



*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!

*Spring 2024 Edition*

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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

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ORGANIC VEGETABLE CAPUCCINO EMULSION

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CONFIT DUCK FOIE GRAS, BLACK TRUFFLE SCENTED  
Black Truffle Shavings, Homemade Toasted Brioche, Grape Chutney

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PAN SEARED SEA SCALLOPS  
Wild Mushroom Fricassée, Jerusalem Artichoke Mousse, Foie Gras Emulsion

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ROASTED GRASS FED NEW ZEALAND LAMB RACK  
Baby Spinach, Lemon Confit, Fried Polenta, Thyme Jus

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

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## PETITS FOURS

**4 COURSE MENU**

245

**WINE PAIRING**

130

*Including 1 cocktail and 4 wine glasses*

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

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# Chef's Menu

## CANAPÉS

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### FOIE GRAS TASTE

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#### JUST SAUTEED ORGANIC BABY VEGETABLES

Confit Onion, Crispy Olives & Rosemary Shortbread, Quail Egg, Smoked Omed Oil

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#### TRUFFLED SCAMPI RAVIOLI

Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion

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#### PAN SEARED DOVER SOLE

Sauteed Sunchoke, Noilly Prat & Black Truffle Sauce

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#### ROASTED FARM RAISED VEAL LOIN & SWEETBREAD

Green Vegetable Fricassées, Black Truffle & Veal Jus

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#### SELECTION OF AGED CHEESES

3 Different Cheeses, Seasonal Chutney

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#### SEASONNAL SORBET & COCONUT CRUMBLE

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#### TRADITIONNAL TIRAMISU

Biscottos, Coffee, Amaretto, Chocolate Sorbet

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## PETITS FOURS

## 6 COURSE MENU

315

## WINE PAIRING

*Including 1 cocktail and 6 wine glasses*

165

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# Main Courses

<b>PAN SEARED SEA SCALLOPS</b>	105
Wild Mushroom Fricassée, Jerusalem Artichoke Mousse Foie Gras Emulsion	
<b>ROASTED LINE CAUGHT SEA BASS FILLET</b>	125
Nori Wrapped Leeks, Oscietra Caviar, Lemongrass Sauce	
<b>PAN SEARED DOVER SOLE FILET</b>	115
Sauteed Sunchoke, Noilly Prat & Black Truffle Sauce	
<b>BLACK TRUFFLE &amp; WILD MUSHROOM RISOTTO</b>	95
<b>BRAISED &amp; GLAZED MUSCOVY DUCK BREAST</b>	105
Royal Berry Purée, Puffed Potato, Glazed Turnip, Raspberry Sauce	
<b>ROASTED GRASS FED NEW ZEALAND LAMB RACK</b>	110
Baby Spinach, Lemon Confit, Fried Polenta, Thyme Jus	
<b>SAUTEED BLACK ANGUS TENDERLOIN ROSSINI STYLED</b>	119
Sauteed Fresh Foie Gras Médaille, Porcini Mushrooms, Truffled Mashed Potatoes, Périgueux Sauce	
<b>ROASTED FARM RAISED VEAL LOIN &amp; SWEETBREAD</b>	115
Green Vegetable Fricassées, Black Truffle & Veal Jus	
<b>SLOW COOKED LOCAL PORK BELLY</b>	115
Celery Root Purée, Gala Apple Confit, Calvados Jus	

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# Cold Appetizers

<b>CONFIT DUCK FOIE GRAS, BLACK TRUFFLE SCENTED</b>	72
Fresh Grapes Chutney, Fresh Black Peppercorn, Homemade Toasted Brioche	
<b>HAND DIVE SEA SCALLOPS CARPACCIO</b>	75
Yuzu Oil Marinated, Espelette Pepper, Oscietra Caviar, Yuzu Mayonnaise	
<b>JUST SAUTEED ORGANIC BABY VEGETABLES</b>	52
Confit Onion, Crispy Olives & Rosemary Shortbread, Quail Egg, Smoked Omed Oil	

# Hot Appetizers

<b>ORGANIC GREEN ASPARAGUS IN PUFF PASTRY</b>	72
Black Truffle, Bone Marrow, Wild Garlic Emulsion	
<b>TEPPANYAKI ROYAL SCAMPI</b>	75
Pineapple & Bell Pepper Chutney, Concentrated Bouillon	
<b>POACHED &amp; GLAZED OCTOPUS</b>	59
Heirloom Tomatoes, Pickled Fingerling Potatoes, Hass Avocado, Chipotle Sauce	
<b>TRUFFLED SCAMPI RAVIOLI</b>	75
Green Cabbage Confit, Truffle Julienne & Foie Gras Emulsion	

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# Cheese

## **PLATE OF CHEESE SELECTION**

Selection Of 5 Different Aged Cheeses, Seasonal Chutney

32

# Chef's Desserts

## **CHOCOLATE LAVA CAKE**

Melted Guanaja Chocolate Cake, Vanilla Ice Cream

35

## **TRADITIONNAL TIRAMISU**

Coffee & Amaretto Infused Biscottos, Chocolate Sorbet

35

## **RODNEY RUM BABA**

Revisited Traditional Rum Baba, Strawberries, Admiral Rodney Rum

35

## **RED BERRY PAVLOVA**

Fresh Red Berry Assortment, Soft Meringue, Vanilla Whipped Cream  
Red Berry Sorbet

39

## **POACHED "BELLE HÉLÈNE" WILLIAM PEAR**

Coconut Ice Cream, Chocolate Sauce, Crispy Almond

35

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