



Bellefeuille is an ode to nature and life.

We are delighted to welcome you here for a moment of pleasure and sharing.

From my childhood spent cooking with my mother and exploring the family garden, I have developed a deep respect for the cycles of nature. Guided by a triptych that is particularly close to my heart, the vegetable, the mineral and the iodine - the dishes on our menu find their roots in the memories of its terroirs by highlighting raw products that we work for you with sincerity and passion.

As a member of Relais & Châteaux, we are committed to a more responsible cuisine. The vegetables you will taste have been mainly grown in our garden located in Clos de Nonville in Ile-de-France. The fish, shellfish and crustaceans come from responsible fishing and talented producers, just like the meats carefully selected by our teams.

Grégory Garinbay



NONVILLE menu

Pineapple tomato
Cancoillotte / Brioche

Camus artichoke
Nettle / Almond

Celery
Rhubarb / Buckwheat

Crapaudine beetroot
Winegrower's sauce / Tarragon

Yogurt
Fresh herbs

5 course menu 170
Wine pairing 110
Cheese trolley 28



autumn menu 2026

Squid

Prawn from Mediterranean Sea / Kristal Caviar

Cauliflower mushroom

Walnut / Yellow wine

Blue lobster

Chanterelle / Green pepper

Veal sweetbreads

Mustard / Smoked sardine

Fig

Plum / Fig leaf

Fior di latte

Tahitian vanilla

 4 course menu 200

Wine pairing 100

6 course menu 250

Wine pairing 125

Cheese trolley 28



autumn menu 2026

Cauliflower mushroom

Walnut / Yellow wine

Blue lobster

Chanterelle / Green pepper

OR

Veal sweetbreads

Mustard / Smoked sardine

Fior di latte

Tahitian vanilla

3 course menu 170

Wine pairing 80

Cheese trolley 28

The six course menu is unavailable after 9 p.m.

We kindly ask you to confirm or complete, at the time of ordering, any information regarding your allergies or dietary preferences, which are normally collected at the time of reservation.

In accordance with the provisions of decree No. 2002-1465 dated December 17, 2002, the meats offered are guaranteed to have been born, raised, and slaughtered in France. All our dishes are homemade and prepared on site using raw ingredients. Net prices in euros, including taxes and service.

The list of allergens is available upon request. Alcohol abuse is dangerous to your health: please drink responsibly.

