

N°431 - November 26, 2020



# St-Barth WEEKLY

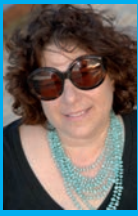
*Local News  
in English*

**FREE**

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# And We're Off!



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The 2020-21 season seems to be off to a solid start, so fingers crossed we can contain the number of COVID-19 cases and keep the island open to visitors. Those of us who experienced the lockdown last spring can only encourage you to follow the rules and regulations as listed in this issue of *The Weekly*, and help keep Saint Barth as COVID-free as possible.

The luxury hotels are almost all open, offering splendid views of the beach and the clear turquoise water of the sea. The Carl Gustaf has finally reopened after five years of renovations interrupted by hurricane Irma and the COVID lockdown. Their restaurant, Fouquet's, as enticing as its namesake in Paris, beckons for breakfast, sunset, and dinner, perfectly perched above the port.

Overlooking the beach in Flamands, Le Cheval Blanc takes the gourmet brunch concept to a new level with Jean Imbert's new Caribbean iteration. The star chef is back from a summer in St Tropez with Pharrell Williams and ready to tackle the winter season in Saint Barth.

Space Gallery kicks off the arts scene with *Together*, a colorful solo exhibit by Sophie-Alexia Lotbinière, in which she explores the relationship between art and quantum physics. An intellectual as well as an artist... And star potter Lindy Shuttleworth is back at Les Artisans with a wonderful new collection of pieces of Raku, based on traditional Japanese pottery, as well as some wall pieces and tableware.

So please respect the rules, drive carefully as there is a lot of traffic and ongoing roadwork, and enjoy every minute of your stay on the island. If you are not here, you can always dream and plan your next visit!  
Happy Thanksgiving!  
Ellen Lampert-Gréaux

## News Briefs

### Wimco, One Of Top Three Villa Rental Agencies

Well-known in Saint Barth, Wimco is also renowned on the world stage and was once again named the third best agency specializing in global villa rentals by the American maga-



zine, *Condé Nast Traveler*. This is the second year in a row that Wimco has earned this honor, with more than 700,000 readers casting their votes. First place was awarded to The Thinking Traveler, and Oliver's Traveler placed second. Another agency on the island also appears on the list, with a very respectable fifth place for Saint Barth Properties. The popular Airbnb placed 19 out of 20. This year, considering the limits that COVID-19 imposed on travelers, the readers voted for their favorites in a general sense, not just based on this season. In other words, solid choices! "Recognition of our work from the readers of *Condé Nast Traveler* magazine means a great deal," comments Wimco president Stiles Bennet. "Tens of thousands visit our COVID-19 travel information blog each month to learn what's required to travel to specific destinations, requirements which are regularly in flux," says Bennet. For islands such as Saint Barth, for example, which require a PCR test less than three days before arrival, Wimco provides its clients a list of labs that could do the test and provide the results in time. Wimco is also one of the partners of Tradewind Aviation, offering an all-inclusive trip to Saint Barth with private travel for more personal security. Other than luxury villa rentals in the Caribbean, the Pacific, and the Mediterranean, Wimco also sells real estate in Saint Barth.

### The island's best bartender is...

Even though the 2020 Gourmet Festival was cancelled, the bartender's competition took place in a new way: each competitor created an original cocktail in the restaurant where they work. The winners were announced in mid-November, with Mathieu Jacquemin, bartender at Esprit in Saline, crowned as number one. In second place, Olivier Hoard of Black Ginger, and third place went to Charles Barnes at Gypsea, the new restaurant that Villa Marie will open on the beach in Saint Jean in December. In fourth place: Matthias Assos of Eden Rock. This year, all cocktails had to include The Glenlivet single malt whisky. The competitors were judged on their technique and dexterity, as well as the taste and visual appeal of their cocktails, and to a lesser extent by the votes they got on Instagram.

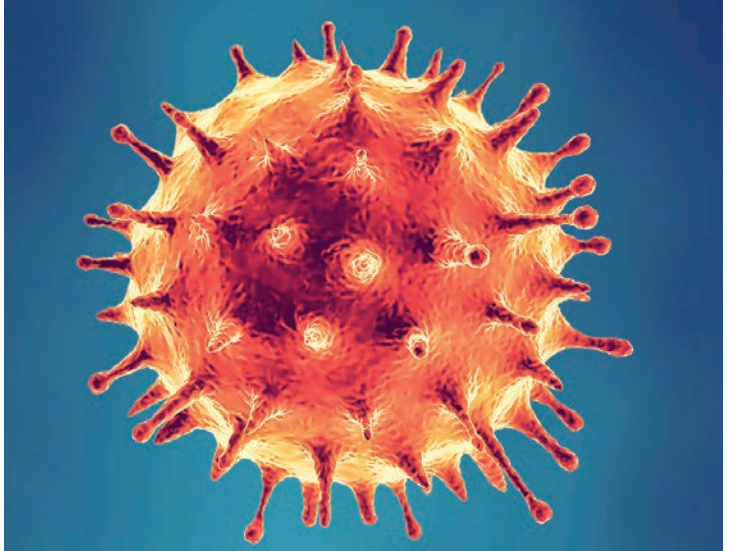
# Covid : Update From Saint Barth Since February

*Since February, the entire world, Saint Barthélemy included, has been confronting the COVID-19 pandemic and its serious consequences. Here's a short recap of what's been happening on the island for the past few months, and an update on the current situation.*

The first three months of 2020 saw a record number of tourists in Saint Barthélemy. COVID-19 brought the season to a total halt in March, with the decision made by French president Macron to lockdown the entire country, while president Trump closed the borders of the United States. For Saint Barth, where thousands of tourists decided to go home, it was catastrophic. A handful opted to stay on the island, confined to hotels and villas. Yet Saint Barthélemy only had five cases of COVID-19 between February and March.

From late March until late July, the health authorities did not report one single case of coronavirus on the island. Saint Barthélemy remained locked down until May 11, and as of late June was once again able to welcome tourists, often for long stays. This was thanks to the Collectivity's investment in rapid testing machines. As of April, the Collectivity had put aside two million euros to buy machines, and to seriously combat COVID-19.

After a successful summer, both in terms of good health and a healthy economy, as the arrival of tourists allowed local businesses to survive, the month of September saw the annual month off, before getting ready for the start of the next season in November. As in Europe, the opening of schools brought a few cases of COVID to the island, still in small numbers. In September and October, the island saw



five to seven new cases each week, based on 400 weekly PCR tests. By mid-November more positive cases popped up on the island, with a total of 22 reported for the week of November 9-14, out of close to 500 tests.

Since February, a total of 130 positive cases have been reported on the island. To date, there has not been a death due to COVID, and the cases have not been too severe.

## **What are the current regulations on the island?**

To enter Saint Barthélemy, anyone arriving by air or by sea has to show negative results of a PCR COVID test taken within three days of arrival (testing and results). However, even if Juliana Airport in Sint Maarten accepts arrivals with tests done in the past five days, that is not the case for Saint Barth,

which is subject to French regulations. In addition, Saint Barth is considering adding a saliva test, easy to administer, for all those arriving at the Remy De Haenen Airport.

Once on the island, the rules are as follows: bars and restaurants must close at midnight and cannot seat more than six people per table. Any assemblies of more than six people in public places are forbidden, except with permission from the prefecture. Masks are obligatory in all businesses open to the public, including bars and restaurants, when clients are not seated. Masks are also required in busy commercial areas and streets, around schools, and in churches... Finally, the stadium is closed to individuals, but remains open to activities organized by associations.

# The Carl Gustaf Has Reopened

A small hotel with only 16 rooms and suites, where every detail is updated and chic, Le Carl Gustaf reopened on October 15 after several years of difficulties.

Le Carl Gustaf joined the prestigious Barrière Group in 2015, but didn't welcome its first guests until mid-October 2020. Five years of hard work, punctuated by a category-5 hurricane, then just as the doors were ready to open last March, the island was locked down due to COVID-19. The opening on Thursday, October 15, was the successful end of a challenging experience for hotel director Emmanuelle Cipriani and her staff.

sofas, and natural, high-quality materials. And as at all Barrière hotels, the restaurant Fouquet's blends traditional French service with rolling trolleys and contemporary touches such as an interactive digital menu to choose your wine.

The menu is by star chef Pierre Gagnaire, featuring a few adaptations with a special twist for Saint Barthélemy, created in conjunction with executive chef Gil Dumoulin. So in addition to black truffle macaroni (46 euros), or Dover sole (68 euros), the menu also features conch fricassee with ginger and miso bouillon, as well as wahoo carpaccio with yuzu. Dishes one would not find at Fouquet's on the Champs-Élysées!

The restaurant has reduced its size to service for 80, due to COVID. The best seats are on the terrace, especially to watch the sunset. Lunch and tapas menus are also available, as well as a repertoire of cocktails created by Emanuele Balestra, an acclaimed mixologist from the Majestic in Cannes.

## An unrivalled view of Gustavia

One cannot imagine a more beautiful view of



*Emmanuelle Cipriani, director of the Carl Gustaf, part of the Barrière Group, on the terrace of one of the hotel's most beautiful suites. The view from the balcony of the restaurant is also as breathtaking.*

*The menu at Fouquet's, the Carl Gustaf restaurant, was created by chef Pierre Gagnaire, with several adaptations specific to Saint Barthélemy.*



the port, although the location might be a bit busier than more remote hotels. The hotel is divided into 12 bungalows on the hillside below the restaurant, and three suites above, with the most beautiful suite priced at a minimum of 3,000€ per night. The marble bathrooms are exceptional with all natural beauty products from France. The villa

located on the other side of the road to Lurin is under renovation and will open in December, in time for the holidays.

The hotel puts an accent on its Diane Barrière spa, which features pure, organic products by Biologique Recherche. The spa focuses on custom treatments and efficiency as part of overall wellbeing. For facial



*The hotel's bathrooms are all marble*

treatments, each client is evaluated upon arrival to determine their skin's level of hydration, sebum, and elasticity, for an ultra-personalized experience.

The opening of a new luxury hotel would normally attract international tourists who enjoy that level of accommodations. This year, the global health situation

has complicated things a bit. For the coming season, "we had a lot of inquiries for December and January, but people are hesitant to make reservations," admits Emmanuelle Cipriani. "We have fairly long stays of five to seven nights. In 2020, we have a lot of interest for the week of The Bucket, but for now we lack a little visibility."



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# New Caribbean Brunch at Le Cheval Blanc-Isle de France

*After a summer at the ephemeral restaurant, To Share, with Pharrell Williams in Saint Tropez, star chef Jean Imbert is back in Saint Barth. Always innovative in the kitchens at Cheval Blanc-Isle de France, he has introduced something new this season: the Caribbean Brunch.*

A summer with Pharrell Williams in Saint Tropez, and kicking off the winter season under the tropical sun of Saint Barth. Jean Imbert, the media-star French chef, winner of Top Chef in 2012, is happy to be back in his kitchen at La Case, the restaurant at Le Cheval Blanc-Isle de France overlooking beautiful Flamands Beach. New this season at La Case is Imbert's Caribbean Brunch,



*The chefs at Cheval Blanc's La Case, Jean Imbert and Antony Clémot ©Hugo Allard*



*New this season: the Caribbean Brunch at La Case, which will surely be emulated.*

served on Saturday and Sunday for 89€ per person. And one had better arrive hungry. Each dish comprises local flavors, starting with banana, guava, and mango jams served with a basket of homemade breads, and a few appetizers to share including coconut-ginger kouglof, a plate of thinly cut fresh fruit, and bruschetta with colombo-spiced bread, plus Imbert's signature trompe-l'œil avocado. Now on to the main course! There is a choice of lobster macaroni, eggs Benedict with colombo or passion fruit, or a traditional roast chicken with herbs from Saint Barth. And the desserts are decadent, including a trilogy of ice creams made from chocolate of different intensities from Jamaica, Santa Domin-

go, and Mexico. Then the dapper waiter with suspenders and a bowtie presents different toppings to create your own sundae: candied pecans, brandied cherries, caramel sauce, black sesame tuiles...

It takes several hours to devour this upscale brunch served at your table, at the only hotel with "palace" distinction in Saint Barth. The sound of the waves blends nicely with the musical background provided by David Walters, which integrates perfectly with the décor. This brunch is so enjoyable, comfortably seated in large rattan chairs, watching boats sailing along the horizon and sunbathers on chaise lounges on the beach below. In such a beautiful setting, one loses all sense of time...

# RAKU POTTERY

by Lindy Shuttleworth



We will be open **Sunday December 6<sup>th</sup> 2020**  
to present Lindy Shuttleworth's latest work

*Les Artisans*  
Rue du G. De Gaulle - GUSTAVIA  
T. 0590 27 50 40 [lesartisans@mac.com](mailto:lesartisans@mac.com)

# Sophie-Alexia Lotbinière At Space Gallery Saint Barth

In her first solo exhibit, Together, Sophie-Alexia Lotbinière showcases a series of meditative color field paintings interspersed with particle-like patterns produced by the impressions left behind by rice grains. This intelligent work seeks to present images that resonate with the principles of interdependence and the natural world as we have come to understand it through the study and language of quantum physics.

An emerging artist, Lotbinière's painting explores the materiality of painting itself by deliberately deconstructing the process through which artist creates an artwork. The artist often opts to paint on an aluminum base rather than a canvas due to the unique light properties of aluminum. When exposed to light, the surface of the painting comes to life and transforms in front of the viewer's eyes, which allows the artwork to continue to evolve with each viewing.

She notes that by "observing subatomic particles, we have come to realize that nature does not behave in fixed or predictive systems. This realization stands in stark opposition to the way in which we have been socialized to perceive the world in categorical, immutable and divided structures. More readily put, we have come to see ourselves as separate from one another, and even as superior to one another and this is the thinking that is at the root of all violence. Whilst subatomic particles are varied and not indistinguishable, they ultimately behave in wave-like patterns in unison. To see reality in this light lays the



groundwork for a ripened leap towards our togetherness."

Beginning in 2013, Lotbinière has been showcased worldwide including solo exhibitions in New York City and Australia. In the spring of 2015, Lotbinière exhibited with the Greenwich Arts Council alongside artist Louise Bourgeois. The artist currently lives and works in San Francisco.

*Sophie-Alexia Lotbinière*  
*Space Gallery Saint Barth*  
*Gustavia*  
*info@spacestbarth.com*



## MASTHEAD

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# Lindy Shuttleworth: A Raku Master At Les Artisans

By Ellen Lampert-Gréaux

“Starting at a very young age I was constantly collecting items from nature and crafting art from natural objects like pebbles, feathers, dried leaves, and flowers,” says Lindy Shuttleworth, a talented potter from North America who has been based in Saint Barth for the past 10 years. Her second solo at Les Artisans in Gustavia opens on December 6, with a collection of new work.

Her interest in clay as a medium led to studies at a number of American arts and craft schools that really helped nourish her talent. “My work in clay originated on a pottery wheel and grew into what we call altered shapes. For instance, the clay boxes that I make begin on the potter’s wheel as a round shape and are then altered to be rectangular, square, or sometimes oval.”

Much of Shuttleworth’s work is raku, based on a traditional Japanese technique. “There is an aspect of uncertainty with the



raku firing process that really makes a successful piece a treasure,” she says. “I have assembled a collection of bamboo sticks that have been tumbled in seawater and washed up on the shore to dry, creating a stained patina. Each stalk is cut and sanded for smoothness and a final sealing with beeswax and orange oil. These pieces of found wood make for unusual handles and are a wonderful combination with the rustic raku work. I find myself savoring the traditional Japanese aesthetics of wabi sabi that finds beauty in the imperfect and transient.”

Her new work includes a few wall pieces in natural colors decorated with long stalks of dried grass, as well as boxes, bowls, and attractive pieces that range from tableware to decorative. “I am still in admiration with the idea of making a cup or bowl with my hands from a ball of clay. Drinking a morning coffee



or tea and eating a meal from handmade pottery is a effortless way to bring a soulful experience into one’s daily table rituals. For me there is value to be found in working in solitude with time for listening to music and contemplation about how to make and use beautiful pottery in my home and in the kitchens and homes of others.”

*Lindy Shuttleworth Pottery  
Les Artisans, Gustavia  
Solo Show Opening  
Sunday, December 6  
05 90 27 50 40  
(call for exact hours)*





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**Villa SJJ** - Nestled in Pointe Milou hillside with fantastic western sea views. Vast living room that opens fully onto the outside and the deck with pool. 3 beds, € 4 300 000



**Villa LLA** - Hilltop St Jean villa with a splendid double view on St. Jean and Saline. Luxury amenities and chic decoration. 4 beds, € 9 900 000 - **Exclusive listing**



**Villa OSE** - Luxury oasis of privacy in the Domaine de Lurin close to Gouverneur beach, 4-bed cottages in the garden. Main building facing views with terrace and pool, € 14 900 000 - **Exclusive listing**



**Villa KSR** - Close to the lagoon in Grand Cul de Sac, modern and refined villa with customized furniture, perfect indoor/outdoor lifestyle and pool. 2 beds, € 3 900 000

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# GASTRONOMY

## Gustavia

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
Black Ginger	05.90.29.21.03
Bonito	05.90.27.96.96
Café Gloriette	05.90.27.13.71
Casa	05.90.27.63.77
Eddy's Restaurant	05.90.27 54 17
Fouquet's Saint-Barth (Carl Gustaf)	05.90.29 79 35
Fish Corner	05.90.51.36.33
Kinugawa	05 90.51.13.55
L'Entracte	05.90.27.70.11
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
La Guerite	05.90.27.71.83
Le Repaire	05.90.27 72 48
Orega	05.90.52.45.31
QG	05.90.87.41.36
Quarter Kitchen & Cocktail Lab	05.90.27.51.82
Shellona	05.90.29 06 66
Victoria	05.90.27.73.00

## Flamand

La Case de l'île (Cheval Blanc)	05.90 27 61 81
La Langouste	05.90.27.63.61
Shatira	05.90.27.68.67
Chez Rolande	05.90.27.51.42

## Corssol

Le Régal	05.90.27 85 26
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## Colombier

Les Bananiers	05.90.27.93.48
François Plantation (Villa Marie)	05.90.77.52.52

## Anse des Cayes

Chez Yvon	05.90.29 86 81
Le Manapany	05.90.27.66.55

## Saline

Esprit Jean-Claude Dufour	05.90.52.46.10
Grain de Sel	05.90.52 46 05
Tamarin (Le)	05.90.29.27.74

## Lorient

Jojo Burger	05 90 27 50 33
Le Bouchon	05 90 27 79 39
La Bohème	05 90 27 52 52
La Licorne	05 90 87 37 93
Le Portugal à St Barth	05 90 27 68 59

## Pointe Milou

Mango Bar Restaurant (Lunch)	05.90.27.63.63
Christo (Diner & Lounge)	05.90.27.63.63

## Toiny

Jarad (Le Toiny)	05.90 27.88.88
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## Grand Cul de Sac

Aux Amis (Le Barthélemy)	05.90.77.48.48
Yo Sushi Mania	06.90.62.69.83

## Public

Maya's	05.90.27.75.73
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## Saint-Jean

Chez Joe (Airport)	05.90.27.71.40
Kiki e Mo	05.90.27.90.65
L'Ardoise	05.90.77.41.97
La Terrasse	05.90.27.52.21
Le Glacier	05 90 27 71 30
Le Jardin	05 90 27 73 62
Le Piment	05.90 27.53.88
Lil'Rock	06.90.40.56.62
Nikki Beach	05.90.27.64.64
Pearl Beach	05.90.52.81.33
Zion (ex Hideaway)	05.90.27.63.62

## Lurin

Santa Fé	05.90.27.61.04
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Stay in touch WHEREVER YOU ARE  
EVERY THURSDAY  
[www.stbarthweekly.com](http://www.stbarthweekly.com)

# TIME OUT

Where to go dancing? See an art exhibit? Listen to live music? Time Out keeps you up to date on local happenings. Let's party !

## Saint Barth Market this Sunday

Sunday, November 6 means the next Saint Barth Market takes place in the Rue du Général-de-Gaulle from 8am until noon, with close to 50 stands run by island merchants and artisans. The market is held the first Sunday of every month except in the summer.

### Live Music

#### ► Every Saturday

- Mojito Party, DJ Guest From 3:30pm to 5:30pm @ Lil' Rock Saint-Jean

#### ► Thursday, Nov. 26th

- Jazz Of Mind . Vocal and Double Bass duet, an atmosphere of the 30s, A wonderful voice for an acoustic moment.

@ Casa, Gustavia

- Spend Thanksgiving with your Nikki Beach Saint Barth family! Music by Patris Gero and live performance by AL SAX from 7pm to 12am @Nikki Beach,

#### ► Friday, November 27th

- Show Time ! Cabaret Fantasmagorique. Crew of dancers will take you on a

trip to Parisian cabarets. Singers, Dancers, Dj's ...

@ Casa, Gustavia

#### ► Saturday, November 28th

- Bohemian ! Come and Relax on the beaches of Mykonos, Another Musical Experience By Chris Magic. Arabic DEEP HOUSE , Hookak , Dancers and Show mode. @ Casa, Gustavia

### Exhibitions

- Space Gallery St Barth (in Carre D'Or just behind Hermès) Group exhibition presenting many new artists incl. Charles Moreau, Sophie-Alexia Joly de Lotbinière, Giorgio

Pasqualetti, Gabriella Imperatori Penn, Hugh Arnold, Jean-Philippe Piter and more !

@spacegallerystbarth - Alain Le Chatelier, Pottery by Lindy Shuttleworth at Les Artisans, Gustavia - Bronze Sculptures at The Collectivity Garden

#### ► Art Galleries

- A. Heckly ArtGallery - Clic Gallery, Gustavia - Les Artisans, Gustavia - Art Hunter, Gustavia - Camaruche Gallery - SpaceSBH Gallery - Pipiri Palace, Gustavia - Pati's Gallery, St Jean  
► Artist's Collection  
- Hannah Moser, - Kay Quattrocchi, Salines



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.



Hugh Arnold

space ST BARTH  
SOHO  
contemporary art gallery



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Visit our St Barth gallery at Le Carré D'Or in Gustavia Harbor next to Hermés  
or  
Our New York City gallery at 428 Broome Street

[www.spacegallerystbarth.com](http://www.spacegallerystbarth.com)  
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