



BELLEFEUILLE

SAINT JAMES
PARIS



Bellefeuille is an ode to nature and life.

We are delighted to welcome you here for a moment of pleasure and sharing.

From my childhood spent cooking with my mother and exploring the family garden, I have developed a deep respect for the cycles of nature. Guided by a triptych that is particularly close to my heart - the vegetable, the mineral, and the iodine - the dishes on our menu find their roots in the memories of the flavors of my childhood. They pay tribute to French gastronomy and the richness of its terroirs by highlighting raw products that we work for you with sincerity and passion.

As a member of Relais & Châteaux, we are committed to a more responsible cuisine. The vegetables you will taste have been mainly grown in our garden located in Île-de-France. The fish, shellfish, and crustaceans come from responsible fishing and talented producers, just like the meats carefully selected by our teams.

Gregory Garimbay





BELLEFEUILLE

— SAINT JAMES —
PARIS

DINNER



Autumn 2024

SQUASH

Black rice from Camargue/Watercress
With Alba white truffle extra charge +55€

scallops

Abalones/Porcini mushrooms

or

beef

Chicory/Pepper

CHOCOLate

Pine needles



3-course menu 160 €

With 3-course wine and food pairing
75 € per person

An identical menu is served for all guests. The 6-course tasting menu cannot be served after 9.15pm.

The cheese trolley is available à la carte (28 € per person).

We offer the following truffle : *Tuber Magnatum Pico*, Italian origin (4 grams for 55 €).

In accordance with decree no. 2002-1465 of 17 December 2002, the meat offered is guaranteed to have been born, raised and slaughtered in France .

All our dishes are "home-made" and are prepared on site using raw ingredients. Net prices in euros.

The list of allergens is available on request.





BELLEFEUILLE

SAINT JAMES
PARIS

DINNER



Autumn 2024

SPIDER CRAB

Lovage/Caviar

SQUASH 🍷

Black rice from Camargue/Watercress
With Alba white truffle extra charge +55€

scalLops 🍷

Abalones/Porcini mushrooms

beef 🍷

Chicory/Pepper

fig

Fig leaf/Plum

CHOCOLate 🍷

Pine needles



🍷 4-course menu 190 €

With 4-course wine and food pairing
95 € per person

6-course menu 230 €

With 6-course wine and food pairing
115 € per person





"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