



BELLEFEUILLE

— SAINT JAMES —  
PARIS



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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

SAIN T J A M E S

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## STARTERS

- CRUSTY SEASONAL MEATS PIE AND MARINATED VEGETABLES 18
- TROUT TARTAR WITH WILD GARLIC 19
- GRIDDLED WHITE ASPARAGUS, RHUBARB DRESSING SAUCE 22
- SEASONAL FISH CARPACCIO, MATURED OLIVE OIL AND VERJUICE 27

## MAIN COURSES

- SWISS CHARD RISOTTO WITH GRATINED PARMESAN 35
- MACKEREL FISH, SPINACH AND DRESSING SAUCE FLAVOURED WITH LOVAGE 35
- FISH OF THE DAY, FENNEL AND SAUCE "QUATRE-QUARTS" 41
- WILD POULTRY AND OYSTER MUSHROOMS 47
- BEEF FILLET, "CHIMICHURI" SAUCE AND YOUNG ONIONS 52

## DESSERTS

- PARIS-BREST OF SAINT-JAMES, HAZELNUT PRALINE 15
- THE PEAR: LIKE A "BOURDALOUE" 15
- YELLOW KIWI PAVLOVA STYLE 16
- DARK CHOCOLATE AND SALT FLOWER GANACHE 17
- RUM BABA 17

## LUNCH CLUB

  
(selection of dishes chosen by our chef)

STARTER/ MAIN COURSE OR MAIN COURSE/ DESSERT OR STARTER/DESSERT 69 EUROS  
STARTER/MAIN COURSE/DESSERT 76 EUROS

In accordance with the provisions of Decree No. 2002-1465 of 17 December 2002, Saint James Paris and its suppliers guarantee the origin of French beef. All our dishes are "homemade" and are prepared on the spot from raw products. Net prices in euros and services included. The list of allergens is available on request.





"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