



n° 15
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ST. MARTIN
TOURIST OFFICE NEWSLETTER

An invitation to travel

St. Martin will whisk you away on so many adventures. The island reveals its treasures as you explore the beaches with turquoise-blue waters, it offers a whole host of activities both on land and at sea, and, above all, **it is renowned for the quality of its local cuisine**. This is **the absolute** added bonus that has made this destination so exceptional for decades now.

To celebrate this expertise, the Tourist Office invites you to come and experience the Culinary Festival, from November 11 to 22. Talented international chefs will be coming to the island for this second edition which has an action-packed program of culinary-themed activities in store.

This month, for the perfect sightseeing program, we recommend a day trip by boat to admire the wonders of the ocean, an iconic recipe, tasting of local specialties, **a gourmet getaway to the Villa Hibiscus** in Mont Vernon and an unforgettable experience at Sunset in Grand Case.

We are delighted to be able to welcome our visitors from South America back to the island, now that Copa Airlines have reopened their flights. With accepted currencies and recommendations of where to go, this newsletter issue 15 **is brimming with another great selection of opportunities for our visitors**.


St. Martin
THE FRIENDLY ISLAND
FRENCH CARIBBEAN





Laurent Huguet.



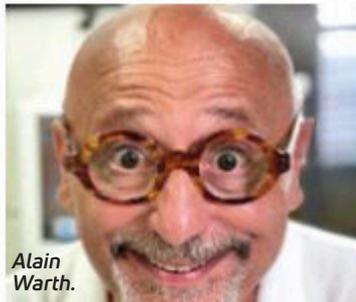
Nicolas Sale.
Photo © Luc Frey



Renee Blackman.



Lionel Levy.



Alain Warth.



Ilham Moudnib.



Vladimir François Maïkoouva.

EVENT

Culinary Festival 2022 St. Martin, the capital of great food and drink!



From November 11 to 22 the second edition of the Culinary Festival is taking place on our island. For 11 days we are going to come together to celebrate the **flavors of our local cuisine** and the talent of our professionals. It is thanks to them that St. Martin is known as the Caribbean capital of great food and drink. Your taste buds are in for a real treat with the range of workshops, tastings, gourmet village, restaurants, etc. **brought to you by local and international chefs.**

Michelin-starred chefs Nicolas Sale, Laurent Huguet and Lionel Levy will be present, along with the champion of desserts Ilham Moudnib, Brazilian chef from the Bocuse Institute, Raphaël Pires, Canadian Daniel Vézinat, chef from Martinique Vladimir François Maïkoouva and many more.

Competitions, games and challenges will reward the best chefs and students from the vocational high school will get to participate. They will all take to the kitchens to concoct their creations using **this year's chosen ingredient: the plantain.** You can expect some culinary surprises!



NEW ESTABLISHMENT

La Villa Hibiscus

is coming to Mont Vernon!

Chef Bastian is bringing the excellence of the Villa Hibiscus to 61 Mont Vernon (formerly Sol e Luna). Everything else is staying just as it is, **food lovers are flocking for a unique taste experience**, made all the more personalized and special by the stylish presentation.

This new restaurant offers set menus for 39 euros at lunchtime and a sophisticated choice of dishes à la carte. **The set menus** on offer: 'discovery' (5 courses), 'gourmet' (6 courses), and 'prestige' (8 courses) **promise a whole host of flavors that change with the seasons.**

Just some of the delicious dishes you'll be lucky enough to taste are the gazpacho with goat's cheese cream, crispy egg or egg parfait, oysters in jelly with caviar, langoustine 'ravioles', layered wagyu beef, local wahoo carpaccio, potato mille-feuille, and roasted John Dory. **Each dish is skillfully cooked in the oven or rotisserie grill.**

The chef does not hide his passion for mushrooms, artichoke, beetroot, guavaberry, red meat, herbs and flowers that he uses to decorate his dishes. As for the desserts, citrus fruits, Tonka beans and truffles are favorite ingredients.

The Villa Hibiscus serves up a truly exceptional treat and has won many awards.



Booking is essential: +590 590 29 08 56

Website: www.la-villa-hibiscus.com

Facebook: @lavillahibiscus

Instagram: lavillahibiscus



The Villa Hibiscus won the award for the best restaurant for 2021-2022



ATASTE OF LOCAL LIFE

Treat yourselves to some coconut water

at the side of the road!

Come and enjoy this refreshing, sweet water, served straight from the coconut that has just been picked from the tree! Street sellers can be found across the island with their little carts on the roadside or at the seafront. In just a few seconds, they will cut the top off a coconut full of water, and put a straw in it for you.

The cart owners climb the coconut trees with their bare hands, and hand-pick the very best coconuts for you. They need to be slightly yellow to make sure there isn't too much fruit and the water is as refreshing as possible.

Some of them contain up to 800 ml of this delicious beverage. A little taste of paradise, full of vitamins and a boost of energy.

Did you know? This sweet treat is full of potassium, sodium and magnesium. It has been enjoyed directly from the fruit for centuries in the Caribbean.

An exotic gift from nature that you won't be able to resist!



TIME TO EAT!

An institution: the Sunset at Grand Case



The **Sunset Café at Petite Plage** overlooks Grand Case bay and **there is a magnificent panoramic view** from breakfast to dinner.

In the **soft morning light, overlooking the dazzling blue sea**, come and enjoy a delicious 'French', 'Sunset' or 'Crazy' breakfast with pancakes, bagels, eggs, pastries and fresh juice.

After a swim and some sunbathing, the lunchtime options include tapas, snacks, salads, seared tuna, fish tartar, pad Thai and the famous lobster and shrimp hot dog. **Kids will also be delighted with their very own menu.**

The **clue to Sunset's favorite time of day** is in its name. Couples love to come here to watch the sun go down as they sip a tequila sunrise, a mojito, a ti-punch or the cocktail of the day. It is **an exceptional moment when time seems to stand still.**

Later in the evening, in the dimmed lighting and to the sound of the lapping waters, come and taste the foie gras with aged rum, the grilled octopus or beef fillet, 'ris de veau' and other dishes. The sweet treats include a gooey chocolate cake, creme brulee, and a cup of coffee or glass of champagne served with a selection of mini desserts.

The Sunset is the place to be, in a dreamlike setting.





RECIPE

The Ti-Punch, a popular tradition!

For fans of rum and flavors that pack a punch, here's a cocktail that is easy to prepare and brings out all the flavors of agricultural rum. An unmissable beverage to share and enjoy in moderation as you admire the sunset in Marigot bay. It is much more than just a drink, it's **the embodiment of the Caribbean art of living.**

INGREDIENTS

- ★ 5 CL OF 50% WHITE AGRICULTURAL RUM
- ★ 1 TEASPOON OF BROWN CANE SUGAR (OR CANE SUGAR SYRUP).
- ★ 1 LIME WEDGE WITH THE PEEL STILL ON.



RECIPE

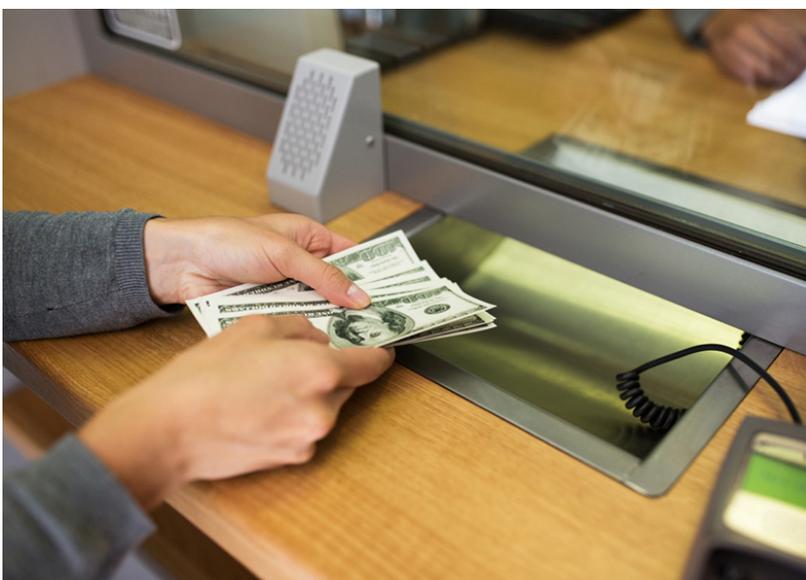
- ★ Put the brown sugar in the glass
- ★ Squeeze the lime wedge over the sugar
- ★ Place the lime wedge on top of the sugar
- ★ Use a muddler or a spoon to dissolve the sugar
- ★ Pour over the agricultural rum and stir again





Useful TIPS

Euro/Dollar Some recommendations



The euro may be the official currency for the French side of St. Martin, but the dollar is also accepted everywhere. As a favorite destination among Americans due to the close proximity to the American continent, the island has been accepting both currencies for a long time.

The euro and the dollar are currently pretty much worth the same, which hasn't happened for years. With the euro being quite weak at the moment, the French side is an even more attractive destination for those arriving with dollars. This is a blessing for these visitors right now.

Check the official exchange rate online to get a better idea of the current rates. You'll soon get used to making this calculation while you're on the island. There are plenty of specialized foreign exchange offices on St. Martin where you can exchange all currencies. Some of the ATMs even allow you to withdraw in euros or dollars!

Now is the time to take advantage of these exchange rates, so make the most of the situation and come and visit us!

Welcome to travelers on Copa Airlines!



Did you know?

Copa Airlines is back!

On June 1st, the first travelers on a Copa Airlines flight from Panama City were welcomed to great applause onto the tarmac of Princess Juliana Airport. After a two-year break due to the pandemic, it was with great excitement that the regular flights started up again, linking the island to Central and South America via the Panama hub.

This airline from Panama schedules 2 flights per week on Wednesdays and Fridays from the Panama City hub, with easy connecting flights to Brazil, Colombia, Argentina and Chile. The island with 37 beaches welcomes you and cannot wait to greet new visitors from Latin America!

Copa Airlines has been around since the 2010s and St. Martin has become one of the favorite destinations for their passengers, looking for a sunny, festive and culinary break in the Caribbean. A change of scenery guaranteed for a dream vacation!

Saint Martin



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THE FRIENDLY ISLAND
FRENCH CARIBBEAN

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