



BELLEFEUILLE

SAINT JAMES
PARIS



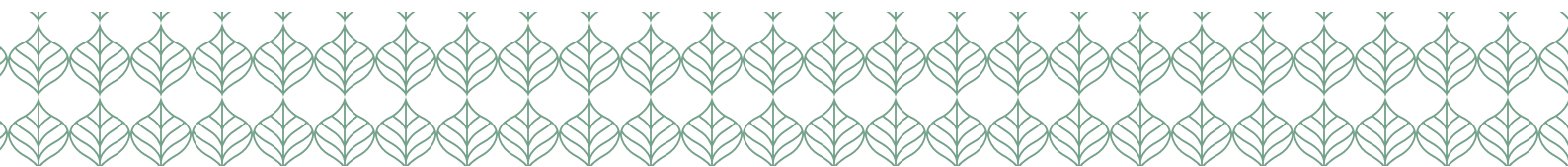
Bellefeuille is an ode to nature and life.

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

— SAINT JAMES —
PARIS

DINNER



Autumn 2024

SQUASH

Black rice from Camargue/Watercress
With Alba white truffle extra charge +55€

scallops

Abalones/Porcini mushrooms

or

beef

Chicory/Pepper

CHOCOLate

Pine needles



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 € per person).

We offer the following truffle : *Tuber Magnatum Pico*, Italian origin (4 grams for 55 €).

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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SAINT JAMES
PARIS

DINNER



Autumn 2024

SPIDER CRAB

Lovage/Caviar

SQUASH 🍷

Black rice from Camargue/Watercress
With Alba white truffle extra charge +55€

scalLops 🍷

Abalones/Porcini mushrooms

beef 🍷

Chicory/Pepper

ROSEHIPS

Vanilla-infused yoghurt/Juniper berries

CHOCOLate 🍷

Pine needles



🍷 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





BELLEFEUILLE

SAINT JAMES
PARIS

game menu



Autumn 2024

RED PARTRIDGE RAVIOLI

Poached duck liver /Porcini mushrooms/Alba white grapefruit

VENISON BACK COOKED as a tartar

Colonnata bacon/Mustard

PITHIVIERS PIE

Mallard/Duck liver/Cabbage

HARE FROM BEAUCE VALLEY IN TWO COURSES

"Antonin Carême" style
and

"Sénateur Couteaux" style

ROSEHIPS

Vanilla-infused yoghurt/Juniper berries



5-course menu 320 €

With 5-course wine and food pairing
120 € per person