



*a worker in a skilled trade, especially one that involves making things by hand.
(of food or drink) made in a traditional or non-mechanized way using high-quality ingredients.*

Menu

Chef Jacques Chrétien throughout his international career, has constantly established a unique culinary identity, the guarantor of French gastronomy. Pioneer in the soul, generous by nature, cooking is for him a part of pleasure where everything revolves around the love of sharing and to please.

Each product is carefully selected, worked with modernity and creativity. Immerse yourself into the heart of French gastronomy with a Creole touch at restaurant Artisan, an exclusive experience on the island!

Winter 2024 Edition

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Cold Appetizers

CONFIT DUCK FOIE GRAS, BLACK TRUFFLE SCENTED	72
Fresh Grapes Chutney, Fresh Black Peppercorn, Homemade Toasted Brioche	
HAND DIVE SEA SCALLOPS CARPACCIO	75
Yuzu Oil Marinated, Espelette Pepper, Oscietra Caviar, Yuzu Mayonnaise	
JUST SAUTEED ORGANIC BABY VEGETABLES	52
Confit Onion, Crispy Olives & Rosemary Shortbread, Quail Egg, Smoked Omed Oil	

Hot Appetizers

TEPPANYAKI ROYAL SCAMPI	75
Pineapple & Bell Pepper Chutney, Concentrated Bouillon	
POACHED & GLAZED OCTOPUS	59
Heirloom Tomatoes, Pickled Fingerling Potatoes, Hass Avocado, Chipotle Sauce	
FRIED CRISPY OYSTER "FINE DE CLAIRE"	59
Brittany Oysters, Prosciutto Ham, Black Truffle, Chives, Vegetable Emulsion	
TRUFFLED SCAMPI RAVIOLI	75
Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion	

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Main Courses

PAN SEARED SEA SCALLOPS Wild Mushroom Fricassée, Jerusalem Artichoke Mousse Foie Gras Emulsion	105
ROASTED LINE CAUGHT SEA BASS FILLET Nori Wrapped Leeks, Oscietra Caviar, Lemongrass Sauce	125
PAN SEARED DOVER SOLE FILET Sautéed Sunchoke, Noilly Prat & Black Truffle Sauce	115
BLACK TRUFFLE & WILD MUSHROOM RISOTTO	95
BRAISED & GLAZED MUSCOVY DUCK BREAST Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Sauce	105
ROASTED GRASS FED NEW ZEALAND LAMB RACK Baby Spinach, Lemon Confit, Fried Polenta, Thyme Jus	110
SAUTEED BLACK ANGUS TENDERLOIN ROSSINI STYLED Sautéed Fresh Foie Gras Médaille, Porcini Mushrooms, Truffled Mashed Potatoes, Périgueux Sauce	119
ROASTED FARM RAISED VEAL LOIN & SWEETBREAD Green Vegetable Fricassées, Black Truffle & Veal Jus	115
SLOW COOKED LOCAL PORK BELLY Celery Root Purée, Gala Apple Confit, Calvados Jus	115

Winter 2024 Edition

Artisan Menu

An exclusive fine dining experience in St Lucia !
Make it even more special, indulge with our wine pairing.

CANAPÉS



ORGANIC VEGETABLE CAPUCCINO EMULSION



CONFIT DUCK FOIE GRAS, BLACK TRUFFLE SCENTED
Black Truffle Shavings, Homemade Toasted Brioche, Grape Chutney



PAN SEARED SEA SCALLOPS
Wild Mushroom Fricassée, Jerusalem Artichoke Mousse, Foie Gras Emulsion



ROASTED GRASS FED NEW ZEALAND LAMB RACK
Baby Spinach, Lemon Confit, Fried Polenta, Thyme Jus



GUANAJA CHOCOLATE FONDANT
Crispy Hazelnut, Coconut Mousse, Wild Red Berries Sorbet



PETITS FOURS

4 COURSE MENU

245

WINE PAIRING

130

Including 1 cocktail and 4 wine glasses

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All prices are per person & are quoted in \$XCD, Subject to 10%VAT & 10% service charge

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Chef's Menu

CANAPÉS

FOIE GRAS TASTE

JUST SAUTEED ORGANIC BABY VEGETABLES

Confit Onion, Crispy Olives & Rosemary Shortbread, Quail Egg, Smoked Omed Oil

TRUFFLED SCAMPI RAVIOLI

Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion

PAN SEARED DOVER SOLE

Sauteed Sunchoke, Noilly Prat & Black Truffle Sauce

ROASTED FARM RAISED VEAL LOIN & SWEETBREAD

Green Vegetable Fricassées, Black Truffle & Veal Jus

SELECTION OF AGED CHEESES

3 Different Cheeses, Seasonal Chutney

SEASONAL SORBET & COCONUT CRUMBLE

TRADITIONNAL TIRAMISU

Biscottos, Coffee, Amaretto, Chocolate Sorbet

PETITS FOURS

6 COURSE MENU

315

WINE PAIRING

Including 1 cocktail and 6 wine glasses

165

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Cheese

PLATE OF CHEESE SELECTION

Selection Of 5 Different Aged Cheeses, Seasonal Chutney

32

Chef's Desserts

CHOCOLATE LAVA CAKE

Melted Guanaja Chocolate Cake, Vanilla Ice Cream

35

TRADITIONNAL TIRAMISU

Coffee & Amaretto Infused Biscotts, Chocolate Sorbet

35

RODNEY RUM BABA

Revisited Traditional Rum Baba, Strawberries, Admiral Rodney Rum

35

RED BERRY PAVLOVA

Fresh Red Berry Assortment, Soft Meringue, Vanilla Whipped Cream
Red Berry Sorbet

39

POACHED "BELLE HÉLÈNE" WILLIAM PEAR

Coconut Ice Cream, Chocolate Sauce, Crispy Almond

35

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