



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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STARTERS

- OCTOPUS CARPACCIO WITH SEASONAL CITRUS FRUITS 21
PUMPKIN SOUP, WHIPPED CREAM WITH JURA BACON 24
CEVICHE OF BLACK MULLET WITH CITRUS FRUITS AND FENNEL 24
SHELLFISH RAVIOLI AND TENDER CABBAGE 29

DISHES

- POLLACK, CELERY AND SEAWEED 38
FISH STEAK OF THE DAY, SHELLFISH AND BUTTER "NANTAIS" 41
POULTRY CUISOISELLE POACHED, BEETS AND HORSERADISH 41
MALLARD DUCK COOKED SLOWLY, YOUNG SALADS 45
GRILLED CAULIFLOWER, GARDEN HERBS 28

DESSERTS

- ST. JAMES'S SAINT-HONORÉ, VANILLA AND PRALINE 15
PEAR: LIKE A "BOURDALOUE" 15
DARK CHOCOLATE TART WITH COCOA SORBET 17
YELLOW KIWI, PAVLOVA STYLE 16

LUNCH CLUB

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(selection of dishes chosen by our chef)

STARTER/ MAIN COURSE OR MAIN COURSE/ DESSERT 59 EUROS
STARTER/MAIN COURSE/DESSERT 69 EUROS

—suggestion of the day—



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



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