

# Confrérie de la Chaîne des Rôtisseurs

## Bailliage de l'Algarve

Jantar Gastronómico de 17 de Fevereiro de 2012

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*

**DUAS QUINTAS**

*Vinho Branco, Douro*

*Adriano Ramos Pinto*

**SIDÓNIO DE SOUSA MERLOT 2009**

*Vinho Tinto, Bairrada*

*Amuse-gueule*

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***Cannelloni of Gravlax Salmon with Caviar on a Bed of Cucumber-Spaghetti***

*Cannellonie vom gebeitztem Lachs mit Kaviar auf Gurken-Spaghetti*

*Canelone de Gravlax Salmão com Caviar, Espaguete de Pepino*

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***Consommé of “Cepes” Mushroom with Quail Ravioli***

*Consommé von frischen Steinpilzen mit Wachtel Raviolie*

*Consommé de Cogumelos e Ravioli de Codorniz*

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***Pink Pan Fried Duck Breast in Passion fruit-Sauce, Buttered Fine Noodles and Vegetables***

*Rosa gebratene Entenbrust in Passionsfruchtsauce mit feinen Nudeln und Gemuese*

*Peito de Pato assado com Molho de Maracujá, Macarrão fino e Legumes*

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***Warm Chocolate-Soufflé with white Mocha-Parfait***

*Schokoladenauflauf mit weissem Mokka Parfait*

*Pudim de Chocolate com Parfait Branco de Mocha*

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***Coffee and Friandise***