



BELLEFEUILLE

— saint james —
PARIS



My cuisine is dedicated to nature and respect for the environment. Exclusively seasonal, it favours the work of artisans of the land and sea who use 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 our vegetable garden : "Le Clos de Nonville" 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 are to continue to enjoy the resources of our land. Let's preserve it together!

It is equally important to cultivate the human side by strengthening relationships with all the people who are the essence of my cooking: 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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DINNER



Winter 2023

NONVILLE ON a HILLSIDE
BETWEEN vegetable GARDEN AND VINEYARD 🌿
(Celeriac/Black truffle)

CROSSING a stream, IN the cézaLLier, IN the MIDDLE of NATURE 🌿
(Heinis char/Sea buckthorn)

LOW tide BETWEEN SAND AND ROCKS 🌿
(Seashells/Scallop)

AROUND the ISLAND of GROIX, overLOOKING the ocean
(Lobster/Sorrel)

HIGH sea 🌿

deep water
(Cuttlefish/Squid ink)

IN the HEART of the PERCHE area, pLace: cuLoiseau 🌿
(Poultry/Douglas fir)

tOWARD the forest, waLk IN the PARISIANs LOWLANDS
(Deer/Myrtle)

sweet treats across the fieLds 🌿
Kiwi and fennel/Chocolate from Ecuador and Mucilage



🌿 6 courses 155 €

9 courses 195 €

An identical menu is served for all guests. The nine course tasting menu may not be served after 9.15 pm.
A cheese trolley on demand (23 euros per person) and truffled cheese (35 euros per person) are at your disposal.

The black truffle used is Tuber Melanosporum.

In accordance with the provisions of decree n°2002-1465 dated 17 December 2002, the meat offered is guaranteed to be born, raised and slaughtered in France.

All our dishes are "home-made" and are prepared on the spot from raw products. Net prices in euros and services included. The list of allergens is available on request.



"At Relais & Châteaux, we are all hotel and restaurant artisans scattered across the planet, heirs to the great cultural history of hospitality and world cuisine, and we have chosen to be faithful to the mission we have set ourselves: to preserve and pass on the uniqueness of the cuisines, to avoid the renunciation and ease that threaten our civilisations of the immediate; to remind us every day, through our practice as artisans, that our humanity is always expressed and replenished in the sharing of the beautiful and the good"

Extract from the Relais & Châteaux manifesto
For a better world through food and hospitality
UNESCO, 18 November 2014



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"a la carte"

starters :

NONVILLE ON a HILLSIDE
between vegetable garden AND vineyard
(Celeriac/Black truffle)
72 €

CROSSING a stream, IN the cézaLLier, IN the MIDDLE of nature
(Heinis char/Sea buckthorn)
68 €

main courses :

HIGH sea
(Whiting fish/Buckwheat)
96 €

IN the HEART of the PERCHE area, pLace: cuLoiseau
(Poultry/Douglas fir)
90 €

desserts:

sweet treats across the fields
Kiwi and fennel/Chocolate from Ecuador and mucilage
30 €