

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 now 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 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 will follow. 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 Confrerie also supports and promotes the future of young cooks and Sommeliers, and sponsors professional training programs for young people in developing countries through the **Chaîne Foundation**.



**Organisation:**

Manfred Braun, Vice-Conseiller Gastronomique  
Rod Frew, Vice-Echanson  
Gebhard Schachermayer, Manager Vila Joya

**Contact for the Algarve Bailliage :**

Dr. Fernando Messias, Vice-Chancelier  
Praça da Liberdade, Edifício Santo Antonio, 75 1.º/3  
8000-164 FARO  
[fernandobrasmessias@gmail.com](mailto:fernandobrasmessias@gmail.com)  
Tel: 289 822 299 Fax 289 822 300

**Website:** <http://www.chainept.org/algarve.php>

## Confrérie de la Chaîne des Rôtisseurs

### Bailliage de l'Algarve

## Xmas Lunch

Sexta-feira, 4 de Dezembro de 2010



## Vila Joya, Praia da Galé

Owner / Manager: Joy Jung, V. Chargée de Mission

Chef de Cuisine : Dieter Koschina, V. Conseiller Culinaire

Sommelier: Arnaud Vallet

*Sexy Branco*

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*Fita Preta Branco 2009*

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*Palpite Tinto 2006*

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*Palpite Branco 2008*

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*Preta 2007 Tinto*

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*Domíngos Soares Franco Coleção Privada  
Moscatel Roxo 1999 (José Maria de Fonseca)*

*Amuse-bouche*

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*Duo of Langoustine with Papaya Chili Vinaigrette*

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*Truffle Cappuccino with Sot l'y Laisse*

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*Grouper with Duo of Pepper and Celery Ravioli*

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*Special Merino Entrecote with Marrow Crust  
on Potato and Onion Purée*

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*Crispy Cannelloni with Champagne Sorbet*

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*Café & Petit-fours*

*This menu has been specially designed for the Chaîne des Rôtisseurs by Chef Dieter Koshina to complement the selection of wines from "Fita Preta" presented to us by David Booth, to whom we are most grateful*