



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





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DINNER



Autumn 2024

SQUASH

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

scallops

Abalones/Hedgehog 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 truffles: *Tuber Magnatum Pico*, from Italy (4 grams for €5) and
Tuber Melanosporum, from France (4 grams for €5).

We kindly ask you to inform us of any food allergy or specific preference at least 48 hours before your visit.

After this time, we may not be able to guarantee optimal adaptation of our dishes.

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.



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DINNER



Autumn 2024

SPIDER CRAB

Lovage/Caviar

SQUASH 🍷

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

scalLops 🍷

Abalones/Hedgehog mushrooms

beef 🍷

Chicory/Pepper

ROSEHIPS

Vanilla-infused yoghurt/Juniper berries

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





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game menu



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RED PARTRIDGE RAVIOLI

Poached duck liver/Hedgehog mushrooms/Alba white truffle

VENISON BACK COOKED as a tartar

Colonnata bacon/Mustard

PITHIVIERS PIE

Mallard/Duck liver/Cabbage

With black truffle extra charge (per dish) +35€

HARE FROM BEAUCE VALLEY IN TWO COURSES

"Antonin Carême" style

With black truffle extra charge (per dish) +35€

and

"Sénateur Couteaux" style

ROSEHIPS

Vanilla-infused yoghurt/Juniper berries



5-course menu 320 €

With 5-course wine and food pairing

120 € per person