



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





BELLEFEUILLE

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PARIS

DINNER



Spring 2024

ASPARAGUS

Almonds/Geranium

TURBOT

Shellfish/Turnip greens

or

PIGEON

Green peas/Barberry

CHOCOLATE

Pine nuts



3 Courses Menu 140 €

With 3-course wine and food pairing
75 € 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.

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



Spring 2024

SPIDER CRAB

Lovage/Caviar

ASPARAGUS

Almonds/Geranium

TURBOT

Shellfish/Turnip greens

PIGEON

Green peas/Barberry

RHUBARB

Hibiscus/Timut pepper

CHOCOLATE

Pine nuts



4 Courses Menu 170 €

With 4-course wine and food pairing
95 € per person

6 Courses Menu 210 €

With 6-course wine and food pairing
115 € 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).

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