



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*

Spring 2026 Edition

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Cold Appetizers

HEIRLOOM TOMATO CARPACCIO & MOZZARELLA

Tomato Gaspacho, Tomato & Verjus Jelly,
Truffle Mozzarella Cream, Fried Basil Leaf

65

CONFIT TRUFFLED DUCK FOIE GRAS

Fresh & Seasonal Chutney, Homemade Brioche

79

HAND PICKED BROWN CRAB

Lime Jelly, Bisque Emulsion, Grilled Avocado

69

BRITTANY SEA SCALLOPS CARPACCIO

Marinated Yuzu Oil Dressing, Kosho Sauce, Oscietre Caviar

95

PRESTIGE OSCIETRA CAVIAR

Sour Cream, Fingerling Potatoes, Blinis & Garnish

30G / 195

50G / 295

Hot Appetizers

WILD MUSHROOM EMULSION

Sautéed Girolles, Pata Negra Chips, Pan-Seared Foie Gras, Truffled Oil

69

POACHED & GLAZED OCTOPUS

Fingerling Potatoes, Hass Avocado, Cherry Tomatoes, Crispy Tuil, Chipotle Sauce

75

LIGHTLY SEARED LANGOUSTINE & GINGER CARROT PURÉE

Verbena Crisp, Carrot & Ginger Emulsion,
Served with a Verbena Langoustine Bouillon

75

WATERCRESS EMULSION

Watercress Coulis, Garlic Crisp, Fried Parsley, Croutons, Sautéed Frog Legs, Herbs

69

HOMEMADE SCAMPI RAVIOLI

Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion

89

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Main Courses

LINE CAUGHT SEABASS Lemon Jelly, Zucchini Spaghetti & Shellfish, Citrus, Olive Oil Emulsion	139
GREEN ASPARAGUS & PAN SEARED BRITTANY SEA SCALLOPS Celery Mousseline, Green Herb Jus	135
GRILLED LINE CAUGHT WILD TURBOT Confit Bell Pepper Brunoise, Rosemary Scented, Spicy Sambal Purée, Lovage Emulsion	145
PAN SEARED WHOLE DOVER "MEUNIERE" FOR 2 Spring Green Vegetable, Truffle	266 FOR 2
GOLDEN SEARED MUSCOVY DUCK BREAST Grapefruit Jelly, Truffle Broccoli Purée, Glazed Green Asparagus, Duck Jus	129
ROASTED GRASS FED LAMB RACK Green Peas Tartelette, Truffle Scented Jus, Stuffed Cabbage, Wild Mushrooms	140
SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE" Truffle Mashed Potatoes, Périgueux Sauce	159
FREE RANGE SQUAB BREAST Confit Legs, Pan Seared Foie Gras, Green Cabbage, Green Peas, Truffle Fingerling Potato Purée, Roasted Squad Jus	135

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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 Brioche

GREEN ASPARAGUS & PAN SEARED BRITTANY SEA SCALLOPS
Celery Mousseline, Green Herb Jus

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

HAND PICKED BROWN CRAB

Lime Jelly, Bisque Emulsion, Grilled Avocado

HOMEMADE SCAMPI RAVIOLI

Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion

GREEN ASPARAGUS & PAN SEARED BRITTANY SEA SCALLOPS

Celery Mousseline, Green Herb Jus

SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"

Porcini Tartlet, Truffle Mashed Potatoes, Périgueux 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, Coconut Ice Cream

CARAMALIZED NAPOLEON PUFF PASTRY

45

Vanilla Bourbon & Rhum Cream, Raspberries, Caramel Sauce

ARTISAN CARAIBES CHOCOLATE & ALMOND BAR

45

Capuccino Ice Cream, Crispy Praliné, Coconut & Almond Biscuit

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