



BAILLIAGE DE L'ALGARVE

ALMOÇO GASTRONÓMICO
SÁBADO, 12 DE MAIO DE 2012 ÀS 13.00h.

GOURMET LUNCHEON
SATURDAY MAY 12TH, 2012 AT 1 P.M.

RESTAURANTE "GISELA'S", VALE DO LOBO

Most people know Gisela Matthjis as the owner of private catering company Fine Dining in Style. Gisela and her team have developed quite a reputation for creating customized cuisine at private dinner parties and special occasions in the Golden Triangle. Up to now, only a fortunate few have been able to experience Gisela's fine dining. But not anymore! Thankfully, Gisela has fulfilled a dream and expanded her business by opening a new namesake restaurant for all of us to enjoy. The new Gisela's sits at the entrance of the Praça beachside entertainment center in Vale do Lobo. Its elevated position offers great ocean views from both the dining room and the outside terrace. The modern décor, punctuated with fuchsia and aqua furnishings, feels like a sophisticated and fun night in South Beach.

In the kitchen is Head Chef Philipp Glas de Sousa, a respected member of the Fine Dining In Style team. He also spent many years as Sous Chef at the Michelin star restaurant Amadeus. So, with Glas da Sousa's talents and Gisela's creativity, diners can expect a high-quality selection of Portuguese and international cuisine.

O inovador restaurante "Gisela's" de Gisela Matthjis da conceituada empresa de catering "Fine Dining In Style" surge no anterior espaço ocupado pelo "La Place", com uma requintada sala interior com 38 mesas e uma aprazível esplanada com a mesma capacidade no exterior, que proporciona espetaculares vistas sobre o mar.

O Chefe Phillip Glas de Sousa é um dos mais talentosos membros da equipa da "Fine Dining In Style" e anterior Sous-chefe do Restaurante Amadeus, detentor de uma estrela Michelin durante vários anos. O "Gisela's Restaurante" oferece uma seleção ao mais alto nível do que de melhor nos reserva a gastronomia Portuguesa e internacional.

Traje informal, Insígnias da Chaîne

Dress code: Casual and "Chaîne"

NOME / NAME): _____

Membros da Chaîne / Members:	85€00 x n.º Pax =
Conjugos de Membros / Spouses of Members:	90€00 x n.º Pax =
Convidados / Guests:	95€00 x n.º Pax =
Jovem & Jornalista / Young Members and Journalists:	80€00 x n.º Pax =
	TOTAL €

Cheques a ordem da "Chaîne des Rôtisseurs" enviados para o Argentier do Algarve* ou Transferência Bancária (ver abaixo)
Cheques made to "Chaîne des Rôtisseurs" sent to the Argentier or Bank transfer (Bank details below)*

Data limite da inscrição (e do pagamento): dia 5 de Maio **Please confirm (with payment) by May 5th**

***Argentier:** Mich Dressler, Casa Fortuna, Apartado 1219, 8401-910 Carvoeiro. michdressler@aol.com

Bailliage do Algarve

Kurt Gillig – Bailli /Président

Vila Vita Parc Resort & Spa, Alporchinhos, P-8400-450 Porches
Tel : (+351) 282-310100/180 Fax : (+351) 282-320348
kgillig@vilavitaparc.com

Chaîne Algarve: Banco Millennium – NIB: (PT50) 0033 0000 45357534651 05 - SWIFT/BCI: BCCOMPTPL



Confrérie de la Chaîne des Rôtisseurs
Ordre Mondial des Gourmets Dégustateurs
« Chaîne Foundation »
Bailliage do Portugal



www.chainept.org // www.chainedesrotisseurs.com

Todos os lucros revertssem a favor da nossa Escola de Gastronomia *All profits will go towards funding our Gastronomy School*

Cisela's

Menu - 12 de Maio de 2012

Salada de Espargos com Citrinos e Salmão Marinado
Asparagus Salad with Citrus-Fruit and Marinated Salmon

Vieira Corada com Abóbora
Pan-Fried Scallop with Pumpkin Cabbage

Sorbet de Framboesa & Champanhe Rosé
Raspberry Sorbet & Rosé Champagne

Bochechas de Vitela Estufadas com Creme Topinambour e Míscaros Frescos
Braised Veal Cheek with Topinambour Cream and Fresh Morels

Parfait de Maracujá e Ragout de Manga
Parfait of Passion-Fruit and Mango Ragout

Café & Petit Fours
Coffee & Petit Fours

Vinhos-Wines

Vinhos especialmente selecionados para acompanhar o menu
Wines especially selected to match the menu

Bailliage do Algarve

Kurt Gillig – Bailli /Président

Vila Vita Parc Resort & Spa, Alporchinhos, P-8400-450 Porches
Tel : (+351) 282-310100/180 Fax : (+351) 282-320348
kgillig@vilavitaparc.com

Chaîne Algarve: Banco Millennium – NIB: (PT50) 0033 0000 45357534651 05 - SWIFT/BCI: BCCOMPTPL



Confrérie de la Chaîne des Rôtisseurs
Ordre Mondial des Gourmets Dégustateurs
« Chaîne Foundation »
Bailliage do Portugal



www.chainept.org // www.chainedesrotisseurs.com

Todos os lucros reverterem a favor da nossa Escola de Gastronomia *All profits will go towards funding our Gastronomy School*

RESTAURANTE “GISELA’S”, VALE DO LOBO PRAÇA

Gisela's

Vale do Lobo Praça

Tel.: (+ 351) 289 353 421

Localizada junto à praia, a Praça constitui o ponto de encontro social por excelência, com a sua vasta seleção de restaurantes e bares à beira-mar. Fácil de encontrar: basta seguir a Estrada do Vale do Lobo até a Praia...

This bustling beachside complex lies at the heart of the resort's community, with its many vibrant bars and restaurants. Easy to find: just follow the Vale do Lobo main road all the way to the beach...

Vale do Lobo GPS Coordinates: 37° 3'17.72"N / 8° 3'51.07"W



Bailliage do Algarve

Kurt Gillig – Bailli /Président

Vila Vita Parc Resort & Spa, Alporchinhos, P-8400-450 Porches
Tel : (+351) 282-310100/180 Fax : (+351) 282-320348
kgillig@vilavitaparc.com

Chaîne Algarve: Banco Millennium – NIB: (PT50) 0033 0000 45357534651 05 - SWIFT/BCI: BCCOMPTPL