



Sylvain Serouart

Live a personalized culinary experience with a private chef
Maitre Cuisinier de France.

Chef of confirmed kitchen with more than 45 years of
experience in gourmet cuisine, brasserie and caterer. It offers
you fresh quality products in customizing its kitchen
according to your wishes, your tastes and your desires.

The chef offers you:*

- Lunches
- Sun Set
- Diners
- Custom-made

*on order confirmed 48h in advance

Two possible formulas:*

- Private Chef
- Private Chef with Hostess

*available in Villa, Yacht, Catamaran



TEL : +590 690 427 180
EMAIL : SYLSERT@GMAIL.COM
SAINT-BARTHÉLEMY

MENU



Sylvain Serouart



PLANCHAS GRILL 150€ /PERSON

Starters :

Smoked Salmon Cocktail with Guacamole



Guacamole, avocado, smoked salmon, salad, lime, vegetable chili, dill, chives, olive oil

Artichoke Heart, Parmigiano, Sun-Dried Tomato



Artichoke heart, parmesan, sun-dried tomatoes, arugula, pine nuts, olives, balsamic cream

Salad, Prosciutto, Melon, Feta



Mixed salad, prosciutto, melon, feta, olives, balsamic cream, olive oil

Burrata Di Bufala Tomatoes



Tomatoes, burrata, arugula, succine lettuce, basil, pesto, pine nuts, olives, balsamic cream, olive oil

Gourmet Touch :

Fruit Skewers

Daim Chocolate Mousse



Lemon Cheesecake

with Red Fruit Coulis



Tiramisu



Crème brûlée



Formula : Starter + Plancha + Side Dish + Dessert

Starter : Plated presentation

Main Course : Cooking on the plancha, plated presentation

Dessert : Presented in jars

Drinks : Water, Alcohol, Wine available at an additional

cost

Delivery : Included

Plancha :

Marinated Fresh Fish



Fresh fish, onions, chives, herbs, spices, olive oil

Marinated Prawns



Prawns, onions, chives, herbs, spices, olive oil

Heart of Rump Steak / Beef Fillet

(Depending on availability, supplement 10€)

Rump steak or beef fillet, onions, chives, herbs, spices, olive oil

Marinated Chicken

Chicken breast, lemon juice, onions, chives, herbs, spices, olive oil

Lobster Tail



(Depending on availability, supplement 10€)

½ lobster tail, lemon juice, onions, chives, herbs, spices, gourmet touch: olive oil

Side Dishes :

Sautéed Vegetables

Tomato, onion, zucchini, eggplant, garlic, thyme, rosemary, olive oil

Basmati Rice



Basmati rice, sesame oil, salt

Mashed Potatoes with Parsley

Potatoes, butter, garlic, parsley



MENU

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SAINT-BARTHÉLEMY





TO GO 80€ /PERSON

Formula : Starter + Main Course + Dessert

Starters : Presented in jars

Main Courses : Presented in bamboo containers

Desserts : Presented in jars

Drinks : Water, Alcohol, Wine available at an additional cost

Delivery : Included

Starters :

Guacamole with Citrus Shrimp



Guacamole, shrimp, supremes of orange and grapefruit, arugula, citrus vinaigrette

Tomatoes Mozzarella



Tomatoes, mozzarella, pickled red onions, pesto, basil, balsamic cream, olives, arugula

Artichoke Heart Parmigiano



Artichoke heart, parmesan, sun-dried tomatoes, arugula, pine nuts, olives, balsamic cream



Gourmet Touch :

Fruit Skewers

Daim Chocolate Mousse



Lemon Cheesecake



with Red Fruit Coulis



Tiramisu



Crème brûlée



Formula : Starter + Main Course + Dessert

Starters : Presented in jars

Main Courses : Presented in bamboo containers

Desserts : Presented in jars

Drinks : Water, Alcohol, Wine available at an additional cost

Delivery : Included

Main Courses :

Sliced Cured Ham and Melon, Port Cream

Cured ham, melon, succine lettuce, olive oil, olive, port cream, chives, scallions

Tuna Tataki



Tuna, soy sauce, ginger, wakame, sesame, red cabbage, wasabi peanuts

Ceviche of the Day's Fish



Fresh fish of the day, lime, coconut milk, raw green papaya, spices

Curry Chicken Wraps



Tortillas, curry yogurt sauce, avocado, salad, marinated chicken breast, spices



MENU





Cheese Platter



Four different cheeses, country bread, red fruit jam, dried fruits, sweet and semi-salted butter

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Charcuterie Platter

Four different cured meats, country bread, pickles, olives, olive oil croutons, sweet and semi-salted butter

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Mixed



Cured meats / Cheeses



SUN SET MENU

150€ 5/6 PERSON TO SHARE

The platter is garnished according to the market

Drinks : Water, Alcohol, Wine available at an additional cost

Delivery : Included

Farmer's Platter



Mixed seasonal vegetables accompanied by 4 sauces :
Greek yogurt sauces, Curry honey, parsley, cocktail, barbecue

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Orchard Platter

Mixed seasonal fruits

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Produce Platter

Platter of fruits and vegetables



Appetizer Platter



Hummus, tapenade, salsa, guacamole, frijoles
Preparations made from chickpeas, olives, tomatoes,
peppers, avocados, red beans, served with corn tortilla tacos,
garlic bread croutons, grissini



MENU





GORUMET EVENING MENU

150€ /PERSON

Menu served on plates : Starter + Main Course + Dessert

Choice limited to two starters, two main courses, and
two desserts for all guests.

Served exclusively with the "Private Chef" or "Private
Chef with Hostess" services.

Drinks : Water, Alcohol, Wine available at an additional
cost

Starters :

Lobster Ravioli with Pistachio, Pumpkin Pearls in Shellfish Bisque  
Ravioli dough, lobster meat, pistachios, pickled pumpkin, steamed pumpkin pearls, bisque
finished with butter

Perfect Egg with Smoked Salmon and Avocado, Benedictine Style
Emulsion   

Perfect egg at 64°, smoked salmon, avocado, English muffin, emulsified hollandaise sauce,
dill, chives, lime

Semi-Cooked Foie Gras with Aged Rum, Toasted Bread, Mango Chutney
with Vegetable Chili (+10€) 

Foie gras, aged rum, salt, pepper, mango chutney, toasted country bread

Scallop Carpaccio with Yuzu Juice, Virgin Olive Oil, Sprouts 
Scallops, yuzu juice, olive oil, chives, vegetable chilies, sprouts, dill



Desserts :

Pineapple Pina Colada Caramelized and flambéed
with aged rum, coconut sorbet  

Daim Chocolate Mousse On dacquoise
with bitter cocoa syrup  

Lemon Cheesecake
With meringue mikado and red fruit coulis
Fresh Strawberries with Basil
Pistachio cream, sorbet 



Main Courses :

Sautéed Prawns, Yam Mousseline with Tonka, Small Vegetables, Turmeric
Broth 

Large prawns marinated in turmeric, yam mousseline with coconut milk and tonka, seasonal vegetables,
turmeric broth

Roasted Lobster Half, Butternut Ravioli with Cashews, Citrus Broth  

(Depending on availability, supplement 15€)

$\frac{1}{2}$ lobster tail, butternut ravioli with cashews, shellfish broth with citrus butter

Beef Fillet with Morels, Mashed Potatoes with Brown Butter

(Depending on availability, supplement 10€)

Beef fillet, morels sautéed with shallots flambéed in aged rum, mashed potatoes with brown butter

Roasted Yellow Chicken Supreme, Sweet Potato Purée with Truffle, Truffle Juice
Spiced roasted supreme, orange sweet potato purée, onions, butter, truffle shavings, thin truffle slices,
seasonal vegetables, truffled chicken juice



MENU





CUSTOM SERVICE

If you haven't found a menu that suits you, it's always possible to cater to your desires.

Contact us, and based on the available products, your tastes, and your wishes, we will build the menu that corresponds to you together.

We will quickly provide you with a proposal.

You validate it, and we will handle the final details.

We will meet you at your home, and you will enjoy a delightful gastronomic moment.





SERVICE PRICING (Excluding products)

These home service and creation offerings in your Villa, Yacht, or Catamaran are also an opportunity to engage in discussions about gastronomy, products, and wines...

Flat Rate Service “Private Chef”:
3 hour presence package

Chef

Lunch : 300€ + 120€/H extra
Sun Set : 200€ + 120€/H extra
Dinner : 400€ + 120€/H extra

The service begins upon our arrival.

Flat Rate Service “Private Chef with Hostess”:
3-hour presence package

Chef

Lunch : 450€ + 120€/H extra
Sun Set : 350€ + 120€/H extra
Dinner : 550€ + 120€/H extra

Hostess

60€/H extra
60€/H extra
60€/H extra

