

N°318 - November 20, 2014

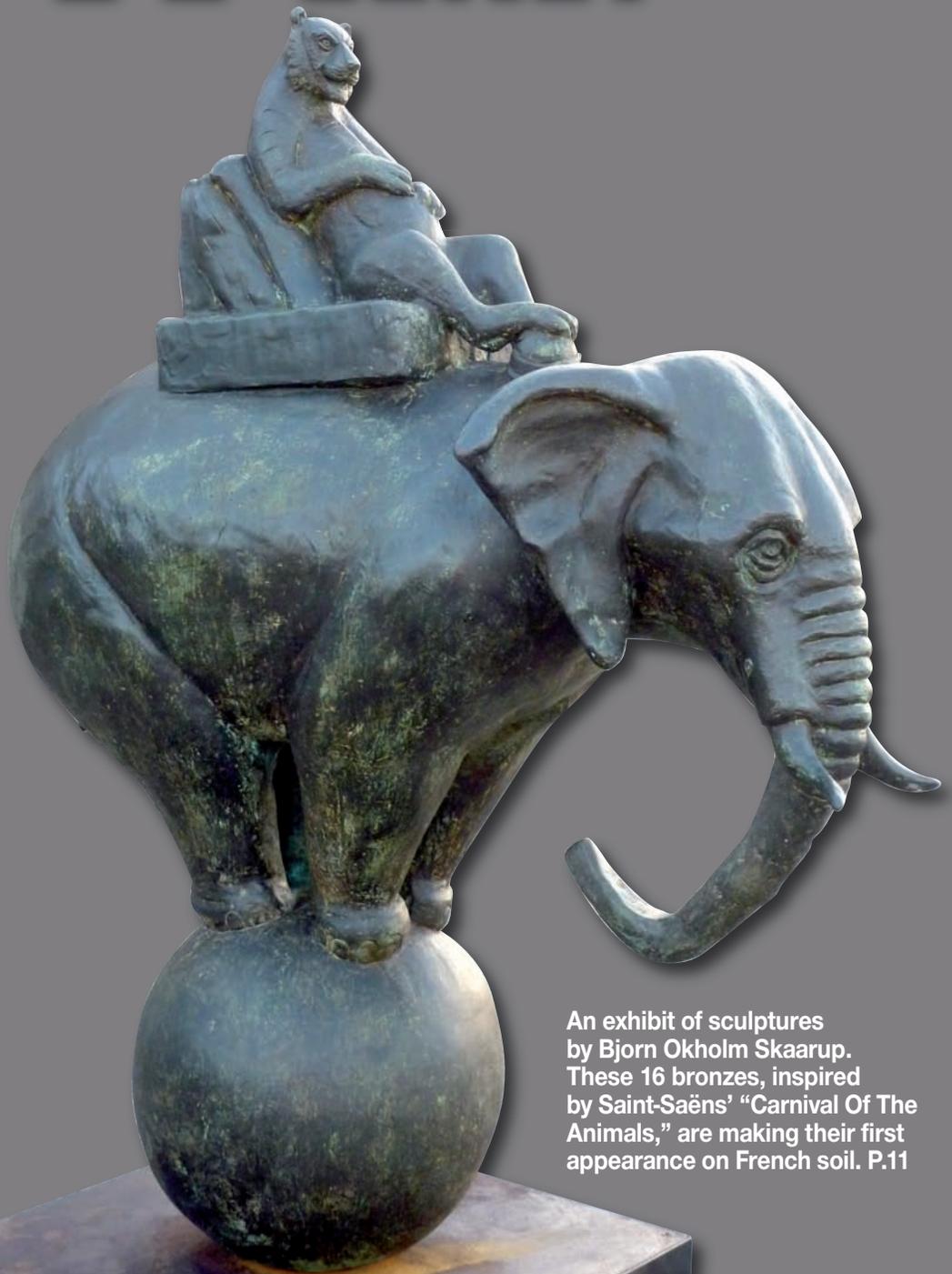
W St-Barth WEEKLY



Local News
in English

FREE

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An exhibit of sculptures by Bjorn Okholm Skaarup. These 16 bronzes, inspired by Saint-Saëns' "Carnival Of The Animals," are making their first appearance on French soil. P.11

Saint Barth Cata Cup : Have Fun!

The 7th edition of the Saint Barth Cata Cup kicks off on Thursday November 20, and runs through Sunday, November 23... The roster once again comprises the crème de la crème for sport catamarans and other big-name sailors for four days of highly competitive racing around Saint Barthélemy.



© Pierrick Contin

And they're off! The starting signal for the Saint Barth Cata Cup, the most fun of all F18 catamaran competitions, resounded on Thursday, November 20, kicking off four days of spirited racing through Sunday, November 23. This 7th edition of the Cata Cup could have the most challenging roster of competitors yet, especially considering the first-time participation of Billy Besson and Marie Riou. This duo was recently crowned in Santander, Spain, with their second consecutive world championship title for Nacra 17 catamarans. Another champion making his first appearance is American Mike Easton. These "newbies" have to get in the groove rapidly if they want to dethrone the former winners such as the Boulogne brothers, or American John Casey. Another contender is offshore sailing champion Franck Cammas and his accomplice Matthieu Vandame—last year's winners are back to defend their hard-won title.

The Cata Cup not only attracts experts in sport catamarans but also top sailors used to racing other style of sailboats. This is the case for Figaro-expert Fred Duthil, also

a first-timer, but who has already sailed into Saint Barth with the Transat Ag2r La Mondiale. "F18 competition is motivating for all sailors," observes Hélène Guilbaud, one of the organizers of the Saint Barth Cata Cup. "It's good physical training, and it is always very tactical," she adds.

In addition to professional sailors, the Cata Cup also attracts passionate amateurs of the sport. "This year, the ratio is one third pro, and two-thirds amateur," indicates Guilbaud. The roster comprises 120 racers, or 60 teams of two, representing 15 different nations. Each of the four days of racing has a principal daily prize sponsor: Design Affairs, Thursday; Allianz Saint-Barth Assurances, Friday; RE/MAX, Saturday, for the traditional tour around the island; and Marché U, Sunday. The daily awards lead up to the big winners at the end of the regatta. There are also festivities on shore, highlighted this year with a zouk concert by the celebrated group Kassav, on Friday, November 21 at 10:30pm across from the airport in Saint Jean (in the parking lot next to Marché U).

Schedule

► Thursday November 20

2:00pm : Design Affairs Trophy, starting gun

7:00pm : Opening Cocktail at Nikki Beach (by invitation)

Presentation of racing teams
Announce winners of Design Affairs Trophy

► Friday, November 21

9:30 am : Allianz – St Barth Assurances Trophy, starting gun
12-1:30pm Racers' lunch at Nikki Beach

2:00pm : Allianz – St Barth Assurances Trophy, race 2

9:00pm : Les Romantiques in concert, St Jean

10:15pm : Announce winners of Allianz – St Barth Trophy

10:30pm : Kassav in concert, St Jean, in conjunction with Air Caraïbes

► Saturday, November 22

11:00 am : Re/Max Trophy, starting gun

3:00pm : Racers' lunch at Nikki Beach

8:00pm : Announce winners of Re/Max Trophy

10:00pm : Control Band in concert at Nikki Beach

► Sunday, November 23

10:00am : Marché U Trophy, starting gun

1:00pm : Racers' lunch at Nikki Beach

2:30pm : Marché U Trophy, race 2, starting gun

8:00pm : Announce winners of Marché U Trophy
Awards ceremony in conjunction with Diamond Genesis at Nikki Beach.



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Saint Barth Celebrates Sweden



Peter Roslund, mayor of Piteå, accompanied by Helen Lindbaeck, municipal council (left), Mats Berg, director of the mayor's office, and Mona Lundstroem, cultural affairs director for the city of Piteå (right).

Anyone speaking Swedish was able to practice the language Strindberg, on the weekend of November 7-9. At least 50 Swedes were in Saint Barth for the annual celebration of the island's twin city, Piteå, on Sunday, November 9. The ties to Sweden date from the days when Saint Barthélemy was a Swedish possession, from 1784 to 1878. A century after the retrocession of the island to

France, it became a twin city to Piteå, a fishing port close to the Arctic Circle on the Baltic Sea. Peter Roslund, who has been the mayor of Piteå for the past 12 years, and who was just reelected for another four-year term, was among the guests in Saint Barth, along with a delegation including Helen Lindbaeck, a municipal council member, Mats Berg, director of her office, and Mona Lundstroem, the cultural affairs director

On November 7-9, Saint Barth had a Swedish accent for the traditional celebration of its twin city, Piteå, whose mayor Peter Roslund and 50 of his countrymen were on the island.



Thomas Wallstén, president of the Piteå Friends of Saint Barth Association.

for Piteå.

Almost 30 years ago, in 1995, a Friends of Saint Barth Association was created in Piteå, along the lines of the Saint Barth Friends of Sweden Association (ASBAS), whose president is Nils Dufau, also a vice president of the Collectivity. And of which Jean Magras serves as honorary president. Thomas Wallstén has been president of the Friends of Saint Barth Association in Piteå since it was founded. He was also in Saint Barth, with his wife Eva, and a dozen members of his association.

Just as Saint Barth celebrates Piteå annually, the ties to the island are honored in this northern Swedish city every year in August. Several years ago a street in Piteå was

renamed Saint Barthélemy Alley, where an exact reproduction of a traditional Saint Barth cottage can be found. This was designed by Swedish architects for an exhibit in Stockholm, and transported to Piteå eight years ago.

When a delegation from Saint Barth Piteå last summer, the idea of building a Swedish house on the island was discussed, to serve as a place where the memory of the island's Swedish past could be preserved, along with its ties to Sweden. The question of acquiring land to build the house was perhaps discussed again.

Sweden was also represented by the Saint Barthélemy Sällskapet, an association based in Stockholm with Roger Richter as president, has 300 members. The festivities began on Friday, November 7 at the Anglican Church with a concert by the June Quintet, from Sweden, performing with the Chorale de Bons Chœurs. The weekend included a ceremony at the Swedish cemetery in Public, the Gustavialoppet, and various activities and music on the plaza in front of the Wall House Museum on Sunday.

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Ocal Gokbugak Wins The Gustavialoppet



One of the most popular activities organized during the celebration of Saint Barth's twin city of Piteå in Sweden is the Gustavialoppet, which took place this year on Sunday, November 9. 151 runners took part in this 24th edition of the race, with 123 of them running the 10km "Course des As." With the absence of three-time winner Claude Nohilé from Martinique, this year's race was won by Ocal Gokbugak, a resident of Saint Barth, with a time of 37mn, 47sec.



Ocal Gokbugak, a resident of Saint Barth, who ran the 10 km in 37mn, 47sec



The fastest woman was Claudine Patini from Martinique who crossed the finish line after 45mn, 29sec, while Matys Dussaulte won the 5km race. Shortly before the runners left the starting line, close to 200 walkers set off on an 8km itinerary.



CHIKUNGUNYA: THE NEW YORK TIMES SWEEP BY VIRUS FEVER

The November 5 edition of The New York Times included an article about the epidemic of the chikungunya virus that has been present in the Caribbean for the past year. But in a list of statistics about the virus, this venerable American publication made a tactical error, especially concerning Saint Barth. The list of cases per island as published in The New York Times made it look as if there have been more than 10,000 cases of "chik" already reported on the island, or more than the number of residents. ont déjà été recensés à Saint-Barth. Those who read the article were immediately alarmed, even though the small print revealed that the numbers were based on a population of 100,000, so by extrapolating, the figure would be closer to 1,000 cases in Saint Barth. Which is the number reported in the most recent bulletin issued by the Regional Epidemiological Center (CIRE) Antilles Guyana, which notes 1,060 cases of chikungunya in Saint Barth since December 2013. And since the trend of the epidemic seems to be decreasing across the area, the CIRE Antilles Guyana will not release a report just once a month. As The New York Times is widely read by residents and visitors to Saint Barth, the misleading information evoked a response from Bruno Magras, concerned about the island's clientele. In a letter to The Times, the president of the Collectivity pointed out the actual number of cases of this virus on the island. And added that the rate of transmission of the virus in Saint Barth has slowed considerably.

Who's In The Kitchen?

LAURENT CANTINEAUX: LE SERENO AND BONITO



Laurent Cantineaux came to Saint Barth with an impressive resume, having trained with some of the best in the business, from the Troisgros family in Roanne and Guy Savoy in Paris to Daniel Boulud in New York. With two partners he opened Café Atlantique in Caracas, Venezuela, but “the political situation deteriorated there, and we were looking to open a restaurant in a more stable environment,” he

explains. “We were looking in Miami, but encountered the financial crisis there in 2008. I had been to Saint Barth on vacation, and thought, why not?”

Bonito is perched on a hillside overlooking the port of Gustavia, and the menu combines French and South American flavors, such as the house specialty—various kinds of ceviché prepared “Peruvian style,” with fresh raw fish marinated in lemon, and «tiraditos,” another

One globetrotting French chef: two restaurants in Saint Barth. Since opening Bonito in Gustavia in 2009, Laurent Cantineaux has made his mark on the island, and has now taken over the kitchen at Le Sereno as well. With roots in traditional French cuisine, his travels have added accents from North and South America to his repertoire.

traditional way of preparing Peruvian raw fish. The menu also offers Black Angus beef grilled on wood charcoal, as well as fresh fish and seafood. Chef Ronan Mahe heads the kitchen at Bonito.

Cantineaux’s foray in the kitchen at Le Sereno began through his acquaintance with the hotel’s owner Luis Conteras, as they had known each other in Venezuela. “They wanted to start anew in their restaurant,” notes the chef. His menu in this oceanfront restaurant along the edge of the lagoon in Grand Cul de Sac has an accent on Japanese cuisine—in conjunction with his partner chef Sunny Oh who supervises the Japanese section of the menu— including sushi and skewers “a la robata,” as well as fresh local fish and a Mediterranean bouillabaisse.

Chef Matthieu Gournneau heads the kitchen at Le Sereno.

“The challenge in Saint Barth is that you really have to plan in advance when creating a menu,” indicated Cantineaux. “You can’t just go to the market and see what’s available, you have to try and use products you can get throughout the year. You can however create daily specials based on what the local fisherman bring you.”

Based on the success of Bonito, Cantineaux and his team of chefs at Le Sereno have taken up the challenge to point the restaurant in a new direction, bringing his culinary excellence to a beautiful room in a perfect tropical setting!

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TASTE OF ST BARTH GOURMET FESTIVAL

Gastronomy In The Spotlight

From October 31 to November 4, the first edition of the Taste Of St Barth Gourmet Festival took place, with seven leading chefs in kitchens across the island to promote the art of fine dining.

Sereno, while Jérôme Nutile, named *Meilleur Ouvrier de France* and a two-star Michelin chef, was at Bartoloméo, the restaurant at the Guanahani Hotel & Spa. In each of these restaurants, the guest chef created a gourmet menu for the festival. At lunchtime, three other restaurants on the island got into the act as well: Le Carré in Gustavia; Taïwana in Flamand; and Do Brazil on Shell Beach. **The second edition of the Taste Of St Barth is scheduled for November 4-8, 2015.**

Competitions A Go-Go

The Taste Of St-Barth also hosted a series of culinary special events over the four days of the festival. The St Barth Chefs Challenge,

sponsored by leading champagne maker, Taittinger, was sponsored by the Cave du Port Franc and presided by Jean-Georges Vongerichten. Reserved for young chefs who showed off their creativity at Bonito, on Sunday morning November 2. Other competitions were open to amateurs, such as one for pastry, and one for traditional island cakes and rolls known as “galettes.”

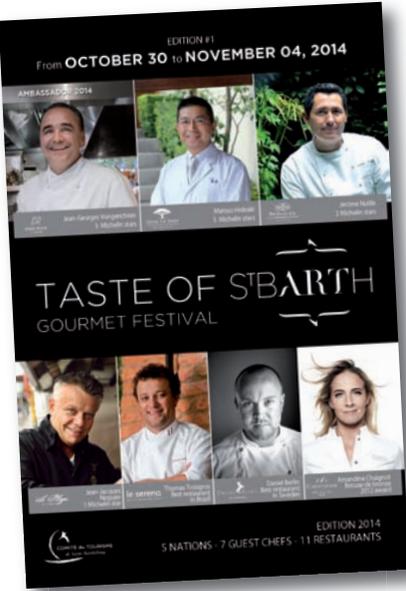
The Shaking Of Cocktails

Cocktail specialists were also in the spotlight during the festival, especially during the G’Vine Cocktail Contest, held of Saturday, November 1 at Do Brazil. This was hosted by 1er Stéphane Ginouvès, the bartender at Fouquet’s, on the Champs Elysées in Paris.

To confirm Saint Barth’s reputation for fine dining, the Tourism Committee (CTTSB) came up with the idea for a gastronomy event, baptized the Taste Of St-Barth Gourmet Festival, the first edition of which took place from October 31 to November 4. The concept is to invite seven leading chefs, several of which has Michelin stars, to work in the island’s kitchens with top resident chefs and create menus together. Jean-Georges Vongerichten, the celebrated three-star Michelin French chef was at the top of the list, as he has signed the menus at both restaurants at the Eden Rock for the past three years. Also on the roster: Amandine Chaignot, chef at the Raphaël hotel in Paris, at the Taïno restaurant at the Christopher Hotel; Jean-Jacques Nogier, with his Michelin star, at La Plage at Tom Beach Hotel; Swedish chef Daniel brought his Nordic flavors to the Cheval Blanc Saint-Barth Isle de France, La Case de l’Isle restaurant; Japanese chef Hideaki Matsuo, whose restaurant in Osaka also has three Michelin stars. He brought his version of traditional Japanese cuisine to Le Gaïac, the restaurant at Le Toiny hotel. Thomas Troisgros, of the famous Troisgros family, was at Le



©Michael Gramm



TASTE OF ST BARTH GOURMET FESTIVAL FROM SIMPLICITY AND CURIOSITY TO A REFINED TECHNIQUE



Last year for the pilot edition of a festival to promote the culinary excellence of Saint Barth, Amandine Chaignot was one of the invited chefs, working in the kitchen at Le Sereno. This year, Chaignot returned, but to the Christopher Hotel, invited by Arnaud Davin, the new chef at the restaurant, Taïno. The former chef at the Raphaël — she took a year off from their Parisian kitchens this year—knew what was in store for her in Saint Barth. Challenges

include provisioning, especially as there are “hardly any local products native to the island, Not even an onion,” Chaignot says. “Everything has to be brought here from Europe or the United States.” This creates quite a challenge. “But that’s part of the deal for outside events, away from your own kitchen,” she explains, as a frequent participant in gastronomic festivals. “I brought two or three things in my suitcase,” confides the chef, “from Kampot pepper to regional pastry dough.”

Formerly at the Hotel Raphaël in Paris, Amandine Chaignot was one of the guest chefs at the Taste of Saint Barth Gourmet Festival, October 31 – November 4.

In creating the gastronomic menu served on the three nights of the festival, Chaignot notes that she focused on “things that were fresh, light, and in keeping with the climate.” One way was by adding her signature herbs and vegetables to as many recipes as possible. Such as the coriander, watercress, nasturtium, celery, and basil that adorned her recipes at Taïno.

Her version of Proust’s madeleine? “My grandmother’s apple tart,” she responds. “That’s significant in terms of my cooking. On the surface it seems simple but it hides a lot of technique. The crust for my grandmother’s tart was half

puff pastry, the apples were cut very small. And the result was very crispy,” she remembers fondly. From simplicity to technical prowess, is that enough to become a major chef? “To progress, you have to work hard, and be curious,” she told the island’s young chefs. “It’s in doing your work every day with more precision, more technique, perfecting gestures, discovering new ingredients, and putting all these details together year after year that one can really evolve in one’s profession,” she explains.

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Michael Gramm
& Pierre Carreau



Yellowtail Hamachi Tuna Lightly seared, watercress coulis, and ricotta ravioli with Candied lemon

TASTE OF ST BARTH GOURMET FESTIVAL

CHEFS : FROM FATHER TO SON



Thomas Troisgros speaks French with a carioca accent, since his mother is Brazilian, as is he, even if he is also heir to one of the most illustrious families in the history of French gastronomy. His grandfather is none other than Pierre Troisgros, who with his brother Jean, turned their parents' restaurant in Roanne into a temple of French cuisine. Today, La Maison Troisgros, run for the past 30 years by Michel Troisgros (Thomas' uncle), has been a three-star Michelin restaurant since 1968. Thomas Troisgros is the son of Claude, who

opened his own gourmet restaurant 30 years ago in Rio: L'Olympe, one of the city's best restaurants, where French tradition is juxtaposed with Brazilian culture. "When my father opened this restaurant, it was very difficult to find French products such as butter or crème fraîche in Rio," explains Thomas Troisgros. "From the start, he had to create using Brazilian ingredients." With their success stemming from 'necessity being the mother of invention' and their innate talent, Claude and Thomas Troisgros today run the group Troisgros Brazil, which comprises seven restaurants under

the logo CT (Claude's initials) or TT for Thomas, including two brasseries, a trattoria, and steak houses that serve the popular "picanha," a Brazilian specialty.

The family reputation continues to soar. "When I entered the business, eight years ago, my father had two restaurants. Soon there will be add," notes Thomas Troisgros, indicating that their next venture will soon open in Dubai. Thomas Troisgros has exceeded his father as a businessman, and in the kitchen he continues to develop his own voice. "I learned to cook with butter, but I am using more and more Brazilian products," he allows. Yet staying within the family tradition, with cuisine based on a certain sharpness, yet always with something crunchy," he adds "That's the only way to hear what you are eat-

ing," as he calls upon all the senses, including what you see, smell, and taste.

During the Taste of Saint Barth Gourmet Festival, October 31-November 3, Thomas Troisgros shared the kitchen at Le Sereno, with chef Laurent Cantineaux. The menu included Mediterranean dorado pan-fried with its skin, served with tucupi, a typical Brazilian sauce based on manioc, for the sharpness and the fish scales fried to be crunchy. In his suitcase, Troisgros brought other ingredients from Brazil such as acai berries. His own taste leans toward the freshness of raw fish, served as sushi, or ceviche, which he finds "ideal for hot climates." The freshness of the flavors is augmented by the sharpness of ginger or lemon, or perhaps coriander. "But I also like a good steak," he admits. "After all I am Brazilian."



Tuna & Watermelon Tartare, Orange Twist & Candied Ginger, Tapioca Caviar

CARNIVAL OF THE ANIMALS: THE HUMAN COMEDY IN 16 SCULPTURES

An exhibit of sculptures by Bjorn Okholm Skaarup was inaugurated on Sunday, November 9. These 16 bronzes, inspired by Saint-Saëns’ “Carnival Of The Animals,” are making their first appearance on French soil.

It has been more than seven years since Danish sculptor Bjorn Okholm Skaarup began to create his bestiary. Cast in bronze in two foundries— one in New York, the second in Florence, Italy—these sculpted figures were inspired by “The Carnival of the Animals,” the famous musical suite by French composer Camille Saint-Saëns. This parade of animals includes the majestic lion, the kangaroo, the tortoise and the hare, as well as an elephant, a giraffe, a frog, and an ostrich, among others, which were created at a rate of two or three per year by the artist. Married to Joanna Milstein, an American historian whose specialty is the influence of the Medici family in France, the sculptor’s friends in Saint Barth encouraged him to bring his menagerie to the island. So he did.

The sculptures were united earlier this year for an exhibit at the Belmont Hotel Cipriani in Venice. They are now in Saint Barth for a minimum of three months, marking their first appearance on French soil. The lion’s share of the collection is placed in front of the Hôtel



de la Collectivité (Town Hall) in Gustavia, while the largest of the pieces—a giraffe that stands over 6’ tall—is at Le Toiny Hotel with the ostrich. The most delicate, which need an interior setting, such as a charming couple comprised of a rhinoceros and a hippopotamus dressed to evoke Degas dancers, are at Space SBH Gallery at the Carré D’Or in Gustavia.

The animals created by Bjorn Okholm Skaarup have not only been given human characteristics but have also appropriated man-made tool to augment their native

capacities. To be even taller, the giraffe is perched on stilts. To go even faster, the cheetah is on a scooter. The ostrich knows he cannot fly with his own wings but rather with those of a bi-plane. Another of the sculptures is extremely interesting, with the leading world powers represented by their emblematic animals: the French rooster, the English bulldog, the American eagle, and a Chinese dragon ready to pounce. For isn’t it just his technology that sets man apart from all these others?



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SEEN IN SAINT BARTH



During the Taste of St Barth festival, Dagmar and Guy Lombard, managers of Le Toiny hotel, celebrated the 60th anniversary of the Relais & Châteaux hotel group, accompanied by the Grand Chef Relais & Châteaux Hideaki Matsuo from the three-Michelin-starred restaurant Kashiwaya in Osaka, Japon, and the new executive chef at Le Toiny, Jean-Christophe Gille, a finalist for the prestigious Taittinger Prize in 2007.



Friends and family celebrate the 65th anniversary of Le Select with Marius Stackelborogh. Happy Anniversary.



St Barth Properties 2014/2015 season opening party and launching of their 19th "Live your Dream" portfolio on Friday, November 14. Peg Walsh, president, and the staff of St Barth Properties personally welcomed guests to Taiïwana in Flamand (photo courtesy of St Barth Properties/ Gérald Tessier)



Ed Gudenas Photo Expo: In tribute of the 65th anniversary of Le Select (Nov. 1949 - Nov. 2014), photographer Edmund Gudenas has created collages and photos of this legendary bar, on exhibit at Les Artisans.

Wimco season opening party at Bagatelle Restaurant, Gustavia Tim Warburton, owner of Wimco, surrounded by the staff of the Saint Barth office as well as a few managers from the Newport office.



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Special Events

► November 20 - 23

St Barth Cata Cup
Four day of racing
Schedule on page 2

Let's Tango!

On Saturday and Sunday, November 29 and 30, the association Ti Ouana Salsa is holding a full weekend of tango, with six hours of tango classes and a dinner dance at the restaurant, Boca Loca, in Lorient. Additional information and registration on the Ti Ouana Salsa Facebook page or via email at tiouanasalsa@gmail.com

Live Music

► Through November 30
- Adam Falcon (guitar & vocals), from 8:30pm to midnight, Bete A Z'Ailes, Gustavia

► Every Friday
Ladies Night @ Bagatelle
► Thursday, November 20

- Lady's First @ First
- Diner Cabaret with show girls at Ti St Barth
- DJ Yo One Sutter from 8:30pm at Bonito
- Robb in live from 6pm to 8pm @ Taino Restaurant, Christopher Hotel

► Friday, November 21
- Madness Week End @Ti st Barth, Pointe Milou
- Live Music with Pierre Nesta @ Zen Bar from 5pm-7pm, Do Brazil

- I Love Friday, Dinner & Party, Music by DJ Rudy, Fire Spinner, Wild Side Fashion Shows, La Plage Restaurant, Saint Jean
- DJ Laurent Perrier from 8:30pm at Bonito

► Saturday, November 22
- Madness Week End @Ti st Barth, Pointe Milou
- Bikini Brunch at the Beach, from 12pm until 5.30pm, Music by DJ Rudy, Bikini Fashion Shows, La Plage Restaurant

- Wine Tasting with the Wine Tasters of St Barth from 7 to 9pm, La Plage
- DJ Yo One Sutter from 8:30pm at Bonito

► Sunday, November 23
- Live Music with Pierre Nesta & Papaguyo @ Zen Bar from 5pm-7pm, Do Brazil, Gustavia
- Sunday c'est Chic ! Beach Lunch, Music by DJ Yo One, Wild Side Fashion Shows, La Plage Restaurant
- DJ Laurent Perrier from 8:30pm at Bonito
- Live music for the Brunch with Robb from 11am @ Toiny Hotel.

► Monday November 24

- DJ Yo One Sutter from 8:30pm at Bonito

► Tuesday November 25
- Live Music with Pierre Nesta @ Zen Bar from 5pm-7pm, Do Brazil

- Live Jazz music with Soley and Christian from 8 pm to 10 pm @ Christopher Hotel
- DJ Yo One Sutter from 8:30pm at Bonito

► Wednesday November 26
- DJ Yo One Sutter from 8:30pm at Bonito

Fashion Show

► Daily Fashion Shows
- Fashion Show: every lunch

& dinner, La Plage

► Tuesday November 25

- Fashion Show around the pool from 6:00pm, @ Hotel Isle de France, Flamands

Exhibitions

► Through November 30

- Irish photographer Kieran Walsh at Space SBH Gallery in Gustavia.

Opening reception on Wednesday, November 26
- Ed Gudenas Photo Expo: In tribute of the 65th anniversary of Le Select (Nov. 1949 - Nov. 2014), photographer Edmund Gudenas has created collages and photos of this legendary bar, on exhibit at Les Artisans.

- Modernisme art & An-

tiques, Camaruche Gallery
- Wolfgang Ludes, Jean-Philippe Piter, Antoine Verglas at Clic Gallery, Gustavia
- Group show at Pipiri Palace, Gustavia
- Works by Cyrille Margarit, Nikki Beach

► Art Galleries

- Modernisme art & Antiques, Camaruche Gallery
- TomBeachArtStudio,
- Clic Gallery, Gustavia
- Pipiri Palace, Gustavia
- Les Artisans, Gustavia
- SpaceSBH Gallery,
► Artist's Collection
- Pompei, Petit Cul de Sac
- Hannah Moser, Cul de Sac
- Mitchell Summer, Toiny
- Kay Quattrocchi, Salines



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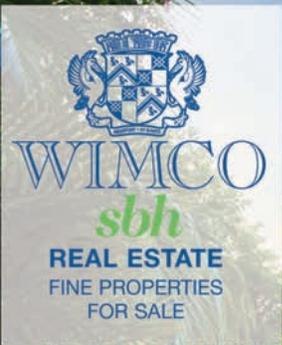
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For sale, this charming three bedroom villa is located on the hillside of Grande Saline. Built in the typical style of St. Barth, the property consists of several bungalows on different levels and a terrace with pool. It offers a nice view over the mountain and the saline.

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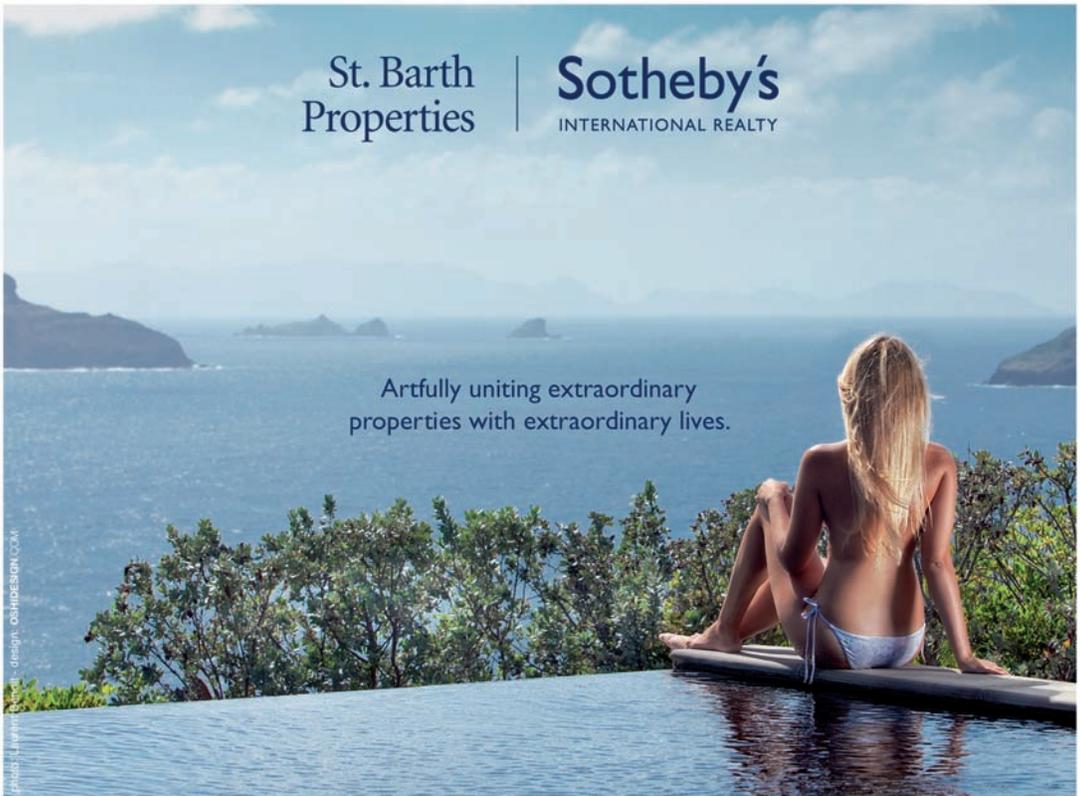
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St. Barth
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