



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



summer 2023

OUR NONVILLE vegetable garden:

a late summer in the vegetable garden, fruit gorged with sunshine
(Tomato/Tansy) 🌿

flowers, between vegetables and aromatics in the heart of the vegetation
(Flowers and Zucchini fruit)

the banks of a stream, on the cézaillier plateau 🌿
(Char/Hogweed)

the paths to the ocean, cliff, sand and rock at low tide 🌿
(Sea fennel and caviar/Oyster/Spider crab)

around the island of groix, overlooking the ocean
(Lobster/Wild fennel)

high sea 🌿

deep water
(Squid/Squid ink)

in the meadows of the perche region, on the edge of the vineyards 🌿
(Duck/Grape)

sweet treats by Jeanne Lecourt 🌿
In the heart of hives
Rhubarb and rose
Chocolate pod and lichen



🌿 6 courses

9 courses

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 is at your disposal.

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 :

a Late summer in the vegetable garden, fruit gorged with sunshine
(Tomato/Tansy)

the banks of a stream, on the cézaLLier plateau
(Char/Hogweed)

main courses :

high sea
(John Dory fish/ Cucumber/Chilli)

in the meadows of the perche region, on the edge of the vineyards
(Duck/Grapefruit)

desserts:

sweet treats by Jeanne Lecourt
In the heart of hives
Rhubarb and rose
Chocolate pod and lichen