



*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!

**To respect the experience of all our guests, speakerphone and video calls are not allowed in our restaurant*

Spring 2026 Edition

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Cold Appetizers

| | |
|---|-----|
| CONFIT TRUFFLED DUCK FOIE GRAS | 79 |
| Fresh & Seasonal Chutney, Homemade Fig Brioche | |
| CARIBBEAN SPINY LOBSTER SALAD | 75 |
| Green Beans & Snow Peas Salad, Bergamot Dressing, Truffle Sauce | |
| SCOTTISH ROCK LANGOUSTINE CARPACCIO | 95 |
| Marinated Yuzu Oil, Kosho Sauce, Oscietra Caviar | |
| STUFFED QUAILS & FOIE GRAS | 72 |
| Duck, Truffle Scented, Granny Smith, Julienne Céléri Root Salad, Verjus Jelly | |
| GOLDEN OSCIETRA CAVIAR 50G | 295 |
| Sour Cream, Fingerling Potatoes, Blinis & Garnish | |

Hot Appetizers

| | |
|---|----|
| TRADITIONAL CARIBBEAN LOBSTER BISQUE | 62 |
| Lobster Salpicon, Taragon Infused, Basil Oil | |
| LOCAL CRAYFISH IN POTATO CRUST | 69 |
| Tomato Chutney, Scented Cardamom, Avocado Tartar, Basil Oil | |
| POACHED & GLAZED OCTOPUS | 75 |
| Fingerling Potatoes, Hass Avocado, Cherry Tomatoes, Arugula, Chipotle Sauce | |
| FRIED & CRISPY FROG LEGS | 88 |
| Parsley Coulis, Wild Mushrooms Fricassée, Garlic Foam | |
| HOMEMADE SCAMPI RAVIOLI | 89 |
| Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion | |

Winter 2025 Edition

Main Courses

| | |
|--|--------------|
| PAN SEARED BRITTANY SEA SCALLOPS | 121 |
| Sautéed Golden Chanterelles, French Pea Purée, Foie Gras & Truffle Emulsion | |
| SLOW COOKED IN HOT STONE SEABASS | 129 |
| Lemon Jelly, Zucchini Spaghetti & Shellfish, Citrus, Olive Oil Emulsion | |
| ROASTED RED MULLET "ROCK SNAPPER" | 115 |
| Sicilian Caponata, Cardinal Reduction Sauce, Olive Tapenade Toast | |
| HOMEMADE LOBSTER LINGUINI PASTA | 119 |
| Creamy Lobster Sauce, Aged Parmesan | |
| ROASTED LOBSTER TAIL | 145 |
| Thyme Potato Gratin, Lemon Butter Sauce, Truffle | |
| PAN SEARED WHOLE DOVER "MEUNIERE" FOR 2 | 266 FOR 2 |
| Roasted Fingerling Potatoes, Green Vegetables, Truffle, Lemon Butter Jus | |
| ROASTED BLACK ANGUS TENDERLOIN & SPINY LOBSTER TAIL | 145 |
| Confit Green Peas & Snowpeas, Lobster & Beef Reduction Sauce | |
| GOLDEN SEARED MUSCOVY DUCK BREAST | 121 |
| Grapefruit Jelly, Truffle Broccoli Purée, Glazed Green Asparagus, Duck Jus | |
| ROASTED GRASS FED LAMB RACK | 135 |
| Sautéed Chanterelle, Tender White Beans, Truffle Scented & Thyme Jus | |
| SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE" | 149 |
| Porcini Tartlet, Truffle Mashed Potatoes, Périgueux Sauce | |
| FREE RANGE SQUAB "PIGEON" | 129 |
| Pan Seared Foie Gras, Confit Cabbage, Truffle Fingerling Potato Purée, Roasted Squad Jus | |
| SLOW COOKED KUROBUTA PORK CHOP | 119 |
| Satay Spices, Spring Onions, Shoestring Confit Potatoes, Ponzu, Shallots Jus | |

Winter 2025 Edition

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

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Artisan Menu

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

CANAPÉS



PRE-APPETIZER



CONFIT TRUFFLED DUCK FOIE GRAS
Fresh & Seasonal Chutney, Homemade Fig Brioche



HOMEMADE LOBSTER LINGUINI PASTA
Creamy Lobster Sauce, Aged Parmesan



GOLDEN SEARED MUSCOVY DUCK BREAST
Grapefruit Jelly, Truffle Broccoli Purée, Glazed Green Asparagus, Duck Jus



ARTISAN PASSION FRUIT SOUFFLÉ
Coconut Ice Cream



PETITS FOURS

4 COURSE MENU

295

WINE PAIRING

130

Including 1 cocktail and 4 wine glasses

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Chef's Menu

CANAPÉS

PRE-APPETIZER

LOCAL CRAYFISH IN POTATO CRUST

Tomato Chutney, Scented Cardamom, Avocado Tartar, Basil Oil

HOMEMADE SCAMPI RAVIOLI

Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion

ROASTED RED MULLET "ROCK SNAPPER"

Sicilian Caponata, Cardinal Reduction Sauce, Olive Tapenade Toast

ROASTED BLACK ANGUS TENDERLOIN & SPINY LOBSTER TAIL

Confit Green Peas & Snowpeas, Lobster & Beef Reduction Sauce

FAYE GASTRONOMIE CHEESE SELECTION

Assorted Aged Cheeses, Fig Chutney

PRE-DESSERT

GUANAJA CHOCOLAT LAVA CAKE

Melted Valrhona 70% Chocolate, Pear Purée, Bourdon Vanilla Ice Cream

PETITS FOURS

6 COURSE MENU

355

WINE PAIRING

165

Including 1 cocktail and 6 wine glasses

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Cheese

FAYE GASTRONOMIE CHEESE SELECTION

40

Assorted Aged Cheeses, Fig Chutney

Chef's Desserts

GUANAJA CHOCOLATE LAVA CAKE

49

Melted Valrhona 70% Chocolate, Pear Purée, Bourbon Vanilla Ice Cream

ARTISAN PASSION FRUIT SOUFFLÉ

45

Coconut Ice Cream

CRISPY SHELL FRUIT TART

45

Assorted Berries, Vanilla Cream, Strawberry Sorbet

TRADITIONAL RUM BABA

49

Tropical Marinated Syrup, White Chairman's Spice, Chocolate Cream

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