



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

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





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

D I N N E R



Winter 2026

saLsify

Watercress/ " Tête de moine " cheese

scalLops

Turnips/Sorrel

or

veal

Jerusalem artichokes/Tuna belly

chocoLate

Black olive from Nice



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 euros per person).

The white truffle used is Tuber Magnatum Pico.

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

D I N N E R



Winter 2026

DUBLIN BAY PRAWN Caviar/Radish

saLsify ☺

Watercress/ " Tête de moine " cheese

scalLops ☺

Turnips/Sorrel

veal ☺

Jerusalem artichokes/Tuna belly

pear

Brioche/Cascara

CHOCOLate ☺

Black olive from Nice



☺ 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




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

g a m e m e n u

grey partridge

Gnocchetti with chestnuts/White Truffle from Alba

doe carpaccio

"Kristal" caviar/Hazelnuts

mallard duck pithiviers

Cabbage/Foie gras

beauce hare
SERVED IN TWO SERVICES

“Antonin Carême” style
and

“Senator Couteaux” style

ROSEHIP

Yogurt/Vanilla from Madagascar



 5-course menu 320 €

With 5-course wine and food pairing
150 € per person