

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 25,000 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. The *Bailliage* of Portugal will soon be opening a cookery school in Évora for needy youngsters, and requires your contribution and support; please buy the Pin and donate generously!

Organisation :

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Confrérie de la *Chaîne des Rôtisseurs*

Bailliage de l' Algarve

Almoço Gastronómico de 15 de Setembro 2012

*Restaurante Vivendo,
Meia Praia - Lagos*



Karin & Vincent Winiker

Chefe: Christoph Voigt

Vinhos / Wines

Vinho branco - Alentejo

Dona Maria, 2010
(Viosinho, Arinto, Antão Vaz)

Vinho tinto-Douro

Vallado, 2009 D.O.C.
(Touriga Nacional, Sousão, Touriga Franca)

Tawny Port

Água Mineral Natural / Gaseificada

Aperitivo / Aperitif

Ponche de pêsego com vinho espumante/vinho branco

Peach punch with sparkling wine/white wine

Canapés - Fingerfood

Menu

Consommé de folhas de lima com vieiras e cogumelos

Consommé from lemon leaves with scallops and mushrooms

Atum em manto de especiarias

com espuma de açafrão e salada de ervas

Tuna fish wrapped in a spice coat with saffron foam and herb salad

Peito de pato sobre maçã e shi-take

com uma tarte de milho e molho de Madeira

Pink fried breast of duck on apple and shi-take mushrooms with corn fritters and Madeira sauce

Semifrio de queijo fresco com frutos do bosque marinados

Iced raspberry tartlet with marinated wild berries

Café – Friandises