



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





B E L L E f E U I L L E

S A I N T J A M E S
P A R I S

W I N T E R D I N N E R 2 0 2 6



saLsify
Watercress/Tête de moine cheese

scalLops
Turnips/Sorrel

or

veaL
Jerusalem artichokes/Tuna belly

CHOCOLate
Black olive from Nice



3-course menu 170
With 3-course wine and food pairing 80

Cheese trolley 28

Same menu served to all guests.

The six-course menu is unavailable after 9:15 p.m.

We kindly ask you to confirm or complete, at the time of ordering, any information regarding your allergies or dietary preferences, which are normally collected at the time of reservation.

In accordance with the provisions of Decree No. 2002-1465 dated December 17, 2002, the meats offered are guaranteed to have been born, raised, and slaughtered in France. All our dishes are homemade and prepared on site using raw ingredients. Net prices in euros, including taxes and service.

The list of allergens is available upon request. Alcohol abuse is dangerous to your health; please drink responsibly.



B E L L E f E U I L L E
saint james
PARIS

W I N T E R D I N N E R 2 0 2 6



D U B L I N b a y P R A W N
Caviar/Radish

s a l s i f y ☺
Watercress/Tête de moine cheese

s c a l l o p s ☺
Turnips/Sorrel

v e a l ☺
Jerusalem artichokes/Tuna belly

p e a r
Brioche/Cascara

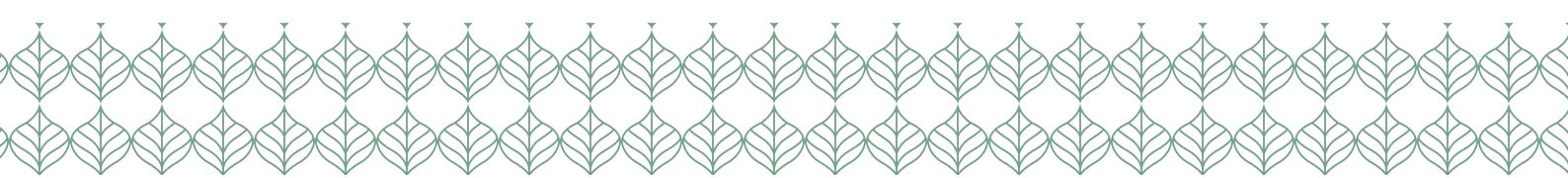
CHOCOlate ☺
Black olive from Nice



☺ 4-course menu 200
With 4-course wine and food pairing 100

6-course menu 250
With 6-course wine and food pairing 125

Cheese trolley 28





B E L L E f E U I L L E

SAINT JAMES
PARIS

BL ACK TRUFFLE MENU 2026



PEARL ONION

Comté/Black truffle

COCKERE L COMBS

Frisée/Black truffle

POINTED CABBAGE

Guémené andouille sausage/Black truffle

soLe

Dandelion greens/Smoked tarama/Black truffle

veal sweetBREADS

Gherkin/Black truffle

KIWI

Herbs

hazeLNUT

Vanilla/Black truffle



Black truffle menu 320
With 5-course wine and food pairing 130

Cheese trolley 28