

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 24 000 members in about 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:

**RESTAURANT VIVENDO &
APARTMENTS VILA PALMEIRA**

Meia Praia, Lagos

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Bailliage de l' Algarve

Dr. Jean Ferran, Bailli

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Confrérie de la Chaîne des Rôtisseurs

Bailliage de l' Algarve

Jantar Gastronómico, 11 de Setembro de 2011



RESTAURANTE VIVENDO

Meia Praia, Lagos

Vincent Winiker, Officier Maître Rôtisseur

Karin Winiker, Maître Hôtelier

Chef de Cuisine : Christoph Voigt

Aperitif:

Sparkling wine or Kir Royal

& Appetizer

White Wine:

Chaminé 2009

Cortes de Cima

(Alentejo)

Red Wine:

Cortes de Cima 2008

(Alentejo)

Tawny Port

Tuna fish wrapped in Spices with herb salad and Avocado-cream

Atum embrulhado em Especiarias com salada de ervas e creme de Abacate

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*Guinea-fowl consommé with thyme-dumplings and mushrooms*

*Consommé de Pintada com “dumplings” de tomilho e cogumelos*

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Pink fried Alentejo Roast Beef with onions in red wine and potato-chive puree

Rosbife do Alentejo frito rosado com cebolas em vinho tinto e puré de batatas e cebolinha

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*Mousse of Kumabo chocolate with marinated wild berries*

*Mousse de chocolate Kumabo com frutas silvestres marinados*

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Cafe & Friandises