



BELLEFEUILLE

— SAINT JAMES —
PARIS

My cuisine is dedicated to nature. Exclusively seasonal, it favors the work of artisans of the earth and the sea who practice authentic methods and offer a very high quality of taste and nutrition.

The dishes I imagine are the interpretation of the ephemeral, of a sunlight or stars in a season. The menu follows its path, from the Saint James vegetable garden to the ocean, to blossom fully at your table.

I am passionate about the ocean, its fish, shellfish, seaweed and seaside herbs. An eco-responsible approach to cooking is essential if we want to continue to enjoy the resources of our land. Let's preserve it together!

It is also essential to cultivate the human aspect by strengthening relationships with all the people who are the essence of my cuisine: pickers, market gardeners, fishmongers, breeders, whose methods respect the environment. And of course my entire team.

I welcome you to my world.

Julien Dumas





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LUNCH

starters

GRILLED SQUID AND VULLETA 21

FINE PIE OF CEPES AND HAZELNUTS 32

GREEN ZEBRA" TOMATO, SORREL AND CARDAMON 22

TARTAR OF BLACK SEA MULLET AND BOTTARGA 24

main courses

SEA BREAM AND FENNEL FROM OUR GARDEN 40

LOBSTER RAVIOLI 48

GRILLED CAULIFLOWER, LEMON 28

ROASTED POULTRY CULOISELLE, NEW CARROTS AND PEANUTS 41

PIGEON PIE 40

DESSERTS

ROASTED PEAR WITH CARAMEL, BUCKWHEAT 12

LEMON KOMBAWA, SANSHO PEPPER 14

FIG, HAZELNUT 15

— LUNCH CLUB —



STARTER/ MAIN COURSE OR MAIN COURSE/ DESSERT 50 EUROS
STARTER/MAIN COURSE/DESSERT 65 EUROS

— suggestion of the day —



VEAL CHOP FROM CORRÈZE, VEGETABLES FROM THE GARDEN 120 EUROS
(SERVED FOR TWO PERSONS)

According to the provisions of the decree n°2002-1465 dated December 17, 2002, Saint James Paris as well as its suppliers guarantee the origin of the bovine meats of France.

All our dishes are "homemade" and are prepared on site from raw products. The list of allergens is available on request.



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