



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

v a L e n t i n e ' s d a y

D I N N E R



Saturday, February 14th, 2026

appetizer
A R T I C H O K E
(Bay leaf/Black truffle)

P O A C H E D L A N G O U S T I N E
(Rose-infused broth/Osciètre caviar)

L I N E - C A U G H T s e a b a s s
(Beetroot/Bottarga)

v e a l w e L L I N G T O N
(Herb salad/Black truffle)

pre-dessert
P E A R
(Jasmine)

K I W I
(Yogurt/Herbs)



Menu excluding drinks, appetizers, and mignardises included
€430 per person

In accordance with Decree no. 2002-1465 of December 17, 2002, Saint James Paris and its suppliers guarantee the origin of our meats from France.

The black truffle used is *Tuber Melanosporum*.

All our dishes are "home-made" and prepared on site from raw ingredients.

Net prices and services included.

The list of allergens is available on request.