

Confrérie de la Chaîne des Rôtisseurs

Bailliage de l'Algarve

Jantar Gastronómico de 11 de Fevereiro de 2011

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 :

Manfred Braun, V. Conseiller Gastronomique / Anthony Pattison

Michel Dressler, V. Argentier

Bailliage de l' Algarve :

Kurt Gillig, Bailli

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RESTAURANTE "WILLIE'S"

VILAMOURA

Willie Wurger , Chefe – Proprietário

1 Estrela Michelin

MENU

ALVARINHO "DEU LA DEU"

Vinho Verde, Minho

Adega Cooperativa de Monção

CURVA BRANCO RESERVA

Douro, Calem

QUINTA DE SAES RESERVA TINTO 2007

Dão, Álvaro Castro

"Crème Brûlée" of Foie gras with glazed Apple, Kumquat-Chutney

"Crème Brûlée" von der Foie gras mit glasierten Apfel, Kumquat-Chutney

Spicy Lemongrass-Soup with Prawn-Cake

Scharfe Zitronengras-Suppe mit Garnelenklösschen

Champagne-Sherbet with Forest-Berries-Caviar

Champagne-Sorbet mit Waldbeeren-Caviar

Filet of Lamb-Saddle in Filo-Pastry on white Beans-Ragout

Filet vom Lamm-Rücken im Strudelteig auf weissen Bohnen-Ragout

Praline-Parfait on white Chocolate Sauce

Pralinen-Parfait auf weisser Schokoladen Sauce

Coffee and Friandise

Kaffee und Friandise