

SAINT-BARTH GOURMET FESTIVAL

TUESDAY 4TH NOVEMBER TO SUNDAY 9TH NOVEMBER 2025



2025
12^{me} édition



SAINT-BARTH GOURMET FESTIVAL

DU MARDI 4 AU DIMANCHE 9 NOVEMBRE 2025

St Barth
TOURISME

GUSTAVIA | T. +590 (0)590 27 87 27 | info@saintbarth-tourisme.com
www.saintbarth-tourisme.com | www.saintbarthgourmetfestival.com

2025
12^{me} édition

AIRFRANCE
winair

BARONS
DE ROTHSCHILD
CRÉPAGES

Grands Vins de France

WIMCO
ST BARTH
PROPERTIES

Budget St. Barth

evian.

STURIA
caviar français

FOODLAND

RECUELS

ELYX
VODKA

EDEN ROCK
ST BARTH

FLOR DE JUNE
Saint-Barth

EVERYDAY
UNIFORMS

PROGRAM

TUESDAY 4 NOVEMBER

OPENING EVENING (BY INVITATION ONLY)

ROSEWOOD LE GUANAHANI HOTEL – GRAND CUL-DE-SAC

WEDNESDAY 5 – SATURDAY 8 NOVEMBER

GASTRONOMIC MENUS

A guest chef creates an exceptional menu in a partner establishment.

For lunch : Manuelle Ferraz : Restaurant Nikki Beach - Plage de St-Jean Pélican

Alexandre Koa : Hôtel Rosewood le Guanahani - Grand Cul-de-Sac

Beatriz Gonzalez : Restaurant le Bagatelle - Gustavia

Eugénie Béziat : Hôtel Barthélemy - Grand Cul-de-Sac

Franck Putelat : Restaurant L'Esprit - Saline

WEDNESDAY 5 NOVEMBER

CAVIAR MASTERCLASS – STURIA - DISCOVER THE RANGE - 6:30 PM – 8:00 PM

Booking required via Foodland, Gustavia

THURSDAY 6 NOVEMBER

CHAMPAGNE MASTERCLASS – BARONS DE ROTHSCHILD

10:30 am – Barons de Rothschild Lounge – Booking required via the venue

SATURDAY 8 NOVEMBER

GOURMET MORNING - ESPACE ROCKEFELLER

9:30 am – Les Petites Toques de St Barth – Children's culinary competition (limited registration)

10:30 am – 12:00 pm – Culinary show with guest chefs in collaboration with the Territorial Fisheries and Aquaculture Committee of Saint-Barthélemy


SUNDAY 9 NOVEMBER

ST BARTH BARTENDER CONTEST & WAITERS' RACE

St-Jean Beach – Eden Rock Hotel

10:30 am – 1:00 pm

Mixology competition with a professional jury

A portrait of chef Eugénie Béziat, a woman with dark hair tied back, wearing a white chef's coat with her name and the Ritz Paris logo embroidered on it. She is standing in front of ornate gold curtains, looking off to the side with a slight smile.

*«All my memories inspire me...
The scent of spices, the groove of
a frangipani flower, the smells of
grilled food and smoking corn in the
street, fish and coconut, or even
cassava eaten on the go on Sunday
at the beach.»*

Eugénie BÉZIAT

SAINT-BARTH GOURMET FESTIVAL

One-Michelin-starred Chef at L'Espadon – Ritz Paris
Résidence : Hotel Le Barthélemy - Grand Cul-de-Sac



Lobster

Nurtured by the Epicurean influence of her parents and grandparents, and by the images, scents, and flavors of a childhood and adolescence spent in Africa — from Gabon to Congo, by way of Côte d'Ivoire — Eugénie Béziat arrived in Toulouse at the age of 18 to pursue a degree in Applied Foreign Languages. Freshly graduated, she decided to change paths after a “revelatory” dinner at Chef Hélène Darroze’s restaurant, and two years later, in 2006, earned a BTS in Hospitality and Catering from the Lycée des métiers de l’hôtellerie et du tourisme d’Occitanie.

This was followed by top-level training at Les Prés d’Eugénie*** with Michel Guérard, before she joined Stéphane Garcia at the Brasserie du Stade Toulousain the following year. In 2012, she joined Chef Michel Sarran, where she became acquainted with the organization and rigor demanded by two Michelin stars. The call of the Mediterranean soon grew stronger, resonating with part of her roots. In 2015, alongside Chef Yann Le Scavarec at La Roya in Corsica, she gradually began to unleash her creativity.

In 2018, she took flight on her own at La Flibuste in Ville-neuve-Loubet, where she earned her first Michelin star in just 18 months. Drawing on her memories, she dared to free herself from everything she had learned in order to craft her own culinary identity — a unique gastronomic personality unlike any other. Ambitious and talented, it was her flair and deeply personal vision of contemporary cuisine that captured the attention of the Ritz Paris.

At one of the world’s most prestigious addresses, she is now dedicated to the art of “hosting,” carrying heritage with lightness and enriching it with the soulful depth of her long-held memories, the uninhibited richness of spices, and the layered, aromatic openness of diverse essences. Her efforts were richly rewarded: just six months after the restaurant’s opening, in March 2024, she was awarded one Michelin star.



RESERVATION

GRAND CUL-DE-SAC +590 (0)590 77 48 48
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amis
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le barthélemy
HOTEL & SPA

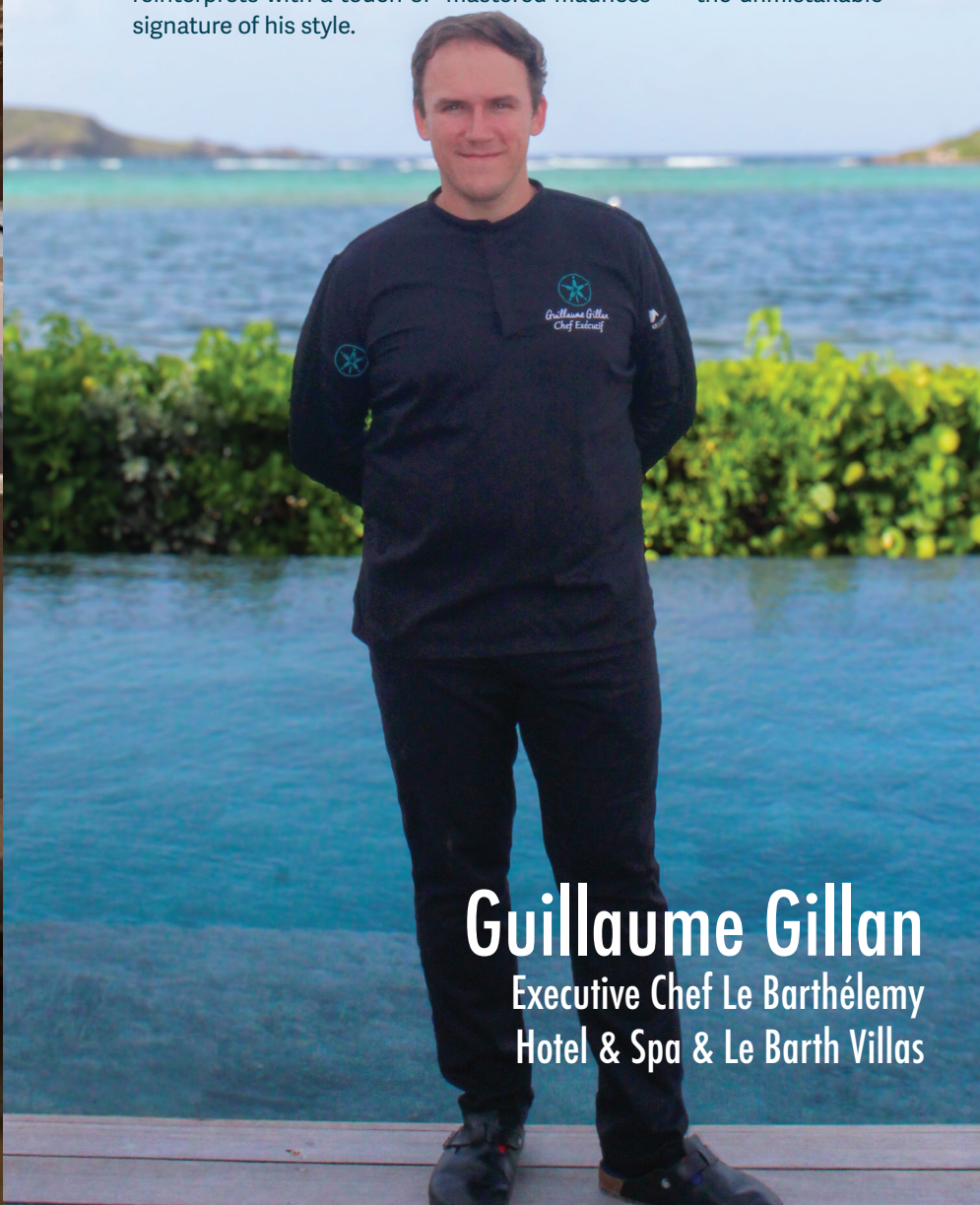
abyss


With more than 15 years of international experience (France, the United Kingdom, Spain, Monaco), Guillaume Gillan embodies an author's cuisine, inspired by childhood memories and culinary travels.

Trained alongside world-renowned chefs such as Alain Ducasse and Joël Robuchon, he climbed every rung of the profession, from commis to executive chef. In London, he contributed to the opening of Bōkan, perched high above Canary Wharf, first as sous-chef and later as head chef, where he distinguished himself through creativity, rigor, and an exceptional eye for detail.

Since 2022, he has been sharing his expertise as a consulting chef and culinary concept creator. He was also the chef-owner of La Roulotte by Magica, a London-based food truck specializing in gourmet sandwiches, a project that showcased both his entrepreneurial spirit and his passion for culinary innovation.

Now based in Saint-Barthélemy, Guillaume Gillan leads the kitchens of the Barthélemy Hotel & Spa with a clear vision: to deliver seasonal, inventive, and emotional cuisine, carried by a united and passionate brigade. He also champions a "zero waste" philosophy, aiming to reduce food waste and highlight the full potential of every ingredient. His cuisine is a true reflection of his Mediterranean roots, which he reinterprets with a touch of "mastered madness" — the unmistakable signature of his style.



Guillaume Gillan
Executive Chef Le Barthélemy
Hotel & Spa & Le Barth Villas



Bouillabaisse : Poached and seared duck foie gras, shellfish, saffron pistil, cranberry jus

Franck PUTELAT

SAINT-BARTH

GOURMET

FESTIVAL

Best Worker of France – Two-Michelin-star Chef at La Table de Franck Putelat, Carcassonne
Residence : Restaurant l'Esprit – Saline

Franck Putelat, a native of the Jura born in Mignovillard, discovered cooking by chance when he followed a friend to the training center in Gevingey. Previously an unmotivated student, he quickly developed a passion for the culinary arts and undertook a series of internships in renowned establishments in his region.

He went on to refine his skills in Paris at Taillevent, then with Georges Blanc in Bresse, where he learned rigor and precision. His career took a decisive turn in Saint-Tropez, where he met the future director of the Hôtel de la Cité in Carcassonne.

Hired there in 1998, he earned his first Michelin star in 2002. The following year, he won the Bocuse d'Argent, finishing just one point behind the winner. In 2006, he opened La Table de Franck Putelat in Carcassonne.

There, he practices a style he calls "cuisine-fiction": sincere, inventive, mastering the classics while boldly reinterpreting them (foie gras bouillabaisse, pigeon cassoulet, etc.).

In 2012, he earned a second Michelin star.

Always striving for perfection, he continues to innovate, expanding his establishment with vegetable gardens, luxury guestrooms, and the "Brasserie à 4 Temps," while multiplying his culinary ventures.

Franck Putelat embodies a cuisine of sincerity, precision, and sharing.





Jean-Claude DUFOUR

Executive chef resident at the restaurant L'Esprit



A great chef, passionate about this Art for many years. At L'Esprit, harmony of flavors is masterfully orchestrated. The taste buds are in celebration, dancing to the rhythm of delights. Attentive service attuned to your every desire. Fine gastronomy. A lush garden. An inventive and refined cuisine. Jean-Claude Dufour knows exactly where he wants to take us...

Whether for a romantic dinner or a grand meal among friends, he adapts to every guest.

RESERVATION

SALINE +590 (0)590 52 46 10
espritsbh@gmail.com

«I was born in Amiens in 1994, to a French mother and a Cameroonian father. At the age of 10, I made the decision to become a chef, and four years later I enrolled in the hospitality school of Saint-Martin in Amiens, where I completed a three-year technological baccalaureate followed by a two-year BTS in hospitality and catering.

During those years, I had the opportunity to do several highly formative internships, including at Le Bristol, where I stayed for four months — an experience that was a true confirmation of my calling. After my studies, at the age of 20, I headed to Burgundy to join the Loiseau group, where I spent three years working alongside Chef Louis-Philippe Vigilant. This enriching stage gave me greater confidence.

I then moved to the Bordeaux region, first to Saint-Émilion at La Table de Pavie with Chef Ronan Kervarrec, then to Bordeaux at Le Pressoir d'Argent Gordon Ramsay, where I worked my way up until taking the position of Head Chef in January 2023.

With full creative freedom over the menus, I now craft a cuisine that combines French savoir-faire with the spices of Cameroonian gastronomy. »





Grilled lobster on the barbecue,
African Cajun spices, lettuce



Alexandre KOA

SAINT-BARTH

GOURMET

FESTIVAL

Two-Michelin-starred Chef at Gordon Ramsay – Bordeaux
Residence : Hotel Rosewood Le Guanahani - Grand Cul de Sac



Cédrik OLLIVAUT

Culinary director of Le Guanahani St.Barth

Cédrik Ollivault

Cédrik Ollivault's passion for cooking was born in childhood and has led him to travel the world through his culinary experiences. Driven by curiosity, travel, and love, he has established himself as a visionary Chef, blending technical refinement with genuine emotion.

Trained under some of the greatest names in French gastronomy, he has worked alongside Michelin-starred Chefs such as Alain Duhoux (1 Michelin star) at L'Escu de Runfao, Arnaud Lallement (3 Michelin stars), and Scott Hunnel (honored with 5 Diamond Awards).

A true culinary builder, he has left his mark in kitchens across France, French Polynesia, the United States, and Dubai, before shining in the Caribbean. Today, as Culinary Director of Rosewood Le Guanahani St. Barth, he oversees the resort's entire gastronomic offering with the same rigor and passion.

Cédrik Ollivault embodies a simple and universal philosophy: "Happy staff, happy guests." By cultivating harmony within his teams, he creates the ideal conditions for unforgettable culinary experiences. His cuisine reflects his pursuit of authenticity — a balance of precision, creativity, and generosity always rooted in sharing.

ROSEWOOD

LE GUANAHANI

ST. BARTH




RESERVATION

GRAND CUL DE SAC +590 (0)590 52 90 00

www.rosewoodhotels.com



Chicken with "fake" Pardo sauce, mashed mandioquinha, and mushrooms



Originally from Almenara, in the heart of Minas Gerais, Brazil, Manuelle Ferraz is one of the most distinctive voices in contemporary Brazilian cuisine. She celebrates Brazil's popular roots through a festive, sincere cuisine deeply anchored in heritage.

Her restaurant, A Baianeira, began in a small space in São Paulo before becoming part of the prestigious MASP museum on Avenida Paulista. Manuelle brings renewed pride to Bahian, Minas Gerais, and other regional cuisines of Brazil.

Winner of the Michelin Bib Gourmand and named "Revelation Chef" by the local press, she is today regarded as one of Brazil's most respected and promising chefs.

Manuelle FERRAZ

SAINT-BARTH

GOURMET

FESTIVAL

Head Chef of the restaurant A Baianeira - São Paulo
Residence : Restaurant Nikki Beach - St Jean

Originally from Normandy, France, Chef Antoine Durand has been passionate about cooking since his teenage years. After training on the French Riviera, he joined the Nikki Beach team as Executive Chef of Nikki Beach Saint Barth. He draws inspiration not only from his surroundings, but also from his family and the team he works with. He enjoys experimenting with local flavors, and some of his signature dishes include the Tomahawk Black Angus & Fish Tataki and fresh ceviche.



Antoine DURAND
Executive chef resident
at Nikki Beach restaurant



NIKKI BEACH
Saint Barth



NIKKI BEACH

RESERVATION

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www.nikkibeach.com

Beatriz Gonzalez grew up in her parents' two restaurants on the island of Cozumel in Mexico.

At 18, she moved to France to join the prestigious Institut Paul Bocuse, where she fell in love with French gastronomy.

After graduating, she trained in some of France's most celebrated restaurants (Orsi **, Senderens ***, La Grande Cascade *), quickly climbing the ranks before becoming sous-chef at the Michelin-starred La Grande Cascade in 2007.

In 2011, she opened her first restaurant, Neva Cuisine, with her husband Matthieu Marcant, who manages the dining room and wine selection. Building on the success of her vibrant, modern cuisine, she went on to open a second restaurant, Coretta, located on the edge of Martin Luther King Park in Paris.





Beatriz Gonzalez
SAINT-BARTH
GOURMET
FESTIVAL

Head Chef of the bistros Neva, Corena
Residence : Restaurant Bagatelle – Gustavia



Rocco SEMINARA
Corporate resident chef

Manon SANTINI
Resident pastry chef

The culinary creations of Chefs Rocco Seminara and Manon Santini are deeply inspired by Mediterranean tradition while bringing a modern touch. Their cuisine stands out for its creativity, technical mastery, precise plating, and constant focus on flavor. Far from clichés, their dishes surprise as much through their aesthetics as through the taste discoveries they offer. With exceptional careers in prestigious establishments in Monaco and France, the two chefs share a common vision: a refined cuisine built on products of impeccable quality.

Their experience in some of the finest restaurants has allowed them to perfect a savoir-faire that shines through in every dish, while remaining deeply rooted in Mediterranean identity.

In each of the Group's restaurants, this pursuit of excellence is reflected both in the kitchen and in the dining room, where hospitality and service play a key role. Together, Chefs Rocco Seminara and Manon Santini craft an unforgettable gastronomic experience, defined by authenticity and elegance, attracting a discerning international clientele.



BAGATELLE
ST. BARTH

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