

Confrérie de la Chaîne des Rôtisseurs

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 | www.chainept.org | portugal@chainept.org

www.facebook.com/chainedesrotisseursportugal

Bailliage do Alentejo

Jantar Tradicional de Caça

11 de Novembro de 2016



Restaurante "FIALHO"

Évora

Amor Fialho, Maître Hôtelier

Helena Fialho

Bailliage Provincial du Sud du Tage:

Dr. Jean Ferran – Bailli Provincial (Sud du Tage)

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Miguel Louro Apelido 2015 (Estremoz)

Castas: Arinto, Alvarinho, Gouveio, Rabigato, Roupeiro e Verdelho

Casa dos Zagalos 2011 (Quinta do Mouro)

Castas: Trincadeira, Aragonês, Alicante Bouschet e Cabernet Sauvignon,

Presunto Pata Negra – Pata Negra cured ham

Empadas de Lebre – Hare pies

Cabeça de Xara – Head Cheese

Queijo de Ovelha e compotas – Sheep Cheese & jam

Torresmos do Rissol – Pork Crackling

Coelho à S. Cristóvão – Rabbit Salad

Espargos Bravos com Ovos - Wild asparagus with eggs

Canja de Pombo Bravo com hortelã e enchidos – Wild Pigeon Soup

Perdiz à Fialho – Partridge “A Fialho”

(estufada com cebolinhas e cogumelos, desossada) – (braised with onions and mushrooms, boned)

Marmelo em calda de canela – Quince in cinnamon syrup

Sonhos de Mogango – Pumpkin pies

Castanhas assadas – Grilled Chestnuts

Café Delta Lote Diamante

ou / or

Infusão de Hortelã e Menta – Mint and Peppermint Tea