

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!



**Bailliage Provincial du Sud du Tage:**

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## **Confrérie de la Chaîne des Rôtisseurs**

### *Bailliage do Alentejo*

### *Almoço de “Caça Tradicional”*

*11 de Novembro de 2016*



## **MALHADINHA NOVA**

*Albernoa, Beja*

*Organização: Bruno Marques*

*Chef Consultor: Joaquim Koepfer*

*Chef Residente: Bruno Antunes*



Herdade da Malhadinha Nova

*Country House & Spa*

### **Malhadinha Branco 2015**

Vinho Regional Alentejano

#### **Castas**

Arinto 55%

Viognier 25%

Alvarinho 15%

Chardonnay 5%

### **Malhadinha Tinto 2013**

Vinho Regional Alentejano

#### **Castas**

Alicante Bouschet 33%

Cabernet Sauvignon 28%

Tinta Miúda 20%

Syrah 19%

### **Tábua de Enchidos Regionais**

**Tibornas de Tomate da nossa Herdade**

**Queijo de Ovelha gratinado**

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### **Feijoada de Lebre**

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### **Tábua variada de Sobremesas Tradicionais:**

***Sericaia com Ameixa d'Elvas***

**Tarte de Maçã da nossa Herdade**

**Bolo de Chocolate**