



BELLEFEUILLE

SAINT JAMES
PARIS

vaLENTINE'S DAY

DINNER



Friday, February 14th, 2025

spAGHETTINI WITH Black truffle

sea scallops

(Seaweed from "Le Croisic"/Caviar)

LOBSTER

("Bomba"rice/ Saffron)

veal

(Artichoke/Black truffle)

truffled NEUCHÂTEL

cLEMENTINE

(Almonds/Sea-buckthorn)



Menu (excluding drinks)

430 € per person

In accordance with Decree no. 2002-1465 of December 17, 2002, Saint James Paris and its suppliers guarantee the origin of our meats from France.

The black truffle used is Tuber Melanosporum.

All our dishes are "home-made" and prepared on site from raw ingredients.

Net prices and services included.

The list of allergens is available on request.