



BELLEFEUILLE

SAINT JAMES
PARIS

vaLEntINE's day

DINNER



Saturday, February 14th, 2026

appetizer
artichoke
(Bay leaf/Black truffle)

POACHED LANGOUSTINE
(Rose-infused broth/Osciètre caviar)

LINE-CAUGHT SEA BASS
(Beetroot/Bottarga)

veal wellington
(Herb salad/Black truffle)

pre-Dessert
pear
(Jasmine)

KIWI
(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.

