



*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!

Summer 2024 Edition

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Cold Appetizers

CONFIT DUCK FOIE GRAS 72

Fresh & Confit Grape Chutney, Homemade Toasted Bread

LOCAL YELLOWFIN TUNA & WATERMELON CARPACCIO 49

Yuzu Oil Marinated, Leccina Olives, Yuzu Kosho

ORGANIC HEIRLOOM TOMATOES "RICAUD" 49

Provence Earth Grownn Tomato, Burrata Foam & Thyme Sorbet

VITELLO TONNATO & AGED MIMOLETTE CHEESE 65

Farmed Raised Veal Tenderloin Carpaccio, Tonnato Sauce, Nuts & Condiments

LANGOUSTINE TARTARE 75

Ginger & Espelette Pepper Seasonned, Green Zebra Tomato Gazpacho

Miraval Extra Virgin oil

Hot Appetizers

WARM ORGANIC ASPARAGUS SALAD 59

Citrus Mousseline & Crispy Twenty-Four Month Aged Parmesan

POACHED & GLAZED OCTOPUS 59

Roasted Fingerling, Cherry Tomato, Hass Avocado, Chipotle Sauce

TRUFFLED SCAMPI RAVIOLI 75

Confit Garden Cabbage, Truffle Foie Gras Emulsion

Summer 2024 Edition

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Main Courses

PAN SEARED SEA SCALLOPS Wild Mushroom, Hazelnut Sponge Cake, Yellow Wine Emulsion, Hazelnut Oil	105
ROASTED LINE CAUGHT SEA BASS Confit & Raw Fennel, Fingerling, Lemon Curd, Langoustine Emulsion	125
BUTTER POACHED YELLOW POLLOCK Zucchini in Three Textures, Kalamansi Vinaigrette, Yuzu Brown Butter	115
WILD MUSHROOM RISOTTO Black Truffle, Aged Parmesan Cheese	95
BRAISED & GLAZED MUSCOVY DUCK BREAST Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Duck Sauce	105
ROASTED GRASS FED LAMB RACK Smoked Eggplant Caviar, Baby Spinach, Harissa Condiment, Light Lamb Jus	110
SAUTEED BLACK ANGUS TENDERLOIN Rossini Syled, Foie Gras Médailleon, Garden Peas, Chanterelles Truffled Mashed Potatoes, Périgueux Sauce	119
SLOW COOKED KUROBUTA PORK BELLY Cauliflower Purée, Granny Smith Apple Salad, Calvados Pork Sauce	115

Summer 2024 Edition

Artisan Menu

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

CANAPÉS

ORGANIC VEGETABLE CAPUCCINO EMULSION

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

PAN SEARED SEA SCALLOPS
Wild Mushroom, Hazelnut Sponge Cake, Yellow Wine Emulsion, Hazelnut Oil

ROASTED GRASS FED LAMB RACK
Smoked Eggplant Caviar, Baby Spinach, Harissa Condiment, Light Lamb Jus

GUANAJA CHOCOLATE FONDANT
Crispy Hazelnut, Coconut Mousse, Wild Red Berries Sorbet

PETITS FOURS

4 COURSE MENU

245

WINE PAIRING

130

Including 1 cocktail and 4 wine glasses

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Chef's Menu

CANAPÉS

FOIE GRAS TASTE

ORGANIC HEIRLOOM TOMATOES "RICAUD"
Provence Earth Grownn Tomato, Burrata Foam & Thyme Sorbet

TRUFFLED SCAMPI RAVIOLI
Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion

ROASTED LINE CAUGHT SEA BASS
Confit & Raw Fennel, Fingerling, Lemon Curd, Langoustine Emulsion

BRAISED & GLAZED MUSCOVY DUCK BREAST
Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Duck Sauce

SELECTION OF AGED CHEESES
3 Different Cheeses, Seasonal Chutney

SEASONNAL SORBET & COCONUT CRUMBLE

GUANAJA CHOCOLATE LAVA CAKE
Valrhona 70% Chocolate, Bourbon Vanilla Ice Cream

PETITS FOURS

6 COURSE MENU

315

WINE PAIRING

Including 1 cocktail and 6 wine glasses

165

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Cheese

CHEESE SELECTION

32

Selection Of 5 Different Aged Cheeses, Seasonal Chutney

Chef's Desserts

GUANAJA CHOCOLATE LAVA CAKE

35

Valrhona 70% Chocolate, Bourbon Vanilla Ice Cream

CHAIRMAN'S RESERVE RUM BABA

35

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

RED BERRY PAVLOVA

39

Crispy Soft Meringue Topped With a Smooth Whipped Cream & Fresh Mixed Berries

POACHED PEACH

35

Slow Poached in a Vanilla Syrup, Almond Sponge Cake
Mixed Berry Sorbet

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