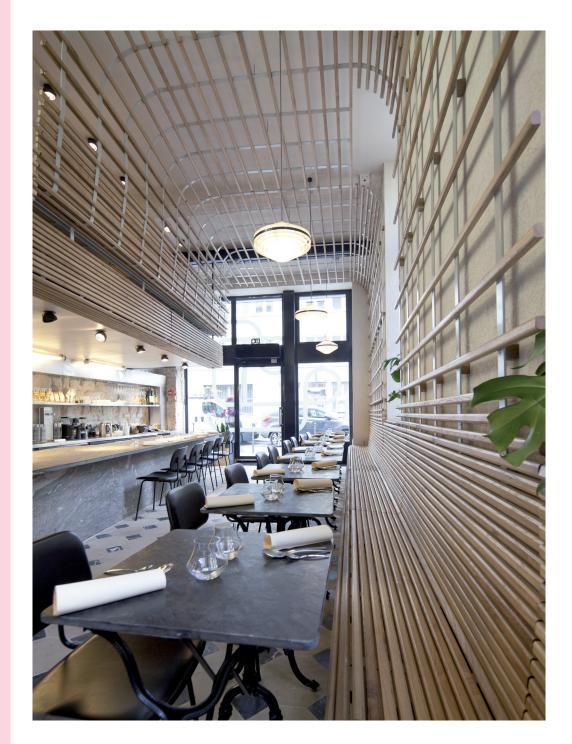
Located on the ground floor of a beautiful stone mansion in the Marais, the restaurant is bathed in light that enters through two large windows opening onto a courtyard. By respecting the existing structure and choosing to use natural raw materials, Joseph Grappin reworked and adapted the space, centering it on a tailor-made metal and wood arbor specifically designed in harmony with the foliage of the exterior garden.

The space is laid out on two levels. In the mezzanine, suspended above the bar's large granite counter, patrons can watch chef at work while they eat. The main seating area is across from the open kitchen, and stretches the full height of both levels.

In order to overcome complex issues of space optimization, Joseph Grappin relied on the metal's technical qualities and on functional resources.

Upon arrival, patrons enter an enveloping metal structure with oak trim spaced out at varying distances from floor to ceiling. The light, freestanding framework begins as one long bench that determines the location of the tables. As it moves upward, it wraps around and takes the form of an arbor, the wooden trim of which echoes the simple design of a traditional wooden garden bench. This new interpretation calls to mind Andrée Putman's willowy design for the terrace of the Museum of Contemporary Art (CAPC) in Bordeaux.

In this encompassing atmosphere that inspires a feeling of protection, patrons are welcomed into a generous space that is amplified and extended by the mirror positioned at



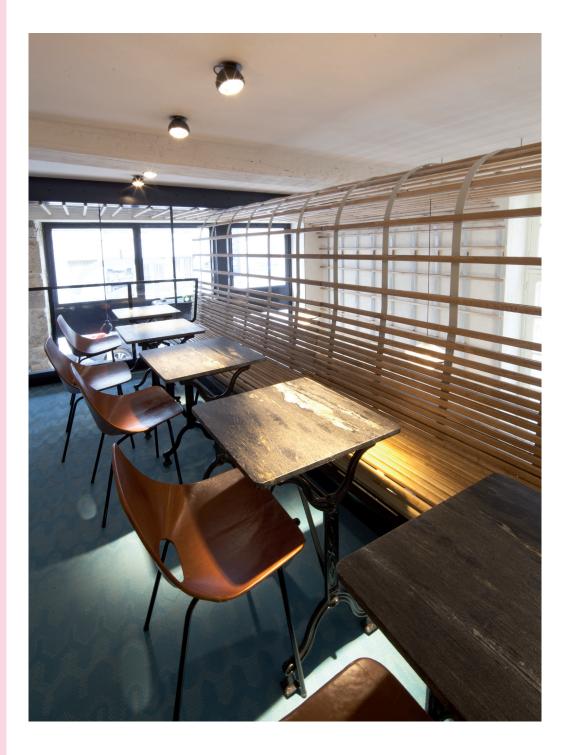
the end of the restaurant. At the front of the mezzanine is one last elegant corner for upstairs visitors. This also serves as a railing, and demonstrates Joseph Grappin's ingenuity in avoiding overcrowding in a concentrated space.

The toilets are also upstairs, in a luminous suspended box that shines out like a lantern through the wooden posts.

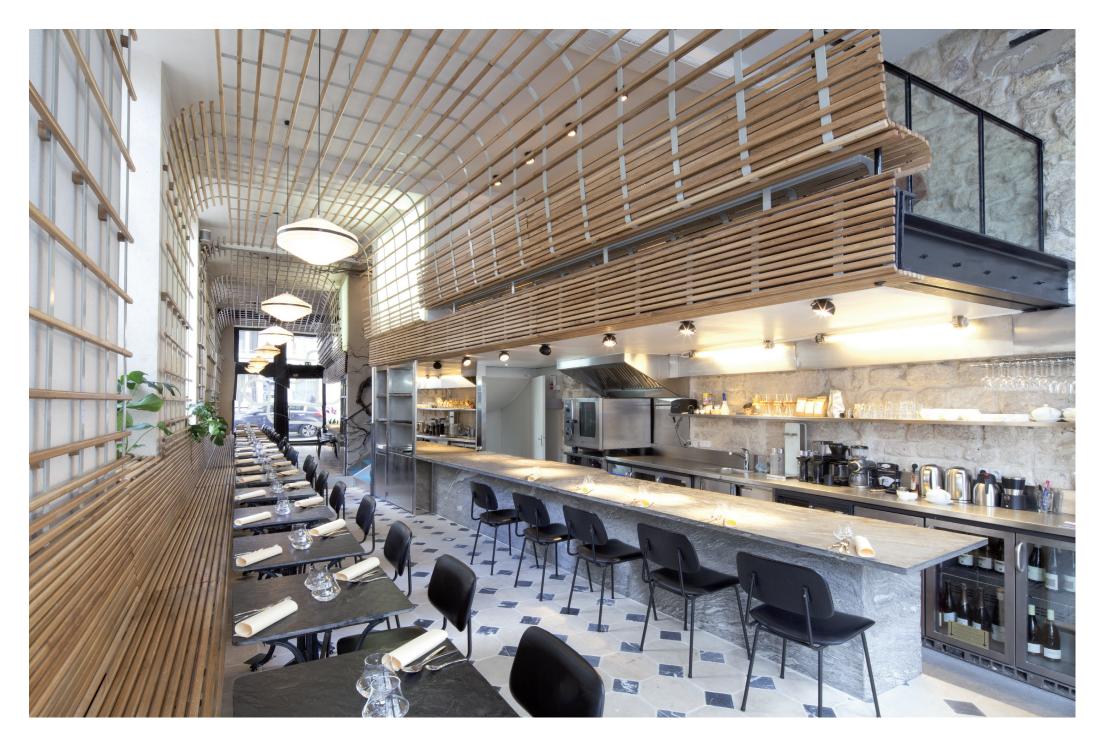
As for the windows, the structure is largely open to the exterior and connects with the climbing plants in the garden. Inside, other plants grow freely around the windows. Just like at home, maybe they will eventually climb the arbor and add their gentle and comforting touch to our surroundings.

This garden reinvention is also reflected in the choice of furniture: traditional tables with cast iron feet, metal and leather Guariche chairs, etc. No detail is disregarded, thus conveying Dessance's constant desire to create an atmosphere conducive to both delight and a gourmet experience.

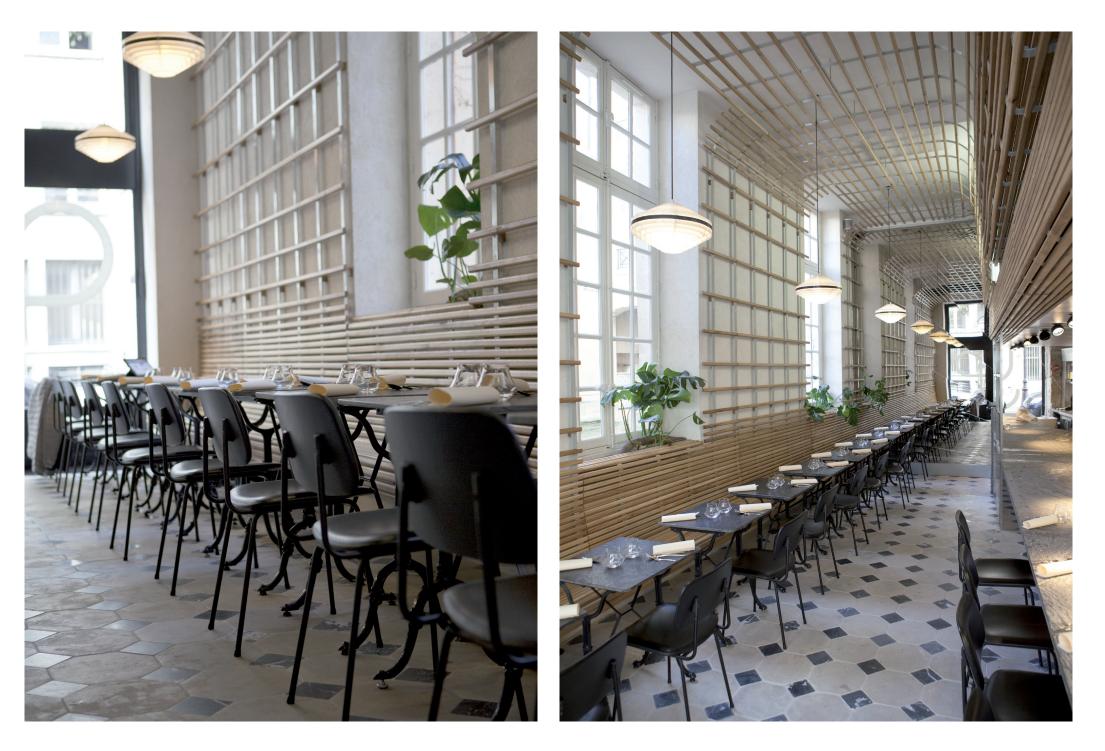
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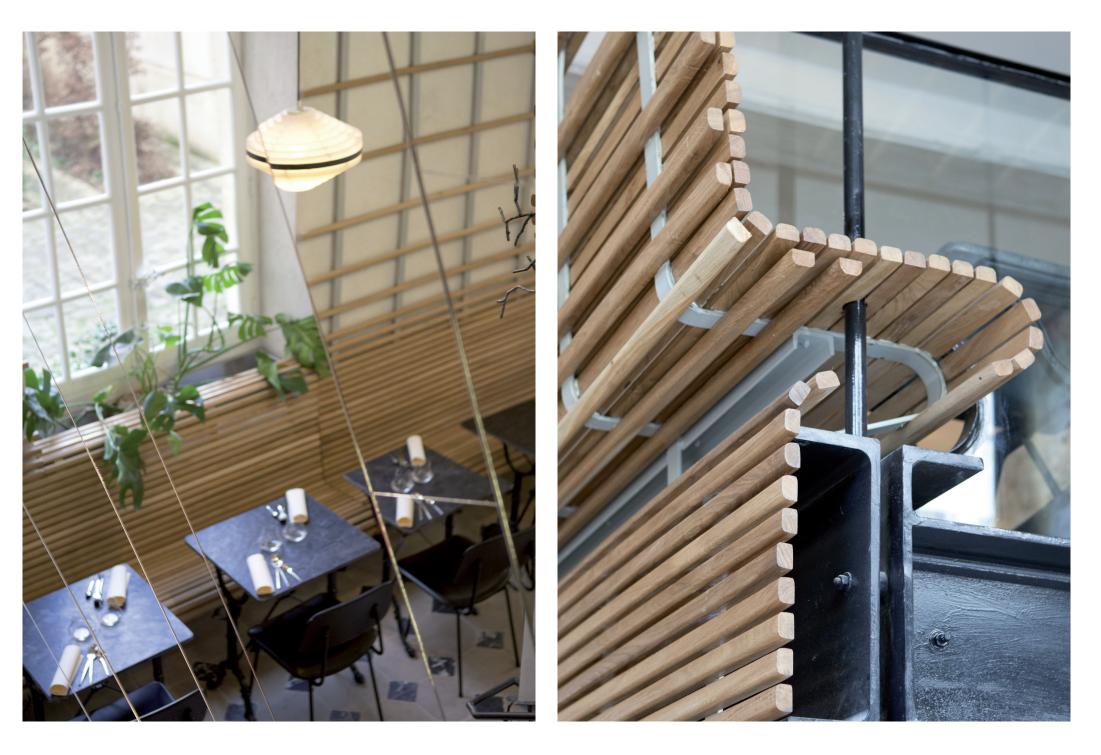


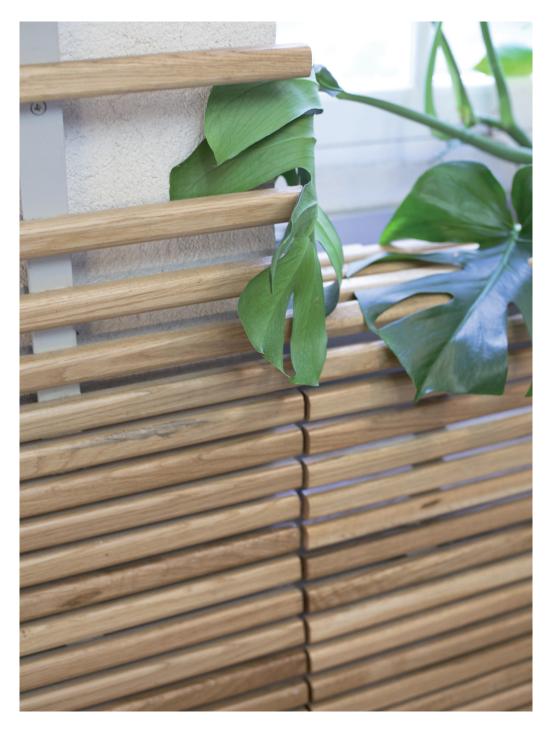




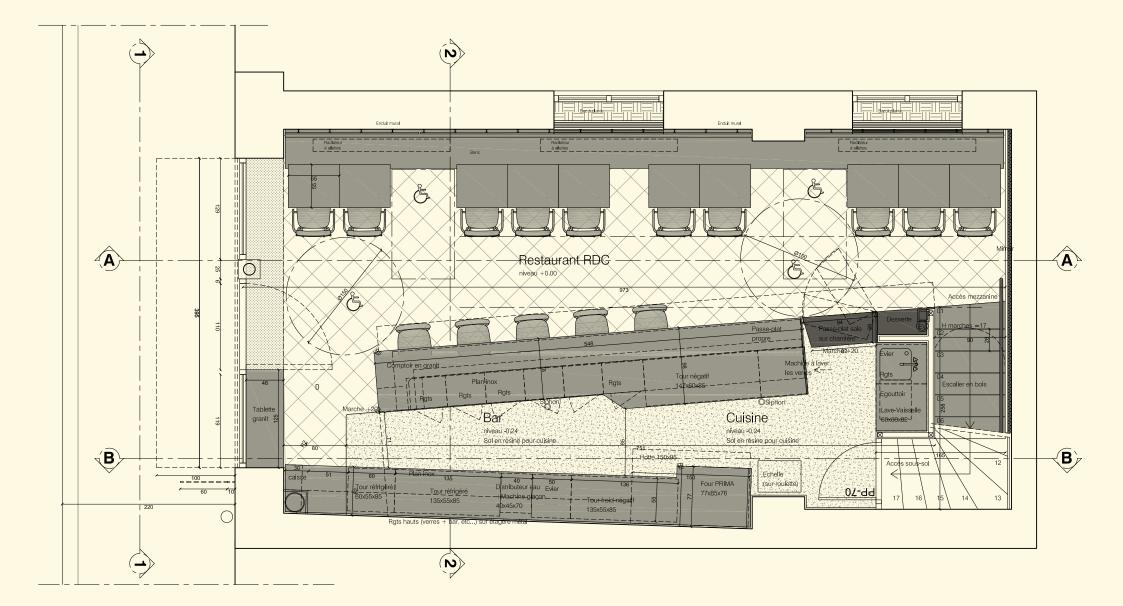




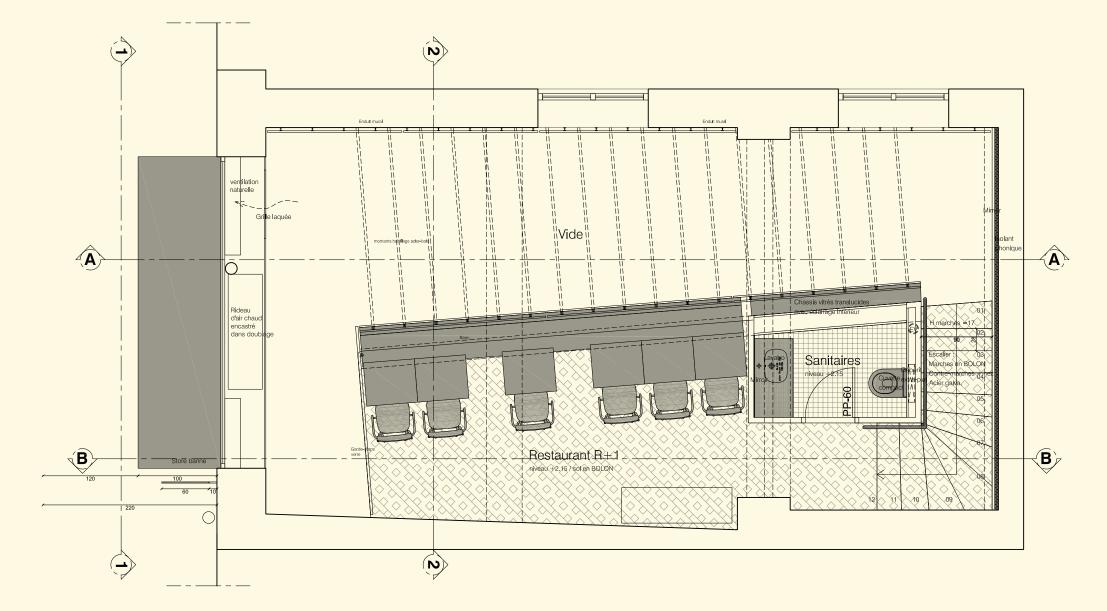


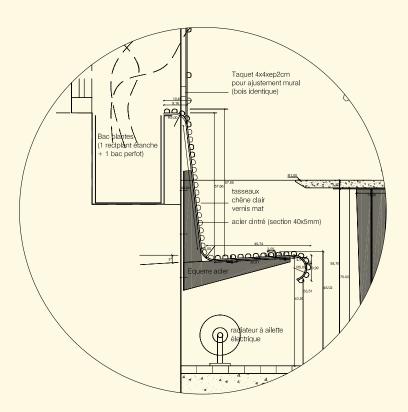


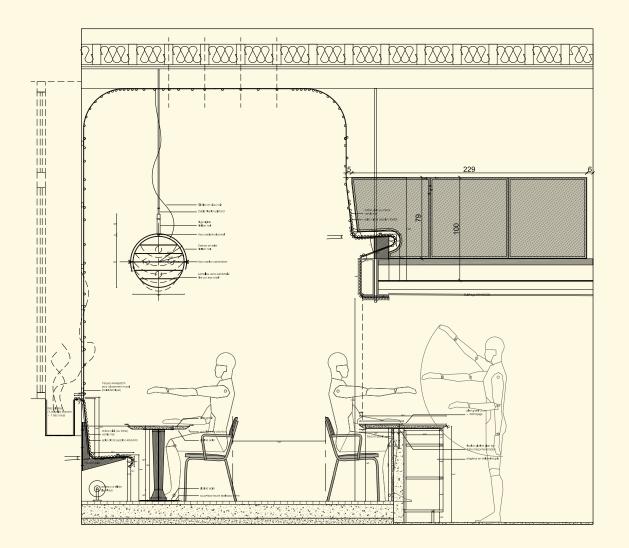




Plan of the ground-floor



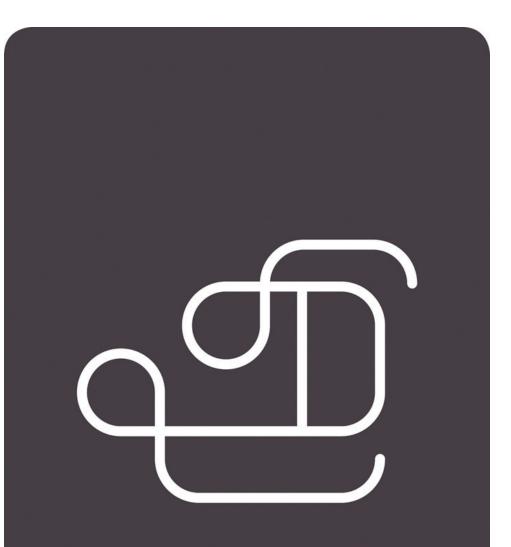




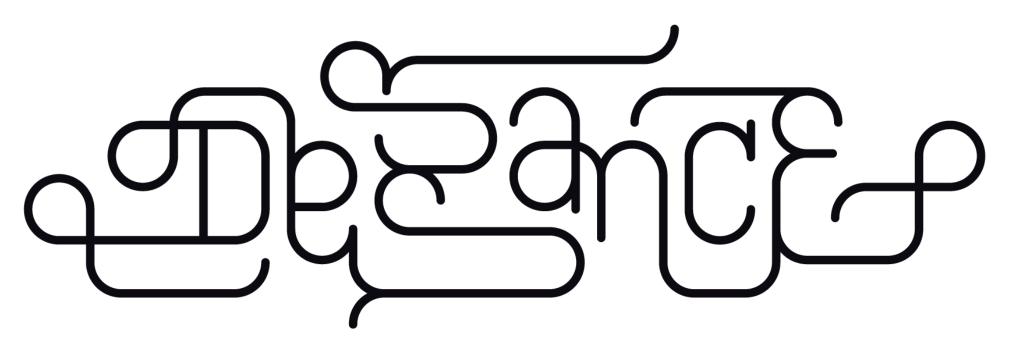
Plans cuts and detailed of the mezzanine, the bench and the bar counter opening to the kitchen.

### Graphic design and visual identity

Graphic designer Julien Lelièvre worked closely with Joseph Grappin to design the restaurant's visual identity and logo. The idea was to design a sign – a signature – that was a visual metaphor for the architecture, while also aligning with the project's underlying concepts: a cocooning atmosphere, curves, the floral and pastoral dimensions, the sculptural and decorative elements. Lelièvre's resulting lettering can be used in its entirety, or outline the first initial, the sculpted Dessance 'D'. The remainder of the work entailed creating harmonies of color and materials for the printed items. The manufacturing processes are rather unusual for these types of items: dual color craft papers, hot foil stamping, rounded corners, and menus that can be customized by the restaurant team.

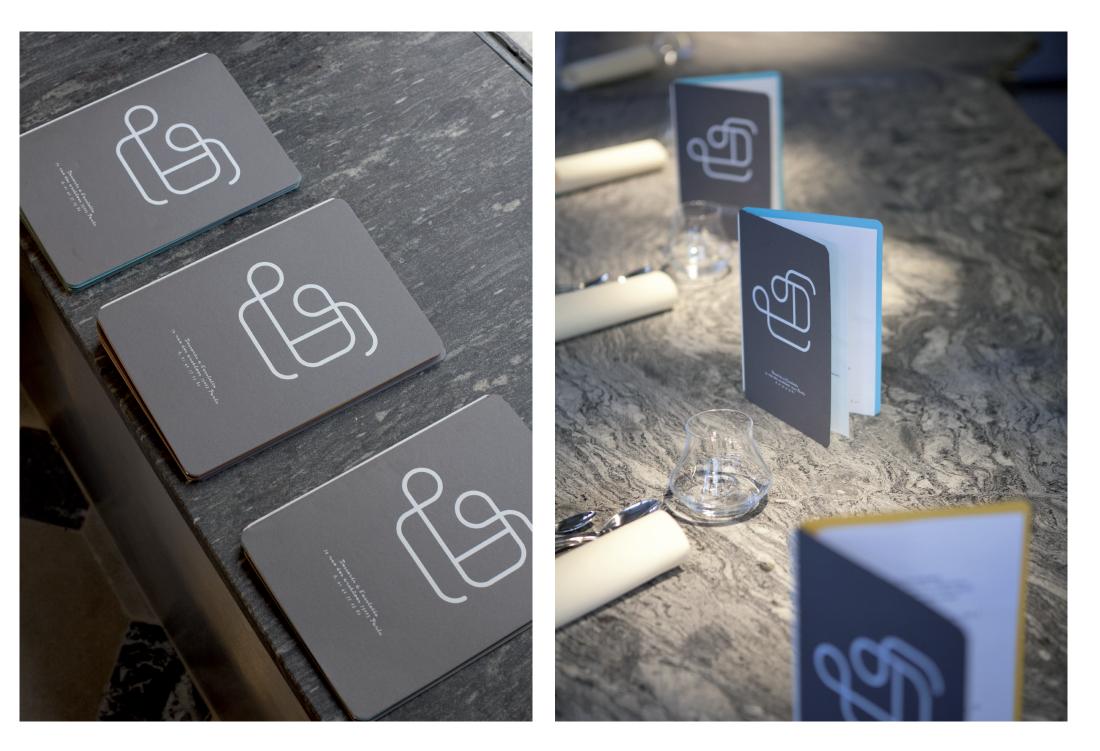


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### Julien Lelièvre, Graphic Design

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#### Dessance

Philippe Baranes, creator and director of culinary environments, owner of Dessance and Braisenville à Paris.

74 rue des Archives 75003 Paris, FR Phone. 01 42 77 23 62 Metro : Arts et Métiers, Rambuteau, Filles du Calvaire. Car park : Temple, Beaubourg Horloge.

#### Joseph Grappin

Born in 1976 in Burgundy, Joseph Grappin lives and works in Paris. He received his degree from ENSAAMA Olivier de Serres in 1997, and from the Ecole Boulle in Interior Design in 1999. Following his studies, he joined the France-Niger Cultural Center and worked on graphic productions and architectural installations. Between 2003 and 2012, he worked with several architects, such as Karine Chartier, Thomas Corbasson, Patrick Rubin, and Annie Le Bot, as well as with the Plan 01 group on various largescale architectural projects. He then worked with designers Christophe Pillet and Philipppe Starck on projects for shops, restaurants, and homes. Since the establishment of his own agency in 2006, he has worked on Les Arpenteurs bookstore and its furniture, on numerous projects for private apartments, and on the Karine Arabian Parisian shop.

#### Julien Lelièvre

Born in Rouen in 1979, Julien Lelièvre lives and works in Paris and has been a self-employed graphic designer since 2004. He holds a BTS (advanced technical certificate) in Visual Communications from ESAA Dupérré and a DSAA (advanced diploma in applied arts) in Visual Communications from ENSAAMA Olivier de Serres.

He joined L'Atelier de Création Graphique (the Graphic Design Workshop) in 2005 and works under the artistic direction of Pierre Bernard, mostly in cultural and institutional fields (Centre Pompidou, CNC, the Louvre Museum, the departmental council of Department 93, etc.). He also works as a self-employed graphic designer / photographer for projects of varying sizes, either alone or with various groups (Le Club des Chevreuils, HSH Crew, etc.). In 2009, he received a research grant from the CNAP to study «Highway Art(s)». Coming off the back of these experiences, in 2010 he founded his own studio so as to carry out his own research in the fields of graphic design, publishing, and photography.