

ST BARTH
GOURMET FESTIVAL

NOV. 7-12, 2023



10th Edition

Guest chefs of St Barth Gourmet Festival 2023



RÉGIS MARCON***



GUILLAUME GOMEZ



PIERRE HERMÉ



CYRIL ATTRAZIC**



MAXIME FRÉDÉRIC



ENRICO & ROBERTO CERA***



ALESSANDRO NEGRINI**



KELLY RANGAMA*



FRANCK PUTELAT**



JACKY RIBAULT*



GREGORY MARCHAND*



DENNY IMBROISI



The 10th Edition OF ST BARTH GOURMET FESTIVAL TO SAVOR WITHOUT MODERATION

The island of St Barts will host the 10th edition of the St Barth Gourmet Festival from November 7-12, 2023. Organized by the Territorial Tourism Committee of St Barts, the St Barth Gourmet Festival has evolved over the past ten years into one of the best culinary events throughout the Caribbean, and beyond. Each year, renowned international Chefs are invited to share their culinary arts at the Festival's partnering restaurants. An explosion of flavors! Gourmets Afficionados, get ready!

Invited to uphold the values of the St Barth Gourmet Festival– Excellence, Participation, Conviviality, and Authenticity– the following acclaimed Chefs will be the festival participants this year:

- **Guillaume Gomez**, *Meilleur Ouvrier de France, Personal Representative of the Chairman of the French Republic for Gastronomy and Food.*
- **Régis Marcon*****, *guest chef at Rosewood Le Guanahani St. Barth*
- **Pierre Hermé**, *guest pastry chef at the Hotel Christopher St Barth*
- **Cyril Attrazic****, *guest chef at L'Esprit*
- **Maxime Frédéric**, *guest pastry chef at Cheval Blanc St-Barth*
- **Enrico & Roberto Cerea*****, *guest chefs at Hôtel Le Sereno*
- **Alessandro Negrini****, *guest chef at Gyp Sea Saint-Barth*
- **Kelly Rangama***, *guest chef at Hôtel Manapany & Spa - St Barth*
- **Franck Putelat****, *guest chef at Barthélemy Hotel & Spa*
- **Jacky Ribault***, *guest chef at Tropical Hotel St Barth*
- **Grégory Marchand***, *guest chef at the Nikki Beach Saint Barth*
- **Denny Imbroisi**, *guest chef at the Bagatelle St. Barths*

Open to all, the **St Barth Gourmet Festival** orchestrates a series of exclusive lunches and dinners prepared by the guest Chefs in the kitchens of the participating hotels and restaurants. There are also various competitions that the public can attend throughout the festival.

Over the course of four days, these 12 outstanding Chefs, will treat the island to the best in gastronomy.

edition#10

ESTABLISHMENTS PARTNERS

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*Reservations are recommended at the participating restaurants for
November 8, 9, 10 and 11, 2023*

For Breakfast

CHRISTOPHER ST BARTH

T. +590 (0)590 27 63 63

Guest pastry chef

PIERRE HERMÉ

CHEVAL BLANC ST-BARTH

T. +590 (0)590 27 61 81

Guest pastry chef

MAXIME FRÉDÉRIC

.....

For Tea time

CHRISTOPHER ST BARTH

T. +590 (0)590 27 63 63

Guest pastry chef

PIERRE HERMÉ

.....

For Lunch

NIKKI BEACH SAINT BARTH

T. +590 (0)590 27 64 64

Guest chef

GREGORY MARCHAND*

LE SERENO HOTEL

T. +590 (0)590 29 83 00

Guest chefs

ENRICO & ROBERTO CEREAL***

GYP SEA SAINT-BARTH

T. +590 (0)590 63 33 01

Guest chef

ALESSANDRO NEGRINI**

For Dinner

ROSEWOOD LE GUANAHANI

ST. BARTH

T. +590 (0)590 52 90 00

Guest chef

RÉGIS MARCON***

CHEVAL BLANC ST-BARTH

T. +590 (0)590 27 61 81

Chef

JEAN IMBERT

L'ESPRIT

T. +590 (0)590 52 46 10

Guest chef

CYRIL ATTRAZIC**

HÔTEL MANAPANY & SPA
ST BARTH

T. +590 (0)590 27 66 55

Cheffe invitée

KELLY RANGAMA*

LE BARTHÉLEMY HOTEL & SPA

T. +590 (0)590 77 48 48

Guest chef

FRANCK PUTELAT**

TROPICAL HOTEL ST BARTH

T. +590 (0)590 27 55 67

Guest chef

JACKY RIBAUT*

BAGATELLE ST. BARTHS

T. +590 (0)590 27 51 51

Guest chef

DENNY IMBROISI

SCHEDULE | Calling all gourmets !

TUESDAY NOVEMBER 7, 2023

- 6:30 pm Opening Ceremony at **Barthélemy Hotel & Spa** *(by invitation only)*.

WEDNESDAY NOVEMBER 8, 2023

- 11 am Master Class at **Lounge Barons de Rothschild** in **Gustavia** *(upon registration)*.
- 4-5 pm **Grands Vins de France : Master Class Wines** at **L'Esprit** *(upon registration)*.
- 4-5 pm Master Class by **Enjoy St Barth & Rhum Père Labat**, at **Boutique 1952**
& 7-8 pm *(reservation recommended at info@enjoystbarth.com)*.
- 6 pm **Caviar Sturia** : Tasting Workshop at **Foodland La Boutique** *(upon registration)*.

THURSDAY NOVEMBER 9, 2023

- 9:30 am Press Conference in presence of guest chefs at the **Collectivity of Saint-Barthélemy**
Breakfast offered by **Cheval Blanc St-Barth** *(upon registration)*.
- 5-9 pm "ST-BARTH BARTENDER CONTEST" by **Enjoy St Barth & Rhum Père Labat**,
at the **Select** in Gustavia *(Competition on registration **Enjoy St Barth**)*.
- 6 pm **Caviar Sturia** : Tasting Workshop at **Foodland La Boutique** *(upon registration)*.
- 9:30 pm "CAFE WAITERS RACE" departing from the **Select** in Gustavia,
by **Enjoy St Barth & Ricard** *(open to the public)*.

FRIDAY NOVEMBER 10, 2023

- 11 am Master Class at **Lounge Barons de Rothschild** in **Gustavia** *(upon registration)*.
- 4-5 pm **Grands Vins de France : Master Class Vins** at **Tropical Hotel St Barth** *(upon registration)*.
- Exclusive menus from guest Chefs in each of the festival's partner restaurant
(reservation recommended).

SATURDAY NOVEMBER 11, 2023

- Exclusive menus from guest Chefs in each of the festival's partner restaurant
(reservation recommended).

SUNDAY NOVEMBER 12, 2023

- 7am "ST BARTH CHEFS CHALLENGE" by **Barons de Rothschild Champagne**
at **Bonito**, in collaboration with the **Fisheries Committee**
(Competition on registration at CTTSB).
- 10 am "LES PETITES TOQUES ST BARTH" partner **AMC** at **Hôtel Manapany & Spa - St Barth**
(Competition on registration at CTTSB).
- 11:30 am Closing and Awards Ceremony, at **Hotel Manapany & Spa - St Barth**.

Guillaume Gomez

Guillaume Gomez is currently Emmanuel Macron's personal representative for Gastronomy and Food.

He obtained a BEP in hotel and restaurant management from the educational institution, Ecole de Paris des Métiers de la Table and joined the kitchens of the Elysée Palace in 1997. At the age of 25, he was awarded the title of Meilleur Ouvrier de France, one of the highest honors French chefs can achieve, becoming the youngest ever winner in the culinary category. In 2013, he was appointed Head Chef of the Presidential Palace, a post he left in 2021 to devote himself to promoting French know-how, products and cuisine. He has established himself as one of the best ambassadors for the Heads of State, preparing some of the most emblematic French dishes.



©FrederiqueTouitou

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Régis Marcon***

Chef at restaurant
Le Clos des Cimes
3 stars Michelin Guide

Bocuse d'Or

©LATTES Pascal



Régis Marcon has been the chef at a family restaurant **Le Clos des Cimes**, in the small village of Saint-Bonnet-Le-Froid in Haute-Loire, since 1979.

After graduating from the Lesdiguière hotel school in Grenoble, he took over the establishment from his mother and helped to expand it. He was awarded **his first Michelin star in 1990, his second in 1997** and his third in 2005. The chef's talent has also been rewarded on numerous occasions, including a **Bocuse d'Or in 1995** and has since chaired the award in France beginning in 2013. Régis Marcon now works with his son Jacques. As well as their gourmet restaurant, they have opened a patisserie, a bistro, a hotel and a chalet in their home village.

In the kitchen, Chef Marcon expresses his inventiveness by reinventing local produce. While the emblematic Puy PDO lentils and Velay lamb all have their place on his menu, mushrooms remain his flagship product.

ROSEWOOD

LE GUANAHANI

ST. BARTH



Located on a private peninsula that overlooks two stunning beaches, Rosewood Le Guanahani St. Barth is a luxurious five-star hotel that combines comfort and elegance. The restaurant offers delicate and tasty dishes with its three restaurants and two bars and features an incredible view of the lagoon. During the day, the expert concierges help guests discover the beauty of the island through a wide range of activities, including relaxing at the hotel beach and enjoying the resort's many water sports.



Cédrik OLLIVAUT

*Executive Chef at **Beach House St. Barth***

Cédrik Ollivault's passion for cooking began in his childhood, as he observed his parents create culinary magic with their secret ingredient: love. A man of action, Chef Ollivault combined his culinary studies and his apprenticeship by working at the Michelin-starred restaurant L'Escu de Runfao. A true Breton deeply attracted to the sea, he later traveled to the United States, around the Caribbean, and to French Polynesia, and beyond, continually mastering new skills in some of the best hotels. His culinary vision for the Rosewood Le Guanahani St. Barth is a blend of different flavors inspired by his adventures around the world and his use of local products and techniques. His secret ingredient is always love and he lives by his motto "Happy Staff, Happy Guests." He is continually creating unique flavors, motivated by his travels and incorporating locally sourced ingredients. His kitchen is a celebration of freshness and deliciousness.



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Pierre Hermé

©Stéphane de Bourgies



Pierre Hermé Paris
*Voted Best Pastry Chef
in the World by the World's
50 Academy Best Restaurants*

Voted *"Best Pastry Chef in the World"* by the *Academy of the World's 50 Best Restaurants* in 2016, Pierre Hermé undoubtedly is one of the greatest architects in the world of the prestigious French pastry. Born into a family of Alsatian bakers and pastry chefs, he began his apprenticeship at the age of 14 with Gaston Lenôtre where he learned the basics of his trade and values that would never leave him: know-how and a sense of detail. It was also at his side that Pierre Hermé developed a passion for the macaroon, a delicacy that has since become his favorite playground. He continued his career at Fauchon and then Ladurée before founding his own company, **Pierre Hermé Paris**, in 1998. From then on, he deployed his culinary creativity and focused on pastry-making. He has created innovative flavors such as Ispahan, a combination of rose, lychee and raspberry, and the Mogador macaroon, an unexpected combination of milk chocolate and passion fruit.



CHRISTOPHER
ST BARTH



By the water's edge, the Hotel Christopher provides a peaceful haven designed in a minimalist, contemporary style. The view of the sea is breathtaking, the gardens exceptional, and the hotel evokes a sense of intimacy with a familiar ambiance. The new restaurant, Rivyera, serves cuisine inspired by the flavors of the Mediterranean.



Romain DERENNE

Executive Chef at Rivyera

His story with St. Barts began in 2015, and he credits that the services and unique island immediately won him over. In 2018, he joined the Barrière hotel group at the Royal La Baule and then moved to the Hôtel l'Hermitage, where he progressed to the position of Deputy Chef de Cuisine. In 2022, his desire to return to the island allowed him to participate in the reopening of the Rosewood Le Guanahani hotel as Executive Sous Chef. A new page has been written since the beginning of 2023: The two-star Chef and Meilleur Ouvrier de France Arnaud Faye entrusted the management of the kitchens of the RIVYERA restaurants at the Christopher five-star hotel to Romain Derenne. A great collaboration to come.



©Hugo Allard

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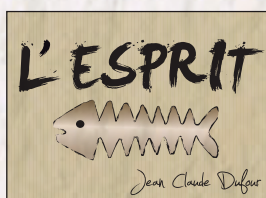
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Cyril Attrazic**



**Chef at restaurant
Camillou**
2 stars in the Michelin Guide

Cyril Attrazic and his wife Karine represent the fourth generation at the helm of Restaurant Cyril Attrazic, a restaurant whose space dates back to 1928. Born on the lands of Aubrac with a dream to take over the family establishment, Chef Cyril Attrazic trained very early in the culinary profession, first at a renowned school and close to home, the Sacré Coeur, then in Paris at Ferrandi where he closely associated with some of the biggest names in French gastronomy. For nearly three years, he interned at the Trianon Palace in Versailles and then worked for Mr. Alain Ducasse in Poincaré. He then moved to London for several years with his wife Karine under the aegis of Chef Ducasse. In 1998, the couple decided to return home to build their lives and take over the reins of the restaurant then named Chez **Camillou**. In 2012, they were granted **a Michelin star** to shine above the establishment. In 2020, they received the Michelin Green Star, and in 2023, Karine and Cyril Attrazic won their **second star in the Michelin Guide**. Today, the restaurant bears the chef's name and fully assumes a marked and singular identity around the Aubrac meat ecosystem, emphasizing a responsible cuisine by working with farms, overseeing the entire cycle from the birth of beef to its consumption.



Jean-Claude Dufour and his wife Sonia invite guests to this covered, romantic, tropical garden to enjoy the best of French gastronomy and an immersive fine dining experience. Best known for attentive staff and a comfortable, inviting environment, guests will be delighted with seasonal dishes based on fresh ingredients, and unique seasonings and sauces.

Jean Claude DUFOUR

Executive Chef at L'Esprit

Jean Claude Dufour is an extremely talented Chef who has been passionate about the art of cooking for many years. At L'Esprit, he wisely orchestrates a harmony of delicate flavors, treating the taste buds as they dance to the rhythm of delectable delights. Attentive service. Gourmet cuisine. Luxurious garden. Inventive, inspirational menus.

Jean-Claude Dufour devotes his restaurant not only the exceptional menu, but to the overall guest experience ... perfect for a romantic meal for two or a dinner with a group of friends, he adapts to his clientele.



Saline ♦ 97133 Saint Barthélemy ♦ +590 (0)590 52 46 10 ♦ espritsbh@gmail.com

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Maxime Frédéric

Pastry chef of
the three restaurants of
Cheval Blanc Paris

©Matias Indjic



Maxime Frédéric has been head pastry chef at the three **Cheval Blanc Paris** restaurants alongside Chef Arnaud Donckele since 2021.

Starting out as Demi Chef de Partie at Le Meurice alongside Camille Lesecq, he then went on to assist Cédric Grolet before becoming Head Pastry Chef at the **George V** in 2016.

At **Cheval Blanc Paris**, Chef Maxime draws on the repertoire of the great French classics to offer his team modern, refined creations. The grandson of a Norman dairy farmer, Maxime Frédéric likes to compare the two worlds in which he works, which seem to be at odds. Keen to support small-scale producers, he buys his dairy products from a farm in Normandy and uses eggs produced on his own farm, *Les secrets de nos vergers*, a venture undertaken with his sister and wife.



©Jeanne LeMenn

Located on the beach in Flamands, one of the most beautiful beaches on the island, the emblematic Cheval Blanc St-Barth hotel has 61 beautifully designed guest rooms, suites, and villas offering panoramic views of the ocean or nestled in luxurious gardens. Travel to the heart of the Caribbean by way of the cuisine created by Jean Imbert at La Case or enjoy lunch with your feet in the sand at La Cabane, with a view of the Bay of Flamands.



Jean IMBERT

*Chef at **Cheval Blanc St-Barth***

Head of the kitchens at the Cheval Blanc St-Barth and the Plaza Athénée in Paris, where he succeeded Alain Ducasse, Chef Jean Imbert managed to surprise everyone when he was awarded his first Michelin star at the restaurant "Jean Imbert au Plaza Athénée," only nine weeks after it opened. In March 2022, he opened the first restaurant in the historic Christian Dior boutique located at 30, Avenue Montaigne. His story does not stop there, as he became the chef for the celebrated and legendary Venice Simplon-Orient-Express in April 2022. He was named Chef of the Year in 2021 by the magazine Quotidien, and in 2019 by the magazine GQ. He is considered one of the 50 Most Influential French People in the world by Vanity Fair. The youngest graduate of the Paul Bocuse Institute, he is also known as the winner of the popular television show, Top Chef, in 2012.



©Boby

Enrico & Roberto Cerea***



Chefs at restaurant
Le Relais Da Vittorio
3 stars in the Michelin Guide

Enrico Cerea, alongside his brother Roberto Cerea, carry on the history of the family restaurant as the Italian chefs of the **Relais Da Vittorio**, a **three-star** restaurant located in Lombardy. Enrico first learned at the culinary capitals of the world, passing through France with Jacques Cagna in Paris and Roger Vergé in the French Riviera, Spain with El Bulli, and the United States in New York with Jean-Georges Vongerichten and Sirio Maccioni. Thanks to his experiences around the world, "Chicco," he found his culinary identity and chose to take over Da Vittorio which had previously been run by his parents. The Cerea brothers' dishes are characterized by the search for the best seasonal and local raw materials and the contemporary reinterpretation of the great Italian gastronomic tradition. Enrico Cerea is an avid pastry chef and is constantly working on new recipes to develop the sweet side of his menu.

le sereno.

SAINT-BARTHÉLEMY



©JP Piter

Le Sereno is an iconic hotel located on the shimmering, crystal-clear water of the lagoon in Grand Cul De Sac. This beachfront, intimate property has long attracted travelers with its contemporary interior design and discrete luxury service, developing a loyal clientele. The perfect spot to discover all the wonders of St. Barts, Le Sereno exceeds visitor expectations by capturing the spirit and energy of the island, and by creating a welcoming environment that allows all clients to feel as if they are at their home away from home.

AL MARE
RISTORANTE

Leonardo PANZA

*Executive Chef at **Sereno Al Mare***

Newly appointed Chef Leonardo Panza is an accomplished culinary talent who brings a strong combination of gastronomic experience and management skills to Le Sereno St. Barths' Al Mare Ristorante. Chef Panza is an expert in food inventory planning, procurement and management on an international stage. He also has encyclopedic knowledge of international and Italian cuisine. Chef Panza began his kitchen experience in January 2004 at his family restaurant, La Cinciana - Circolo Enogastronomico. He studied at Alma, the most authoritative center for high education in Italian Cuisine and Hospitality, then worked across France and Italy as a chef where he created and designed new menus for nine different notable establishments, including Taglierè Group Hospitality and Restaurant Zori in Croatia.



©Hugo Allard

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Alessandro Negrini**



Chef at restaurant
Il Luogo di Aimo e Nadia
2 stars in the Michelin Guide

Alessandro Negrini is the chef of "**Il Luogo di Aimo e Nadia**" with Fabio Pisani, a **two-star** restaurant in Milan. He has worked in the kitchens of the Hotel Palace in Saint- Moritz, the Gallia Palace in Punta Ala and the Domaine de Châteaueux near Geneva. During his experience at the Dal Pescatore restaurant in Canneto sull'Oglio he met his colleague Fabio Pisani, with whom he launched the Il Luogo Aimo e Nadia adventure. In 2014, the restaurant joined the list of **Relais & Châteaux** and in 2016 the list of **Grandes Tables du Monde** in 2014. In Milan, they serve contemporary cuisine as a tribute to the Italian regions. The dishes are designed from and around the most beautiful Italian products such as Gargano lamb, Amalfi Coast lemon, Piedmontese tortellini, San Remo shrimp or Toritto almonds.



A place all about the Bohemian lifestyle, but with a Caribbean touch. The dress code is barefoot and salty hair. The restaurant, which is right on the beach, is adorned with shades of blue in homage to the Caribbean sea and Atlantic Ocean, which border the island: indigo tie and dye blends with raw denim, while ultramarine blue coral-patterned fabrics and faded blue cashmere are in harmony with the white sand and green palm trees. Comfy benches and large mismatched cushions, untreated furniture and wood with a saltwater patina create a chic, laid-back, end-of-the earth feel. green palm trees. Comfy benches and large mismatched cushions, untreated furniture and wood with a saltwater patina create a chic, laid-back, end-of-the earth feel.

Justine Ardiet

*Executive Chef at **Gyp Sea Saint-Barth***

Originally from Métropole and more precisely from Bourgogne, the promised land of epicureans, Justine Ardiet has travelled around the world: Canada, the United States, Australia, Asia... Passionate about pastry as well as cooking, her various experiences have allowed her to invent a creative and cosmopolitan culinary style.



* Kelly Rangama



**Cheffe at Restaurant
Le Faham**
1 star in the Michelin Guide

Kelly Rangama is the cheffe of the restaurant **Le Faham** in Paris' Batignolles district, which was awarded its **first star** by the MICHELIN Guide in 2020. With her husband Jérôme Devreese, the pastry chef, they created a setting inspired by their travels and marine products.

Kelly Rangama trained at the restaurant of **the Saint-James hotel** in Bordeaux and at the **Michelin-star** restaurant **L'Arôme** in Paris. Cheffe Rangama also participated in the culinary competition "**Top Chef**" in 2017 and focuses on ultramarine touches in her dishes, flavored with Reunionese spices that awaken and enliven the palate. Combava, caloupilé, lemon caviar, coriander, bird's eye chilli, taro, sweet potato and pineapple form the heart of this cuisine of extreme finesse, with exotic accents admirably measured and incorporated into her cuisine.

MANAPANY

★★★★★



©Bielsa Julio

The unique atmosphere of Hotel Manapany leaves the island with its full truth. Through delicate associations between furniture with clean and neat lines, and deep tropical essences, the atmosphere exudes a modernity with spontaneous and sensitive chic, between eco-responsible design hotel and Saint-Barth villa. The Manapany reveals a sweet authentic lifestyle, the signature of a unique Boutique-Hotel far from any standard.

Anthony MARTEL

*Executive Chef at **Manapany***

The cuisine created by Chef Anthony Martel reflects his passion for Mediterranean flavors mixed with Asian and Indian influences, which adapt perfectly to local ingredients for a unique, delicious culinary success. The Chef and his staff are dedicated to being eco-responsible and respecting the environment, as seen in their kitchen through the use of local fish, West Indian recipes, and organic, seasonal fruits and vegetables that are decidedly exotic.



Anse des Cayes ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 66 55 ♦ www.hotelmanapany.com

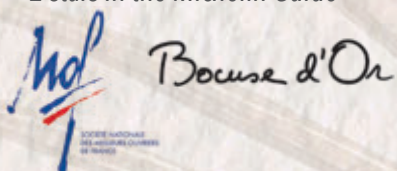
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Franck Putelat**



©Verri

Chef at Restaurant
La Table de Franck Putelat
2 stars in the Michelin Guide



Based behind the walls of Carcassonne, Franck Putelat has been revisiting the great French classics since 2006. His three restaurants, one of which is double starred, are the places where he expresses his creativity. Originally from the Jura, he began his apprenticeship at the age of 14. After a stint in the kitchens of Matignon during his military service, he moved on to prestigious restaurants: L'Auberge de Chavannes, le Taillevent, le George Blanc in Vonnas and then La Bastide de Saint-Tropez. These experiences gave him a taste for excellence and enabled him to win a **Bocuse d'argent** in 2003, followed by **two Michelin stars** for his first restaurant "**La Table de Franck Putelat**", and the title of **Best Worker in France** four years ago, confirming his know-how. His starting point is always the product, whether from the land or the sea, and then showcasing his inventiveness through astonishing combinations, such as his bouillabaisse of foie gras, which has become one of his signature dishes. This culinary identity, which he calls "classic fiction," has been built up along the way.



le barthélemy

HOTEL & SPA



Overlooking Grand Cul-de-Sac Bay, Amis St. Barth delivers on its promise of a memorable culinary journey, where Caribbean lightness and the chic touch of the French Riviera blend perfectly for a casual and chic atmosphere. Amis St. Barth's unique culinary art and contemporary vision invite guests to celebrate the traditions of southern Europe, all comfortably facing the ocean at the hotel Le Barthélemy Hotel & Spa. Respectful of seasonality, the chef incorporates the freshest local products including fish from the local fishermen of the hotel's bay.



Jérémy CZAPLICKI

*Executive Chef at **Amis St. Barth Restaurant***

Born in the North of France and then established in the Southwest, Chef Jérémy Czaplicki was quickly attracted to the world of great chefs and gastronomy. Having studied alongside Alain Ducasse in Monaco, the young enthusiast joined the large concentration of chefs in Paris where he settled for 15 years: from the Tour d'Argent to the Sofitel Le Scribe Paris Opéra, before working at the Park Hyatt Paris Vendôme as Deputy Chef of the gourmet restaurant. Then, for more than seven years, Jérémy worked as Executive Chef of the Thalazur Bandol Île Rousse hotel, where he obtained his first Michelin star three years later at the restaurant Les Oliviers. At the helm of the Amis St. Barth restaurant, Chef Jeremy offers the promise of an elegant gastronomic experience, where the lightness of the Caribbean blends with the traditional and refined flavors of the Mediterranean. With a passion for high quality products, he is inspired by what surrounds him and sublimates each dish by highlighting the richness of his ingredients.



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Jacky Ribault*

Chef at restaurant
Qui Plume la Lune
1 star in the Michelin Guide

©Jerome Galland



Jacky Ribault shares his cuisine in his Parisian restaurant "**Qui Plume la Lune**" awarded a **Michelin star** in 2014. He is also behind L'Ours in Vincennes, officiates at the brasserie Les Mérovingiens in Noisy-le Grand and has just opened the bakery-butchery Suzanne et Lucien, named after his parents. Chef Jacky grew up with his hands in the earth, and as testament to his origins, the Chef is keen to highlight the work of small producers and the quality and virtues of well-made products. A Francilian at heart, the chef advocates a human, down-to-earth and accessible vision of gastronomy, which he asserts through his installation in the Parisian suburbs. Throughout his establishments, Jacky Ribault thinks and creates a lively, opulent and generous cuisine with a touch of feasting.



At nightfall, a subtle fragrance emerges, the lights dim, the journey begins. ROMI is a one-way ticket to Indonesia. A tribute to the roots of its chefs, ROMI brings out the culinary and cultural heritage of the largest archipelago in the world, adding a touch of modern flare and a hint of surprise. Innovative cocktails (to share or not) are accompanied by indo-tapas to start the evening, followed by a menu of satays and signature dishes artfully composed to immerse guests in the ROMI experience.

Linda & Nicolas BISANI

*Executive Chefs at **Restaurant Romi***

Linda and Nicolas Bisani are the talented Executive Chefs of the ROMI restaurant. Passionate about Indonesian cuisine, they offer their guests a unique journey through the different regions of Indonesia, a true tribute to their roots. At ROMI, every dish is an unforgettable sensory experience, where guests are transported through the cuisine staples of Indonesia's beautiful islands. Chefs Linda and Nicolas Bisani are the artisans of this experience, where passion, creativity and respect for culinary traditions come together to offer unique and memorable tasting moments.



Saint-Jean ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 55 67 ♦ www.tropical-saintbarth.com

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Grégory Marchand*

©GéraldineMartens



Chef at restaurants
Frenchie
1 star in the Michelin Guide
Frenchie Bar à Vins, FTG

Chef Grégory Marchand helms the **"Frenchie"** *Michelin starred restaurant*, **"Frenchie Bar à Vins"** and **"FTG"** ("Frenchie To Go") in Paris, as well as the Frenchie Covent Garden in London. After completing his education, he departed to explore the international scene alongside Jamie Oliver in London - who nicknamed him "Frenchie," hence the eponymous restaurants that also appear in New York at the Garmercy Tavern, in Hong Kong and in Marbella. In 2009, he moved to Rue du Nil in Paris and embarked on the Frenchie adventure. A year later, in 2010, the young chef was voted **Best Chef by the Fooding Guide**. A brilliant entrepreneur, he is at the head of the gastronomic hub that is Rue du Nil and his fresh vision has enabled him to bring about a culinary revolution by cooking with a careful selection of local products from sustainable agriculture. His cuisine, both modern and spontaneous, is centered around the high-quality products he incorporates.



©ArtmanAgency

Nestled on St. Jean Beach, Nikki Beach Saint Barth has been offering sophisticated parties for travelers from all over the world since opening in 2002. As the island's first beach restaurant, it has become an iconic vacation spot for anyone looking for casual luxury in a tropical paradise. Guests will recognize familiar faces year after year as several staff members have been part of the Nikki Beach Saint Barth family for over a decade. It is these team members who build the energy of the beach club throughout the day, while DJs and live saxophonists provide catchy tunes until late afternoon and both guests and waiters dance to the music. Piña colodas with cinnamon, signature mojitos, jeroboams of Champagne and more can be spotted throughout the boho chic room and among the spacious sun loungers. With a Caribbean breeze, tropical cocktails and cuisine made from local produce, the property perfectly amplifies St. Barts' French charm and island vibe, creating the celebration of life Nikki Beach is known for.

Antoine DURAND

*Executive Chef at **Nikki Beach Saint Barth***

Originally from Normandy, in France, Chef Antoine Durand has been passionate about cooking since he was a teenager. After training on the French Riviera, Chef Antoine joined the Nikki Beach team as Executive Chef of Nikki Beach Saint Barth. He is inspired not only by his environment, but also by his family and the team he works with. He enjoys experimenting with local flavors and some of his favorites include Tomahawk Black Angus & Fish Tataki and fresh ceviche.



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Saint-Jean ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 64 64 ♦ www.nikkibeach.com

edition#10

Denny Imbroisi

©lephotographiedumanche



Chef at restaurant
Ida

Between Italy, where he was born, and France, his adopted country, Chef Denny Imbroisi has accrued an impressive culinary career. His first restaurant, **Ida**, opened in 2015, and prior, he apprenticed in Michelin-starred restaurants such as Perbellini in Verona, San Domenico in Imola and Corrado Fasolato in Venice. At age 21, he moved to France to work for Chef Mauro Colagreco at Mirazur in Menton before moving to Paris where he became William Ledeuil's sous-chef. In 2012, he participated in the French version of **Top Chef** and was chosen by Alain Ducasse to serve in the kitchens of the Jules Verne on the second floor of the Eiffel Tower. In his restaurant Ida, he remains very attached to the recipes of his childhood, made in a creative way and revisited with French products.

BAGATELLE ST. BARTHS



©JulietteRemi

Along the port in Gustavia, Bagatelle evokes its zest for life right in the heart of the island. In the kitchen, the staff celebrates the flavors of the Mediterranean and great French cuisine, and are supported by a team in the dining room that adds the legendary Bagatelle Group ambiance. This outpost of French charm has become a unique and compulsory restaurant on the island of Saint Barthélemy.

Rocco SEMINARA

Corporate chef of Bagatelle Group

Manon SANTINI

Pastry cheffe of Bagatelle Group

The culinary creations of Chef Rocco Seminara are a dive into the history of French gastronomy, whose tradition and classics are imbued with the scents of the Mediterranean. Characterized by technical creativity, colors, millimeter dressings, taste and flavors, the dishes he composes are in the image of an artist and a visionary. Far from any culinary clichés, his recipes surprise as much by the visual as by the gustatory discoveries. After 20 years cooking alongside Alain Ducasse, Chef Rocco Seminara created his culinary identity by focusing on quality suppliers and guarantors of exceptional products. The chef chisels a cuisine with a strong Mediterranean imprint that marks memories. In each restaurant of the Group, precision is essential and brings together a demanding international clientele around a desire to welcome you in the dining room and a sensitive gastronomic experience.



Gustavia ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 51 51 ♦ www.bagatelle.com

édition#10




STURIA
caviar français

Cavier discovery workshop

By reservation at 0590519699

contact@foodlandsbh.com

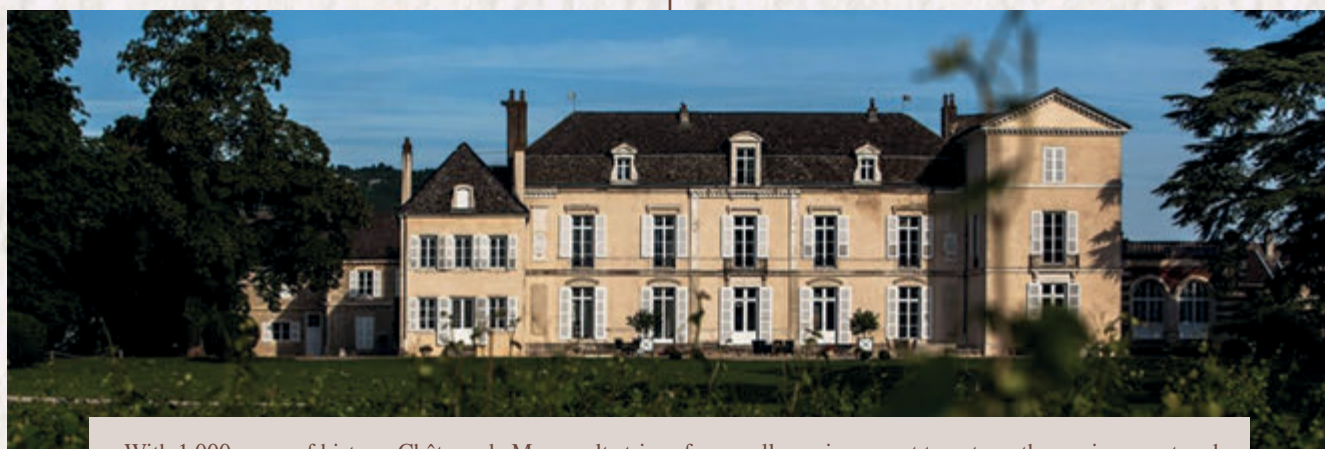
November 8 and 9 at 6 pm

at Foodland la Boutique



CHATEAU DE MEURSAULT

Mille ans d'histoire...



With 1,000 years of history, Château de Meursault strives for excellence in respect to nature, the environment and the climate.

Our vines, in full health, produce grapes that respect our climates and terroirs. They give juices of the best quality, revealed by natural and precise vinification and ageing.

Faced with the immense challenge of global warming, steps are being taken to improve biodiversity, promote living soils and contribute to the reduction of the greenhouse effect. Through the practice of agroecology and eco-responsible actions, we seek to transmit an exceptional heritage in good health.



Our winery is located in Côte de Beaune, on the magnificent terroirs of Meursault but also Pommard, Puligny-Montrachet de Beaune and the hill of Corton. The Castle, the orangery, the old winery, the outbuildings, the dovecote, the park and the orchard constitute a vast ensemble of 25 acres, are now refocused on biodiversity and sustainable development.

Château de Meursault is located on the prestigious Meursault appellation, world renowned for great white wines. The 160 acres of the vineyard, divided into 100 plots, give rise to five Grands Crus, 18 Premiers Crus and a dozen wines from village or regional appellations.

Aloxe-Corton, Beaune, Volnay, Pommard... so many evocative names of the Great Climates of Burgundy.

5 rue du Moulin Foulot | 21190 Meursault | T. +33 3 80 26 22 75 | tourisme@chateau-meursault.com | www.chateau-meursault.com



François Bernier | gfv-sbh@orange.fr | www.grands-vins-de-france.eu

Cafe Waiters Race St Barth Bartender Contest

© JulietteRemi



©michaelgramm



&



Thursday, November 9, 2023
5-9 pm



The bartender competition is a show event.
Each bartender and barmaid will perform their
cocktail in front of a jury.

REGISTRATIONS : Interested candidates must register no later than **November 5, 2023**
Registration forms are available on request at info@enjoystbarth.com



&



Thursday, November 9, 2023
9:30 pm



In uniform, with a tray, bottles and glasses, waiters and waitresses will compete in a race from Select in Gustavia and the fastest will be crowned. And note, the contents of the tray must be intact! Challenges will be added to the race, which promises funny situations and lots of laughs. The public is invited to come and encourage the participants throughout the course.

REGISTRATIONS : Registration forms are available on request at info@enjoystbarth.com

Les Petites Toques St Barth St-Barth Chefs Challenge

©JulietteRemi



©JulietteRemi



**BARONS
DE ROTHSCHILD**
CHAMPAGNE

Sunday November 12, 2023
7 am



Five young professional chefs will compete for three hours on a given theme.

en collaboration avec :



REGISTRATION: Interested candidates must register no later than **October 31, 2023**
Contact: **The Territorial du Tourisme de Saint-Barthélemy** - T. +590 (0)590 27 87 27
info@saintbarth-tourisme.com - www.saintbarth-tourisme.com



**Alimentation
Alain Magras & Cie**

Sunday November 12, 2023
10 am

MANAPANY

This competition is open to young people (maximum 15 years old). The participants will bake a cake or pastry in advance, (and can get help from an adult), based on the following theme: **Banana**

The most popular cake will be rewarded with "Les Petites Toques St Barth" trophy and other surprises.
This event is open to the public.

REGISTRATION: Interested candidates must register no later than **October 31, 2023**
Contact: **The Territorial du Tourisme de Saint-Barthélemy** - T. +590 (0)590 27 87 27
info@saintbarth-tourisme.com - www.saintbarth-tourisme.com



AIRFRANCE 


**BARONS
 DE ROTHSCHILD**
 CHAMPAGNE



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.


WIMCO
 ST BARTH
 PROPERTIES

Every day is the
 Gourmet Festival
 with our *Special
 Reserve Collection.*





LE GOÛT DU VIN

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Tel: 0590 29 62 40 - C. 0690 67 12 73
Email: reservation@budgetstbarth.com
www.budgetstbarth.com

STURIA
caviar français



édition#10



2014



2015



2016



Post-Irma Gala Dinner 2017



2018



2019



2020



2021



2022

Guest Chefs at St Barth Gourmet Festival

2014

Jean-Georges Vongerichten

Eden Rock - Saint Barths

Matsuo Hideaki

Le Toiny St-Barth

Jérôme Nutile

Le Guanahani St Barth

Jean-Jacques Noguier

Tom Beach Hotel

Amandine Chaignot

Christopher St Barth

Thomas Troisgros

Le Sereno Saint-Barthélemy

Daniel Berlin

Cheval Blanc St-Barth

2015

Emmanuel Renaut

Eden Rock - Saint Barths

Laurent Jeannin

Eden Rock - Saint Barths

Alexandre Mazzia

Taiwana

Yoann Conte

Cheval Blanc St-Barth

Jérôme Nutile

Le Guanahani St Barth

David Toutain

Taiwana

Stéphanie Le Quellec

L'Esprit

2016

Christian Le Squer

Eden Rock - Saint Barths

Jérôme Bancel

Le Sereno Saint-Barthélemy

Sylvestre Wahid

Christopher St Barth

Guy Martin

Le Barthélemy Hotel & Spa

Gilles Marchal

Eden Rock - Saint Barths

Bruno Doucet

Tom Beach Hotel

Christopher Saintagne

Taiwana

Fabien Lefèbvre

Le Guanahani St Barth

Arnaud Donckele

Cheval Blanc St-Barth

2017

GALA DINNER

Eric Frechon
Eden Rock - Saint Barths

Jérôme Faure
Eden Rock - Saint Barths

Christophe Bacquié
Cheval Blanc St-Barth

Pierre Augé
Le Barthélemy Hotel & Spa

Virginie Basselot
Christopher St Barth

Andrea Berton
Le Sereno Saint-Barthélemy

Pierre Rigothier
Le Guanahani St Barth

2018

Nicolas Sale
Le Barthélemy Hotel & Spa

Edouard Loubet
Le Toiny St-Barth

Cédric Béchade
Le Tamarin St Barth

Pierre Augé
Nikki Beach Saint Barth

Virginie Basselot
Christopher St Barth

Serge Labrosse
Bonito Saint Barth

2019

Jean-Denis Rieubland
Le Barthélemy Hotel & Spa

Patrice Vander
Le Toiny St-Barth

Rémi Chambard
Le Tamarin St Barth

Taku Sekine
Nikki Beach Saint Barth

Arnaud Faye
Christopher St Barth

Philippe Jourdin
L'Esprit

Guillaume Goupil
Le Sereno Saint-Barthélemy

Stéphane Buron
Le Manapany



2020

CANCELED (covid)

Pierre Gagnaire
*Hôtel Barrière Le Carl Gustaf
St Barth*

Cédric Grolet
Cheval Blanc St-Barth

Jean-Rémi Caillon
Le Tamarin St Barth

Juan Arbelaez
Nikki Beach Saint Barth

Sébastien Vauxion
Le Manapany

Dimitri Droisneau
L'Esprit

2021

Pierre Gagnaire
*Hôtel Barrière Le Carl Gustaf
St Barth*

Jean Imbert
Cheval Blanc St-Barth

Jean-Rémi Caillon
Le Tamarin St Barth

Nicolas Beauman
Nikki Beach Saint Barth

Marcel Ravin
Le Manapany

Dimitri Droisneau
L'Esprit

Matthias Marc
Zion St Barth

Eric Frechon
La Petite Plage

Juan Arbelaez
Le Sereno Saint-Barthélemy

Sébastien Vauxion
Christopher St Barth

2022

Jean-Georges et
Cédric Vongerichten
Eden Rock - Saint Barths

Cédric Grolet
Cheval Blanc St-Barth

Mohamed Cheikh
Bagatelle St. Barth

Juan Arbelaez
Nikki Beach Saint Barth

Alan Geaam
Le Manapany

Fanny Rey
L'Esprit

Gérald Passédat
Le Guanahani St-Barth

Kévin de Porre
Zion St Barth

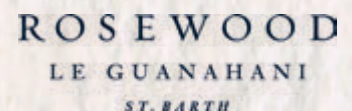
Georgiana Viou
Le Sereno Saint-Barthélemy

Christopher Coutanceau
Christopher St Barth



OUR PARTNERS

A big thanks to our partners,
without whom this event would not exist!



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PUBLIC RELATIONS

Agence MELCHIOR ♦ T. +33 (0)1 45 51 22 40 ♦ www.agencemelchior.com



Gustavia | 97133 Saint Barthélemy | T. 0590 27 87 27

info@saintbarth-tourisme.com | www.saintbarth-tourisme.com

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The background of the entire image is a light beige, textured surface. Overlaid on this are several palm fronds in a muted tan or light brown color. One frond is on the left side, and a large, detailed frond is on the right side, extending from the top towards the bottom. The central text is framed by two teal-colored decorative brackets, one above and one below the text.

ST BARTH
GOURMET FESTIVAL