



*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!

Spring 2023 Edition

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Cold Appetizers

DUCK FOIE GRAS "AU TORCHON" Black Truffle Shavings, Fresh Black Peppercorn, Homemade Toasted Brioche, Seasonal Chutney	65
ORGANIC SEASONAL POACHED WHITE & GREEN ASPARAGUS Trout Egg Roe, Brown Butter & Citrus Hollandaise Sauce	55
SHREDDED BROWN CRAB CRUMBLE Local Seasonal Fresh Mango, Hass Avocado, Soca & Mango Dressing	59
CURED LINE CAUGHT SEABASS TARTARE Local Chives, Lemon Wasabi Sorbet, Yuzu Oil	59
ROASTED SAND CARROTS "MILLE FEUILLE" Toasted Hazelnuts, Greek Yogurt Ice Cream & Arugula Pesto	49
POACHED & GLAZED OCTOPUS Heirloom Tomatoes, Pickled Fingerling Potatoes, Hass Avocado, Chipotle Sauce	59

Hot Appetizers

PAN SEARED SEA SCALLOPS Zucchini Spaghettini, Pineapple & Ginger Chutney, Turmeric oil & Langoustine Emulsion	59
TRUFFLED SCAMPI RAVIOLI Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion	75
TEPID "FINE DE CLAIRE" OYSTERS OF THE MOMENT 3 PIECES	39
6 PIECES	69

Spring 2023 Edition

Chef's Menu

A special fine dining tasting menu of 5 courses, made with our organic fresh market's special ingredients (Price per person, menu for the entire table)

295

Main Courses

ROASTED LINE CAUGHT MULLOWAY FILLET

80

French Peas, Local Chives & Sobrasada Chorizo Fricassée, Kalamansi Citrus Sauce

PAN SEARED SEA SCALLOPS

95

Wild Mushroom Fricassée, Yellow Wine & Foie Gras Emulsion

SAUTEED LINE CAUGHT SEA BASS FILLET

85

Oyster, Samphire & Ratte Potato Mashed Ecrasé, Roasted Local Chives, Cockle Clam Foam

BRAISED MUSCOVY DUCK BREAST

89

Delicate Cauliflower Purée, Pickled Sommité & Roasted Coriander Jus

ROASTED GRASS FED NEW ZEALAND LAMB RACK

95

Toasted Polenta, Seasonal Asparagus & Snow Pea Fricassée, Rosemary Infused Jus

SAUTEED BLACK ANGUS TENDERLOIN ROSSINI STYLED

99

Sautéed Fresh Foie gras médaillon, Confit Eryngii mushroom, Truffled mashed potatoes, Périgueux Sauce

ROASTED FARM RAISED VEAL CHOP

95

Seasonal Spring Glazed Vegetables, Roasted Veal Jus

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

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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

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