



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*

Winter 2025 Edition

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Cold Appetizers

CONFIT TRUFFLED DUCK FOIE GRAS	79
Fresh & Seasonal Chutney, Homemade Fig Brioche	
CARIBBEAN SPINY LOBSTER SALAD	75
Green Beans & Snow Peas Salad, Bergamot Dressing, Truffle Sauce	
SCOTTISH ROCK LANGOUSTINE CARPACCIO	95
Marinated Yuzu Oil, Kosho Sauce, Oscietra Caviar	
STUFFED QUAILS & FOIE GRAS	72
Duck, Truffle Scented, Granny Smith, Julienne Céléri Root Salad, Verjus Jelly	
GOLDEN OSCIETRA CAVIAR 50G	295
Sour Cream, Fingerling Potatoes, Blinis & Garnish	

Hot Appetizers

TRADITIONAL CARIBBEAN LOBSTER BISQUE	62
Lobster Salpicon, Taragon Infused, Basil Oil	
LOCAL CRAYFISH IN POTATO CRUST	69
Tomato Chutney, Scented Cardamom, Avocado Tartar, Basil Oil	
POACHED & GLAZED OCTOPUS	75
Fingerling Potatoes, Hass Avocado, Cherry Tomatoes, Arugula, Chipotle Sauce	
FRIED & CRISPY FROG LEGS	88
Parsley Coulis, Wild Mushrooms Fricassée, Garlic Foam	
HOMEMADE SCAMPI RAVIOLI	89
Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion	

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

PAN SEARED BRITTANY SEA SCALLOPS	121
Sautéed Golden Chanterelles, French Pea Purée, Foie Gras & Truffle Emulsion	
SLOW COOKED IN HOT STONE SEABASS	129
Lemon Jelly, Zucchini Spaghetti & Shellfish, Citrus, Olive Oil Emulsion	
ROASTED RED MULLET "ROCK SNAPPER"	115
Sicilian Caponata, Cardinal Reduction Sauce, Olive Tapenade Toast	
HOMEMADE LOBSTER LINGUINI PASTA	119
Creamy Lobster Sauce, Aged Parmesan	
ROASTED LOBSTER TAIL	145
Thyme Potato Gratin, Lemon Butter Sauce, Truffle	
PAN SEARED WHOLE DOVER "MEUNIERE" FOR 2	266 FOR 2
Roasted Fingerling Potatoes, Green Vegetables, Truffle, Lemon Butter Jus	
ROASTED BLACK ANGUS TENDERLOIN & SPINY LOBSTER TAIL	145
Confit Green Peas & Snowpeas, Lobster & Beef Reduction Sauce	
GOLDEN SEARED MUSCOVY DUCK BREAST	121
Grapefruit Jelly, Truffle Broccoli Purée, Glazed Green Asparagus, Duck Jus	
ROASTED GRASS FED LAMB RACK	135
Sautéed Chanterelle, Tender White Beans, Truffle Scented & Thyme Jus	
SAUTEED BLACK ANGUS TENDERLOIN "ROSSINI STYLE"	149
Porcini Tartlet, Truffle Mashed Potatoes, Périgueux Sauce	
FREE RANGE SQUAB "PIGEON"	129
Pan Seared Foie Gras, Confit Cabbage, Truffle Fingerling Potato Purée, Roasted Squad Jus	
SLOW COOKED KUROBUTA PORK CHOP	119
Satay Spices, Spring Onions, Shoestring Confit Potatoes, Ponzu, Shallots Jus	

Winter 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



CONFIT TRUFFLED DUCK FOIE GRAS
Fresh & Seasonal Chutney, Homemade Fig Brioche



HOMEMADE LOBSTER LINGUINI PASTA
Creamy Lobster Sauce, Aged Parmesan



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

LOCAL CRAYFISH IN POTATO CRUST

Tomato Chutney, Scented Cardamom, Avocado Tartar, Basil Oil

HOMEMADE SCAMPI RAVIOLI

Confit Green Cabbage, Black Truffle Julienne, Foie Gras Emulsion

ROASTED RED MULLET "ROCK SNAPPER"

Sicillian Caponata, Cardinal Reduction Sauce, Olive Tapenade Toast

ROASTED BLACK ANGUS TENDERLOIN & SPINY LOBSTER TAIL

Confit Green Peas & Snowpeas, Lobster & Beef Reduction 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

WINE PAIRING

Winter 2025 Edition

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, Vanilla Cream, Strawberry Sorbet

TRADITIONAL RUM BABA

49

Tropical Marinated Syrup, White Chairman's Spice, Chocolate Cream

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