



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*





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## DINNER



Spring 2022

IN THE SHADE of an olive tree, IN THE DURANCE valley 🌿  
(Asparagus/Green olive)

PASSAGE over a stream IN the cézaLLier mountains 🌿  
(Brown trout/Wild garlic)

UNDER a ROCK at Low tide  
(Swimming crab/Citrus fruits/Seaweed)

IN DIVING, IN the waters of the Bay of saint-maLo 🌿  
(Scallops/Kombu seaweed)

IN the DISTANCE, the CHausey ISLANDS  
(Lobster/Smoked chili pepper/Spring cabbage)

HIGH sea 🌿

DEEP water  
(Squid/Squid ink)

IN the meadows ALONG the MONT-SAINT-MICHEL 🌿  
(Salt meadow lamb/Seaside grass)

BETWEEN memory AND GREED 🌿  
-In the heart of Patrick Cholet's hives  
-Meeting in the garden: grapefruit and Douglas fir



🌿 6 courses 145 €

9 courses 180€

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 our meats from France.  
All our dishes are "homemade" and are prepared on site from raw products. The list of allergens is available on request.



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## "a la carte"

### starters :

IN THE SHADE OF AN OLIVE TREE, IN THE DURANCE VALLEY  
(Asparagus/Green olive)  
72 €

PASSAGE OVER A STREAM  
(Brown trout/Wild Garlic)  
66 €

### main courses :

HIGH SEA  
(Sole fish/ Buckwheat/Yuzu)  
94 €

IN THE MEADOWS ALONG THE MONT-SAINT-MICHEL  
(Salt meadow lamb/Seaside grass)  
82 €

### DESSERT:

BETWEEN MEMORY AND GREED  
-In the heart of Patrick Cholet's hives  
-Meeting in the garden: grapefruit and Douglas fir  
-Dark chocolate from Ecuador and tansy  
25 €



"At Relais & Châteaux, we are all hotel and restaurant artisans scattered across the planet, heirs to the great cultural history of hospitality and world cuisine, and we have chosen to be faithful to the mission we have set ourselves: to preserve and pass on the uniqueness of the cuisines, to avoid the renunciation and ease that threaten our civilisations of the immediate; to remind us every day, through our practice as artisans, that our humanity is always expressed and replenished in the sharing of the beautiful and the good"

Extract from the Relais & Châteaux manifesto  
For a better world through food and hospitality  
UNESCO, 18 November 2014