

ST BARTH GOURMET FESTIVAL

EDITION#9
NOVEMBER 8-13, 2022





CHRISTOPHER COUTANCEAU***



GÉRALD PASSÉDAT***



JEAN-GEORGES VONGERICHTEN**



CÉDRIC VONGERICHTEN



ALAN GEAAM*



FANNY REY*



KÉVIN DE PORRE*



MOHAMED CHEIKH



JUAN ARBELAEZ



CÉDRIC GROLET



GEORGIANA VIOU

The 9th Edition ST BARTH GOURMET FESTIVAL TO SAVOR WITHOUT MODERATION

The island of Saint Barthélemy hosts the 9th edition of the St Barth Gourmet Festival, November 8-13, 2022. Organized by the Territorial Tourism Committee of Saint Barthélemy, the St Barth Gourmet Festival has evolved over the past nine 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, 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 guests this year:

- **Christopher Coutanceau*****, guest chef at the **Hotel Christopher St Barth**
- **Gérald Passédat*****, guest chef at the **Hotel Rosewood Le Guanahani St. Barth**
- **Jean-Georges Vongerichten****, 4-hand dinners with **Cédric Vongerichten**, guest chefs at the **Eden Rock St Barths**
- **Alan Geaam***, guest chef at **Manapany Hotel & Spa - St Barth**
- **Fanny Rey***, guest chef at **L'Esprit Restaurant**
- **Kévin de Porre***, guest chef at **Zion St. Barth Restaurant**
- **Mohamed Cheikh**, guest chef at **Bagatelle St. Barths**
- **Juan Arbelaez**, guest chef at **Nikki Beach Saint Barth**
- **Cédric Grolet**, guest chef at **Palace Cheval Blanc St-Barth Isle de France**
- **Georgiana Viou**, guest chef at **Le Sereno Hotel**

Open to everyone, 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 11 outstanding French chefs will treat the island to the best in gastronomy as ambassadors of French cuisine.

édition#9

FESTIVAL PARTNERS

Reservations are recommended for dinners and lunches directly with the establishments concerned.

HOTELS

CHRISTOPHER ST BARTH HOTEL

T. +590 (0)590 27 63 63

Guest chef

CHRISTOPHER COUTANCEAU***

PALACE CHEVAL BLANC ST-BARTH ISLE DE FRANCE

T. +590 (0)590 27 61 81

Guest chef

CÉDRIC GROLET

EDEN ROCK - ST BARTHS

T. +590 (0)590 29 79 99

Guest chefs

JEAN-GEORGES VONGERICHTEN**

4-hand dinners with
CÉDRIC VONGERICHTEN

MANAPANY HOTEL & SPA - ST BARTH

T. +590 (0)590 27 66 55

Guest chef

ALAN GEAAM*

ROSEWOOD LE GUANAHANI ST.BARTH

T. +590 (0)590 52 90 00

Guest chef

GÉRALD PASSÉDAT***

LE SERENO HOTEL

T. +590 (0)590 29 83 00

Guest chef

GEORGIANA VIOU

RESTAURANTS

BAGATELLE ST. BARTHS

T. +590 (0)590 27 51 51

Guest chef

MOHAMED CHEIKH

L'ESPRIT

T. +590 (0)590 52 46 10

Guest chef

FANNY REY*

NIKKI BEACH SAINT BARTH

T. +590 (0)590 27 64 64

Guest chef

JUAN ARBELAEZ

ZION ST. BARTH RESTAURANT

T. +590 (0)590 27 63 62

Guest chef

KÉVIN DE PORRE*

SCHEDULE | Calling all gourmets!

All Festival partners host chef's' dinners, except Nikki Beach, which will welcome you for lunches only, November 9-12 inclusive.

TUESDAY NOVEMBER 8, 2022

- **6:30 pm** Opening Ceremony at the Hotel **Rosewood Le Guanahani St. Barth** *(by invitation only)*

WEDNESDAY NOVEMBER 9, 2022

- **9:30 am** Press Conference in presence of guest chefs at **Palace Cheval Blanc St-Barth Isle de France**.
- **From 12 pm** Lunch at **Nikki Beach** Partner Restaurant of the Festival.
- **6 pm** **Sturia** : Tasting Workshops at the **Foodland La Boutique** *(upon registration)*
- **From 7 pm** Chef's Dinner at Festival Partner Restaurants.

THURSDAY NOVEMBER 10, 2022

- **From 12 pm** Lunch at **Nikki Beach** Partner Restaurant of the Festival.
- **2-5 pm** "ST-BARTH BARTENDER CONTEST" by **Enjoy St Barth & Italicus**, at the **Palace Cheval Blanc St-Barth Isle de France**.
- **6 pm** **Sturia** : Tasting Workshops at the **Foodland La Boutique** *(upon registration)*
- **From 7 pm** Chef's Dinner at Festival Partner Restaurants.

FRIDAY NOVEMBER 11, 2022

- **From 12 pm** Lunch at **Nikki Beach** Partner Restaurant of the Festival.
- **7 pm** "CAFE WAITERS RACE" Departing from **La Cantina** by **Enjoy St Barth & Ricard**, *(open to the public)*.
- **From 7 pm** Chef's Dinner at Festival Partner Restaurants.

SATURDAY NOVEMBER 12, 2022

- **From 12 pm** Lunch at **Nikki Beach** Partner Restaurant of the Festival.
- **From 7 pm** Chef's Dinner at Festival Partner Restaurants.

SUNDAY NOVEMBER 13, 2022

- **7:15 am** "ST BARTH CHEFS CHALLENGE" by **Champagne Barons de Rothschild** at **Bonito**, in collaboration with the **CEM**, the **Island's Farmers** and the **Fisheries Committee**. *(Competition upon registration at CTTSB)*.
- **10:30 am** "LES PETITES TOQUES ST BARTH" by **Chocolat Weiss & Eco Island**. Parvis de la Collectivité, Gustavia. *(Competition upon registration at CTTSB)*.
- **12:30 pm** Awards, Parvis de la Collectivité, Gustavia.

The Lounge Barons de Rothschild offers masterclasses during the week.

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Christopher **COUTANCEAU*****



Nicknamed the “fisherman-chef,”

Christopher Coutanceau is a man who is committed to saving the oceans. By way of his cuisine and his passion for fishing, this three-star chef defends marine resources and sustainable techniques.

Every morning at the market in La Rochelle, he carefully chooses the most beautiful products from the sea: from fish and mollusks to seafood and crustaceans that he presents on the daily eco-responsible menus at his restaurants in La Rochelle: the 3-star Michelin restaurant Christopher Coutanceau and the seafood bistro La Yole de Chris, plus the Villa Grand Voile Hotel Relais & Châteaux.

Restaurant Christopher Coutanceau***

3 stars in the Michelin Guide/Michelin Guide
for Sustainable Gastronomy

17/20 and 4 Toques in Gault & Millau.

<http://www.coutanceaularochelle.com/>

Insta : @christopher_coutanceau

FB : Restaurant Christopher Coutanceau

La Yole de Chris, Bistrot marin

Michelin Plate /Engagement Michelin
for Sustainable Gastronomy.

1 Toque in Gault & Millau

<http://www.layoledechris.com>

Insta : @layoledechris

FB : La Yole de Chris

Villa Grand Voile - Christopher Coutanceau

Historic sea captain's house

now a Relais & Château luxury hotel

<https://www.villagrandvoile.com/>

Insta : @villagrandvoile

FB : Villa Grand Voile - Christopher Coutanceau

**Chef at Christopher Coutanceau
Restaurant**

3 stars Michelin Guide

© Olivier Roux

Mathis **LARRODE** *Executive chef at* **Riviera**



Originally from Normandy, Mathis first tasted the world of fine cuisine as a trainee at Georges Blanc in Vonnas and at the two-star restaurant Alexandre in Garon. He took his first job at Jean-Luc Tartarin, a two-star restaurant in Le Havre, and stayed for two years. The next two-year step in his career was at K2 Palace in Courchevel. In 2016, Mathis Larrode joined the team at La Chèvre d'Or in Eze, and met executive chef Arnaud Faye, who took over the kitchens there in the summer 2016.

Mathis Larrode evolved as a chef working by Arnaud Faye's side for five years, moving up the ranks on the kitchen ladder until he was named Sous Chef at this gourmet, two-star Michelin restaurant two years ago. In the summer of 2021, Arnaud Faye offered Mathis Larrode the role of director of the kitchens at the 5-star Hotel Christopher in Saint Barthélemy.



IN RESIDENCE AT **The Hotel 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 familial ambiance. The new restaurant, Riviera, serves cuisine inspired by flavors of the Mediterranean.


CHRISTOPHER
ST BARTH

Pointe Milou ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 63 63 ♦ www.hotelchristopher.com

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Gérald PASSÉDAT***



Chef at Le Petit Nice Restaurant
3 stars in the Michelin Guide

1917 : Germain Passédat bought the Villa Corinthe, quickly renamed Le Petit Nice.

1924 : Luxia Alabern, a beautiful, eccentric, intelligent, opera singer and muse to Louis Lumière, marries Germain Passédat.

1966 : Their son, Jean-Paul, opera singer and excellent chef, transforms Le Petit Nice into a luxury hotel, with his wife Albertine.

1960 : Gérald Passédat is born.

1977 : One Michelin star.

1981 : Two Michelin stars.

1979-1984 : Gérald Passédat follows a classic career path, Hotel School, Le Coq Hardi in Bougival, The Bristol then the Hotel Crillon in Paris, Les Trois Gros in Roanne, and Michel Guérard.

1987-2000: Kitchen assistant, line chef, assistant chef, and chef, Gérald climbed up through the ranks at Le Petit Nice.

2000 : He takes over the family restaurant and maintains the two stars.

2008 : Awarded third star by the Michelin Guide..

2010 : Gérald Passédat decorated as Chevalier of the Order of the Legion of Honor by the President of the French Republic.

2011 : Gérald Passédat becomes a founding member of the Collège Culinaire of France along with the best names in French cuisine (notably Paul Bocuse, Joël Robuchon, Yannick Alléno, Alain Ducasse, Thierry Marx, Anne-Sophie Pic...).

2012 : Gérald Passédat unites the chefs of his region to help promote Mediterranean cuisine, and he becomes the president of the association, Gourméditerranée, a culinary group based in Marseille in Provence.

2013.2013 : Opening of Môle Passédat at MuCEM (Museum of European and Mediterranean Civilizations).

2013 : Publication of the book "Des Abysses à la lumière".

2014 : Opening of the restaurant Albertine, along the docks in Marseille.

2015 : Publication of the book "Ma Méditerranée".

2016 : Opening of the restaurant Louison at Villa La Coste; 1 star in 2017.

2018 : Opening of the Brasserie Lutetia at the luxury hotel of the same name.

© Richard Haughton

Cédrik **OLLIVAUT** *Executive chef at* **Beach House**



Cédrik Ollivault's passion for cooking comes from 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." Like a virtuoso, he is continually creating unique flavors, motivated by his travels, using locally sourced ingredients. His kitchen is a celebration of freshness and deliciousness.



IN RESIDENCE AT **The Hotel Rosewood** **Le Guanahani St. Barth*******

Rosewood Le Guanahani St. Barth is a luxury property located on its own private peninsula. The rooms and suites, most of which have an ocean view and some with private pools, have brightly colored exteriors and contemporary interior design. The restaurant offers a delicious culinary experience, while daily activities range from island excursions to nautical sports. Sense, a Rosewood Spa, pampers your personal wellbeing and relaxation during your escapade, while the Rosewood Explorers propose adventures for the younger set.

ROSEWOOD
LE GUANAHANI
ST. BARTH

Grand Cul de Sac ♦ 97133 Saint Barthélemy ♦ +590 (0)590 52 90 00 ♦ www.rosewoodhotels.com

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Jean-Georges

VONGERICHTEN**



Chef at Jean-Georges Vongerichten Restaurant

2 stars in the Michelin Guide



Chef at Wayan Restaurant

While Jean-Georges Vongerichten is one of the most celebrated chefs in the world, his competence extends way beyond the kitchen. A businessman and savvy restaurateur, Jean-Georges is responsible for the running and success of 49 restaurants world-wide. He apprenticed with chef Paul Haeberlin, trained with the legendary Paul Bocuse, and with master chef Louis Outhier at L'Oasis in the South of France. He also traveled to Asia and continued his career at the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore, and the Hotel Mandarin in Hong Kong. He is an internationally acclaimed three-star Michelin chef.

Four-hand dinners with Cédric

VONGERICHTEN

Cédric Vongerichten is the executive chef of Wayan, a modern Franco-Indonesian restaurant in New York. Born in Bangkok, Thailand, Cédric moved to New York at a young age, and spent several years learning from his father, Jean-Georges Vongerichten, in kitchens in New York and the four corners of the globe. A graduate of the Culinary Institute of America, Cédric Vongerichten was recognized by Zagat as one of the Best 30 Under 30 chefs, and he was worked in some of the most celebrated kitchens of the world. After having worked at Mandarin Oriental in Hong Kong and El Bulli in Barcelona, he became executive chef at the restaurant, Perry St, in New York.

Having opening Vong Kitchen and Le Burger in Jakarta, Indonesia, in 2018 with his wife Ochi, the duo currently own and run Wayan, which means “first born” in Balinese. It is their first independent restaurant, located in midtown Manhattan and designated as one of the best new restaurants in America in 2019 by Esquire.

Maxime **DANIELLI LEFEBVRE**

Executive chef at
Sand Bar

Maxime Danielli-Lefebvre, originally from the South of France, has been the executive chef at Eden Rock - St Barths since 2019, and he absolutely loves his job... Trained at the Anne- Sophie Pic hospitality high school in Toulon, Maxime honed his craft in some of the best restaurants in Saint Tropez London, Courchevel, and Hotel du Cap Eden-Roc in Antibes, which is part of the Oetker Collection, along with Eden Rock - St Barths. Leading a team of 40 people, his daily pleasure is to put on a show for the Eden “rockers,” always motivated to please his audience, staying calm, cool, and collected...



© Diane Coriat

IN RESIDENCE AT

Eden Rock - St Barths*****



© Jeanne Le Menn

Perched on a rocky promontory, Eden Rock – St Barths overlooks a magnificent coral reef surrounded by an endless sea of turquoise and white sand beaches. Ideally located at the center of the island, the hotel has easy access to the boutiques, bars, and restaurants in the pretty village of St Jean. An ideal destination for families, Eden Rock - St Barths offers relaxation, games, and pleasure for all. From building sand castles to learning to use a bodyboard, there's something for everyone!

ER

EDEN ROCK

ST BARTHS

St-Jean ♦ 97133 Saint Barthélemy ♦ +590 (0)590 29 79 99 ♦ www.edenrockhotel.com

edition#9

Alan GEAAM*



Chef at Alan Geaam Restaurant
1 star in the Michelin Guide

Self-taught with an unusual career path, Alan Geaam is currently at the head of several Parisian restaurants: the starred gastronomic restaurant Alan Geaam, the Levantine bistro Qasti, the street-food counter Sâj, and Qasti Shawarma & Grill. He also opened Doukane, a Lebanese grocery. In 2018, when he was awarded his first Michelin star, Alan Geaam could hardly believe it. “There is not just the American dream,” he is fond of saying, “I have lived the French dream: to cook in the most beautiful city in the world.” Born in Liberia, he grew up in Lebanon in the middle of a civil war between his mother who loved cooking and his father was a businessman. Alan dreamed about French cuisine, hoping to become a chef in Paris. Once he arrived in France, he took a job as a dishwasher just to survive, and devoured every cookbook he could find. He also watched the star chefs on television, never imagining he would join their ranks one day. But his destiny was full of wonderful surprises. He rapidly became a sous-chef, then a chef, and finally owner-chef of his own restaurant. With his creative, contemporary gourmet cuisine, and humane, convivial attitude, Alan Geaam is one of the most talented chefs of his generation. His strong, yet unique identity is that of a man of the world who has traveled widely and loves bringing people together.

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.



IN RESIDENCE AT Manapany Hotel & Spa St Barth****



L’Hôtel Manapany eco-resort***** evokes the essence of St Barth, unifying the exceptional natural beauty of the island with the elegance of a property anchored in a respect for nature and a “return to its roots.” In the heart of Anse des Cayes, right along the ocean’s edge with its own beach, Manapany invites its guests to unpack their bags in one of the 43 rooms, suites, and villas nestled against the hillside of directly on the beach, embracing tropical vegetation and the turquoise sea. In total harmony with its environment, the hotel has reinvented a seemingly forgotten, laidback art of gracious living. Sprinkled with a layer of elegant simplicity and discrete refinement.

MANAPANY

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

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Fanny REY*



They are a cooking couple, a culinary duo for almost 20 years, with their own style of fusional cuisine, drawn from their vivacious instinct, all wrapped up in the veritable osmosis between two chefs who always work together.

She is one of the rare female starred chefs in France; he is an acclaimed pastry chef. Each dish, be it sweet or savory, is conceived by them both, and every bite reflects their history, and their restaurant.

The melding of one childhood in Pakistan and another in Burgundy, their lives have flourished in the heart of Provence, where Fanny Rey and Jonathan Wahid cast their anchors in 2012 at the Auberge de Saint Remy de Provence, a 15 th -century building charmingly restored with 10 guest rooms and a gourmet restaurant crowned since 2017 with one star in the Michelin Guide... but this is just the beginning!

**Chef at l'Auberge Saint-Rémy
de Provence Restaurant**
1 star in the Michelin Guide

Jean-Claude **DUFOUR** *Executive Chef at* **L'Esprit**

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. A treat for the taste buds, as they dance to the rhythm of delectable delights. Attentive service. Gourmet cuisine. Luxurious garden. Inventive, inspirational menus. Jean-Claude Dufour knows where he wants to take us... perfect for a romantic meal for two or a dinner with a group of friends, he adapts to his clientele.



IN RESIDENCE AT **L'Esprit**

Jean-Claude Dufour and his wife Sonia invite you into a covered, romantic, tropical garden where you can enjoy the best of French gastronomy and a moment of total immersion in the universe of fine dining. The staff pays attention to every detail and welcomes you "as if you were at home," with seasonal dishes based on fresh ingredients, and especially the seasonings and sauces like you have never tasted before.



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

edition#9

Kévin DE PORRE*



A young chef barely 30 years old, Kevin de Porre runs the restaurant, *Contraste*, in Paris alongside his colleague Erwan Ledru. *Contraste*, is the story of two childhood friends as well as the story of two different kinds of cuisine: that of the land and that of the sea.

Originally from Perpignan, Kevin de Porre loves his region and is a fan of the local cuisine. He did his apprentissage at *Lasserre*** in Paris then worked with Philippe Labbé at *Shangri-La*.

A career path paved in stars for Kevin: at *the Plaza Athénée* with Alain Ducasse and Romain Meder, where he helped them obtain their second then third star, then at the restaurant, *Kei Kobayashi*, where he spent three years and they won their first and second stars.

Today, in his restaurant, *Contraste* (which has been awarded its first Michelin star), Kevin de Porre and Erwan Ledru create a cuisine inspired by their passion for the best of the vegetable garden, the farmyard, and sustainable seafood and fish.

Chef at Contraste Restaurant

1 star in the Michelin Guide

Jean-Baptiste PIARD Executive chef at Zion St. Barth Restaurant

Jean-Baptiste Piard, chef at Zion, is co-owner of the restaurant. After successful experiences in renowned gastronomic restaurants in France, he moved to Canada and French Polynesia, where he was a named Best Chef in French Polynesia in 2013, before settled in Saint Barth. Jean-Baptiste Piard creates surprisingly inventive cuisine influenced by his extensive travels.



IN RESIDENCE AT Zion St. Barth Restaurant

More than just a restaurant, Zion St Barth is a state of being, an ode to nature, to the essential, to gastronomy. Nestled in the heart of a tropical garden, Zion is a favorite with connoisseurs. Epicures from St Barth and afar simply gather there to savor a wonderful dinner. Dare to enter the doors of Zion and behind the luxurious vegetation you will find an intimate restaurant with a relaxed ambiance, where the chef never ceases to surprise your palate...



ZION
RESTAURANT

Baie de St-Jean ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 63 62 ♦ contact@zion-sbh.com

edition#9

Mohamed **CHEIKH**



Winner of Season 12
of “Top Chef” in France

In 2011, Mohamed Cheikh joined chef Laurent André’s staff at the restaurant *La Cuisine** at the luxury hotel, *Le Royal Monceau* in Paris, and continue his apprenticeship in the world of fine cuisine. In 2013, he decided to join the team of chef Yannick Alleno, and spent a summer season at the prestigious pop-up restaurant *Dior Des Lices* in St Tropez, before moving to *One & Only* in Dubaï. Mohamed then worked with Philippe Labbé at the restaurant *La Bauhinia* at the luxury hotel *Le Shangri-La* in Paris. In 2019, chef Éric Frechon offered him a post as a chef at the Paris brasserie, *Le Drugstore*. At the age of 27, he was running a staff of 29 people and serving as many as 700 meals per day. In 2020, he left *Le Drugstore* and prepared for his dream of participating in the *Top Chef* competition in France, which he won in 2021. As of June 2, 2021 his pop-up restaurant *Manzili* was open at the Jardin des Plantes in Paris.

In November and December, Mohamed worked at *La Réserve* in Paris, with the two-star chef Jérôme Bancetel at the restaurant *La Pagode de Cos*. In 2022, Mohamed wrote and published his first book, “*My Mediterranean Cuisine*,” and appeared on the show “*Chefs à Domicile*.” He opened *Bador*, a restaurant on a river barge in Paris for a floating dinner every weekend from June through October 2022.

Rocco **SEMINARA** Executive chef **Groupe Bagatelle**

As executive chef for the Groupe Bagatelle, Rocco Seminara developed the new gastronomic culinary identity for this international enterprise. A master of tastes, he favors seasonal products and works magic with his artistic precision, after a career in the exceptional kitchens of Alain Ducasse. Artisan and virtuoso, Rocco Seminara composes menus using all the flavor of the Mediterranean, inviting guests to discover meals that reflect his image: generous and luminous. This year, he has invited the nomadic chef Mohammed Cheikh, former winner of Top Chef, to create four-handed dinner to declare their common passion for the Mediterranean and the traditions of great French cuisine.



IN RESIDENCE AT **Bagatelle St. Barths**



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 ambiance. This outpost of French charm has become a unique and compulsory restaurant on the island of Saint Barthélemy.

BAGATELLE
ST. BARTHS

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

edition#9

Juan ARBELAEZ



Born in Bogota, Colombia in 1988, Juan Arbelaez always dreamt of moving to Paris. He began his career working with three-star Michelin chef Pierre Gagnaire. This great adventure lasted one year. Juan then started worked at two of the most prestigious luxury hotels on the Right Bank in Paris, the *George V* with chef Éric Briffard and *Le Bristol* with chef Éric Frechon.

His appearance on Top Chef earned him a notoriety that accelerated his entrepreneurial progress. At the age of 25, Juan opened his first restaurant: *Plantxa*, which quickly became an institution for the residents of Boulogne-Billancourt, where he also opened *Levain*. In 2014, Juan he met the Chantzios brothers, Grégory and Pierre-Julien, founders of Kalios olive oil, and together they created *YAYA* a festive eatery with the colors and flavors of a Greek taverna. Thanks to the success of the first step in the *YAYA* adventure, there are now a total of four *YAYA* restaurants. Owners of seven restaurants, Juan, Gregory, and Pierre-Julien decided to found the Eleni Group in 2019. Then in 2021, Juan opened *Bazurto*, his first Colombian restaurant, right in the center of Paris. A dedicated chef, invested in protecting the environment, Juan opened a healthy canteen, *Vida*, in the center of Paris, in 2018. *Vida* reflects Juan's desire to reduce the use of plastic, and use locally sourced, seasonal products. A commitment evoked in all of his restaurants.

The chef does not hesitate to speak out on subjects he feels strongly about, especially his engagements with non-profit organizations (Action Against Hunger, HandiSurf, UNICEF, NoMorePlastic...). In 2019, the chef-entrepreneur published his first cookbook, "Cuisinez – Partagez," with 130 delicious, gourmet recipes that take us to the four corners of the earth.

In 2020, Juan became a commentator every Friday evening on the French television show, Quotidien, on TMC. Every week he presents a different recipe related to current events.

**Chef and Business
Owner of 10 restaurants**

© Matthieu Khalaf

Antoine **DURAND** Executive chef at **Nikki Beach Saint Barth**

Hailing from Normandy, France, chef Antoine Durand has been passionate about cooking since he was a teen. After training on the French Riviera, chef Antoine joined the Nikki Beach team as executive chef for Nikki Beach Saint Barth. He draws inspiration from not only his surroundings, but also from his family and the team he works with. He enjoys experimenting with local flavors and a few of his favorite dishes include the Tomahawk Black Angus & Fish Tataki and fresh ceviche.



© Artman Agency

IN RESIDENCE AT **Nikki Beach Saint Barth**

Located on the magnificent beach of St Jean, Nikki Beach Saint Barth is a luxury beach club that attracts clients from around the world. While enjoying refreshing cocktails, guests can appreciate delicious salads, a selection of sushi, seafood, or the legendary roast chicken. Nikki Beach Saint Barth is known for its festive afternoons, with non-stop music. Every Friday is "Rosé Fridays" and Sunday is the most festive day of all, with dancing all day long!



© Artman Agency



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

edition#9

Cédric GROLET



Pastry Chef

Born on August 28, 1985 in Firminy, close to Saint Etienne, Cédric Grolet has been the pastry chef at the Parisian luxury hotel, *Le Meurice*, since 2012. After he got his diploma, Cédric Grolet moved to Paris in 2006 and joined the staff at *Fauchon* where he remained for five years. Quickly spotted by chefs Christophe Adam, Benoit Couvrant, and Christophe Appert, he accompanied them around the world to train the personnel for new Fauchon boutiques. After the first year, also achieved the coveted post of Research and Development. In 2011, Cédric started working at *Le Meurice* as a sous-chef and rapidly became the pastry chef. Between 2015 and 2017 he was awarded the top titles and trophies, honoring the quality of his daily work. In 2018, the chef and Le Meurice launched a new project, the opening of *the Pâtisserie du Meurice* by Cédric Grolet. This delicious boutique is dedicated to the wonderful creations of the pastry chef. Cédric Grolet was awarded the ultimate distinction by the World's 50 best Restaurants 2018: Best Pastry Chef in the World 2018. A true honor bestowed on Cédric Grolet, the third French pastry chef to be awarded this prestigious title. In November 2018, he was selected among the 50 Most Influential French People by the magazine Vanity Fair France. In 2019, he opened his first *Cédric Grolet Opéra* boutique and published his second book, inspired by the Opéra patisserie. In keeping with the rhythm of a day in Paris, you can start with pastries and breakfast in the morning, sandwiches at noon, and pastries all afternoon for a gourmet snack.

At 4pm, batches of hot, crusty baguettes pop out of the ovens at 35 avenue de l'Opéra. Cédric invites you to enter his fantasy world, where even the fruits and flowers are not at all they appear to be...

© pmonetta

Jean **IMBERT** Chef at **The Palace Cheval Blanc St-Barth Isle de France**

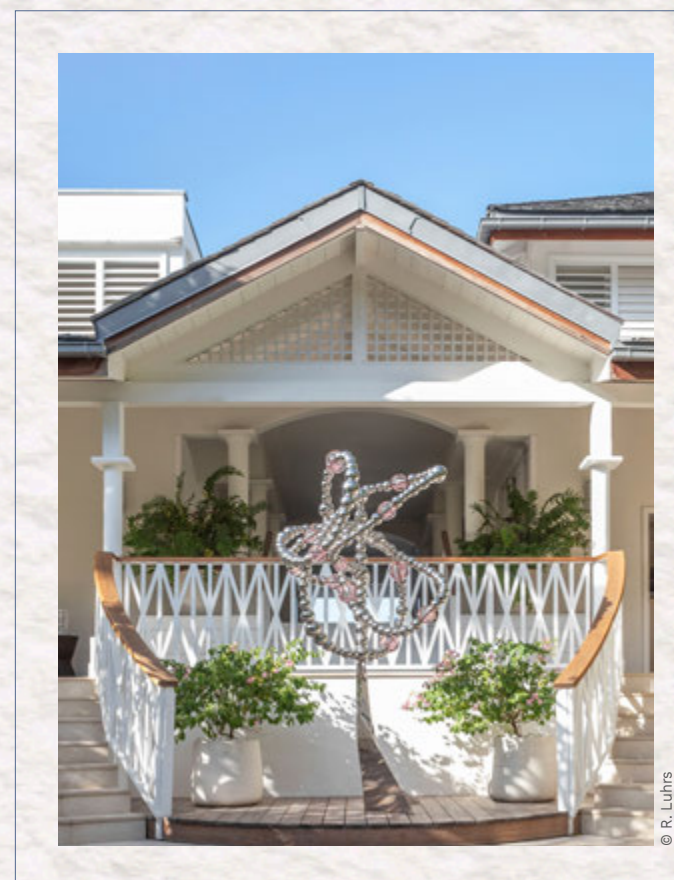
Head of the kitchens at the Cheval Blanc St-Barth Isle de France and the Plaza Athénée in Paris, where he succeeded Alain Ducasse, chef Jean Imbert managed to surprise everyone when he was awarded his first star at the restaurant "Jean Imbert au Plaza Athénée," only nine weeks after it opened. In March 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 was also known as the winner of the popular television show, Top Chef, in 2012.



© Bobby

IN RESIDENCE AT **The Palace Cheval Blanc St-Barth Isle de France**

Located on the beach in Flamands, considered the most beautiful beach on the island, the emblematic Cheval Blanc St-Barth hotel has 61 beautifully designed guest rooms, suites, and villas with a panoramic view 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.



© R. Luhrs



Baie des Flamands ♦ 97133 Saint Barthélemy ♦ +590 (0)590 27 61 81 ♦ www.chevalblanc.com

edition#9

Georgiana VIOU



Chef at Rouge Restaurant

Georgiana Viou is self-taught. This chef, who spent her childhood in Bénin in Africa, studied languages in Paris, spent some time in communications, then returned to her first love, the culinary arts. After winning the Taittinger Cordons Bleus Prize, she appeared on the first edition of MasterChef in France, then was taken under the wing of Lionel Lévy (1 Michelin star), where she earned her first stripes in a professional kitchen.

Supported by Yves Camdeborde, she jumped at the opportunity to buy an atelier for cooking classes, which became the “*Atelier of Georgiana*,” where she also offer a single menu for lunch modeled on the idea of a table d’hôte.

In 2021, after such short-lived restaurants as Chez Georgiana and La Piscine, she was ready for a new challenge, and opened *Rouge*, at Margaret – Hotel Chouleur in Nîmes. She was also part of the MasterChef jury, alongside Thierry Marx and Yves Camdeborde, for the sixth season of the competition.

© Maki Manoukian

Davide **MOSCA** *Executive chef at* **Sereno al Mare**

Davide Mosca was born in 1987 in the province of Novara, in the north of Italy. Chef Mosca climbed the ranks by working with such great chefs as Gordon Ramsey as well as in some of the best kitchens in the world at Capri Palace at Il Pellicano, until his arrival at Al Lago at Il Sereno. After working alongside chef Raffaele Lenzi at Lake Como, chef Mosca moved to Saint Barth to take charge at Sereno Al Mare. That is where he created some of his surprising dishes, mixing the influences of the Caribbean with his Italian flair. Davide identifies as someone who promotes the use of local, seasonal ingredients, and creativity with a Mediterranean touch. His passion for Italian cuisine, as well a great culinary experience for his guests, ensures a wonderful future for this chef!



IN RESIDENCE AT **The Hotel Le Sereno******



© JP Piter

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

le sereno.
SAINT-BARTHÉLEMY

Grand Cul de Sac ♦ 97133 Saint Barthélemy ♦ +590 (0)590 29 83 00 ♦ www.lesereno.com

edition#9

STURIA

TASTING WORKSHOPS



**Wednesday 9, Thursday 10,
November 2022
6 pm**
at Foodland La Boutique
(upon registration)

INITIATION WORKSHOP



REFINING WORKSHOP



WORKSHOP 3 SPECIES

REGISTRATION AND INFORMATION with **Foodland La Boutique** no later than november 5, 2022
T. +590 590 51 96 99 - www.foodlandsbh.com

TASTING WORKSHOPS

INITIATION WORKSHOP

Dive into our universe of French caviar with our two Classic selections.
One from our Baerii sturgeon and the other from our Oscietre sturgeon.



CLASSIC BAERII
(*Acipenser Baerii*)



CLASSIC OSCIÈTRE
(*Acipenser Gueldenstaedtii*)

±7g of caviar per selection, 2 glasses of white wine selected by Olala
50€ / person (2 people minimum)

REFINING WORKSHOP

Discover our refining know-how by traveling through time. From the same Aquitaine caviar from our Baerii sturgeon, we will guide you through three different refinings.



PRIMEUR
(Affinage : < months)



VINTAGE
(Affinage : 3 to 8 months)



ORIGIN
(Affinage : < 8 months)

±7g of caviar per selection
2 glasses of white wine selected by Olala
70€ / person (2 people minimum)

WORKSHOP 3 SPECIES

Explore our know-how as a breeder-producer through the most prestigious of tastings. Compare three French caviars from three different sturgeon species.



VINTAGE
(*Acipenser Baerii*)



OSCIETRA
(*Acipenser Gueldenstaedtii*)



french BELUGA
(*Huso Huso*)

±7g of caviar per selection
2 glasses of white wine and 1 glass of champagne selected by Olala
130€ / person (4 people minimum)

ST BARTH BARTENDER CONTEST *by*



enjoy
St Barth
Bartender & Waiter Service

&



Thursday
November 10, 2022
2-5 pm
at Palace Cheval Blanc
St-Barth Isle de France

This bartender competition is a show event. Each Bartender and Barmaid will perform their cocktail in front of a jury.

The glassware and the ingredients necessary for the preparation of the cocktails will be the responsibility of the competitor.

REGISTRATION: Interested candidates must register no later than **November 5, 2022**
Registration forms are available on request at info@enjoystbarth.com

COMPETITION REGISTRATION FORM

St Barth Bartender Contest

by Enjoy St Barth & Italicus



Name: _____

First Name: _____

Establishment name: _____

Age: _____

Address: _____

Phone: _____ Mail : _____

I, the undersigned _____ authorize, free of charge, the Territorial Tourism Committee of Saint-Barthélemy to publish the photographs and/or distribute the images taken of my person and/or of my child, on November 9, 2022, during the "St Barth Gourmet Festival".

These images will be used as part of the promotion of the event and the Saint-Barthélemy destination.

Signed in _____ Date _____

CAFE WAITERS RACE *by*



&

RICARD

**Friday
November 11, 2022
7 pm**

In uniform, with a tray, bottles and glasses, the waiters and waitresses will compete in a race to the start de La Cantina to crown the fastest of them. Attention, the contents of the tray must be intact!

Challenges can 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.

COMPETITION REGISTRATION FORM

Cafe Waiters Race *by Enjoy St Barth & Ricard*



Name: _____

First Name: _____

Establishment name: _____

Age: _____

Address: _____

Phone: _____ Mail : _____

I, the undersigned _____ authorize, free of charge, the Territorial Tourism Committee of Saint-Barthélemy to publish the photographs and/or distribute the images taken of my person and/or of my child, on November 10, 2022, during the "St Barth Gourmet Festival".

These images will be used as part of the promotion of the event and the Saint-Barthélemy destination.

Signed in _____ Date _____

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

ST-BARTH CHEFS CHALLENGE *by*



BARONS
DE ROTHSCHILD
CHAMPAGNE

**Sunday
November 13, 2022
7:15 am at Bonito**

Five young professional cooks (aged 30 maximum) will compete for three hours on the theme:

“The Ultimate Surf & Turf”

Jury members:

- Juan Arbelaez
- Mohamed Cheikh
- Kévin de Porre
- Gérald Passédat
- Fanny Rey

In collaboration with:



REGISTRATION: Interested candidates must register no later than **Octobre 31, 2022**
Contact: **The Territorial Tourism Committee of Saint-Barthélemy** - T. +590 (0)590 27 87 27
info@saintbarth-tourisme.com - www.saintbarth-tourisme.com

COMPETITION REGISTRATION FORM

St Barth Chefs Challenge

by Champagne Barons de Rothschild

In collaboration with the CEM, Island Farmers and Fisheries Committee



© J. Bancel

Chef's surname/First name: _____

Surname /First name of kitchen help: _____

Establishment name: _____

Age: _____

Address: _____

Phone: _____ Mail: _____

I, the undersigned _____ authorize, free of charge, the Territorial Tourism Committee of Saint-Barthélemy to publish the photographs and/or distribute the images taken of my person and/or of my child, on November 13, 2022, lors du “St Barth Gourmet Festival”.

These images will be used as part of the promotion of the event and the Saint-Barthélemy destination.

Signed in _____ Date _____

“LES PETITES TOQUES ST BARTH” *by*



**Sunday
November 13, 2022
10:30 am**

(Parvis de la Collectivité, Gustavia)

Competition open to young people (maximum 15 years old). The young participants will bake a cake or pastry in advance, (he can get help from an adult), based on the following theme:
Chocolate - Fruit Combo.

Presentation and Tasting in front the Chefs:

- Christopher Coutanceau
- Alan Geaam
- Cédric Grolet
- Georgiana Viou

*The most popular cake will be rewarded
with the Petite Toque St Barth Trophy and
other surprises.*

This event is open to the public.

© MICA

COMPETITION REGISTRATION FORM

“Les Petites Toques St Barth” *by Chocolat Weiss & Eco Island SBH*



Name: _____

First Name: _____

Age: _____

Address: _____

Phone: _____ Mail : _____

I, the undersigned _____ authorize, free of charge, the Territorial Tourism Committee of Saint-Barthélemy to publish the photographs and/or distribute the images taken of my person and/or of my child, on November 13, 2022, during the “St Barth Gourmet Festival”.

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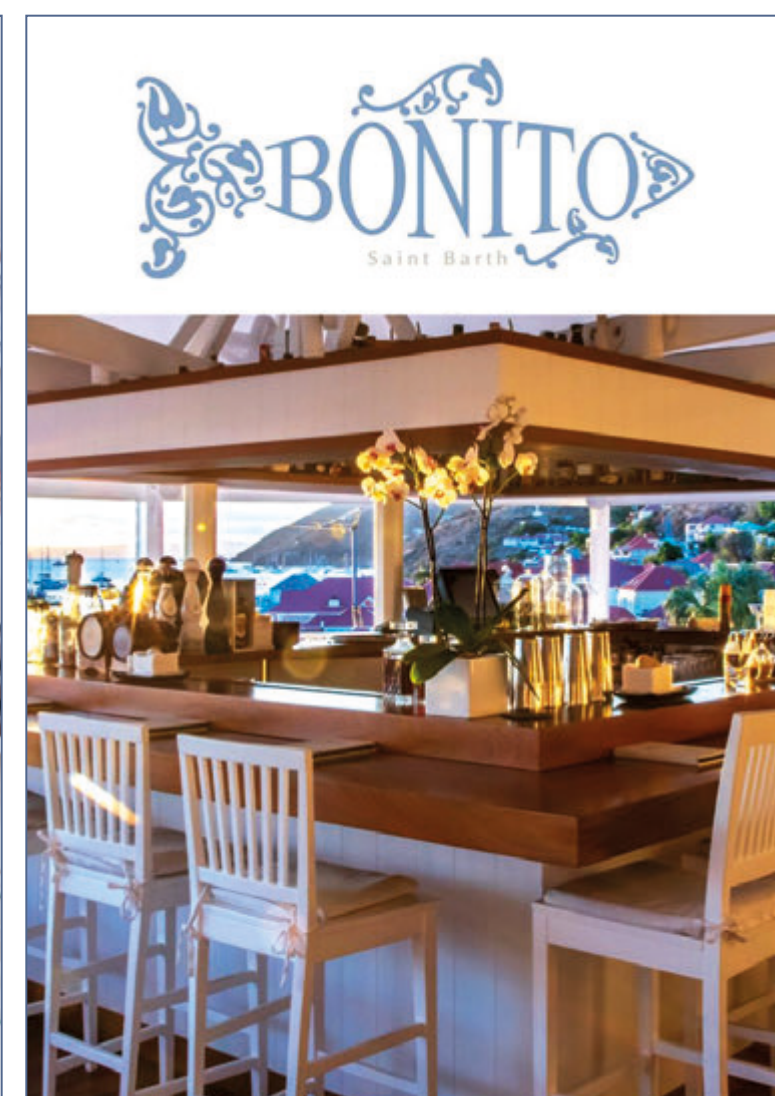
Signed in _____ Date _____

REGISTRATION: Interested candidates must register no later than **November 5, 2022**
Contact: **The Territorial Tourism Committee of Saint-Barthélemy** - T. +590 (0)590 27 87 27
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SBGF 2021 IN PICTURES

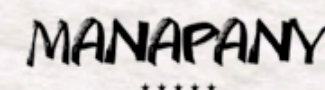
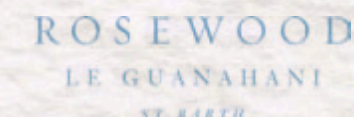




The Blue Bay classic by Marcel Ravin, chocolate, passion fruit.

OUR PARTNERS

It is thanks to them that this event exists,
and we thank them.



www.saintbarthgourmetfestival.com

📍 St Barth Gourmet Festival ♦️ 📱 @stbarthgourmetfestival

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ST BARTH GOURMET FESTIVAL IS AN EVENT ORGANIZED BY

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