



A event filled with colours, flavours and solidarity

Martinique Gourmande Food and Solidarity Festival celebrates its 15th anniversary with a Creole Market at Port of Montreal's Grand Quay

Montreal, August 11th, 2022 - The [*Martinique Gourmande*](#) Food and Solidarity Festival, an initiative of the *Comité Martiniquais du tourisme au Canada*, celebrates its 15th anniversary with a large Creole Market under the theme “De l’assiette au voyage” (*From taste to travel*), at *Port of Montreal’s Grand Quay*, on September 3 and 4. For this occasion, five guest chefs from Martinique will be honoured and will tease visitors’ appetites with a taste of sunshine! In addition, from September 2 to 10, more than a dozen Quebec establishments will offer dishes from Martinique on their menus.

"It is with great pleasure that we will finally greet festivalgoers in person, offering them a taste of all that Martinique has to offer! Gourmet food and smells as well as music and sunshine from the Antilles will be in Montreal for a few days, celebrating travel and friendship!" says Mrs. Bénédicte Di Géronimo, president of the *Comité Martiniquais du tourisme*.

A sunshiny Creole market!

On September 3 and 4, discover the charm and festive spirit of the Antilles by visiting the *Martinique Gourmande Creole Market* at the Iberville Pavilion of *Port of Montreal’s Grand Quay*, from noon to 9 pm. Admission and activities for the whole family are free. Enjoy emblematic island specialties prepared by renowned chefs, flower arrangement workshops, a mixology competition to determine the signature cocktail of 2022, a domino tournament, Creole zouk and zumba classes and a typically Creole carnival band, along with many other surprising events!

Guest chefs from Martinique

Five guest chefs from Martinique will delight our taste buds with sun-filled flavours during the two days of the Creole Market:

Nathanaël Ducteil, Chef at L'Atelier ND

Initially, Nathanaël proposed European cuisine with a touch of Creole, gradually returning to traditional products and flavours of the Antilles. In 2017, following an invitation by *Martinique Gourmande*, Nathanaël discovered innovative culinary techniques during a culinary workshop. This year, he proposes [Atelier ND](#) with chef and partner Ulrich Claude. Nathanaël Ducteil now welcomes guests to this unique gastronomic venue, where enthusiasts can learn culinary techniques or simply enjoy a delicious meal.



Prisca Morjon, Self-taught chef at Ma Cuisine Créo

A passionate gourmet since she was a child, Prisca draws her inspiration from her childhood memories of her grandmother, a true cordon bleu! Through her cooking shows, her blog and in her seaside restaurant in Trois-Ilets, she shares her colourful and creative recipes.

"Through cooking, I like to relive the emotions of my childhood. "



Rudy Réclair, Chef at Hotel Plein Soleil

Rudy started as assistant to chef Thierry Ducuffy at Hameau de Beauregard in Sainte-Anne, then chef Emile Nosibor at AFPA Martinique, and then chef Nathanaël Ducteil at Plein Soleil. He then became chef at Kréola Beach in Sainte-Anne, followed by Anse Bleue in Le Diamant. Now chef at [Hotel Plein Soleil](#), he was awarded the title of *Chef of the Year* in 2020 by *Gault&Millau Antilles Guyane*.



Pascal Sigere, Chef at the AGAP'PEYI'A guest table

Pascal acquired his experience in the kitchens of several restaurants. As a businessman who promotes local products in the Franciscan heights at his [AGAP'PEYI'A](#) guest table, he offers his clients a true festival of flavours. Aiming for excellence while drawing from tradition is what drives him.



Yadji Zami, Founder of Galanga Fish Bar

Martinican chef Yadji Zami is the founder of [Galanga Fish Bar](#), a creative seafood restaurant nestled in the natural surroundings of Foyal since 2018. He aims to highlight the biodiversity of Martinique through a creative cuisine derived exclusively from products from the island. Yadji Zami has a particular affection for "rimèd razié", a legacy dish of medicinal plants bequeathed by elders, revealing delicious and little-known aromas. In 2022, Yadji Zami opened a 2nd conceptual eatery: Galanga Street Food.



15 booths to celebrate 15 years

Fifteen exhibitors will also be present at the Creole Market, presenting Martinican products and providing information about Martinique, how to get there, what to do and where to stay.

Martinique Parmentier as a sign of solidarity!

For a third year, thanks to a grant from the *Comité Martiniquais du Tourisme*, [Cuisines Solidaires de la Tablée des Chefs](#) will make hundreds of *Martinique Parmentier* meals for Quebec food banks, featuring flavours from the Island of Flowers. Once again, this year, *Festival Martinique Gourmande* is intent on its event being one of solidarity with all Quebecers. Chef [Jérémie Jean Baptiste](#), culinary advisor, worked on the creation of [this recipe](#): he will kick off this solidarity action on September 3rd. Guests are invited to support the *Cuisines Solidaires* by making a donation to the *Tablée des Chefs* on the *Martinique Gourmande* website.

Family culinary workshops with C'est moi le chef!

The festival invites young chefs aged 3 and over to discover Creole cuisine with a series of free 15-minute workshops. Young chefs and their parents will cook up quick and easy recipes created especially for the event. For more information: [cestmoilechef.ca](#)

All these activities are free. Over these 2 days, discover Martinique, its gastronomy and its culture!

Antilles-flavoured menus throughout Quebec

From September 2 to 10, several Quebec restaurants will participate in the celebrations by offering a Martinique-inspired menu or cocktail.

In Montreal, participating restaurants are Le Renoir, Restaurant du Sofitel, Le Bleu Raisin, Le Palme, Chez Mamie, Chabanel and Ateliers et Saveurs Vieux-Montréal. In Quebec City, participating restaurants are Le 47, l'Atrium, Restaurant Mille Saveurs, Mlle Inès and Hôtel Entourage Sur-Le-Lac. Experience *Martinique Gourmande* throughout the province!

"Take off for Martinique" contest

As part of its mission to promote tourism in Martinique, *Martinique Gourmande* offers an exceptional opportunity for festivalgoers to discover this heavenly destination. The grand prize includes two round-trip air tickets from Montreal to Fort-de-France, offered by Air Canada, the official airline of the *Martinique Gourmande Festival*, as well as a one-week all-

inclusive stay at *Club Med Les Boucaniers*. To participate, visit the *Martinique Gourmande* website and register online from August 22 to September 22, 2022.



About Martinique Gourmande

Martinique Gourmande is a food and solidarity festival started in 2008 by the *Comité Martiniquais du Tourisme au Canada*, aimed at extending the summer season by providing Quebecers with a taste of their next vacation in Martinique. It was one of the first festivals of its kind in Montreal! In 2020, the festival reinvented itself, earning it a nomination in the Event of the Year category at the *Lauriers de la gastronomie québécoise*. Fourteen editions and a few thousand feasts later, the festival is still reinventing itself a little bit each year, presenting an exceptional 15th edition that will stimulate encounters and discoveries centred around the cuisine and culture of Martinique.

About Martinique

Martinique is a French island in the Lesser Antilles archipelago. The Flower of the Caribbean, the Rum Capital of the World, the birthplace of famous poet Aimé Césaire, whatever you want to call it, Martinique remains one of the most charming and attractive destinations in the world. Designated in 2021 as the World's Best Emerging Destination by TripAdvisor, it reveals its charms to nature lovers as well as to those who enjoy water sports and cultural activities. Doubly recognized by UNESCO for its yawls (traditional boats) and its exceptional biosphere, Martinique arouses passions for its natural beauty, the diversity of its landscapes, its history, its warm population, and its rich gastronomy: *Route des Grands Rhums AOC de la Martinique*, tasty cuisine, spices with a thousand scents, authentic handicrafts, an absolutely unique and pleasurable experience for our visitors.

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