



BELLEFEUILLE

SAINT JAMES
PARIS



My cuisine is dedicated to nature and respect for the environment. Exclusively seasonal, it favours the work of artisans of the land and sea who use 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 our vegetable garden : "Le Clos de Nonville" 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 are to continue to enjoy the resources of our land. Let's preserve it together!

It is equally important to cultivate the human side by strengthening relationships with all the people who are the essence of my cooking: 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

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PARIS

DINNER



Summer 2022

CLOS DE NONVILLE:

WHEN THE TOMATO INVITES ITSELF INTO OUR HERB GARDEN 
(Tomato/Herbs from Nonville)

IN OUR POND, SURROUNDED BY VERBENA
(Frogs/Verbena)

ON THE BANKS OF A STREAM, NATURE RECLAIMS ITS RIGHTS 
(Brown trout/Cow Parsnip)


LOW TIDE BETWEEN SAND AND ROCKS 
(Mussel/Mackerel)

IN THE DISTANCE, CHAUSEY AND ITS ISLANDS
(Lobster/Chilli/ Red Pepper)

HIGH SEA 

DEEP WATER
(Squid/Squid ink)

IN THE FORESTS OF THE VOSGES 
(Pigeon/Blueberry)

SWEET TREATS ACROSS THE FIELDS 
- In the heart of Patrick Cholet's hives
- Damson plum and kernel
- Dark chocolate and buckwheat



 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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— saint james —
PARIS

"a la carte"

starters :

CLOS DE NONVILLE: WHEN THE tomato INVITES ITSELF INTO OUR HERB GARDEN
(Tomato/Herbs from Nonville)
60 €

ON THE BANKS of a stream, NATURE RECLAIMS ITS RIGHTS
(Brown trout/Cow Parsnip)
66 €

main COURSES :

HIGH sea
(Tuna/Nori Seaweed)
94 €

IN THE forests of the vosges
(Pigeon/Blueberry)
88 €

DESSERTS:

weet treats across the fields
- In the heart of Patrick Cholet's hives
- Damson plum and kernel
- Dark chocolate and buckwheat
25 €