



BELLEFEUILLE

— saint james —
PARIS



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 the flavors of my childhood. They pay tribute to French gastronomy and the richness 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 Île-de-France. The fish, shellfish, and crustaceans come from responsible fishing and talented producers, just like the meats carefully selected by our teams.

Gregory Garimbay



RELAIS &
CHATEAUX



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SUMMER DINNER 2026



SWISS CHARD

Ossau-Iraty cheese/Herbs

BLUE LOBSTER

Green beans/Marigolds

or

PIGEON

Orach/Meadow mushrooms

fior di Latte

Tahitian vanilla



3-course menu 170

With 3-course wine and food pairing 80

Cheese trolley 28

Same menu served to all guests.

The six-course menu is unavailable after 9:15 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.





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SUMMER DINNER 2026



SQUID

Wild shrimps/Kristal caviar

SWISS CHARD

Ossau-Iraty cheese/Herbs

BLUE LOBSTER

Green beans/Marigolds

PIGEON

Orach/Meadow mushrooms

fig

Plum/Fig leaf

fior di Latte

Tahitian vanilla



 4-course menu 200

With 4-course wine and food pairing 100

6-course menu 250

With 6-course wine and food pairing 125

Cheese trolley 28





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vegetal menu 2026



pineapple tomato
Cancoillotte/Brioche

camus artichoke
Nettle/Almond

celery
Rhubarb/Buckwheat

crapaudine beetroot
Winegrower's sauce/Tarragon

yogurt
Fresh herbs



5-course menu 170
With 5-course wine and food pairing 110

Cheese trolley 28

