



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.

Through these few lines, my team and I invite you to explore our menu.

We wish you a lovely time!

Gregory Garimbay





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DINNER



Winter 2024

celery

Quince/Buckwheat/Black truffle

LOBSTER

Swiss chard/Lemon confit

or

veal SWEETBREADS

Mustard/Leek

CHOCOLate

Pine nuts



3 Courses Menu
140 € per person

An identical menu is served for all guests. The six-course tasting menu cannot be served after 9.15pm.

The cheese trolley is available à la carte (26 euros per person).

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.

The black truffle used is Tuber Melanosporum.

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



Winter 2024

LANGOUSTINE

Caviar Kristal/Flowers/Herbs

ceLery

Quince/Buckwheat/Black truffle

LOBSTER

Swiss chard/Lemon confit

veal sweetBREADS

Mustard/Leek

GRAPEFRUIT

Pink berries/Sheep

CHOCOLate

Pine nuts



4 Courses Menu 170 € per person

An identical menu is served for all guests. The six-course tasting menu cannot be served after 9.15pm.

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