



BELLEFEUILLE
— SAINT JAMES —
PARIS

My cuisine is dedicated to nature. Exclusively seasonal, it favors the work of artisans of the earth and the sea who practice authentic methods and offer a very high quality of taste and nutrition.

The dishes I imagine are the interpretation of the ephemeral, of a sunlight or stars in a season. The menu follows its path, from the Saint James vegetable garden to the ocean, to blossom fully at your table.

I am passionate about the ocean, its fish, shellfish, seaweed and seaside herbs. An eco-responsible approach to cooking is essential if we want to continue to enjoy the resources of our land. Let's preserve it together!

It is also essential to cultivate the human aspect by strengthening relationships with all the people who are the essence of my cuisine: pickers, market gardeners, fishmongers, breeders, whose methods respect the environment. And of course my entire team.

I welcome you to my world.

Julien Dumas





BELLEFEUILLE

SAINT JAMES
PARIS

DINNER



Winter 2021

DECEMBER ROOTED IN OUR VEGETABLE GARDEN 🍷
(Jerusalem artichoke/Hazelnut)

PASSAGE OVER A STREAM 🍷
(Arctic char/Douglas fir)

IN THE FOREST UNDER THE CHESTNUT TREES
(Wood blewit mushrooms/Chestnuts)

UNDER A ROCK AT LOW TIDE
(Swimming crab/Citrus fruits/Seaweed)

MIDWATERS 🍷
(Scallop/Sea Lettuce/Pistachio)

HIGH SEA 🍷

THE PASTURES OF THE COTENTIN BAY 🍷
(Beef "Utah beach"/Black garlic/ Smyrnum)

RETURN THROUGH THE FOREST OF SOLOGNE
(Grey Partridge/Andouille/Juniper Berry)

BETWEEN MEMORY AND GREED 🍷
-In the heart of Patrick Cholet's hives
-Meeting in the garden: Buddha's hand citrus and geranium
-Dark chocolate from Ecuador and tansy



🍷 6 courses 95 €

9 courses 135€

According to the provisions of the decree n°2002-1465 dated December 17, 2002, Saint James Paris as well as its suppliers guarantee the origin of the bovine meats of France. All our dishes are "homemade" and are prepared on site from raw products. The list of allergens is available on request.



BELLEFEUILLE

SAINT JAMES
PARIS

"a La carte"

starters :

DECEMBER ROOTED IN OUR VEGETABLE GARDEN
(Jerusalem artichoke/Hazelnut)
52 €

passage over a stream
(Arctic char/Douglas fir)
55€

main courses :

HIGH SEA
(Red mullet/Chilli/Saffron)
78 €

THE PASTURES OF THE COTENTIN BAY
(Beef "Utah beach"/Black garlic/ Smyrnum)
88 €

DESSERT:

BETWEEN MEMORY AND GREED
-In the heart of Patrick Cholet's hives
-Meeting in the garden: Buddha's hand citrus and geranium
-Dark chocolate from Ecuador and tansy
25 €