

W St-Barth WEEKLY

Local News
in English

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ST-BARTH GOURMET FESTIVAL 2016



PARRAIN 2016 : CHRISTIAN LE SQUER



ARNAUD DONCKELE
Cheval Blanc St-Barth Isle de France



GUY MARTIN
Le Barthélemy Hotel & Spa



SYLVESTRE WAHID
Hôtel Christopher



JÉRÔME BANCTEL
Hôtel Le Sereno



BRUNO DOUCET
La Plage - Tom Beach Hotel



FABIEN LEFEBVRE
Le Guanahani



CHRISTOPHE SAINTAGNE
Hôtel Taiwana



GILLES MARCHAL
Eden Rock - St Barths

Librairie d'accès est déconseillée pour la santé. À composer avec modération - création - Agence 30 secondes.

DU 3 AU 6 NOVEMBRE 2016
EDITION #3 SPÉCIALE GASTRONOMIE FRANÇAISE



COMITÉ TERRITORIAL DU TOURISME DE SAINT-BARTHÉLEMY, QUAI GÉNÉRAL DE GAULLE, GUSTAVIA - T. +590 (0)590 27 87 27
info@saintbarth-tourisme.com - www.saintbarth-tourisme.com - www.stbarthgourmetfestival.com - St-Barth-Gourmet-Festival

ST BARTH GOURMET FESTIVAL KICKS OFF THE SEASON

Christian le Squer, the three-star chef at the Four Seasons Georges V in Paris, is the ambassador of this year's event.



Arnaud Donckele



Guy Martin



Sylvestre Wahid



Jérôme Blanctel



©Stéphane de bourgies
Bruno Doucet

Bruno Doucet



Fabien Lefebvre



Christophe Saintagne



Gilles Marchal

The third annual St Barth Gourmet Festival takes place on November 3-6, 2016. Formerly known as Taste of Saint Barth, this event is organized by the Territorial Tourism Committee (CTTSB), primarily to launch the tourist season before Thanksgiving. And to give visitors a good reason to come to the island a little earlier than usual: to taste the menus prepared by a group of prestigious chefs from France. They are invited as guests of various island hotels and restaurants that serve as partners for the festival.



Christian Le Squer

This edition is actually the fourth, if one counts the trial version organized successfully in 2013, and features **Christian le Squer**, chef at the Four Seasons Georges V in Paris, as the top chef or

ambassador of the event.

He comes decorated with his third Michelin star, which he obtained last February. He will be joined by eight additional leading French chefs, each of which will create a special chef's dinner on Friday, Saturday, and Sunday, November 4, 5, & 6, with a four-course option for 95€ or eight courses for 130€, in each of the participating restaurants.

The guest chefs

include: **Arnaud Donckele**, chef at the Vague d'Or in Saint Tropez (three Michelin stars) at Cheval Blanc St-Barth Isle de France; **Guy Martin** at Le Barthélemy Hotel, which just opened in Grand Cul-de-Sac, where this two-star chef at the Grand Véfour in Paris is in charge of the menus at

the new hotel on a year-round basis;

At the Christopher, **Sylvestre Wahid**, a two-star chef whose eponymous restaurant Sylvestre is Paris; Two-star chef **Jérôme Banc-tel**, owner of La Réserve in Paris, will be at Le Sereno;

At the Eden Rock, a special menu will be created by pastry chef **Gilles Marchal**, who worked at Le Crillon, the Plaza Athénée, and Le Bristol in Paris, before opening his own restaurant, Compagnie Générale de Biscuiterie in Montmartre last May; **Fabien Lefebvre**, whose restaurant Octopus has one Michelin star, will be at Le Guanahani;

At Taiwana, it's **Christophe Saintagne**, chef at Papillon in Paris; And **Bruno Doucet**, owner of La Régalade in Paris, is at La Plage, the restaurant at Tom Beach Hotel.

In addition to the chefs' dinners, there are numerous special events, all on the theme of food, taking place around the island. These comprise the St Barth

Bartender Contest at Nikki Beach, a beach picnic at Le Guanahani, the St Barth Chef's Challenge by Champagne Taittinger, at Bonito, The Café Wait-

er's Race on the beach in St Jean, and amateur competitions for chefs and young pastry chefs, as well as a Sunday brunch at Nikki Beach.

When it comes to good food in Saint Barth, it's just a question of taste.

aux amis
RESTAURANT



Saint Barth Gourmet Festival
November 4th, 5th and 6th 2016

1 course menu at 95€

8 course menu at 130€

- Foie gras terrine, red tomatoes chutney, watermelon juice with hint of cubèbe pepper
- Local lobster cooked with madras curry, mango & coconut
- Chicken breast, sweet pepper polenta, vegetarian chili pepper, jus flavored with "bay rum tree"
- Chocolate delight on hazelnut shortbread, salty caramel ice cream
- Pineapple and cucumber juice served with grapefruit and hint of coriander
- Crab meat and vegetables cannelloni, ginger and radish
- Local fish tartar flavored with nori seaweed, daikon and yuzu jelly
- Ravioli of Foie Gras, truffle whipped cream
- Groupier glazed with chicken jus, red chard, cucumber and mango
- Lamb fillet crusted with black garlic, zucchini and ginger, arabica coffee jus
- Red fruits and candies tomato, sablé Breton & lemon & thym ice cream
- Manjori cub, coconut shortbread, mango, passion fruit and guava sorbet

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ST BARTH
GOURMET
FESTIVAL

le barthélemy
HOTEL & SPA

Le Barthélemy Hotel & Spa - Baie de Grand Cul de Sac
+ 590 590 77 48 48 - restaurant@lebarth.com - www.lebarthelemyhotel.com

HOTELS REOPEN FOR THE SEASON



And they're up and running! Many hotels closed for the summer season in St Barth have re-opened since mid-October, with the addition of a few newcomers. The five-star Eden Rock in St Jean re-opened first, welcoming its first clients on Friday, October 14. Le Cheval Blanc St-Barth Isle de France in Flamands followed suit the next day, with Taiwana, also in Flamands, the following Tuesday, and Le Sereno in Grand Cul-de-Sac that Wednesday. Le Guanahani in Grand Cul-de-Sac and the Christopher in Pointe Milou both re-opened Thursday, October 20, followed by Le Toiny at the end of the month, along with Le Barthélemy, also in Grand Cul-de-Sac. The debut of this new hotel, nine years after the initial groundbreaking, is one of the big stories of the 2016-2017 season. In reality, the hotel has been open to guests for the past month as part of a soft opening.

Also new this season is **Villa Marie Saint-Barth**, which

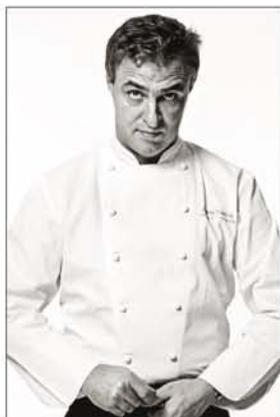
replaces the old François Plantation in Colombier, and which will open in December under the direction of the Sibuet group. As for the renovations at the Carl Gustaf, it will be another year before this Gustavia hotel reopens. That is how long it will take to complete the work being done by the new management, SFCMC, part of the Barrière group. It will also be in December 2017 when Manapany in Anse de Cayes, which was

recently purchased, will reopen.

To get ready to open, the staff at the various hotels had a lot of details to attend to, from furniture to amenities in the bathrooms. "During the hurricane season, all of the rooms were emptied, the floors refinished, and the walls repainted, to have a new look for the re-opening," explains Charlotte Darnaud, sales and communication director at **Eden Rock**. This season, the hotel has added two new bars, according to Darnaud. The first is called the Rock Bar and is on a terrace up on the rock, with a "resident DJ and a new list of cocktails," she adds. And on the beach is the new "juice bar," with fresh squeezed fruit juices, smoothies, energizing shots, and ice cream. The final touches in



4/5&6
NOV
FOR DINNER



Le Sereno is delighted to welcome you, from 4 to 6 November as part of the St Barth Gourmet Festival, for an exceptional dinner created by **Jerome Bancet**, Executive Chef of Restaurant Le Gabriel in Paris, 2 Michelin stars, in collaboration with our Head Chef **Alex Simone**.

*Le Sereno est heureux de vous proposer, du 4 au 6 novembre dans le cadre du St Barth Gourmet Festival, des dîners d'exceptions concoctés par **Jérôme Bancet**, Chef Exécutif du restaurant Le Gabriel à Paris, 2 étoiles Michelin, en collaboration avec notre Chef **Alex Simone**.*

la réserve

HOTEL, SPA AND APARTMENTS

PARIS

STBARTH
GOURMET
FESTIVAL

Spinach "coussinets", comté cheese, colonnata lard and caviar
Coussinets d'épinard, comté, lard de Colonnata et caviar

"Macau" artichoke heart with sakura cherry blossoms and fresh coriander
Coeur d'artichaut « Macau » en impression de sakura et coriandre fraîche

Local langoustine, carrot ravioli with an orange juice reduction, pink peppercorns and ginger
Langouste de l'île, raviole de carottes aux sucs d'orange, baies roses et gingembre

Cour d'Armoise chicken, Jerusalem artichoke and white truffle
Volaille de la Cour d'Armoise, topinambour en habit de chaux et truffe blanche

« Meconga » chocolate ganache, ginger and lime
Chocolat « Mekonga », ganache gingembre et citron vert

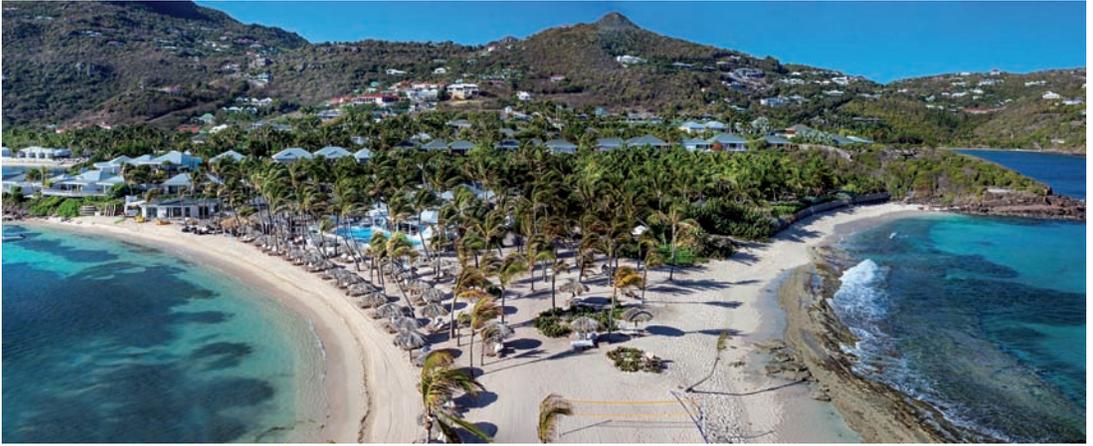


ST-BARTH GOURMET FESTIVAL - 95 €/pers.

le sereno.

To reserve your table for Chef Jérôme Bancet
at Le Sereno Restaurant,
please call us at +(590) 590 298 354

le sereno.
SAINT-BARTHÉLEMY



renovating a few of the rooms on the rock will be completed in November. Eden Rock was named one of the best hotels in the world in the 2016 UK edition of Condé Nast Traveller's Readers Choice Awards this fall.

Since May, Laurent Chancel, resident manager, has been working with Christelle Hilpron, director of the five-star **Cheval Blanc St Barth Isle de France** in Flamands, which was recently put into the "palace" category of hotels, the highest distinction.

A few meters down the beach at **Taiwana**, the first clients of the season checked in on Tuesday, October 18. This hotel has just been purchased by LVMH, which also owns the Cheval Blanc Isle de France. A rumor of this sale had been afoot for quite some time but the sale has recently been confirmed. But what will the hotel be called this year? "Through April 15, the hotel will be marketed under the name Taiwana, with its existing services and rate sheet," explains Alexandre Arfi, operations director of the 22-room, five-star hotel.

The five-star **Sereno**, with its 36 rooms and three villas, did not undergo any major renovations this season, but a sister hotel in the

Sereno group has opened in Italy, along the shores of Lake Como.

At **The Christopher**, Christophe Chauvin, who spent nine years as director of Byblos in Saint Tropez and served as food services director at Martinez in Cannes, was named as the new director of this five-star Pointe Milou hotel. For reservations at The Christopher, Christophe Chauvin has hired Agathe Facq, formerly at the Isle de France. This year, The Christopher has rejuvenated its restaurant, Taïno. "With new décor to experience. The menu remains under the aegis of Jean-Baptiste Piard," indicates Alexandra Lemarchand, marketing manager for The Christopher. Olivier Leroy, former director at The Christopher, has joined the Carl Gustaf.

Le Guanahani in Grand Cul de Sac, also opened in mid-October with primarily the same staff, with Martein Van Wagenberg in the position of managing director, and Nathalie Soubira as manager of this five-star hotel on the shores of the lagoon.

At **Le Toiny**, the hotel reopened on November 1st, with the completion of the majority of the work on "eight new villas under construction," explains Luc Lan-

za, director of this five-star property in Toiny. This season, Le Toiny will open with just the original 14 villa-suites. And a desire to make the hotel, "even more convivial," ensures Lanza. Changes include a resident DJ for happy hour and dinner. During high season, the work on the new villas will stop, as to not bother the hotel guests. They are expected to be ready for November 2017.

NUMBER OF ROOMS PER HOTEL:

Auberge de la Petite Anse	16
Baie des Anges	17
Cheval Blanc / St Barth Isle de France	40
Eden Rock St Barths	34
Emeraude Plage	35
Le Barthélemy	46
Le Christopher	42
Le Guanahani	67
Le Normandie	8
Le Sereno	36
Le Taiwana	22
Le Toiny	15
Le Tropical Hotel	22
Le Village St Barth	25
Les Ilets de la Plage	11
Les Mouettes	7
Les Ondines	8
Le Petit Morne	15
Salines Garden Cottages	5
Sunset Hotel	10
Tom Beach	14
Villa Lodge 4 Epices	5

VILLA MARIE TO OPEN IN DECEMBER



In the hills of Colombier, another new hotel is set to open this year: Villa Marie, replacing the former François Plantation. In late October 2015, this property with 19 bungalows

and two villas joined the French company, Maisons & Hotels Sibuet, a small family empire built by Jocelyne and Jean-Louis Sibuet and their children. They also own the Fermes de Marie (five

stars) in Megève, which was their first acquisition, and is one of the most renowned addresses in this French ski resort village. Maisons & Hotels Sibuet has a total of 12 properties from the Alps to Lyon and Provence, as well as on the Mediterranean coast with Villa Marie Saint Tropez, in Ramatuelle. Villa Marie Saint Barth has a similar name but will have its own identity, explains Marie-Christine Albini, the director of the new hotel, who indicates that its plantation style is part of the heritage of the pro-

perty. This style will be echoed in the interior design, the lush tropical gardens awash in colorful bougainvillea, a restaurant whose cuisine features local flavors, and mahogany ceiling fans. Chef Emmanuel Motte, who previously worked at François Plantation, will be in the kitchen at Villa Marie, which also features a swimming pool, a Pure Attitude Spa, a steam room, and fitness center. Albini knows the island well, as she has already worked at both Le Guanahani and the Carl Gustaf.

LE SERENO CHOSEN BY CONDÉ NAST READERS



On October 16, 2016, the American edition of Condé Nast Traveler's Readers Choice Awards named Le Sereno as number one resort in the Caribbean. This five-star property in Grand Cul-de-Sac placed ahead of Le Soleil d'Or in the Cayman Islands and Montpelier Plantation in Nevis.

Jousse. Originally from Nantes and in the insurance brokerage business, Jousse has created the Bessé Signature group, specialists in luxury hotels. The group already has six other properties, as discrete as they are luxurious, including five in Paris: Vernet (5 stars), Hotel de Sers (5 stars), Edouard VII (4 stars), Montalembert (5 stars), Bel Ami (5 stars); plus the Domaine de La Bretesche (4 stars), in Bretagne, a Relais & Château property. These six hotels represent 350 rooms, 300 personnel, and 35 million euros in sales. The Manapany will be renovated and expected to reopen in December 2017.

THE BARRIÈRE GROUP AND JEAN-MARC ISRAËL SHARE DO BRAZIL

It's a deal! It has been quite a while since SFCMC, part of the Barrière Group, has had its eye on Do Brazil. The popular restaurant and bar on Shell Beach has finally changed hands: SFCMC has purchased 50% of Do Brazil, with the other 50% acquired by Jean-Marc Israël's CG Invest company. The transaction was completed on Friday, September 30. Last year, SFCMC, a company based in Cannes, France, took on the management of the Carl Gustaf, which overlooks the harbor in Gustavia. Jean-Marc Israël is the new owner of this five-star hotel currently under renovation. It expects to open its doors in December 2017.

MANAPANY TO OPEN IN DECEMBER 2017 UNDER THE B SIGNATURE BANNER

Changes afoot at another St Barth hotel: In September, Manapany in Anse des Cayes was sold for 6.9 millions euros to SBMA, a company owned by Anne

LE BARTHÉLEMY OPENS ITS DOORS



Finally, one might say! Le Barthélemy Hotel in Grand Cul-de-Sac opened its doors to its first clients on November 1, 2016, after at least nine years of work and various adventures. Affiliated with Small Luxury Hotels of the World, Le Barthélemy has “46 rooms,” according to Claire Hillau, director of sales for the new hotel. Or more precisely, there are 40 rooms and six suites, certain of which have private pools. In terms of size, this makes Le Barthélemy the second largest hotel on the island, after Le Guanahani. At Le Barthélemy, “80% of the rooms have a view of the ocean,” says Hillau. In this respect, Le Barthélemy has an exceptional location, with the ground floor right on the edge

of the lagoon, and décor by interior designer Sybille de Margerie.

The hotel’s restaurant has a different concept and ambiance at lunch than at dinner, in one lovely seaside setting. Even the name changes, from ‘Le Barth’ at lunch to ‘Aux Amis’ in the evening. Guy Martin,

the two-star chef from Grand Véfour in Paris, created the menus, while William Girard is the executive chef in the kitchen. For the pleasure of its guests, Le Barthélemy also features “a bar—Le Turquoise— located between the swimming pool and the beach, a spa in partnership with

La Mer, a fitness room, and yoga, among other amenities,” explains Hillau, who points out that there are 130 employees to meet everyone’s needs. Marc Dobbels, who was chosen as general manager, has already opened several similar hotels, while Benjamin Chemoul is the executive assistant manager in charge of rooms, and Renaud Liou, who has worked at the Eden Rock, is the food and beverage director. Room rates start at 610 euros per night for two people in low season. Based on the quality of the hotel and the level of its service, Le Barthélemy has asked Atout France and the Collectivité to classify the hotel in the five-star category.





VILLA WV ANS, 7BR, ANSE DES CAYES

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MITCH BOOTH TO COMPETE IN ST BARTH CATA CUP



Sailing season has begun and the first major event on the island's nautical calendar is the St Barth Cata Cup. Sixty teams of two from around the world will participate in this world-class event on November 16-20, 2016.

Last year's St Barth Cata Cup belonged to Belgian sailors Patrick Demesmaecker and Olivier Gagliani, and the event organizers expect another hotly contested regatta in the waters off St Jean beach. One of the top names on the 2016 roster is the legendary Dutch sailor Mitch Booth (born in Australia), who adds extra excitement to the races. His career has been impressive to date, winning dozens of championship titles on various kinds of boats, not to mention two Olympic sailing

medals in 1992 and 1996 in the Tornado class.

In 40 years of sailing, Mitch Booth has not yet had the chance to compete in St Barth Cata Cup, even though he is quite familiar with the F18 cats used in this event, as he is a three-time world champion in this class. "Every time I have sailed in St Barth, it was on a large sailboat and I often thought how nice it would be to compete on a sport catamaran," says Booth. "Now I have the chance and I can't wait to sail in these action-packed races. I know that the conditions are sometimes difficult, but I am looking forward to the challenge of competing against some of the top names in the world on the catamaran circuit. The last time I sailed on a cat

was during the World Hobie Cat Championships in Italy with my son Ruben who is 16. We won that event." In the 2016 Cata Cup he will sail with Andy Dinsdale, who has sailed numerous times in St Barth.

About The Cata Cup

The St-Barth Cata Cup marks its 9th edition in 2016. In the beginning the regatta attracted primarily sailors from the USA and Europe. But little by little, the list of participants expanded and now includes teams from Canada and South America as well.

"We are always happily surprised to see increased interest after nine years. Registrations begin six months before the event and all the spots are always taken. The success of the St Barth Cata Cup is due to the volunteers and sponsors that support us, and help us make this such a great regatta," says Jeff Lédée, one of the Cata Cup's founders.

2016 entries:

http://stbarthcatacup.com/fr/pages/Course-Inscrits_2016/

For additional information

www.stbarthcatacup.com

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NEWS BRIEFS

ZIKA: THE END OF AN EPIDEMIC

Last week, 15 cases of zika were reported by doctors in St Barth, at a level of the virus close to that at the beginning of the epidemic last winter. This decrease remains “to be confirmed,” according to health officials, and efforts to control the mosquito population should not be abandoned. Since this virus first appeared, 820 clinical cases of zika were diagnosed on the island, including seven pregnant women, and the virus was confirmed for two additional pregnant women in the last report. No neurological complications associated with zika have been noted in Saint Barth.

The event begins on Saturday, November 12 at 3pm with the “Ti-Mounes” or kids’ races at the sports stadium in Saint Jean. That evening there is a pasta party at the school canteen near Shell Beach for all runners. The adult races take places on Sunday, November 13, with the walking race (8km) starting at 6:30, followed 15 minutes later by 10km and 5km races at 7:00am: all of the finish lines are in front of the Wall House museum in Gustavia.

Registration for the 10km (18-60+ years) and 5km (16-77 years) can be done at the reception desk at the Collectivité (Town Hall) or online at www.sport-timing-caraibes.com. Runners must present a medical certificate less than a year old. Participation is 20€ for the 5km and 10km, for which there are already 25 runners signed up from Saint Martin and another 15 from Petit-Bourg in Guadeloupe. The race itineraries will be published in the next edition of Le Journal de Saint-Barth on Thursday, November 10.

GUSTAVIALOPPET ON NOVEMBER 12 & 13

Organized by the Collectivité of Saint Barthélemy and the Saint Barth des Friends of Sweden Association (ASBAS), the 26th annual Gustavialoppet will take place on the weekend of November 12 & 13.



Dasha Villa

Lurin, St Barth
3 bedrooms




RENTAL: Villa Dasha is a 3-bedroom, 3-bath contemporary-style residence located at the top of Gouverneur. Dasha is only a few minutes from Gouverneur Beach, restaurants, shops, and Gustavia. The villa has a large living room, equipped with home cinema, large white sofas, and a gourmet kitchen. Each bedroom offers views of the ocean, and is furnished with a queen-size bed, air-conditioning, Wi-Fi, TV, US satellite, DVD, bathroom with shower.

For additional information contact your rental agency.






GASTRONOMY

Gustavia

25 Quarter	05.90.27.51.82
Bagatelle	05.90.27.51.51
Bar de l'Oubli	05.90.27.70.06
Bête à Z' Ailes (BAZ Bar)	05 90 29 74 09
Bistrot Joséphine	05.90.27.14.17
Black Ginger	05.90.29.21.03
Bonito	05.90.27.96.96
Café Victoire	05.90.29.02.39
Carpe Diem	05.90.27.15.05
Côté Port	05.90.87.79.54
Do Brazil	05.90.29 06 66
Eddy's Restaurant	05.90.27 54 17
L'Isola Ristorante	05.90.51.00.05
L'Isoletta	05.90.52.02.02
La Crêperie	05 90 27 84 07
La Cantina	05.90.27.55.66
Le Carré	05.90.52.46.11
La Guerite	05.90.27.71.83
Le Repaire	05.90.27 72 48
Le Vietnam	05 90 27 81 37
Orega	05.90.52.45.31
Pipiri Palace	05.90.27 53 20
The Strand	05.90.27.63.77

Lurin

Santa Fé	05.90.27.61.04
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Colombier

Les Bananiers	05.90.27.93.48
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Flamand

Casa Flamands (Taiwana)	05.90.27 65 01
La Case de l'Isle (Cheval Blanc)	05.90.27 61 81
La Langouste	05.90.27.63.61
Spice of St Barth	06.90.54.41.42
Chez Rolande	05.90.27.51.42

Saline

Esprit	05.90.52.46.10
Grain de Sel	05.90.52 46 05
Meat & Potatoes	05 90 51 15 98
Tamarin (Le)	05.90.29.27.74

Lorient

Le Bouchon	05 90 27 79 39
Les Artistes	05 90 27 52 52
Le Portugal à St Barth	05 90 27 68 59

Pointe Milou

Mango Bar restaurant (Lunch)	05.90.27.63.63
Taino Restaurant (Diner & Lounge)	05.90.27.63.63
Ti St-Barth	05.90.27 97 71

Toiny

Le Gaïac (Hôtel Le Toiny)	05.90.29.77.47
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Anse des Cayes

Chez Yvon	05.90.29 86 81
Le Manapany	05.90.27.66.55

Saint-Jean

Chez Joe (Airport)	05.90.27.71.40
Eden Rock	05.90.29 79 99
Hideaway	05.90.27.63.62
Kiki e Mo	05.90.27.90.65
L'Ardoise	05.90.77.41.97
Le Diamant	05.90.29.21.97
Le Glacier	05 90 27 71 30
Le Jardin	05 90 27 73 62
Le Piment	05.90.27.53.88
La Plage (Tom Beach Hotel)	05.90.52.81.33
Nikki Beach	05.90.27.64.64

Grand Cul de Sac

Aux Amis (Le Barthélemy)	05.90.77.48.48
Bartoloméo (Hôtel Guanahani)	05.90.27 66 60
Indigo (Hôtel Guanahani)	05.90.27.66.60
Le Sereno	05.90.29.83.00
La Gloriette	05.90.29.85.71
O'Corail	05.90.29.33.27
Yo Sushi Mania	06.90.65.12.55

Public

Maya's	05.90.27.75.73
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Corossol

Le Régal	05.90.27 85 26
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MASTHEAD

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Ph. : 0590.27 65 19 Fax : 0590 27 91 60
• stbarthweekly.com • stbarthweekly@wanadoo.fr

- Director : Avigaël Haddad
- Chief Editor: Hugo

Lattard • English texts : Ellen Lampert Greaux
• Advertising : 0690 54 76 24

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CHRISTIAN CHARRIERE AT SPACE SBH GALLERY

This November, Space SBH Contemporary Art Gallery puts the spotlight on local artist Christian Charriere—a natural and self-taught talent whose

portraits capture the very essence of his subjects. This exhibition presents a number of iconic personalities who have inspired Charriere, such as Mohammed Ali, Yves Saint Laurent, and David Bowie, as well as portraits of characters in today's society such as the 'hipster' and the 'tattoo girl,' who we recognise as familiar figures of today's contemporary

landscape. The precision with which he paints give his works a realism and photographic quality that is fascinating. From the glistening sweat on the skin of Ali or the fold of fabric of the shorts in the Warhol and Basquiat showdown—you can almost reach out and touch them. His use of light and shadow create striking resemblance to true flesh and his subjects

come to life through his skilled depiction of them. Christian Charriere was born in Meudon, France and lives and works in St Barth. His work is available at Space SBH Contemporary Art Gallery, St Barth.

For information about available works and the exhibition, contact info@spacesbh.com

BLAIR CHIVERS INTERVIEW : LIFE IS EDEN

Eden Rock organizes three special events with artist Blair Chivers on November 8-10, 2016. The following are excerpts from an interview with the artist:

What is your work about?

My work is about power, which is a very broad subject. Part of it is focused on the power of the mind and emotions, and how they relate to creativity and impacting our world. In the beginning my work was about the power of words and their effect on people and our environment. Once I convinced myself that an environment with positive words and ideas can have an effect then my focus shifted to how art is produced and distributed. It's logical that if visual art can positively enhance your life then it should be available to as many people as possible. Most art today is produced in a democratic manner. We are constantly innovating and finding better ways to get books, music and lm to as many people as possible. We recognize that these art forms are incredibly beneficial and desirable so we search for ways to get them to as many people as possible at the smallest cost. We want to make most art more accessible. Most art today is made to be rare. If it's not a unique piece then it's produced in limited editions. This is the equiva-

lent of couture in the fashion world. In recent history, we see great designers making both couture and also a more accessible, mass-produced line of ready-to-wear. Today ready-to-wear has become so sophisticated that most designers don't feel the need or desire to work in couture. This means almost anyone can put together a leading edge and very fashionable look— kids do it all the time. Is something like that possible for visual art?

How does the audience interact with your work?

Although I show in galleries, I try to focus much of my energy on exposure in other ways. I think most people don't get to galleries and museums very often so venues like stores and hotels are great for getting the work seen and experienced by a larger audience. I also stage interactive performances where I bring part of my studio to a location and silkscreen positive words and images on people's clothes and bags or whatever they want. I give away temporary tattoos and small paintings if you prefer not



to be printed on. Its not democratic of course since its rare and I can see only a limited number of people but its great fun.

Your words seem simple, how do they function?

The words are the most powerful component but they aren't really about changing your mood because that's teaching you to depend on external circumstances. Words can mean many things and its important to remember your mood determines their meaning. For example, if you are in a bad mood then positive words can seem mocking or sarcastic or annoying. You get what you focus on so engage with the work when you are feeling positive.

Special Events

► November 3 - 6

St Barth Gourmet Festival

St Barth Gourmet Festival features eight prestigious chefs who have been invited to work in some of the island's leading restaurants (page 2)

► Friday, November 4

- 8am : Meeting between residents and the chefs, held by Chef Christian Le Squer Gustavia, Harbormaster

- 2pm-5pm: St Barth Bartender Contest, by Tequila Avion and Enjoy St Barth, Nikki Beach

- 7pm : Chef's Dinners in the Festival Partners' Hotel & Restaurants

► Saturday, November 5

- 9am-11am : Chef Christian Le Squer, ambassador of the festival 2016, cook in live broadcast at Bonito

- 12am : St Barth Beach Picnic, by Badoit, Le Guanahani

- 7pm : Chef's Dinners in the Festival Partners' Hotel & Restaurants

► Sunday, November 6

- 7am-10am : St Barth Chefs Challenge, by Taittinger, Bonito
- 1pm : Brunch by Caviar Ultraie & Château Minuty, at Nikki Beach, opened with public
- 7pm : Chef's Dinners in the Festival Partners' Hotel & Restaurants

► November 17 - 20

St Barth Cata Cup

Four day of racing

Live Music

► Every Day

- Dj from 8pm @ Bonito
- Diner Cabaret with show girls (Music Hall - New team - new artist) @ Ti St Barth
- DJ Thomas. A , Dj Résident @ BAZ Bar, Gustavia

► Friday, November 4

- Bagatelle for Her Evening: Ladies night / complimentary champagne for ladies from 8pm to 10pm @ Bagatelle

► Sunday, November 6

- Amazing Sunday «Viva Italia» Music by DJ Paris Gero & Philippe Paris along with Jimmy Sax. Magic by Stephane Estrellas @ Nikki Beach

► Monday, November 7

- Monday Aperitivo with Live pop/rock music by Don Soley from 7-9pm. @ Sereno

► Tuesday, November 8

- Delicious Tuesday @ Bagatelle

► Thursday, November 10

- Live Music with DJ @ Bagatelle

► Friday, November 11

- Bagatelle for Her Evening: Ladies night / complimentary champagne for ladies from 8pm to 10pm @ Bagatelle

► Sunday, November 13

- Amazing Sunday «Peace, Love and Music» Music by DJ Paris Gero & Philippe Paris along with Jimmy Sax. Magic by Stephane Estrellas @ Nikki Beach

► Monday, November 14

- Monday Aperitivo with Live pop/rock music by Don Soley from 7-9pm. @ Sereno

► Tuesday, November 15

- Delicious Tuesday @ Bagatelle

► Thursday, November 17

- Live Music with DJ @ Bagatelle

► Friday, November 18

- Bagatelle for Her Evening: Ladies night / complimentary champagne for ladies from 8pm to 10pm @ Bagatelle

► Sunday, November 20

- Amazing Sunday «Love Boat Party» Music by DJ Paris Gero & Philippe Paris along with Jimmy Sax. Magic by Stephane Estrellas @ Nikki Beach

Fashion Show

► Daily Fashion Shows

- Fashion Show, every lunch @ Nikki Beach

- Fashion Show every lunch @ La Plage, St Jean

► Tuesday, November 8

- Fashion Show around the pool of White Bar from 6:pm @ Hotel Cheval Blanc Isle de France, Flamands

► Tuesday, November 15

- Fashion Show around the pool of White Bar from 6:pm @ Hotel Cheval Blanc Isle de France, Flamands

► Friday, November 18

- Fashion Show by Terra @ Nikki Beach

► Sunday, November 20

- Fashion Show by Nikki Beach Lifestyle @ Nikki Beach

ber 7th, 2016.

- Space SBH at Taiwana Hotel - A group exhibition with work by Space SBH resident artists Will Kurtz and Michelle Doll in addition to Arno Elias, Hunt Slonem, Marco Glaviano and Pierre Carreau

- Géry Langlais, Stanislas Defize, Alain le Chatelier, Sculptures by Dave Stevenson @ Les Artisans

► Art Galleries

- Eden Rock Gallery

- Eden Fine Art St Barths

- Fergus Mc Caffrey

- Les Artisans, Gustavia

- Jabuti Art Gallery

- SpaceSBH Gallery

- Ortega Art Gallery

- Galerie Asie, Gustavia

- Modernisme art & Antiques,

Camaruche Gallery

- Clic Gallery, Gustavia

- Pipiri Palace, Gustavia

Exhibitions

- Kate Kova at Ortega Art Gallery, Gustavia

- Space SBH Gustavia - A group exhibition showcasing the talent of our leading artists, followed by a solo exhibition of artist Christian Charriere starting on Novem-



Michel and his staff are happy to welcome you to their pool-side restaurant for lunch & dinner.

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Classified ads

Real Estate

For sale, this wonderful one bedroom luxury apartment is perfectly situated above Gustavia harbor with a stunning view. Enjoy the community pool and the ability to walk to the shops, restaurants, and Shell Beach from this spectacular location. Offered at 1,590,000 €.

Contact St. Barth Properties
Sotheby's International Realty:
0590 29 75 05

For sale, this one bedroom ground floor apartment is located in the complex of Les Terrasses in St. Jean that has much to offer to residents. Features include a lovely communal pool, stunning views, fiery sunsets and two terraces that provide outdoor living space. Offered at 950,000 €.

Contact St. Barth Properties
Sotheby's International Realty:
0590 29 75 05

For sale, this two bedroom villa offers panoramic vistas over Pointe Milou, Lorient and St. Jean ; colorful sunsets add to its ambience. The open-air living room and dining area overlook the terrace, the inviting plunge pool and the view. Offered at 2,850,000 €.

Contact St. Barth Properties
Sotheby's International Realty:
0590 29 75 05

Town house, newly build, in Lorient. Within walking distance from beach and shopping. Calm location. Two bedrooms, terraces, large garden, parking lots. Price : from 1 050 000 euros.

WIMCOsbh Real Estate
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realestate@wimco.com

Modern villa, in Pointe Milou. 2 bedrooms, pool. Possibility of extension for an additional bedroom. Parkings lots, ocean views. Price : 2 750 000 euros.
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realestate@wimco.com

Land

Land with granted building permit, in Anse des Cayes. Ocean views. Permit for a 3 bedroom villa with pool. Price : 1 007 000 euros.
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St. Barth
Properties

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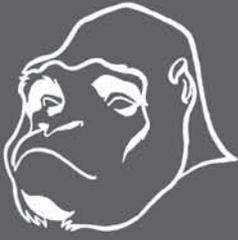
FOR SALE: Perfectly situated above Gustavia harbor with a stunning view is this wonderful one bedroom luxury apartment. Enjoy the community pool and the ability to walk to the shops, restaurants, and Shell Beach from this spectacular location.

Offered at 1,590,000€.



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Offered at 950,000€.



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