



By Chef Jacques Chrétien

*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!

Summer 2023 Edition

WWW.FAYEASTRONOMIECARAIBES.COM

Cold Appetizers

DUCK FOIE GRAS "AU TORCHON"

69

Black Truffle Shavings, Fresh Black Peppercorn, Homemade Toasted Brioche, Seasonal Chutney

CARIBBEAN SPINY LOBSTER SALAD

65

Green Beans, Snow Peas, Mesclun salad, Passion Fruit Vinaigrette, Lemon Zest

SEA SCALLOPS CARPACCIO

75

Oscietra Caviar, Bergamot Olive Oil, Espelette Pepper

CURED LINE CAUGHT SEA BASS TARTARE

59

Local Chives, Lemon Wasabi Sorbet, Yuzu Oil

HEIRLOOM TOMATOES CARPACCIO

49

Burrata Foam, Thyme Sorbet, Tomato Gazpacho

Hot Appetizers

CARIBBEAN SPINY LOBSTER SOUP

49

Poached Lobster, Ginger, Turmeric

POACHED & GLAZED OCTOPUS

59

Heirloom Tomatoes, Pickled Fingerling Potatoes, Hass Avocado, Chipotle Sauce

PAN SEARED SEA SCALLOPS

59

Zucchini Spaghettini, Pineapple & Ginger Chutney, Turmeric Oil & Langoustine Emulsion

TRUFFLED SCAMPI RAVIOLI

75

Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion

CRISPY PORK FEET & WARM OYSTER "FINE DE CLAIRE"

55

Chopped Pork Feet, Prosciutto, Black Truffle, Chives, Vegetables Emulsion

Summer 2023 Edition

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

© 2023 Faye Gastronomie Caraïbes Ltd. All rights reserved.

WWW.FAYEGASTRONOMIECARAIBES.COM

Main Courses

PAN SEARED SEA SCALLOPS

95

Artichoke Purée & Barigoule, Fried Artichoke Leaves, Turmeric Emulsion

ROASTED LINE CAUGHT SEA BASS FILLET

95

Heirloom Tomatoes, Mussels, Oscietra Caviar, Dugléré Sauce

GRILLED & ROASTED WILD TURBOT

105

Scented Basil Confit Tomatoes, Stuffed Zucchini Flower, Bearnaise Sauce

POACHED & GLAZED CARIBBEAN SPINY LOBSTER

115

Lobster Acquerello Risotto, Cardinal Sauce

BRAISED & GLAZED MUSCOVY DUCK BREAST

95

Cherry Tartare, Turnip Purée, Stuffed Shallot, Crusted Almond Praliné

ROASTED GRASS FED NEW ZEALAND LAMB RACK

95

Baby Spinach, Lemon Confit, Cherries Tomatoes, Thyme Jus

SAUTEED BLACK ANGUS TENDERLOIN ROSSINI STYLED

105

Sauteed Fresh Foie Gras Médaillon, Confit Eryngii Mushroom, Truffled Mashed Potatoes, Périgueux Sauce

ROASTED FARM RAISED VEAL CHOP

105

Turnip, Carrots, Baby Spinach, Green Peas, Green Beans, Truffle Veal Jus

Summer 2023 Edition

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

© 2023 Faye Gastronomie Caraïbes Ltd. All rights reserved.

WWW.FAYEGASTRONOMIECARAIBES.COM

Chef's Menu

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

CANAPÉS

FOIE GRAS TASTE

HEIRLOOM TOMATOES CARPACCIO

Burrata Foam, Thyme Sorbet, Tomato Gazpacho

PAN SEARED SEA SCALLOPS

Artichoke Purée & Barigoule, Fried Artichoke Leaves, Turmeric Emulsion

ROASTED GRASS FED NEW ZEALAND LAMB RACK

Baby Spinach, Lemon Confit, Cherries Tomatoes, Thyme Jus

SEASONNAL SORBET & COCONUT CRUMBLE

RED BERRY PAVLOVA

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

PETITS FOURS

4 COURSE MENU

245

WINE PAIRING

130

Including 1 cocktail and 4 wine glasses

Summer 2023 Edition

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

© 2023 Faye Gastronomie Caraïbes Ltd. All rights reserved.

WWW.FAYEGASTRONOMIECARAIBES.COM

Chef's Menu

CANAPÉS

FOIE GRAS TASTE

POACHED & GLAZED CARIBBEAN SPINY LOBSTER
Lobster Acquerello Risotto, Vanilla Butter, Cardinal Sauce

TRUFFLED SCAMPI RAVIOLI

Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion

GRILLED & ROASTED LINE CAUGHT TURBOT

Scented Basil Confit Tomatoes, Stuffed Zucchini Flower, Bearnaise Sauce

ROASTED FARM RAISED VEAL CHOP

Seasonal Spring Glazed Vegetables, Roasted truffle Veal Jus

SELECTION OF AGED CHEESES

3 Different Cheeses, Seasonal Chutney, Green Salad Mix & Walnut Dressing

SEASONNAL SORBET & COCONUT CRUMBLE

CHOCOLATE "MILLE FEUILLE"

Caramelized Puff Pastry, Guanaja Dark Chocolate Cream, Hazelnut Praliné

PETITS FOURS

6 COURSE MENU

315

WINE PAIRING

Including 1 cocktail and 6 wine glasses

165

Summer 2023 Edition

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

© 2023 Faye Gastronomie Caraibes Ltd. All rights reserved.

WWW.FAYEGASTRONOMIECARAIBES.COM

Cheese

PLATE OF CHEESE SELECTION

32

5 Different Cheeses, Seasonal Chutney, Green Salad Mix & Walnut Dressing

Chef's Desserts

CHOCOLATE "MILLE FEUILLE"

35

Caramelized Puff Pastry, Guanaja Dark Chocolate Cream, Hazelnut Praliné

LOCAL MANDARIN MERINGUE TART

35

Short Bread Biscuit, Mandarin Curd & Lemon Sorbet

ADMIRAL RODNEY RUM BABA

35

Vanilla Whipped Cream, Lime Zest, Admiral Rodney Rum

RED BERRY PAVLOVA

39

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

Summer 2023 Edition

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

© 2023 Faye Gastronomie Caraïbes Ltd. All rights reserved.

WWW.FAYEASTRONOMIECARAIBES.COM

Lunch Menu

FROM 12PM TO 4PM TUESDAY TO FRIDAY

APPETIZER + MAIN COURSE **OR** MAIN COURSE + DESSERT

STUFFED CALAMARI

CHORIZO, CLAMS, RED BELLS PEPPERS PUREE, MUSSELS & GARLIC FOAM

OR

LOCAL FREE RANGE POULTRY

LEGS IN PRESS, PARSLEY, LIME, GREEN LEAVES



COCONUT & GINGER FISH BROTH

HAMACHI, SALMON, MULLOWAY, SAUTEED PAK CHOÏ

OR

LOCAL FREE RANGE CHICKEN BREAST

CAULIFLOWER FOAM, GREEN ASPARAGUS, MUSHROOM & TARRAGON SAUCE

OR

SPINY CARRIBEAN LOBSTER SPAGHETTI

CARDINAL SAUCE



FRESH FIGS TART

PISTACHO FILLING, RED BERRIES SORBET

OR

CRÈME BRÛLÉE

BOURBON VANILLA

99EC PER PERSON*

Add Dessert **125EC PER PERSON***

Summer 2023 Edition

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

© 2023 Faye Gastronomie Caraïbes Ltd. All rights reserved.

WWW.FAYEASTRONOMIECARAIBES.COM