



*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

<b>HEIRLOOM TOMATO 3 WAYS</b>	65
Crispy Carpaccio, Confit Tomatoes, Heirloom Gaspacho, Truffle Foam Mozzarella, Basil Oil Jus, Balsamic Vinegar	
<b>CONFIT TRUFFLED DUCK FOIE GRAS</b>	79
Fresh & Seasonal Chutney, Homemade Fig Brioche	
<b>PAN SEARED QUAILS BREAST</b>	75
Baby Arugula, Soft Quail Egg, Foie Gras Shavings, Truffle-Scented Vinaigrette	
<b>RED SCOTTISH ROCK LANGOUSTINE CARPACCIO</b>	95
Marinated Yuzu Oil, Kosho Sauce, Oscietra Caviar	
<b>ROYAL CRAB TARTAR</b>	75
Shredded Crab Meat, Avocado Salpicón, Citrus Jelly	
<b>PRESTIGE OSCIETRA CAVIAR</b>	30G / 195
Sour Cream, Fingerling Potatoes, Blinis & Garnish	
	50G / 295

# Hot Appetizers

<b>FROG LEG LASAGNA</b>	75
Confit Frog Legs, Garlic Foam Purée, Spinach Style Purée	
<b>LOCAL CRAYFISH IN POTATO CRUST</b>	69
Tomato Chutney, Scented Cardamom, Avocado Tartar, Yuzu & Basil Oil	
<b>WILD MUSHROOM VELOUTÉ, DUCK AND FOIE GRAS</b>	69
Forest Infusion, Confit Duck, Foie Gras Brunoise	
<b>POACHED &amp; GLAZED OCTOPUS</b>	75
Fingerling Potatoes, Hass Avocado, Cherry Tomatoes, Crispy Tuil, Chipotle Sauce	
<b>POACHED GOLDEN WHITE ASPARAGUS</b>	88
Roasted Asparagus, Marinated Egg Yolk, Stuffed Morel, Shaved Parmigiano Reggiano, Morel Jus	
<b>HOMEMADE SCAMPI RAVIOLI</b>	89
Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion	

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# Main Courses

<b>SLOW COOKED IN HOT STONE SEABASS</b> Lemon Jelly, Zucchini Spaghetti & Shellfish, Citrus, Olive Oil Emulsion	129
<b>PAN SEARED BRITTANY SEA SCALLOPS &amp; GREEN ASPARAGUS</b> Celery Mousseline, Green Herb Jus	128
<b>ROASTED WILD LINE CAUGHT TURBOT FILET</b> Rizzo Pasta, Shrimp-Infused Sauce, Clams, Sea Urchin Cream	145
<b>PAN SEARED WHOLE DOVER "MEUNIERE" FOR 2</b> Spring Green Vegetable, Truffle	266 FOR 2
<b>GOLDEN SEARED MUSCOVY DUCK BREAST</b> Grapefruit Jelly, Truffle Broccoli Purée, Glazed Green Asparagus, Duck Jus	125
<b>ROASTED GRASS FED LAMB RACK</b> Sautéed Chanterelle, Green Peas Tartlet, Truffle Scented & Thyme Jus	135
<b>SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"</b> Porcini Tartlet, Truffle Mashed Potatoes, Périgueux Sauce	149
<b>FREE RANGE SQUAB BREAST</b> Confit Legs, Pan Seared Foie Gras, Green Cabbage, Green Peas, Truffle Fingerling Potato Purée, Roasted Squab Jus	129
<b>SLOW COOKED KUROBUTA PORK CHOP</b> Satay Spices, Spring Onions, Shoestring Confit Potatoes, Ponzu, Shallots Jus	123

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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

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## PRE-APPETIZER

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

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LOCAL CRAYFISH IN POTATO CRUST  
Tomato Chutney, Scented Cardamom, Avocado Tartar, Yuzu & Basil Oil

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

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ARTISAN PASSION FRUIT SOUFFLÉ  
Coconut Ice Cream

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## PETITS FOURS

### 4 COURSE MENU

295

### WINE PAIRING

130

*Including 1 cocktail and 4 wine glasses*

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# Chef's Menu

## CANAPÉS

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## PRE-APPETIZER

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### LOCAL CRAYFISH IN POTATO CRUST

Tomato Chutney, Scented Cardamom, Avocado Tartar, Basil Oil

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### HOMEMADE SCAMPI RAVIOLI

Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion

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### PAN SEARED BRITTANY SEA SCALLOPS & GREEN ASPARAGUS

Celery Mousseline, Green Herb Jus

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### SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"

Porcini Tartlet, Truffle Mashed Potatoes, Périgueux Sauce

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### FAYE GASTRONOMIE CHEESE SELECTION

Assorted Aged Cheeses, Fig Chutney

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## PRE-DESSERT

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### GUANAJA CHOCOLAT LAVA CAKE

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

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## 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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