



# 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 HEART OF OUR VEGETABLE GARDEN, IN THE BUSHES OF FRESH HERBS  
(Peas/Tansy)

OPEN FIELDS, JUST BEFORE OPENING 🍷  
(Artichoke/Burnet)

PASSAGE OVER A STREAM, IN THE CÉZALLIER MOUNTAIN 🍷  
(Brown trout/Spruce bud)

ON THE SEASHORE, UNDER A ROCK AT LOW TIDE AND MARINE FAUNA 🍷  
(Shellfish/Seaweed/Swimming crab)

IN THE DISTANCE, CHAUSEY AND ITS ISLANDS, SPRING IS BACK  
(Lobster/Sea fennel)

HIGH SEA 🍷

DEEP WATER  
(Cuttlefish/Squid ink)

IN THE FORESTS ON THE OUTSKIRTS OF THE ÎLE DE FRANCE 🍷  
(Pigeon/Rosehip)

SWEET TREATS ACROSS THE FIELDS 🍷  
- First rhubarb and sweet clover  
- In the heart of Patrick Cholet's hives  
- Dark chocolate and sweet woodruff



🍷 6 courses 145 €

9 courses 180 €

An identical menu is served for all guests. The nine-course tasting menu may not be served after 9.15 pm.

In accordance with the provisions of decree n°2002-1465 dated 17 December 2002, Saint James Paris and its suppliers guarantee the origin of the meat from France. All our dishes are "home-made" 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



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PARIS

## "a La carte"

### starters :

open fields, just before opening  
(Artichoke/Burnet)  
60 €

passage over a stream, in the cézallier mountain  
(Brown trout/Spruce bud)  
66 €

### main courses :

high sea  
(Red mullet/Rhubarb)  
94 €

in the forests on the outskirts of the Ile de France  
(Pigeon/Rosehip)  
82 €

### desserts:

sweet treats across the fields  
- First rhubarb and sweet clover  
- In the heart of Patrick Cholet's hives  
- Dark chocolate and sweet woodruff  
25 €