



*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 2025 Edition*

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# Cold Appetizers

<b>CONFIT TRUFFLED DUCK FOIE GRAS</b>	72
Fresh & Confit Grape Chutney, Homemade Toasted Bread	
<b>CONFIT HEART OF ARTICHOKE &amp; SUCRINE SALAD</b>	59
Sucrine Lettuce, Confit Duck Foie Gras, Truffle Vinaigrette	
<b>HEART OF SCOTTISH SMOKED SALMON &amp; OSCIETRA CAVIAR</b>	79
Horseradish Foam, Crispy Quail Eggs, Toasted Blinis	
<b>CRAB CLAW MEAT</b>	69
Avocado, Granny Smith Apple, Green Tobiko Eggs, Lemongrass Jelly	
<b>POACHED WHITE ASPARAGUS</b>	75
Pata Negra, Bell Pepper, Crispy Bread, Parmesan Cheese Foam	

# Hot Appetizers

<b>PORCINI MUSHROOM SOUP</b>	52
Pan Seared Duck Foie Gras, Whipped Cream Bacon Emulsion	
<b>RAMONETTI CHEESE SOUP</b>	52
Egg Yolk, Sliced Black Truffle	
<b>POACHED &amp; GLAZED OCTOPUS</b>	65
Roasted Fingerling, Confit Cherry Tomato, Avocado Garlic Chips, Chipotle Sauce, Shiso Leaf	
<b>SAUTEED FROG LEGS</b>	75
Caramelized Celeriac, Shaved Truffle, Garlic Emulsion	
<b>TRUFFLED SCAMPI RAVIOLI</b>	88
Confit Garden Cabbage, Foie Gras Emulsion, Truffle Julienne	

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# Main Courses

<b>PAN SEARED BRITTANY SEA SCALLOPS</b> Wild Mushroom Fricassée, Black Garlic Emulsion, Mussel Jus	125
<b>PAN SEARED DOVERSOLE</b> White & Green Asparagus, Morel Fricassée Stuffed Razor Clam, Lemongrass Emulsion	130
<b>SLOW COOKED LINE CAUGHT SEA BASS</b> Fennel, Confit Bell Pepper, Pine Nuts, Cardinal Sauce	125
<b>WILD MUSHROOMS RISOTTO</b> Acquarello Rice, Wild Mushroom Fricassée, Black Truffle Scented Oil	105
<b>HOMEMADE TRUFFLED LINGUINI PASTA</b> Black Truffle Julienne	95
<b>SAUTEED FARM RAISED VEAL TENDERLOIN &amp; CRAY FISH</b> Asparagus Mousse, Stuffed Morel, Infused Tarragon Sauce	125
<b>BRAISED &amp; GLAZED MUSCOVY DUCK BREAST</b> Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Duck Sauce	119
<b>ROASTED GRASS FED LAMB RACK</b> Smoked Eggplant Caviar, Baby Spinach, Fried Polenta, Light Lamb Jus	125
<b>SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"</b> Foie Gras Medallion, Garden Peas, Chanterelles Truffled Mashed Potatoes, Périgueux Sauce	135
<b>ROASTED FREE RANGE SQUAB "PIGEON" &amp; FOIE GRAS</b> Chanterelles, Confit Chop Onions, Green Peas & Snow Peas Fricassée, Squab Concoction	125
<b>SLOW COOKED KUROBUTA PORK CHOP</b> Pak Choi, Truffle Mousseline, Ponzu Jus	119

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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



WILD MUSHROOM CAPUCCINO EMULSION



CONFIT TRUFFLED DUCK FOIE GRAS  
Fresh & Confit Grape Chutney, Homemade Toasted Bread



PAN SEARED BRITTANY SEA SCALLOPS  
Wild Mushroom Fricassée, Black Garlic Emulsion, Mussel Jus



ROASTED FREE RANGE SQUAB "PIGEON" & FOIE GRAS  
Chanterelles, Confit Chop Onions, Green Peas & Snow Peas Fricassée, Squab Concoction



TRADITIONAL RUM BABA CHAIRMAN'S RESERVE  
Madagascar Vanilla Whipped Cream, Confit Lemon Zest



## PETITS FOURS

**4 COURSE MENU**

245

**WINE PAIRING**

130

*Including 1 cocktail and 4 wine glasses*

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# Chef's Menu

## CANAPÉS

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### FOIE GRAS TASTE

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### POACHED WHITE ASPARAGUS

Pata Negra, Bell Pepper, Crispy Bread, Parmesan Cheese Foam

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### TRUFFLED SCAMPI RAVIOLI

Confit Garden Cabbage, Foie Gras Emulsion, Truffle Julienne

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### PAN SEARED DOVERSOLE

White & Green Asparagus, Chanterelles Fricassée, Stuffed Razor Clam, Lemongrass Emulsion

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### SAUTEED FARM RAISED VEAL TENDERLOIN & CRAY FISH

Asparagus Mousse, Stuffed Morel, Infused Tarragon Cray Fish Sauce

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### SELECTION OF AGED CHEESES

3 Different Cheeses, Seasonal Chutney

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### SEASONAL SORBET & COCONUT CRUMBLE

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### NAPOLEON PUFF PASTRY

Stuffed Raspberries, Strawberry Coulis, Red Berry Sorbet

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### PETITS FOURS

## 6 COURSE MENU

315

## WINE PAIRING

*Including 1 cocktail and 6 wine glasses*

165

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# Cheese

## **CHEESE SELECTION**

40

Selection Of 5 Different Aged Cheeses, Seasonal Chutney

# Chef's Desserts

## **GUANAJA CHOCOLATE LAVA CAKE**

45

Valrhona 70% Chocolate, Bourbon Vanilla Ice Cream

## **TRADITIONAL RUM BABA CHAIRMAN'S RESERVE**

42

Baba Brioche Soaked in a Delicate Lemon, Vanilla & Rum Syrup  
Madagascar Vanilla Whipped Cream, Confit Lemon Zest

## **RED BERRY PAVLOVA**

40

Crispy Soft Italian Meringue, Red Berry Sorbet  
Topped With a Smooth Whipped Cream & Fresh Mixed Berries

## **POACHED WILLIAM PEAR**

40

Light Meringue, Chantilly Cream, Praliné Ice Cream

## **NAPOLEON PUFF PASTRY**

45

Stuffed Raspberries, Strawberry Coulis, Red Berry Sorbet

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