

The Chaîne des Rôtisseurs, is the oldest gastronomic association in the world, founded in France in 1248 under the reign of King St. Louis as the "Royal Guild of Goose Roasters". It is an international gastronomic society dedicated to bringing together professional and non-professional members from around the world who appreciate wine, cuisine and fine dining. With over 25,000 members in about seventy-five countries, the Chaîne is forever expanding and evolving through the creation of new "Baillages". One unique point about the Chaîne is that membership is transferable worldwide. This means that if you become a Chaîne member in one country and then for professional or personal reasons you move to another country, your membership is still valid. Additionally, it also allows you to be part of the Chaîne's international network and participate in Chaîne events and activities in different countries across the globe. The society also supports and promotes the future of young cooks and Sommeliers, and sponsors several food release programs through the Chaîne Foundation. The Bailliage of Portugal operates a cookery school in Évora to facilitate the insertion of needy youngsters in the active life, which requires your contribution and support!

[www.chainedesrotisseurs.com](http://www.chainedesrotisseurs.com) | | [www.chainept.org](http://www.chainept.org) | | [portugal@chainept.org](mailto:portugal@chainept.org)  
[www.facebook.com/chainedesrotisseursportugal](http://www.facebook.com/chainedesrotisseursportugal)



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# Confrérie de la Chaîne des Rôtisseurs

## Bailliage do Alentejo Almoço da São Martinho

13 de Novembro de 2016



## CONVENTO DO ESPINHEIRO Évora

General Manager: **Maria Carapinha**  
Chef de Cuisine: **Bouazza Bouhlani**

**S. de Sol Ervideira Branco**  
**(Reguengos de Monsaraz)**

**Castas:** Antão Vaz, Roupeiro e Perrum

**Comenda Grande Tinto**  
**(Araiolas)**

**Castas:** Trincadeira, Aragonês e Alicante Bouschet

**Creme de Castanhas com caldo de Faisão**

Cream of Chestnuts with a Pheasant broth

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**Bacalhau confitado numa patanisca de Javali**

Confit of Cod in a Wild Boar fritter

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**Sorbet de Poejo**

Pennyroyal Sorbet

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**Lebre a baixa temperatura numa migada de batata doce e puré de Diospiro.**

Hare cooked at low temperature in a sweet potato bread mash and a purée of persimmon

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**Requeijão aromatizado em água de laranja e um mil folhas de Marmelo.**

Cream Cheese flavoured in Orange Water and a Quince mille-feuille