

Foi em 1248, no reinado de Saint Louis, Rei de França, que foi fundada a “Corporação dos Rôtisseurs”. Esta Corporação desenvolveu-se no decorrer dos séculos, tendo recebido a consagração real em 1610, pela entrega solene do “Brasão” à “Mestria dos Rôtisseurs”. Na Páscoa de 1950, “Gastrónomos” e “Profissionais” fizeram em Paris o juramento de restaurar o espírito da “Corporação”; o “Brasão dos Rôtisseurs” foi relançado em pleno e justo direito. A “Confraria da Chaîne des Rôtisseurs” tem como objectivo reunir, a nível mundial, os “Gastrónomos” e “Profissionais” defensores da boa “Cozinha”, em geral, no espeto e na grelha, em particular.

~~~~

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 almost 25 000 members in more than seventy 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.

### Organisation :

*Kurt Gillig, V. Chargé de Missions*

*Helena Custódio, Vila Vita F & B*

### Bailliage de l' Algarve

*Dr. Jean Ferran, Bailli*

*Apt.33, 8550-909 Monchique (P.) ferran@monchique.com*

*Tel : (+351) 282 912 822 Fax : (+351) 282 912 722*

## Confrérie de la Chaîne des Rôtisseurs

### Bailliage de l' Algarve

*Dîner Gastronomique du 8 Octobre 2010*



### Vila Vita Parc

*Chef de Cuisine : Hans Neuner*

*Sommelier : Nelson Marreiros*

## WINES

*Alvarinho Palácio da Brejoeira 2008*

*Vinho Verde, Minho, Portugal*



*Malvasia fina Quinta das Maías 2007*

*Vinho Branco, Dão, Portugal*



*Château Charmaîl 1998*

*Haut-Medoc, Bordeaux, France*



*Taylor's Tawny 20 Anos*

*Port Wine*

## "CULINARY MOMENTS"

*Amuse Bouche*



*Langostino / Radish / Veal Head /*

*Cous-Cous Pearls / Wild Herbs*



*Watercress Soup / Alvor Oysters / Quail Eggs /*

*Smoked Potato / Portuguese Bread*



*Organic Beef from Galicia / Boletus /*

*Ginger-Lemon-Confit / Beetroots*



*Nougat / Jivara 40% / Hazelnuts / Pear*