



BELLEFEUILLE

SAINT JAMES
PARIS

new year's eve

DINNER



Tuesday 31st December 2024

amuse BOUCHE

(Jerusalem artichoke/Colonatta bacon/ Black truffle)

IN THE HEART OF OUR GARDEN

(Celery Blossom/Buckwheat/Black truffle)

sea getaway

(Scallops/Samphire/Kristal Caviar)

RETURN TO THE LANDS OF THE "PERCHE" AREA

(« Culoiseau » Fattened chicken stuffed with black truffle)

ROSEHIPS

(Vanilla-infused yoghurt/Juniper berries)



Menu (without drinks) 550 €

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. The black truffle used is Tuber Melanosporum.