



*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!

Winter 2025 Edition

WWW.FAYEGASTRONOMIECARAIBES.COM

Cold Appetizers

CONFIT DUCK FOIE GRAS	72
Fresh & Confit Grape Chutney, Homemade Toasted Bread	
CARIBBEAN SPINY LOBSTER SALAD	69
Baby Green Beans, Snow Peas Julienne, Bergamote Oil Dressing	
HEART OF SCOTTISH SMOKED SALMON	69
Horseradish Cream, Crispy Quail Eggs	
POACHED CRAB & HEIRLOOM TOMATO	59
Avocado & Green Apple, Lettuce, Tomato Sauce	
ORGANIC ARTICHOKE SALAD	49
Romaine Lettuce, Confit Duck Foie Gras, Truffle Vinaigrette	

Hot Appetizers

WILD MUSHROOM SOUP	49
Pan Seared Duck Foie Gras, Bacon Infused Whipped Cream	
RAMONETTI CHEESE SOUP	49
Poached Egg, Black Truffle	
POACHED & GLAZED OCTOPUS	59
Roasted Fingerling, Cherry Tomato, Hass Avocado, Chipotle Sauce, Shiso Leave	
CARIBBEAN SPINY LOBSTER BISQUE	55
Lobster Ravioli & Medallion, Black Truffle Sauce	
TRUFFLED SCAMPI RAVIOLI	75
Confit Garden Cabbage, Foie Gras Emulsion, Truffle Julienne	

Winter 2025 Edition

Main Courses

PAN SEARED BRITTANY SEA SCALLOPS	105
Wild Mushroom Fricassée, Black Garlic Emulsion, Mussel Jus	
ROASTED WILD CAUGHT PIKEPERCH	115
Confit Baby Leek, Red Chinon Sauce	
SLOW COOKED LINE CAUGHT SEA BASS	125
Fennel, Artichoke Fricassée, Shiso Leave, Caviar Sauce	
FLAMED LOCAL SPINY LOBSTER	115
Salted Butter Caramelized Lobster, Fingerling, Safran Cardinal Sauce	
LOBSTER LINGUINI PASTA	85
Black Truffle Julienne	
WILD MUSHROOMS ACQUARELLO RISOTTO	95
Acquarello Rice, Wild Mushroom Fricassée, Black Truffle Scented Oil	
BRAISED & GLAZED MUSCOVY DUCK BREAST	115
Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Duck Sauce	
ROASTED GRASS FED LAMB RACK	119
Smoked Eggplant Caviar, Baby Spinach, Harissa Condiment, Light Lamb Jus	
SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"	125
Foie Gras Medallion, Garden Peas, Chanterelles Truffled Mashed Potatoes, Périgueux Sauce	
ROASTED FREE RANGE SQUAB "PIGEON" & FOIE GRAS	119
Chanterelles, Truffled Onions, Green Peas & Snow Peas Fricassée, Squab Coction	

Winter 2025 Edition

All prices are quoted in \$XCD, Subject to 10%VAT & 10% service charge
2025 Faye Gastronomie Caraïbes Ltd. All rights reserved.
WWW.FAYEGASTRONOMIECARAIBES.COM

Chef's Menu

CANAPÉS

FOIE GRAS TASTE

ORGANIC ARTICHOKE SALAD

Romaine Lettuce, Confit Duck Foie Gras, Truffle Vinaigrette

TRUFFLED SCAMPI RAVIOLI

Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion

ROASTED LINE CAUGHT SEA BASS

Fennel, Artichoke Fricassée, Shiso Leave, Caviar Sauce

BRAISED & GLAZED MUSCOVY DUCK BREAST

Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Duck Sauce

SELECTION OF AGED CHEESES

3 Different Cheeses, Seasonal Chutney

SEASONAL 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

Winter 2025 Edition

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

2025 Faye Gastronomie Caraïbes Ltd. All rights reserved.

WWW.FAYEGASTRONOMIECARAIBES.COM

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

Winter 2025 Edition

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

2025 Faye Gastronomie Caraibes Ltd. All rights reserved.

WWW.FAYEGASTRONOMIECARAIBES.COM