



FAYE

Gastronomie Caraïbes

DECEMBER 2022

CATALOG

CHRISTMAS
SHOPPING

DISCOVER OUR
EXCLUSIVE SELECTION

Over 35 years of *Excellence*
in Fine foods & spirits

FAYE
Gastronomie Caraïbes

WWW.FAYEGASTRONOMIECARAIBES.COM

On the road to the grenadines from Miami
All your Yachting Essentials Imported weekly
From France into the Caribbeans, in Duty Free.

Sandy Lane Yacht Club & Residences in Canouan welcomes Faye Gastronomie Caraïbes for the 22/23 season.

Faye Gastronomie Caraïbes will operate the daily gourmet market store at the Marina Plaza. We will offer a very exclusive range of the finest Wines & Champagnes, fresh Meats & Seafood, organic Fruits & Vegetables, fine Epicery, and much more. All items arrive in Canouan weekly from the largest food market, located in Rungis, France.

Sandy Lane Yacht Club & Residences's marina boasts 14 superyachts berths catering to yachts up to 100m. Located adjacent to the island's jet port, owners and guests can be relaxing on board in under 10 minutes from stepping off their jet. Canouan is the ideal base for exploring the breath-taking cruising grounds of the Tobago Cays, the perfect spot for snorkeling with turtles and rays or enjoying a freshly caught lobster on a secluded beach.

Since opening in 2017, Sandy Lane Yacht Club & Residences has established itself as a world class marina with unparalleled leisure facilities. The addition of Faye Gastronomie Caraïbes to their Marina Plaza is certainly a great advantage since a full provisioning service for their high-end clientele and yachts will now be available, offering the finest quality international products.



FAYEGASTRONOMIECARAIBES.COM | SALES@FAYEGASTRONOMIE.FR | +1 (758) 719 50 19 | VIEUX-FORT ST-LUCIA



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A new Restaurant is opening Very soon !

Across of the main entrance of International Hewanorra Airport,
A unique exquisite experience await you in December 2022

As you enter Faye Gastronomie Caraïbes, you are our guest, you are at home. We will guide you through the Gourmet Boutique, and Chef's Counter restaurant, to our Signature Restaurant "Artisan". Passing by the Glass doors, on your right hand side, you are instantly captured by the live definition of "Artisan", admiring the Chefs in actions in a open tailor made kitchen: its heart a 15 years old stove of great sentimental value that has crossed the Atlantic. On your left hand side, the extraordinary wine cellar leaves you with a sense of mystery as to which prestigious wine will join your table.

The restaurant unveils itself on a large wooden table, surrounded by cozy warm colors. As you continue meandering the restaurant, the atmosphere feels like home, with a unique elegant touch. The music changes upon the hours of the day and offer.

Throughout the location, the glazed façade offers a panoramic view on the aerial ballet of airplanes.

Aside from our Bar, a cozy space, our Lounge. Enjoy a drink and/or a quick bite at any time of the day, while tracking the arrivals and departure. Soon enough, you would be able to enjoy a full package which will include a fast track ticket.

Opposite from the show kitchen, a grandiose Bar, preparing and serving the most exquisite Sushis on island handcrafted with a Mexican fusion, Signature Cocktails meticulously prepared in front of you, are served until late evening. Live Dj Sets will be available on end of weeks.


while the activity of the restaurant is at its most, in a discreet room, the Ambassador Room, a meeting of the highest importance is taking place; surrounded by glass, you are able to see from within but the restaurant would not notice any activity within this prestigious room.

French Master Chef Jacques Chrétien & Son Kevin Dirson, who worked alongside 3-starred Michelin Chefs in Paris, have the pleasure to welcome you in the heart of French gastronomy within this magical and poetic setting, in one of the most beautiful restaurant of Saint Lucia. Immerse yourself into a sumptuous French Culinary journey with a tasting menu according to your choices, crafted by our chefs.



FAYE GASTRONOMIE CARAIBES LTD - +1 (758) 719 50 19 - SALES@FAYEGASTRONOMIE.FR - VIEUX-FORT - SAINT LUCIA





Corporate Business
Christmas Gift Baskets 2022 Offer



The holidays are approaching and Faye Gastronomie Caraibes is ready to accompany you in this joyful season!

Express your gratitude and strengthen your relationships by sourcing the most exquisite gift baskets from our boutique.

*Your Budget, your preferences,
we make it happen.*

Tell us your budget and the items to be included. From there, we will make it happen. Personalized sample fotos will be sent to you so you can pick your favorites. We are able to deliver your basket anytime needed from now!

Your team and/or Loyal business partners will experience the most wonderful items from our boutique.



Place your order: sales@fayegastronomie.fr
+1 (758) 719 50 19

CLOS SAINT-VINCENT

XCD 355.00

Clos Saint-Vincent Cru Classé
AOP Côtes de Provence Millésime 2021

ROSÉ ÉDITION LIMITÉE
SEULEMENT 600 MAGNUMS NUMÉROTÉS

ONLY 600 BOTTLES AVAILABLE IN THE WORLD



Laurent Perrier Cuvée Rosé Brut - 428.85EC*





Make it Pop!

Our Champagne Selection

For many, Champagne is more of a pre-food cocktail than a pairing wine. Sure, you might enjoy it with hors d'oeuvres at a party or while sidling up to a raw bar—and we wouldn't turn down a glass with dessert—but when it comes to the main event, all too often, Champagne gets shuffled aside. But there's no reason to relegate your favorite bubbly to the beginning and end of the meal. Champagne is a sommelier favorite for its ability to play well with all sorts of foods. Whether you're looking for inspiration for a party menu or to bring more bubbly into your everyday life in coming 2022, Champagne is always a good choice



**HENRY DOSNON
Brut Selection WHITE**
37,5cl XCD 62.10 WAS 69.00
75cl XCD 89.10 WAS 99.00
1.5l XCD 193.5 WAS 215.00



**HENRY DOSNON
Brut Selection ROSE**
75cl XCD 107.10 WAS 119.00



**HENRY DOSNON
Alliae Brut Nature WHITE**
75cl XCD 265.5 WAS 295.00



LAURENT PERRIER BRUT CUVÉE ROSE
75cl XCD 428.85 WAS 476.50



**DOMAINE GONET-MEDEVILLE
Tradition 1er Cru WHITE**
75CL XVD 135.00 WAS 150.00
3L XCD 755.00 WAS 679.50



**DOMAINE GONET-MEDEVILLE
Blanc de Noirs 1er Cru WHITE**
75cl XCD 139.5 WAS 155.00
1.5l XCD 355.5 WAS 395.00
3L XCD 778.5 WAS 865.00



**DOMAINE GONET-MEDEVILLE
Cuvée Theophile WHITE 2006**
75cl XCD 301.5 WAS 335.00
1.5l XCD 931.5 WAS 1 035.00



**BOLLINGER
Brut Cuvée Spéciale**
75cl XCD 202.12 WAS 224.58

**10%
OFF on
Champagne***

Make it Pop!

Our Champagne Selection



DOM PERIGNON
COF Vintage WHITE 2009
75cl **XCD 859.5** WAS 955.00



RUINART BRUT ROSÉ
75cl **XCD 328.5** WAS 365.00



RUINART Brut WHITE
75cl **XCD 247.5** WAS 275.00



RUINART Blanc de Blanc
75cl **XCD 355.5** WAS 395.00



VEUVE CLICQUOT
Ponsardin Yellow Brut
75cl **XCD 182.75** WAS 215.00



POMMERY
Brut Royal WHITE
75cl **XCD 152.1** WAS 169.00



LOUIS ROEDERER
Crystal Roederer Vintage 2008
75cl **XCD 1278.58** WAS 1420.65





Italesse Vinocchio Decanter Blown Glass and Acrylic Base **XCD 205.09**
Etoilé Noir Glass X6 **XCD 165.00**

Our Wine Pairing selection for the Holidays

PAIRED WITH SEAFOOD

Domaine Bott Frères Riesling Grand Cru Ostenberg 2020 75cl **XCD 109.00**
Mme Veuve Point - Saint Aubin 2017 75cl **XCD 135.00**
Châteauneuf du Pape - Château de la font du loup 2019 75cl **XCD 165.00**
Georges Vernay - Contrieu AOP - Les terrasses de l'empire 75cl 2019 **XCD 265.00**
Rosé Cru Classé - Clos de Capelune 2019 75cl **XCD 170.00**
Rosé Cru Classé - Clos Saint Vincent Cuvée d'exception 2020 1,5L **XCD 355.00**

ALONGSIDE MEAT

Château Clos des Bouard - Dame de Bouard - St Emilion 2018 75cl **XCD 75.00**
Domaine Gonet Medeville - Cru Monplaisir - Bordeaux Supérieur 2019 75cl **XCD 49.99**
Château Chasse-Spleen Moulin en Médoc Grand vin de Bordeaux 75cl 2017 **XCD 195.00**
Château Ducru-Beaucaillou Saint Julien Grand Cru Classé en 1855 2008 75cl **XCD 675.00**
Daou Vineyards Cabernet Sauvignon Soul of a Lion Adelaida District Paso Robles 2017 75cl **XCD 585.00**
Daou Vineyards Cabernet Sauvignon Patrimony Adelaida District Paso Robles 2016 75cl **XCD 950.00**

TO COMPLEMENT THE POULTRY

Madame Veuve Point Saint Aubin 2017 75cl **XCD 135.00**
Hospice de Beaune, Pouilly Fussy Cuvée Françoise Poisard 2014 1.5L **XCD 490.00**
Madame Veuve Point Pommard 2015 75cl **XCD 195.00**
Château Simone AOC Palette Côte de Provence 2018 75cl **XCD 255.00**
Domaine Gonet Medeville Coteaux Champenois Pinot Noir Ambonnay Athenais 75cl 2017 **XCD 235.00**

ENJOYING WITH FOIE GRAS

Domaine Bott Frères Gewurtzraminer Vendanges Tardives 2015 75cl **XCD 115.00**
Domaine Gonet Medeville Sauternes Château Les Justices 2015 75cl **XCD 124.88**
Domaine Gonet Medeville Sauternes Château Gillette Crème de Tête 1996 75cl **XCD 595.00**
& TRUFFLE...
Domaine Vincent Latour Meursault les grands Charron 2018 75cl **XCD 210.00**

CHEESE BOARD LOVERS

Château Sancerre Sauvignon Blanc 2019 75cl **XCD 145.00**
Château Simone AOC Palette Côte de Provence 75cl **XCD 255.00**
Château Belle Brise Pomerol 2006 75cl **XCD 750.00**
Caroline & Loulou Mitjaville L'aurage Castillon Côtes de Bordeaux 2016 75cl **XCD 255.00**
Red Port Quinta Da Colmaça 2006 **XCD 275.00**

DESSERTS

Domaine Gonet Medeville Sauternes Château Gillette Crème de Tête 1996 75cl **XCD 595.00**
Domaine Bott Frères Gewurtzraminer Vendanges Tardives 2015 75cl **XCD 115.00**
Domaine Gonet Medeville Sauternes Château Les Justices 2015 75cl **XCD 124.88**
Alexandre Monmousseau Vouvray Brut 75cl 2017 75cl **XCD 55.00**
Quinta Do Pessegueiro 2014 75cl **XCD 305.00**

CHOCOLATE LOVERS

Domaine Bott Frère Eclipse Pinot Noir 75cl **XCD 85.00**
Caroline & Loulou Mitjaville Le Versant AOC Castillon Côtes de Bordeaux 2019 75cl **XCD 96.00**
Château Vitus Appellation Sainte Foy Bordeaux 2015 75cl **XCD 75.00**
Quinta do Pessegueiro Red Porto Vntage 2014 75cl **XCD 305.00**

FAYE
Gastronomie Caraïbes

10% OFF
on your Wine
Cellar*



XCD 2 925.98



XCD 6 574.30

Buying bottles of wine can soon add up. It's an investment. Faye Gastronomie Caraïbes is thrilled to present to you our new brand and products : La Sommeliere Cellars

FAYE
Gastronomie Caraïbes



SELECT THE
Best FOR
THE
HOLIDAYS
Enjoy *tasting &*
suggestions
in our Exquisite
Wine Cellar

10% OFF
on our Grand
Cru Selection*



ELDERFLOWER LIQUOR SAINT GERMAIN XCD 269.00

FAYE

Gastronomie Caraïbes



cheers!

Try at home our restaurant's Bestsellers....

Cranberry Bellini

A classic, With a Twist

- Champagne
- Cranberry Juice
- Benedictine
- Fresh Lime Juice

Lemon(aid)

Delicious, Refreshing

- Fresh Lime Juice
- Fresh Cucumber Juice
- Monin Basil Syrup
- San Pellegrino

6X Wine Granite Stones in Sachets
with Wooden Tongs & Tube Box **XCD 75.00**



6X Aubrac Granite Stones in Sachets
with Wooden Tongs & Tube Box **XCD 89.00**



Perfect for keeping your drink at the right temperature without diluting it.

Aesthetic and greenfriendly, these granite ice cubes shaped out of: **Granite** from the **Mont-Blanc** mountains, **Pink Granite** from Brittany, & **Granite** shaped out of the **Aubrac** midmountain plateau rock in Southern France, all extracted through an environmentally friendly process. They comply with current food standards

Allow to preserve and highlight the flavors and soul of your drinks and wines, without diluting their gustatory and olfactory assets. They will highlight the aromas of your spirit without X the taste.

Out of rough stone, they are unalterable and reusable as desired. Out from the freezer, these wine stones accumulate cold and return it to your glasses for cooling without dilution.

The Wine stones: ideal for cooling summer rosé wines. Summer evenings call for rosé wines, though served at the right temperature without drowning them in ice water is no easy task. Pink granite wine stones from Brittany: the solution to taste your quality rosé wines without diluting them. Refresh your rosé wines without dilution and rediscover their aromatic subtlety. These wine stones come from the pink granite of Clarté in Brittany (France), selected for its homogeneity, its fine grain and its resistance to frost and acidity of wines.

The Polar Stones: Inspired by the great polar cold, these white stone ice cubes are specially designed to cool optimally any white alcohol without altering its taste. They go wonderfully with gin, vodka and other white spirits without adding melted ice water.

Aubrac Granite (for spirits)

- 6XPCEs + Wooden Tongs & Tube Box **XCD 89.00**

Aubrac Granite (for Rosé & White Wine)

- 6XPCEs + Wooden Tongs & Tube Box **XCD 75.00**

Polar Stones (for white spirits & cocktails)

- 9XPCEs **XCD 75.00**
- 6XPCEs **XCD 55.00**
- 3XPCEs **XCD 45.00**

Mont-Blanc Stones (for spirits)

- 9XPCEs **XCD 75.00**
- 6XPCEs **XCD 60.00**
- 3XPCEs **XCD 45.00**



Liquor & Cocktails

LIQUORS

Benedictine Herb Liquors 75cl **XCD 235.00**

Joseph Cartron Liquors

- Green Apple **XCD 135.00**
- Pink Grapefruit **XCD 125.00**
- Watermelon **XCD 125.00**
- Mandarin Liquor **XCD 155.00**
- Litchi Liquor **XCD 135.00**
- Banana Liquor **XCD 135.00**
- Blue Curaçao **XCD 135.00**
- Green Melon **XCD 125.00**
- Wild Strawberries **XCD 125.00**
- Blackcurrent **XCD 125.00**
- Peach Cream **XCD 125.00**

Aperol Aperitivo Bitter for Spritz 70cl **XCD 85.00**

St-Germain Liquor 75cl **XCD 269.00**

VERMOUTH

Caperitif 75cl **XCD 129.00**

Otto's 75cl **XCD 135.00**

VODKA

Le Philtre 100% Organic 75cl **XCD 250.00**

Beluga Noble Export 70cl **XCD 295.00**

TEQUILLA

Tequila Terralta 110 proof Bianco 70cl **XCD 309.00**

Tequila Terralta 110 proof 70cl **XCD 589.00**

MEZCAL

Cuish Espadin Capon Aniversario 45% 70cl **XCD 459.00**

Cuish Destilado de Agave Tepextate 70cl **XCD 459.00**

Armagnac Orange Liquor **XCD 550.00**

CLEMENT RUM PUNCHES SPECIAL PROMOTION

ALL FLAVOURS AVAILABLE

X1 XCD 79.00 - X2 XCD 150.00 - X3 XCD 210.00

APPLE CIDER SPECIAL PROMOTION

X1 XCD 28.00 - X2 XCD 50.00



Our Whisky Selection

WHISKY:

- Michel Couvreur - The Unique, Blended Whisky 44% **XCD 195.00**
- Michel Couvreur - Cap a Pie, Blended Whisky 45% **XCD 215.00**
- Michel Couvreur - Intravagan'za Clearach, Cereal Spirits 50% **XCD 265.00**
- Michel Couvreur - Overaged, Blended Malt Whisky 43% **XCD 315.00**
- Michel Couvreur - Candid, Single Malt Whisky 45% **XCD 455.00**
- Michel Couvreur - Special Vattng, Blended Malt Whisky 45% **XCD 650.00**
- Michel Couvreur - Blossoming Auld Sherried, Single Malt Whisky 45% **XCD 885.00**





Prestigious Spirits

TEQUILA:

- Tequila Terralita 110 Proof - Blanco 100% Agave 55% **XCD 309.00**
- Tequila Terralita 110 Proof - Extra Anejo 100% Agave 55% **XCD 589.00**
- Tequila Volcano - Blanco 100% Agave **XCD 235.00**
- Tequila Volcano - Cristalino Reposado 100% Agave **XCD 349.00**

CALVADOS:

- Coquerel Calvados - Single Cask 24years **XCD 265.00**
- Coquerel Calvados - XO 2020 **XCD 199.00**
- Coquerel Calvados - 4 years old Finish Cask Bourbon Collection **XCD 165.00**

BAS-ARMAGNAC:

- La Fontaine de Coincy - Bas-Armagnac VSOP **XCD 555.00**
- La Fontaine de Coincy - Bas-Armagnac 1992 **XCD 1435.00**
- La Fontaine de Coincy - Bas-Armagnac 1989 **XCD 1858.00**
- La Fontaine de Coincy - Bas-Armagnac 1982 **XCD 2305.00**
- La Fontaine de Coincy - Bas-Armagnac Orange Liquor **XCD 550.00**

COGNAC:


- Cognac Delamain **XCD 469.00**
- Cognac Hennessy - XO **XCD 965.00**
- Cognac Hennessy - Paradise **XCD 4985.00**





Special Limited Edition for Christmas Box **XCD 190.00**





Tea should be stored in hermetic and opaque containers to protect it from air and light, in order to keep its aroma, fragrance and flavour. Protected in these organic corn starch tea bags tea can release its full aroma only during tasting. PASCAL HAMOUR's talent for creating its products does not stop at recipes, but also involves the packaging and all subsequent services he offers. With the arrival of the corn starch tea bags, the pleasure of taste and the aesthetics of the tea leaf became one! Organic tea bags let the tea leaves infuse freely with an optimal dosage for each cup. Elegant and practical, the new PASCAL HAMOUR boxes are real "tea cellars" that allows discovering the scents and flavors of our original recipes, and meet the requirements of your most demanding customers.



Special Christmas Offers

Organic Christmas White Tea **XCD 70.00**





Organic Christmas White Tea XCD 70.00



Special Edition Bag to-Go.
20 tea-Bags assortment **XCD 200.00**



Black Box X20 tea-Bags assortment **XCD 155.00**



Mauviel Pans Available at Faye Gastronomie Caraïbes Ltd.

Food

Our Meat Selection

Minimum Purchase order of 1/2 pound (227Gr)

Australian Wagyu Flank Steak Grade 3/5 (AUS) **XCD 295.00 / Kg**

Black Angus Beef Ribs on the bone **XCD 120.00 / Kg**

Black Angus Heart of Rib Eye AAA (AUS) **XCD 188.00 / Kg**

Black Angus Picanha US **XCD 189.00 / Kg**

Black Angus Prime Rib Tomahawks Chop AAA (AUS) **XCD 189.00 / Kg**

Black Angus Rib Eye AAA (AUS) **XCD 195.00 / Kg**

Black Angus Sirloin AAA (AUS) **XCD 169.00 / Kg**

Black Angus Tenderloin AAA (AUS) **XCD 242.00 / Kg**



Black
Diamond



Original from France, this Tuber Melanosporum seems to have found a land of welcome. It is usually called « the truffle queen ». At the beginning of her growth, this Tuber Melanosporum is white and is becoming black over time. Unlike the Tuber Aestivum, her flesh is black and has a white « veins network ». It is the most appreciated and sold among all truffle kinds. In your mouth, it delivers a very interesting subtle taste.

FAYE

Gastronomie Caraïbes

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Fresh fruits & Vegetables

December

FOOD CATALOG 2022



PRICE
DOWN

EXTRA THIN BEANS PRIMEUR
100G / EC 7.90
WAS EC 11.60



NEW

PORCINIS
100G / EC 26.40



PRICE
DOWN

BROCCOLINI
250G / EC 25.00
WAS EC 36.50



SNOW PEAS
250G / EC 29.00



PRICE
DOWN

BROCCOLI
KG / EC 35.50
WAS EC 39.50



NEW

BUTTERNUT SQUASH
KG / EC 24.00



NEW

SAND CARROTS
KG / EC 36.00



PRICE
DOWN

GREEN ASPARAGUS PRIMEUR
BUNDEL 500G / EC 32.00
WAS EC 57.50



MACHE SALAD
150G / EC 29.50



PRICE
DOWN

CHERRY TOMATOES ON VINE
KG / EC 42.00
WAS EC 48.00



NEW

SWEET POTATOES
KG / EC 19.00



NEW

BRUSSEL SPROUT
KG / EC 19.00



NEW

BEETROOT
KG / EC 35.00



CAULIFLOWER
KG / EC 37.50



PRICE
DOWN

HEIRLOOM TOMATOES
KG / EC 31.00
WAS EC 35.00



PRICE
DOWN

PINK LADIES APPLES
KG / EC 39.50
WAS EC 44.00



NEW

LYCHEE
100G / EC 11.50



PRICE
DOWN

STRAWBERRIES
500G / EC 27.00
WAS EC 29.50



NEW

COMICE/WILLIAM PEAR
KG / EC 35.50
WAS EC 39.50



PRICE
DOWN

GALA APPLES
KG / EC 32.20
WAS EC 35.50

WE DELIVER TO YOUR HOMES FOR FREE* !

ORDER IN ADVANCE, COLLECT AND PAY YOUR ITEMS
PAYMENT AVAILABLE BY CCARD, CASH AND CHEQUE

*MINIMUM PURCHASE AMOUNT 250EC

*Meats, Seafoods
& Dairy*

December

FOOD CATALOG 2022



HANGER STEAK
BLACK ANGUS AUS AAA
KG / EC 185.90
WAS EC 190.00



SIRLOIN
BLACK ANGUS AUS AAA
KG / EC 150.00
WAS EC 169.00



PRIME RIB
TOMAHAWKS CHOP AUS AAA
KG / EC 145.00
WAS EC 189.00



RIBEYE
BLACK ANGUS AUS AAA
KG / EC 175.00
WAS EC 195.00



VEAL SCALOPPINE
FLATTENED
KG / EC 185.00



HOMEMADE FOIE GRAS LOBE
326G / EC 180.00
WAS EC 185.00



HOMEMADE FOIE GRAS TORCHON
DUCK EC 140.00



CRAB CLAWS
KG / EC 255.00



UNSHELLED SEA SCALLOPS
100G / EC 31.04



MUSSELS
1.4KG / EC 41.00



SCOTTISH SMOKED SALMON
200G / EC 55.00



SCOTTISH SMOKED SALMON
200G / EC 49.00



FINE DE CLAIRE OYSTERS N°2
12 PCES / EC 62.50



MADAGASCAR COOKED SHRIMP
KG / EC 185.00



FETA CHEESE
250G / EC 28.50



GREEK YOGURT
1 KG BUCKET / EC 47.50
WAS EC 49.50



ORGANIC STRAWBERRY YOGURT
PACK OF 2 UNITS / EC 11.5



ORGANIC VANILLA YOGURT
PACK OF 2 UNITS / EC 11.5



PLAIN YOGURT WHOLE MILK
BEILLEVAIRE
PACK OF 4 UNITS / EC 10.00
WAS EC 11.00



FRUITS YOGURT WHOLE MILK
BEILLEVAIRE
PACK OF 4 UNITS / EC 12.00
WAS EC 13.00

WE DELIVER TO YOUR HOMES FOR FREE* !

ORDER IN ADVANCE, COLLECT AND PAY YOUR ITEMS
PAYMENT AVAILABLE BY CCARD, CASH AND CHEQUE

*MINIMUM PURCHASE AMOUNT 250EC





FINE DE CLAIRE
OYSTERS N°2
48 PCES
XCD 299.00



Smoked Scottish
salmon fillet 500G
XCD 110.00

We select the best varieties of farmed caviar in France and as far as South America where water is among the purest to breed Esturgeons. Caviar is exclusively sold under the Faye brand quality label.



- Baerries - 30gr **XCD 135.00** - 50gr **XCD 220.00** - 125gr **XCD 555.00** - 250gr **XCD 1 100.00**
- Premium Gold Ocietres - 30gr **XCD 155.00** - 50gr **XCD 259.00** - 125gr **XCD 645.00** - 250gr **XCD 1 280.00**
- Beluga Italian - 30gr **XCD 570.00** - 50gr **XCD 950.00** - 125gr **XCD 2 375.00** - 250gr **XCD 4 750.00**



Blinis 16X Small Pieces: **XCD 28.00**
Pacific salmon eggs 100g: **XCD 114.00**



**LE COMPTOIR
DU CAVIAR**
PARIS

Our Taramas Selection from Le Comptoir du Caviar
Like an emulsion, the taramas are made from icelandic cod eggs, mixed with bread crumbs, lemon juice and rapeseed oil.

★ They are lactose free. We use only natural colorants: beet powder, turmeric powder or the ingredients themselves (Espelette pepper, sea urchin coral, etc.) and only one preservative.

Our★ taramas are available in different exclusive recipes:★

crab, summer truffle, tobiko wasabi, etc.



OUR TARAMAS:

Crab 100g **XCD 58.00**

Salmon 100g **XCD 58.00**

White/Cod 90g **XCD 45.00**

Tobiko Wasabi 500g **XCD 159.00**

Le Comptoir du Caviar selects the best fish roe around the world.

Pacific salmon eggs 100g **XCD 114.00**

How About some Blinis to Spread on it ?

Le Comptoir du Caviar blinis are made from an exclusive recipe made from French wheat flour, sunflower oil (from European Union), fresh eggs and fresh cheese made from French fresh cow milk, without additives. This tailor-made recipe confers incomparable mellowness to Le Comptoir du Caviar blinis. Le Comptoir du Caviar' blinis are produced by our crepe maker partner, located in Morbihan (Brittany). Crepes and blinis producer for more than 20 years, on a very high-end segment (made to measure, size, taste etc.) we had the opportunity to develop our own recipe
Available at Faye Gastronomie Caraibes

Blinis

16X Small Pieces: **XCD 28.00**



FAYE
Gastronomie Caraïbes



A Faye Gastronomie Caraïbes
Exclusivity

A unique taste experience at
home.
Your Italian Gelato ready in
less than a minute in your
kitchen

Instant Ice Cream Machine

	Planet Friendly		100% Natural Gluten Free
	Wide range of flavors		Veganok certified available flavors
	Express Gelato		Smart
	Just the right portion of pleasure		Easy to use

 220V

32.6CM / 12.83



Pink
Green
1595EC



White
Black
1350EC



10% OFF
on your instant ice
cream machine*

Flavours & Toppings **12EC**

-  Veganok certified available flavors
-  100% NATURAL

FAYE

Gastronomie Caraïbes



Instant Ice Cream Machine



Planet Friendly



100% NATURAL



Just the right portion of pleasure



Veganok certified available flavors



Express Gelato



Gluten free

AVAILABLE FLAVORS

12EC

Flavours, 2 units Kit

- FIOR DI LATTE
Fresh milk
- CREMA
- Italian fresh eggs*
- PISTACHIO
- PISTACHIO
- FONDENTE
intense dark chocolate
- RISO E ZAFFERANO
Rice & Saffran
- SAPORITO
Unique taste of Parmegiano Reggiano
- STRAWBERRY
- LEMON
- CAPPUCINO
- BELLINI
- SPRITZ
- MANDORLA
Sicilian almonds
- MANGO



TOPPING FLAVORS

12EC

- CREAM WITH ITALIAN HAZELNUT
- DARK CHOCOLATE CHIPS
- SPREAD WITH ITALIAN HAZELNUT
- ITALIAN PISTACHIO CREAM
- CHOPPED ITALIAN PISTACHIOS
- SUGAR COATED CHOPPED ITALIAN HAZELNUTS
- CANDIED WILD BLUEBERRIES
- CANDIED CHERRIES
- CANDIED CHESTNUT WITH SYRUP



BONIFANTI

The company's ability to combine craftsmanship and industrialization, tradition and modernity, allows Bonifanti Panettone to be one of the leaders in the international confectionery sector.



XCD 155



XCD 90



XCD 350

XCD 262

XCD 175



Mauviel - Exclusivity in Saint Lucia
Wooden Billot S XCD 1295.00
Wooden Billot L XCD 1455.00



MAXI 4KG XCD 480



MAXI 4KG XCD 650



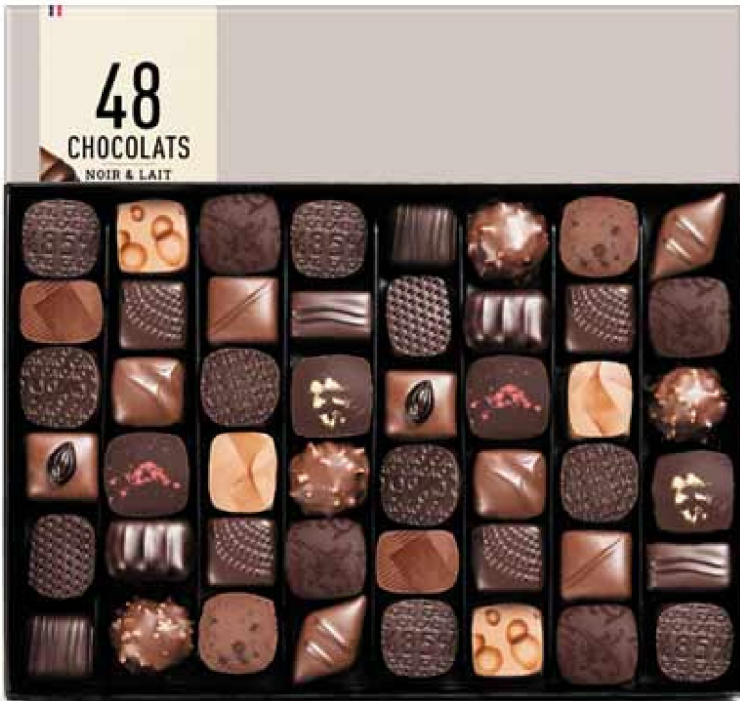
MAXI 4KG XCD 785

XCD 365





Mendiants Box - 25 Pieces **XCD 95.00**

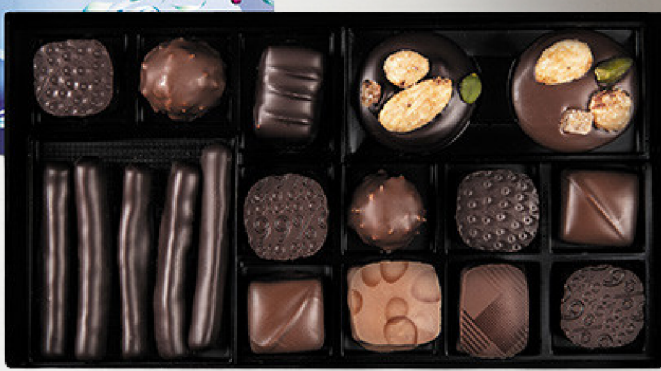


Chocolate Box - 48 Pieces **XCD 235.00**











FAYE

Gastronomie Caraïbes

Natural
re-usable Jar
40hours
Refills Available
Different Scents **13**



Start Price XCD 69.00

Maison Berger Paris, expert perfumer for 120 years
From lamps to candles, through bouquets, car
diffusers, electric perfume diffusers and refills, you
can discover Maison Berger Paris's universe and
treat yourself. Collections combining tradition and
modernity



Car diffuser **XCD 114.00**
2X refills + plug

MAISON
BERGER
PARIS



Over 20 Different
Home Fragrances



Crystal Handmade Lamp
and reed Diffuser

SEASONS GREETINGS

*From the entire Faye
Gastronomie Caraïbes
Family!*

You have any Questions, Request of Prices, or you would like to place an order? We would gladly assist you:

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