



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





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DINNER



Autumn 2025

caULiflower MUSHROOM
(Colonnata bacon/Yellow wine)

monkfish
(Paimpol white beans/Saffron)
or
veal
(Porcini mushrooms/ Tuna belly)

mILk textures
(Vanilla)



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).

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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DINNER



Autumn 2025

DUBLIN Bay PRAWN
(Caviar/Radish)

cauLiflower MUSHROOM 🍷
(Colonnata bacon/Yellow wine)

monkfish 🍷
(Paimpol white beans/"Saffron")

veal 🍷
(Porcini mushrooms/ Tuna belly)

fig
(Fig leaf/Plum)

mILk textures 🍷
(Vanilla)



🍷 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

