



n° 10  
2021

SAINT MARTIN  
TOURIST OFFICE NEWSLETTER

# Saint Martin

## End of year festivities in paradise



The **Friendly Island** is a heavenly place to **spend your Christmas vacation**. The climate is just perfect, warm enough to sunbathe on the beach in the daytime and to dress light when you want to go out and enjoy the **pleasant evening temperatures**.

The main feature of this edition of our newsletter is **the huge success of the Culinary Festival** that had St. Martin buzzing during the last 3 weeks of November.



You'll also find all our **top tips** for making the most of a day out in Grand Case, as well as the island's best viewpoints and **most accessible hiking trails**.

You can also check out our **practical advice**, our restaurant of the month, **a delicious local recipe**, and lots of little anecdotes that tell you more about the Friendly Island.



# The Culinary Festival

kept all its promises

The first St. Martin Culinary Festival held from November 13th to the 30th was a resounding success among restaurant owners as well as the rest of the population, who joined in wholeheartedly. In total, 76 restaurants participated in the festival by adding a touch of tamarind to their menus. Customers enjoyed the inclusion of this local fruit in their restaurant meals. The rampant imaginations of the chefs turned this challenge into a huge success. During the festival, the chefs also organized cooking workshops intended for the general public. In the company of a local chef, or a guest chef invited specially for the occasion, whole families put all their creativity into preparing some of the most delicious dishes. And of course the whole event was broadcast live via the St. Martin Tourist Office platforms. And of course the whole event was broadcast live via the St. Martin Tourist Office digital platforms.



*Festival* DE LA  
*Gastronomie*  
SAINT MARTIN



A number of prizes were awarded. A cooking competition took place at the vocational college to distinguish the best catering students. "Best restaurant on St. Martin" was just one of the titles attributed. The panel members visited and rated all 76 of the participating restaurants.

# The Culinary Festival kept all its promises

## WINNERS

For the Best Restaurant

on St. Martin 2021/2022 competition:

"Beach Stars" category: Coco Beach

"Authentic Stars" category: Sandy's Creole Cuisine

"Gourmet Stars" category: La Villa Hibiscus

"City Stars" category: L'Atelier

Best Cocktail: Hot Spot

Best Dessert: Ice Cream Takata

Best Welcome / Service: La Villa Hibiscus

Customers' choice: La Terrasse

The restaurant that collected the most points during the competition and was awarded the **title of Best Restaurant on St. Martin 2021/2022 is La Villa Hibiscus.**



Karim Brooks



Serge Gouloumès



Jimmy Bibrac



Michel Portos



Edna Butcher



Kénila Hyman



Edna Butcher



Laurent Huguet



Tristen Epps

## CHEFS WHO ATTENDED THE FESTIVAL

**Michel Portos**, Michelin-starred chef from Marseille and patron of this first festival

**Jimmy Bibrac**, chef from Guadeloupe, patron of the West Indies

**Laurent Huguet**, Michelin-starred chef from Alsace, technical coordinator

**Edna Butcher**, chef at the Bay Gardens Beach Resort hotel in Saint Lucia

**Karim Brooks**, private head chef from St. Martin

**Serge Gouloumès**, Michelin-starred chef, head chef at "L'étoile des mers" and "Le Candille"

**Kénila Hyman**, private head chef from St. Martin

**Franck Vuillemin**, head chef from St. Martin, associate chef at the Océan 82 restaurant

**Tristen Epps**, American head chef at the Red Rooster Harlem in Miami



JUST IN

# Sun Grand Case,

everything you need  
for the beach

The old fishing village of Grand Case is a must-visit during your stay on St. Martin. There's no better way to enjoy the calm waters of the bay than by **hiring a paddleboard**. Sun Grand Case, the new sea-facing shop in the middle of the boulevard, proposes inflatable paddleboards which can be rented by the day or half-day, as well as finboards for your seaborne explorations.

At Sun Grand Case you'll also find **a wide range of beach accessories**, some rather original rubber rings, sunglasses and beachwear by local brands such as 18 63 and Love My Life. In addition, the shop displays **some beautiful souvenirs of the past**, exhibited by Les Puces SXM, and various decorative items crafted from wood.

Sun Grand Case also has a rental desk where you can rent a car, a boat, a quad bike or a jet ski.



Sun Grand Case  
Tel.: +590 690 70 77



TIME TO EAT

# L'Atelier,

exceptionally good meat on the menu



**Meat addicts, remember this name:** L'Atelier. Located on the village square in Orient Bay, this restaurant has a cozy and sophisticated feel, but also serves **the best meat dishes.** **Black Angus beef**, "Boeuf Blanc Rouge" rib steak, and Japanese wagyu are all selected for their outstanding quality from the best farms across the world.

But L'Atelier also proposes **a vast selection of fresh fish and seafood** straight from the local catch. Lobster, tuna, "glasseye" snapper, and slipper lobster are cooked to perfection every time. To accompany these exceptional dishes, you're sure to find the perfect match among the 100 wines on the restaurant's list. As an added bonus, the restaurant L'Atelier won a prize in the City Stars category during the St. Martin Culinary Festival.

**L'Atelier**  
Tel.: +590 690 22 10 22  
Email: reservation@latelier-sxm.com  
FB: LAtelier-Bar-à-ViandePoisson  
Insta: LATELIER\_SXM  
Village square - Orient Bay





## RECIPE

# Lambis fricassée (conch stew)

This is a must-try. It is a very popular seafood dish in the West Indies and across the Caribbean. Lambi, or conch snail, is the star mollusk of the West Indies. It is used in stews and black pudding. But it is mostly found in recipes for lambis fricassée. This dish, which simmers gently over a low heat, is one of the stars of West Indian and Caribbean cuisine.

### INGREDIENTS SERVES 4

- ★ 1 KG OF LAMBIS
- ★ 4 SCALLIONS
- ★ 1 ONION
- ★ 2 TOMATOES
- ★ 1 GARLIC CLOVE
- ★ 1 LEMON
- ★ PARSLEY
- ★ THYME
- ★ CHILI PEPPER
- ★ OIL
- ★ PEPPER



## METHOD

**First of all comes the preparation stage.**

The lambis have to be split, removed from their shells, and thoroughly rubbed with water containing lemon juice.

They must then be tenderized by beating. This step is very important.

Cut the lambis into pieces and sauté in pre-heated oil.

Add the crushed tomatoes, chopped onion and scallions, garlic, thyme and parsley. Add the pepper and chili pepper.

Mix well, cover with water and simmer for at least 20 minutes.

Just before serving, add the lemon juice and adjust the seasoning.

A TASTE OF LOCAL LIFE

# Hiking to Pic Paradis

**7 days a week from 9am to 4pm**

Guided hikes should be booked  
24 hours ahead

**Tel.:** +590 690 28 84 66

**FB:** LoterieFarm

The island of St. Martin is full of easy-access hiking paths that anyone can follow into the heart of nature. Among them, the trail up to Pic Paradis is an absolute must-do. From Loterie Farm, a little green haven nestled deep in the valley, ask for a map to find your own way, or make the ascent in the company of a guide. Either way, there's an entrance fee which helps pay for the upkeep of the paths.

Make your way through the beautiful tropical forest to the top of Pic Paradis in about an hour. The slope is steep in places, with a few rugged sections, but the view from the top makes it all worth the effort. You'll get a glimpse of the history of the site from the ruins of the old Spring sugar plantation that can be seen along the way. And you may be lucky enough to spot an iguana or some of the green monkeys that tend to inhabit the lower area close to the water.

# Telephone and internet access on Saint Martin

## Practical TIPS

Before you leave, remember to check what's included in your cell phone contract to avoid any unpleasant surprises, especially when it comes to mobile data. Most hotels, bars and restaurants on St. Martin have a WiFi service, so if in doubt use this to connect to the internet. Fiber optic cables are currently being installed throughout the island. To make a phone call, the international dialing code is +590 for St. Martin and +1 (721) for Sint Maarten.

### CALLS FROM ST. MARTIN

#### To St. Martin

#### and mainland France:

- dial the 10-digit number

#### To Sint Maarten:

- For a landline: 00 1721 54 + the 5 digits of the landline number
- For a cell number: 00 1721 55 + the 5 digits of the cell phone number

#### To the United States:

- 001 + area code + telephone number

### FROM SINT MAARTEN

#### To St. Martin:

- For a landline: 00 59 + the 10 digits of the landline number
- For a cell number: 00 59 + the 10 digits of the cell phone number

#### To Sint Maarten:

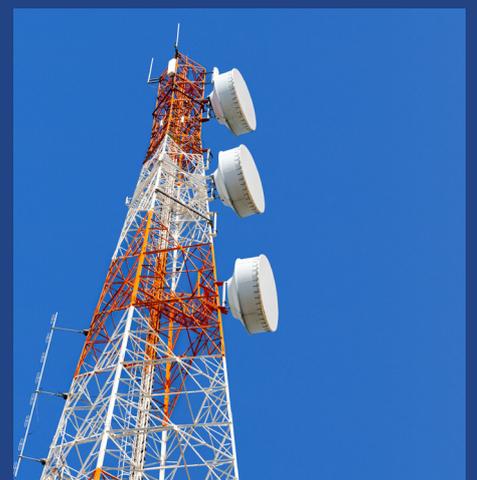
- dial the 7-digit number

#### To mainland France:

- 00 33 + the 10-digit number

#### To the United States:

- 001 + area code + telephone number





## Did you know?

### The closing scene of the movie Speed 2 was shot on St. Martin

In July of 1997, cinema fans were anxiously awaiting the sequel to the 1994 summer cult action movie. In the closing scene of Speed 2: Dangerously out of control, a cruise ship runs aground on a Caribbean island. To make the scene more realistic, filmmaker Jan De Bont wanted to create an authentic Creole town. So an ensemble of 35 buildings was erected in Marigot. Built to resemble the town's local architecture, they cost a total of 5 million dollars. A life-sized model of the vessel's bow was also built specially for the scene. The 5-minute action sequence cost a total of 25 million dollars to produce, approximately a quarter of the movie's entire budget. In the end, the movie met with only moderate public approval, but you can still view the scene and have fun trying to identify some of the buildings in Marigot!



# Saint Martin



**St. Martin**  
THE FRIENDLY ISLAND  
FRENCH CARIBBEAN

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 @iledesaintmartin

 @discoversaintmartin