

NOVEMBER 1-4, 2018



ST BARTH
GOURMET
FESTIVAL



AIRFRANCE 



ST BARTH
GOURMET
FESTIVAL



SAINT-BARTH GOURMET FESTIVAL 2018
SPECIAL FRENCH GASTRONOMY EDITION
6 GUESTS CHEFS - 6 PARTNER HOTELS & RESTAURANTS



SCHEDULE* // CALLING ALL GOURMETS

THURSDAY, NOVEMBER 1, 2018

6:30pm: Opening ceremony at **Christopher St Barth** (*by invitation only*).

FRIDAY, NOVEMBER 2, 2018

10am: Press conférence in the presence of the patron chef & guest chefs at **Barthélemy Hotel & Spa**

7pm: Chefs' Dinners at the Festival Partners' Hotels & Restaurants

- **Le Barthélemy Hotel & Spa:** Menu by chef **Nicolas Sale**, hosted by executive chef **William Girard**
- **Christopher St Barth:** Menu by chef **Virginie Basselot**, hosted by executive chef **Nicolas Tissier**
- **Hotel Le Toiny:** Menu by chef **Edouard Loubet**, hosted by executive chef **Jarad McCarroll**
- **Le Tamarin St Barth:** Menu by chef **Cédric Béchade**, hosted by executive chef **Charley Bouhier**
- **Bonito St Barth:** Menu by chef **Serge Labrosse**, hosted by executive chef **Laurent Cantineaux**
- **Nikki Beach Saint Barth:** Menu by chef **Pierre Augé**, hosted by executive chef **Antoine Durand**

9pm: "The Cafe Waiters' Race" by Granini departing from **25 Quarter**, Rue du Général de Gaulle in Gustavia.

10pm: "St-Barth Bartender Contest" by Gin "Monkey 47" at **25 Quarter** in Gustavia. (*open to the public*).

SATURDAY, NOVEMBER 3, 2018

10am: Amateur contest in teams "Joyfood Challenge" by Badoit, at **Nikki Beach**, Saint-Jean.
(*President of jury Virginie Basselot*) (*open to the public*).

7pm: Chefs' Dinners at the Festival Partners' Hotels & Restaurants

- **Le Barthélemy Hotel & Spa:** Menu by chef **Nicolas Sale**, hosted by executive chef **William Girard**
- **Christopher St Barth:** Menu by chef **Virginie Basselot**, hosted by executive chef **Nicolas Tissier**
- **Hotel Le Toiny:** Menu by chef **Edouard Loubet**, hosted by executive chef **Jarad McCarroll**
- **Le Tamarin St Barth:** Menu by chef **Cédric Béchade**, hosted by executive chef **Charley Bouhier**
- **Bonito St Barth:** Menu by chef **Serge Labrosse**, hosted by executive chef **Laurent Cantineaux**
- **Nikki Beach Saint Barth:** Menu by chef **Pierre Augé**, hosted by executive chef **Antoine Durand**

SUNDAY, NOVEMBER 4, 2018

8am-10am: "St Barth Chefs Challenge" by Champagne Lanson at **Bonito**.

(*President of jury: chef Nicolas Sale, patron chef of the 2018 Festival*), (*open to the public*).

10am-12am: Amateurs Pastry Competition "Petites Toques St Barth", quai de la Collectivité in Gustavia.

(*President of jury: chef Pierre Augé*), (*open to the public*).

12am-1pm: Awards Ceremony 2018, quai de la Collectivité in Gustavia, (*open to the public*).

7pm: Chefs' Dinners at the Festival Partners' Hotels & Restaurants

- **Le Barthélemy Hotel & Spa:** Menu by chef **Nicolas Sale**, hosted by executive chef **William Girard**
- **Christopher St Barth:** Menu by chef **Virginie Basselot**, hosted by executive chef **Nicolas Tissier**
- **Hotel Le Toiny:** Menu by chef **Edouard Loubet**, hosted by executive chef **Jarad McCarroll**
- **Le Tamarin St Barth:** Menu by chef **Cédric Béchade**, hosted by executive chef **Charley Bouhier**
- **Bonito St Barth:** Menu by chef **Serge Labrosse**, hosted by executive chef **Laurent Cantineaux**
- **Nikki Beach Saint Barth:** Menu by chef **Pierre Augé**, hosted by executive chef **Antoine Durand**

Each of the partnering restaurants for the "Chefs' Dinners",
featuring a **4-course menu for 95€** (appetizer, main course and dessert included)
There is also an option for an **8-course menu at 130€**.

Reservations for the "Chefs' Dinners" are recommended
at the Festival's partnering hotels and restaurants, or on the website: www.stbarthgourmetfestival.fr

*(Schedule subject to change)





MEMORIES PREVIOUS EDITIONS





EMOTION, PASSION, SHARING





**DESIRE,
PLEASURE,
GASTRONOMY**





EDITION #5 // SPECIAL FRENCH GASTRONOMY EDITION

It's hard to believe that the fifth annual St Barth Gourmet Festival is just around the corner, taking place November 1-4, 2018 on the island of Saint Barthélemy!

Once again, the casting of the guest chefs adds to the quality of the event, and unites a list of great talents that symbolize the very best in contemporary French cuisine.

The patron chef for the 2018 festival:

Nicolas Sale, chef at *Hôtel Ritz* à Paris,
Two stars at restaurant *La Table de L'Espadon*,
One star at restaurant *Les Jardins de l'Espadon*.

He will be joined by five chefs, each a star on the French culinary scene. They will be hosted by some of the most prestigious island restaurants during the festival:

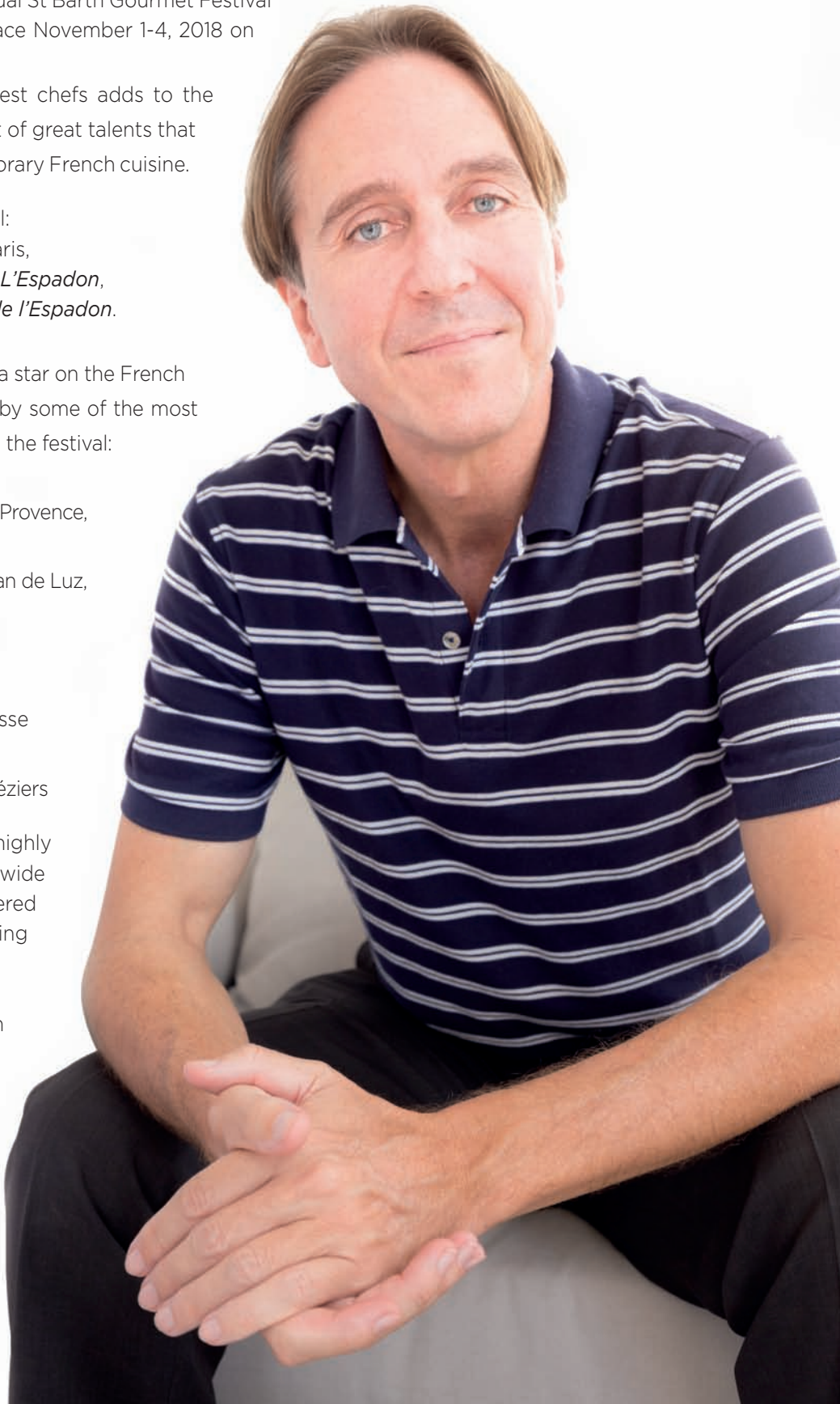
- **Edouard Loubet**, 2 Michelin stars
chef at *La Bastide de Capelongue*, Provence,
- **Cédric Béchade**, 1 Michelin star
chef at *L'Auberge Basque*, Saint-Jean de Luz,
- **Virginie Basselot**, MOF in 2015
chef at *l'Hôtel Negresco*, Nice,
- **Serge Labrosse**, 1 Michelin star
chef at *La Chaumière*, Genève, Suisse
- **Pierre Augé**, Top Chef 2014
chef at *La Maison du Petit Pierre*, Béziers

St Barth Gourmet Festival is a highly respected event on the worldwide culinary landscape and is considered one of the best of the leading international gourmet festivals.

Since the first mini edition in 2013, this festival presents Saint Barthélemy through the prism of gastronomy, allowing the island to share the conviviality and authenticity for which is renowned and which help create a unique and exclusive tourist destination.

Nils Dufau,

*President of the Saint
Barthélemy Territorial
Tourism Committee*





Chef Nicolas Sale,
Patron Chef Saint-Barth Gourmet Festival 2018

In Saint Barthélemy, eating well is considered a lifestyle of its own. I am pleased that the Tourism Committee of Saint Barthélemy organizes such a wonderful culinary event as this one, and that it continues for many years to come. I am very honored to have been chosen by the organizing committee to serve as the patron chef for the fifth edition. I hope that this festival flourishes with the spirit of sharing, and the joy of transmission between culinary cultures. The pleasure of sharing is reflected in the fusion of Créole and French cuisine felt strongly here by us all.

Each of us, in our own sense, shares emotional pleasure, and I can't wait for all of the festival chefs to share our personal culinary identities, so that this event is a special moment everyone.

“If there were a recipe for perfection, I would revise it every day. To always go father, to push the limits of taste, to pull us into a delightfully delicious universe, full of emotions, crescendos, and unexpected surprises. Both storyteller and artisan, I hope the spirit of my cuisine simply carries you away!”



Alban Couturier

PATRONS CHEFS OF PREVIOUS SAINT-BARTH GOURMET FESTIVALS



Jean-Georges Vongerichten
EDITION #1 - 2014



Emmanuel Renaut
EDITION #2 - 2015



Christian Le Squer
EDITION #3 - 2016



Eric Frechon
EDITION #4 - 2017





Chef Nicolas Sale



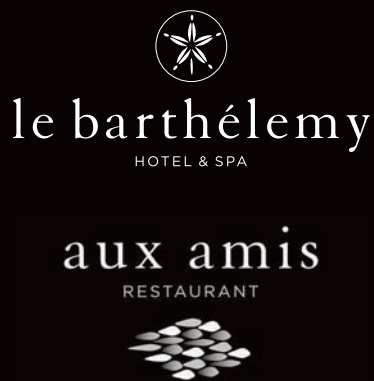
Baby lamb: saddle confit with sweet peppers, shoulder confit rolled in eggplant, and grilled lamb chop. Chickpea cream, lemon, and juice with spices

Nicolas SALE
Hôtel Ritz - Paris

"I live, think, and sleep cooking," says Nicolas Sale, with a twinkle of passion in his eyes... Having worked with Gagnaire, Senderens, Philippe Legendre, and Marc Marchand, this native of Montmartre earned his stripes in the peak of Courchevel — two stars at *La Table de Kilimandjaro* and two at *le Kintessence*. In 2016, at the age of 44, he reopened the kitchens at the *Ritz Paris*. Fueled by a sense of transmission, sharing, personality, and intensity, Nicolas Sale's kitchens at *la Table de l'Espadon*** and at *Les Jardins de l'Espadon** have since "brought a breath of fresh air and modernity" to *the Ritz Paris*. The epitome of the best ingredients, authenticity, and creativity: with his sense of emotion and passion, he was elected Chef Of The Year in 2017 by Le Chef magazine, and draws from the great traditions of French cuisine to provide a resolutely contemporary interpretation.

Chef Nicolas Sale guest of William Girard, executive chef at Le Barthélemy Hotel and Spa, presents a dinner menu, on Friday, Nov. 2, Saturday, Nov. 3, Sunday Nov. 4, 2018.

**Le Barthélemy Hotel & Spa, Baie de Grand-Cul-de-Sac, Tel. +590 (0)590 77 48 48
Email : restaurant@lebarth.com - www.lebarthelemyhotel.com**



Chef William Girard



Baked cod fillet, fresh vegetables, butter with lemon balm.



Chef Virginie Basselot

Virginie BASSELOT

Le Negresco - Nice

Virginie Basselot is one of the major figures in the new generation of female chefs. A perfect career path led this adventurous and talented chef from her native region of Normandy as far as Geneva. An itinerary crowned by the coveted title of **Meilleur Ouvrier de France** as she was named in February 2015. The only woman so honored in that year, she is just the second woman to have won that title since it was created in 1924, and is proof of the recognition she deserves for all she has accomplished since she began her career 15 years ago. Following her earliest experience in Deauville, she got her first taste of Parisian gastronomy at *Les Ambassadeurs* at *the Hotel Crillon* (two Michelin stars), then at *Grand Véfour* with Guy Martin, and at *Le Bristol* with Eric Fréchon, who put her in charge of *Epicure* (three Michelin stars). In 2012, she started as chef at the Saint James, where she earned a Michelin star in 2014. In 2016, she became the executive chef at *La Réserve* in Geneva. On August 1, 2018, Virginie Basselot took over the kitchens at the famous *Hotel Negresco* in Nice.

Chef Virginie Basselot guest of Nicolas Tissier, executive chef at Christopher St Barth, presents a dinner menu, on Friday, Nov. 2, Saturday, Nov. 3, Sunday Nov 4, 2018.

**Christopher St Barth, Pointe Milou, Tel. + 590 (0)590 27 63 63
Email: reservations@hotelchristopher.com - www.hotelchristopher.com**


CHRISTOPHER
ST BARTH



Chef Nicolas Tissier





Chef Edouard Loubet



Rack of lamb roasted in cast-iron casserole, smoked with thyme, Serpolet des Claparèdes juice, and my grandmother's gratin

HOTEL LE TOINY ST BARTH

Edouard Loubet

La Bastide de Capelongue - Provence

It was at *Le Moulin de Lourmarin* that Édouard Loubet acquired his first star, making him the youngest starred chef in France at the age of 24. He earned his second star a year later. In 2007, he moved his gourmet restaurant and his stars to *La Bastide de Capelongue*. Édouard Loubet was named a Grand Chef Relais & Châteaux and was blessed by Gault et Millau with a grad of 18/20, the title of chef of the Year in 2011 and was given his fifth toque in 2012. "In every dish, I aspire to find that which still possesses the most authentic flavors in order to relive the memories and dreams of my childhood." This one phrase expresses the entire essence of his cuisine, which comprises a base from his childhood in the Savoy region, plus all of the love he holds for Provence. Édouard Loubet also draws inspiration from every experience in his life, creating and imagining new recipes for his intelligent, generous, and emotional approach to cuisine.

Chef Edouard Loubet guest of Jarad McCarroll, executive chef at Hotel Le Toiny, presents a dinner menu, on Friday, Nov. 2, Saturday, Nov. 3, Sunday Nov. 4, 2018.

**L'Hotel Le Toiny, Anse de Toiny - Tel. +590 (0)590 27 88 88
Email : contact@letoiny.com - www.letoiny.com**



Chef Jarad McCarroll



The piperade of Cédric Béchade with Ibaiama ham



Chef Cédric Béchade

Cédric BÉCHADE
L'Auberge Basque - Pays Basque

Cédric Béchade, perfected his art alongside some of the great names in French gastronomy. The seeds for his culinary excellence were planted with Jean-Marie Gauthier at *The hôtel du Palais* in Biarritz. The two years he spent in the Southwest of France were a turning point in his career: he discovered the richness of the region, its culture, and its products. He moved on to *The Hôtel de Crillon* in Paris; then joined Alain Ducasse for the opening of his three-star restaurant at 59 Avenue Raymond Poincaré, until it moved to the *Plaza Athénée*. He next worked with chef Jean-François Piège for seven years, before taking over as head chef at "*La Cour Jardin*" in Paris. Ambitious and passionate about food, in 2007 he and his wife Marion opened their own hotel-restaurant: *The Auberge Basque*, a contemporary inn a few minutes from Saint-Jean-de-Luz. Rapidly successful, Gault & Millau named him as "Revelation of The Year" in 2008, while the Michelin Guide honored him with his first star the next year, confirming his signature cuisine: gastronomy on the grill.

Chef Cédric Béchade guest of Charley Bouhier, executive chef at Tamarin St Barth, presents a dinner menu, on Friday, Nov. 2, Saturday, Nov. 3, Sunday Nov. 4, 2018.

Tamarin St Barth, Salines, Tel. +590 (0)590 29 27 74
Email : info@tamarinstbarth.com - www.tamarinstbarth.com



Chef Charley Bouhier





Serge Labrosse

Chef Serge Labrosse



Saint Pierre, peas and chorizo

Serge LABROSSE
La Chaumière - Genève

"Since the age of four, I knew I wanted to become a chef!" A native of the Charolais region in France, Serge Labrosse spent his entire childhood steeped in the universe of good food. With his high school diploma in hotel training in hand, he started working in a series of restaurants where he gained his first experience. There was the *Hilton* in Jerusalem where he learned to cook without butter or cream, the Hilton in London where he was introduced to the heights of gastronomy, then some of the most famous French restaurants run by demanding, renowned chefs: *Au Comte de Gascogne* in Paris, *la Cloche* in Dijon, *La Palme d'Or* du Martinez in Cannes, *le Méridien* in Nice and in Brussels. The luck of the draw brought Serge Labrosse to Geneva, where he really came into his own, earning his first stars at the *Buffet de la Gare des Eaux-Vives*, and at *Flacon* in Carouge. Today, he is command at *La Chaumière* in Troinex, *Boléro* in Versoix and *Les Ateliers* in Genève, And is still driven by the same ambitions: to amaze, surprise, provide happiness, and... even earn a few more stars.

Chef Serge Labrosse guest of Laurent Cantineaux, executive chef at Bonito, presents a dinner menu, Friday, Nov. 2, Saturday, Nov. 3, Sunday Nov. 4, 2018.

Le Bonito, Gustavia, Tel. + 590 (0)590 27 96 96

Email : bonito@ilovebonito.com - www.ilovebonito.com



BONITO
Laurent Cantineaux

Chef Laurent Cantineaux



Mediterranean squid stuffed with rabbit confit, eggplant, and pine nut praline



Chef Pierre Augé

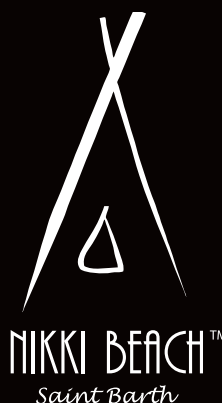
PIERRE AUGÉ

La Maison de Petit Pierre - Béziers

Pierre Augé has cooking in his blood. Son and grandson of butcher-caterers, the young chef from Béziers plunged into the universe of cuisine from his earliest childhood, and very quickly developed the desire to follow in the footsteps of his family. At the age of 16, with his Professional Aptitude Certificate in hand, he left his native region and set off to train with some of the biggest names in Paris and London: at *Pré Catelan* and *the Hôtel Elysée Verner*, with Pierre Gagnaire, Eric Frechon, Alain Solivérès and Yves Camdeborde, he matured in terms of his profession as a chef and in his personal life. His public recognition came through the television show *Top Chef*: finalist of the first French édition of *Top Chef* en 2010, then winner of the *Top Chef* 2014 and winner of the championship showdown in 2014, 2015 et 2016, he is the most frequent winner in the history of *Top Chef* in France. Chef at this own restaurant in Béziers, *La Maison de Petit Pierre*, Pierre Augé has but one mantra : *"Authentic cuisine is above all a means of sharing and a simple pleasure to enjoy together."*

Chef Pierre Augé guest of Antoine Durand, executive chef at Nikki Beach, presents a dinner menu, Friday, Nov. 2, Saturday, Nov. 3, Sunday Nov. 4, 2018.

**Nikki Beach Saint Barth, Saint-Jean, Tel. +590 (0)590 27 64 64
Email : reservations.stbarth@nikkibeach.com - www.nikkibeach.com**

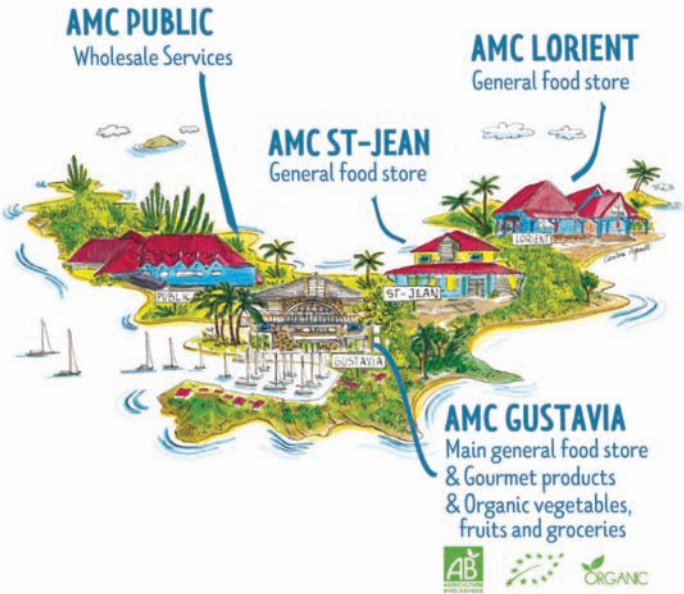


Chef Antoine Durand





**PARTNER OF THE GOURMET FESTIVAL
AND PARTNER OF ALL GOURMETS!**



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ISLAND RESTAURANTS

Ardoise (L')

Créole Cuisine/Creperie
St-Jean
T. +590 (0)590 77 41 97

Aux Amis, Le Barthélemy Hotel

French Cuisine
Grand Cul de Sac
T. +590 (0)590 77 48 48

Au Régal

Créole Cuisine
Corossol
T. +590 (0)590 27 85 26

Bagatelle

French/Créole Cuisine
Gustavia
T. +590 (0)590 27 51 51

Bananiers (Les)

International Cuisine
Colombier
T. +590 (0)590 27 93 48

Bête à Z'Ailes (BazBar)

French Cuisine/Sushis
Gustavia
T. +590 (0)590 29 74 09

Black Ginger

Thai Cuisine
Gustavia
T. +590 (0)590 29 21 03

Bohémia by Maman

Vietnamese Cuisine
Gustavia
T. +590 (0)590 27 53 23

Bohème (La)

International Cuisine
Lorient
T. +590 (0)590 27 52 52

Bonito

French Cuisine/Latine
Gustavia
T. +590 (0)590 27 96 97

Cantina

Italian Cuisine/Bar Tapas
Gustavia
T. +590 (0)590 27 55 66

Chefs XO

International Cuisine
Gustavia
C. +590 (0)690 58 71 24

Chez Rolande

Créole Cuisine/Pizzas
Flamands
T. +590 (0)590 27 51 42

Crêperie (La)

French Cuisine/Glacier
Gustavia
T. +590 (0)590 27 84 07

Da Vinci

Italian Cuisine/Pizza
Lorient
C. +590 (0)690 42 94 19

Diamant (Le)

French/Créole Cuisine
St-Jean
T. +590 (0)590 29 21 97

Delhi Express

Indian Cuisine/Asian
Gustavia
C. +590 (0)690 22 42 18

Eddy's

French Cuisine/Créole
Gustavia
T. +590 (0)590 27 54 17

Entracte (L')

French Cuisine/Pizzas
Gustavia
T. +590 (0)590 27 70 11

Esprit (L')

International Cuisine
Saline
T. +590 (0)590 52 46 10

François Plantation Hôtel Villa Marie

French Cuisine
Colombier
T. +590 (0)590 77 52 52

Galawa

French Cuisine
Gustavia
T. +590 (0)590 27 53 20

Guérite (La)

French Cuisine/To go
Gustavia
T. +590 (0)590 27 71 83

Grain de Sel (Le)

French Cuisine/Créole
Saline
T. +590 (0)590 52 46 05

Isola

Italian Cuisine
Gustavia
T. +590 (0)590 51 00 05

Jardin (Le)

French Cuisine
St-Jean
T. +590 (0)590 27 73 62

Kiki é Mo

Italian Cuisine/Carterer
St-Jean
T. +590 (0)690 40 56 62

Langouste (La)

French/Créole Cuisine
Flamands
T. +590 (0)590 27 63 61

Lil' Rock Beach

French Cuisine
St-Jean
C. +590 (0)690 40 56 62

Mango, Hôtel Christopher

Grills/Salads
Pointe Milou, Mt Jean
T. +590 (0)590 27 63 63

Nikki Beach

International Cuisine/Sushis
St-Jean
T. +590 (0)590 27 64 64

Ociela

Mediterranean Cuisine
Gustavia
T. +590 (0)590 27 63 77

Orega

Franco-Japanese Cuisine
Gustavia
T. +590 (0)590 52 81 33

Papa's Pizza

Pizzeria
St-Jean
T. +590 (0)590 29 87 76

Pearl Beach Saint Barth

International Cuisine
St Jean
T. +590 (0)590 52 45 31

Piment (Le)

French Cuisine/Tapas
St-Jean
T. +590 (0)590 27 53 88

Portugal à St-Barth

Portuguese Cuisine
Lorient
T. +590 (0)590 29 23 55

Quarter (25)

International Cuisine/Tapas
Gustavia
T. +590 (0)590 27 51 82

Quartier Général

French Cuisine
Gustavia
T. +590 (0)590 87 41 82

Repaire (Le)

French Cuisine
Gustavia
T. +590 (0)590 27 72 48

Sand Bar, Hôtel Eden Rock

French Cuisine
St-Jean
T. +590 (0)590 29 79 99

Santa Fé

French Cuisine
Lurin
T. +590 (0)590 27 61 04

Shellona Beach

Mediterranean Cuisine
Gustavia
T. +590 (0)590 29 06 66

Spice of St Barth

Créole Cuisine
Merlette
T. +590 (0)590 29 50 15

Tamarin (Le)

International Cuisine
Salines
T. +590 (0)590 29 27 74

Taïno, Hôtel Christophe

Fusion Caribbean Cuisine
Pointe Milou, Mt Jean
T. +590 (0)590 27 63 63

Ti St Barth

International Cuisine
Pointe Milou, Mt Jean
T. +590 (0)590 51 15 80

Vietnam (Le)

Asian Cuisine
Gustavia
T. +590 (0)590 27 81 37

Yo Sushi Mania

Sushis
Grand-Cul-de-sac
T. +590 (0)690 65 12 55





**OUR
CONTEST
IMAGES**





FESTIVAL SPECIAL EVENTS

AMATEURS COMPETITIONS



CAFE WAITERS' RACE

Dressed as for work, carrying a tray with bottles and glasses, waiters and waitresses meet in the Rue de Général-de-Gaulle in Gustavia to race against each other and see who is the fastest. Watch out, the contents of the tray have to arrive intact! Challenges can be added to the race guaranteeing a comical outcome and lots of laughter. The public is invited to come to encourage the participants all along the way.

Info & Registration:
Territorial Tourism Committee of Saint Barthélemy
Tel. 0590 27 87 27 - info@saintbarth-tourisme.com

Where & When: Friday, November 2,
Rue du Général de Gaulle, Gustavia

Time: 9pm



“JOYFOOD CHALLENGE” BY BADOIT

This event is already well known in world of Badoit, but the “**Joyfood Challenge**” by Badoit is a new concept for the Gourmet Festival this year. Taking place at Nikki Beach in Saint Jean, five teams of four participants will try to succeed in exciting the taste buds of the jury, which is composed of the festival's six invited chefs. **Chef Virginie Basselot**, will preside over the competition, which is based on the theme of Joyfood. The general public is invited to come and encourage the participants.

Info & Registration:
Territorial Tourism Committee of Saint Barthélemy
Tel. 0590 27 87 27 - info@saintbarth-tourisme.com

Where & When: Saturday, November 3, at Nikki Beach Restaurant, St-Jean
Time: 10am



“CONCOURS DES PETITES TOQUES ST-BARTH”

This competition is open to those 15 years old. To participate, they need to bake the cake by themselves (or with the help of an adult) a pastry “**Tell me St Barts.**” All cakes must be brought to the Quai d'Honneur in Gustavia, on Sunday, November 4, at 10am, and presented to the jury presided by **Chef Pierre Augé** for tasting. The most appreciated cake will be rewarded in particular by *the Trophy of the “Petites Toques St Barth”* and by other surprises. This event is opened to the public.

Info & Registration:
Territorial Tourism Committee of Saint Barthélemy
Tel. 0590 27 87 27 - info@saintbarth-tourisme.com

Where & When: Sunday, November 4, Quai de la Collectivité, Gustavia
Time: 10/12am





FESTIVAL SPECIAL EVENTS

PROFESSIONAL COMPETITIONS

“ST-BARTH BARTENDER CONTEST” BY GIN “MONKEY 47”*

This contest for bartenders is a spectacular show open to all barman and barmaids, and takes place at **25 Quater**, Gustavia. All competitors must create an original St Barth Gourmet Festival cocktail recipe.

The competition is organized in collaboration with **Gin “Monkey 47” & Enjoy St Barth**.

The public is invited to come to encourage the participants.

Info & Registration:

Comité territorial du tourisme de Saint-Barthélemy
Tel. 0590 27 87 27 - info@saintbarth-tourisme.com
Enjoy St Barth : info@enjoystbarth.com

Where & When: Friday, November 2, at 25 Quater, Gustavia
Time: 10pm



CONCOURS “ST BARTH CHEFS CHALLENGE” BY LANSON*

The “St-Barth Chefs Challenge” by *Champagne Lanson*, takes place on Sunday, november, 4 at Bonito. Five young, qualified professional chefs (maximum age 30) will compete for two hours on the theme: *The island of St. Barthelemy*.

The jury, composed of the 2018 guest chefs, will be presided by **Chef Nicolas Sale**, ambassador chef of the 2018 Festival.

Infos & Registration:

Territorial Tourism Committee of Saint Barthélemy
Tel. 0590 27 87 27 - info@saintbarth-tourisme.com

Where & When: Sunday, November 4, at Bonito, Gustavia
Time: 8/10am



(*the abuse of alcohol is dangerous for your health, to be consumed with moderation).





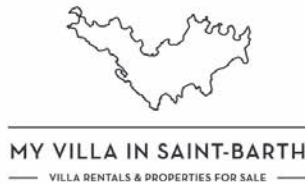
**OUR
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PHOTOS CREDITS: Michaël Gramm, Pierre Carreau, Artman Prod, Matthieu Cellard, Alban Couturier, Rachid Bellak

ST BARTH GOURMET FESTIVAL IS AN EVENT ORGANIZED BY:

The Territorial Tourism Committee of Saint Barthélemy, 16, rue Samuel Fahlberg, Gustavia, 97133 Saint-Barthélemy,
Tel. + 590 (0)590 27 87 27 - Email: direction@saintbarth-tourisme.com - www.saintbarthtourisme.com
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