



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!

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

Summer 2025 Edition

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Cold Appetizers

CONFIT TRUFFLED DUCK FOIE GRAS	72
Fresh & Seasonal Chutney, Homemade Toasted Bread	
HEIRLOOM TOMATOES & BURRATA MOZARELLA FOAM	65
Gaspacho Vinaigrette, Arugula Salad, Basil, Black Olive Bread, Croutons	
CARIBBEAN LOBSTER SALAD	75
Green Beans & Snow Peas, Bergamot Dressing, Truffle Mayonnaise	
BELLOTA IBERICO HAM BRUSCHETTA	69
Toasted Sourdough Bread, Heirloom Tomatoes, Garlic & Basil	

Hot Appetizers

CARIBBEAN LOBSTER BISQUE	59
Taragon Infused	
SAMOSA STYLE FRIED JUMBO PRAWNS	52
Salpicon, Bell Pepper, Fennel & Chives, Shiso Leaf Oil	
SAUTEED LOCAL CRAY FISH & GREEN ASPARAGUS	65
Sauteed Morrel, Shallots, Creamy Noilly Prat Emulsion	
POACHED & GLAZED OCTOPUS	75
Fingerling Potato, Hass Avocado, Cherry Tomatoes, Arugula, Chipotle Sauce	
SAUTEED JUMBO FROG LEGS	88
Green Asparagus, Celeriac, Mushroom Fricassée, Garlic Foam	
HOMEMADE SCAMPI RAVIOLI	88
Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion	

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Main Courses

PAN SEARED BRITTANY SEA SCALLOPS	119
Sautéed Golden Chanterelles, French Pea Puree, Foie Gras & Truffle Emulsion	
PAN SEARED SEA BASS LOIN	125
Shimeji Mushrooms, Edamame Tart, Bone Marrow, Mizo Emulsion	
ROASTED RED MULLET "ROCK SNAPPER"	115
Fennel Purée, Stuffed Baby Zucchini Flower	
ROASTED LOBSTER TAIL	145
Potato Gratin, Thyme Lemon Butter Sauce	
LOBSTER LINGUINI PASTA	99
Creamy Lobster Sauce, Aged Grated Parmesan	
SAUTEED DOVER SOLE MEUNIERE FOR 2	265
Roasted Fingerling Potatoes, Green Asparagus	
FARM RAISED VEAL TENDERLOIN & SPINY LOBSTER	145
Wild Mushrooms, Green Peas, Infused Tarragon Veal Sauce	
ROASTED MUSCOVY DUCK BREAST	119
Royal Cherries, Turnip Purée, Truffled Pomme Dauphine, Duck Sauce	
ROASTED GRASS FED LAMB RACK	129
Confit Zucchini & Eggplant, Creamy Polenta, Thyme Scented Lamb Jus	
SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"	139
Golden Chanterelle Fricassée, Truffle Fingerling Potato Purée, Périgueux Sauce	
FREE RANGE SQUAB "PIGEON"	145
Pan Seared Foie Gras, Confit Cabbage, Truffle Fingerling Potato Purée, Roasted Squad Jus	
SLOW COOKED KUROBUTA PORK CHOP	119
Baby Cauliflower Risotto Style, Satay Spices, Ponzu Butter Sauce	

Summer 2025 Edition

Artisan Menu

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

CANAPÉS

PRE-APPETIZER

SAMOSA STYLE FRIED JUMBO PRAWNS
Salpicon, Bell Pepper, Fennel & Chives, Shiso Leaf Oil

LOBSTER LINGUINI PASTA
Creamy Lobster Sauce, Aged Grated Parmesan

ROASTED MUSCOVY DUCK BREAST
Royal Cherries, Turnip Purée, Truffled Pomme Dauphine, Duck Sauce

RED BERRY FRUIT TART
Admiral Rodney, Vanilla Cream, Strawberry Sorbet

PETITS FOURS

4 COURSE MENU

280

WINE PAIRING

130

Including 1 cocktail and 4 wine glasses

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

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Chef's Menu

CANAPÉS

PRE-APPETIZER

SAUTEED LOCAL CRAY FISH & GREEN ASPARAGUS
Sauteed Morrel, Shallots, Creamy Noilly Prat Emulsion

HOMEMADE SCAMPI RAVIOLI
Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion

ROASTED RED MULLET "ROCK SNAPPER"
Fennel Purée, Stuffed Baby Zucchini Flower

FARM RAISED VEAL TENDERLOIN & SPINY LOBSTER
Wild Mushrooms, Green Peas, Infused Tarragon Veal Sauce

FAYE GASTRONOMIE CHEESE SELECTION
Selection Of 3 Different Cheeses, Seasonal Chutney

PRE_DESSERT

PASSION FRUIT SOUFFLÉ
Mango Sorbet

PETITS FOURS

6 COURSE MENU

315

WINE PAIRING

Including 1 cocktail and 6 wine glasses

165

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Cheese

FAYE GASTRONOMIE CHEESE SELECTION

40

Selection Of 5 Different Cheeses, Seasonal Chutney

Chef's Desserts

GUANAJA CHOCOLATE LAVA CAKE

45

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

PASSION FRUIT SOUFFLÉ

42

Mango Sorbet

RED BERRY FRUIT TART

40

Admiral Rodney, Vanilla Cream, Strawberry Sorbet

ROASTED & FLAMED ROYAL CHERRIES

45

French Toast, Rhum Ice Cream, Griottine Coulis

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