



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



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Os eventos da chaîne contribuem para a nossa Escola de Gastronomia *All events help funding our Gastronomy School*

BAILLIAGE PROVINCIAL “SUL DO TEJO” ALGARVE & ALENTEJO

A “ROTA DAS ESTRELAS” NO ALENTEJO: Sexta-feira 10 de Maio de 2013
THE “ROUTE OF THE STARS” IN THE ALENTEJO: Friday May 10th, 2013

“HERDADE DOS GROUS”, ALBERNOA, ALENTEJO

A “Rota das Estrelas”, que vai na sua 4^a edição, é um evento gastronómico itinerante, que decorre ao longo do ano, em todo o país, nos restaurantes portugueses distinguidos com estrelas Michelin. O evento, que se tem redimensionado a cada nova edição, pretende mostrar e divulgar não apenas o trabalho dos grandes Chefs que trabalham em Portugal, como também a melhor cozinha portuguesa e internacional. Uma oportunidade excepcional no Alentejo de participar a um Almoço e prova de vinhos na Herdade dos Grous, com o Chef residente **Rui Prado**, o Chef **Hans Neuner**, 2* Michelin do restaurante Ocean, vila Vita e o Chef convidado, **José Avillez**, 1* Michelin, do restaurante Belcanto, Lisboa. **Um evento único a não perder!**

*The “Route of the stars”, now in its fourth edition, is a gastronomic roving event, held throughout the year across the country by Portuguese restaurants awarded Michelin stars. The event, which has increased with each new edition, aims to show and promote not only the work of great Chefs working in Portugal, but also the best Portuguese and international cuisine. An exceptional opportunity in the Alentejo to participate to a Lunch and wine tasting at the Herdade dos Grous with the resident Chef **Rui Prado**, Chef **Hans Neuner**, 2 * Michelin of restaurant Ocean, Vila Vita and the guest Chef, **José Avillez**, 1 * Michelin, of restaurant Belcanto, Lisbon. **A unique event not to be missed!***

Traje: Informal, Insígnias da Chaîne

Dress code: Casual and “Chaîne” insignia

Boletim de Inscrição de (NAME): _____

Complimentary return Bus Vila Vita - Grous: N.º?

Membros da Chaîne / Chaîne Members:	Almoço / Lunch:	90€00 x nº Pax =
Cônjuges & Convidados / Spouses & Guests:	Almoço / Lunch:	95€00 x nº Pax =
Jovens <40 & Jornalista / Juniors <40 & Journalists:	Almoço / Lunch:	85€00 x nº Pax =
		TOTAL €

Reservas: Acompanhadas do pagamento (cheque a ordem da “Chaîne des Rôtisseurs” ou transferência bancária para a conta do Alentejo), diretamente com o Bailli Provincial **antes do dia 30 de Abril**.

Bookings: *With your payment (cheque made to “Chaîne des Rôtisseurs” or bank transfer to the Alentejo account), directly with the Bailli Provincial **before April 30th**.*

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Os Confrades do Algarve poderão encontrar-se na Vila Vita (Armação de Pera) em hora a confirmar da onde irão de bus (cerca de 1 hora ¼), ou, como os Confrades do Alentejo e de outras regiões, poderão juntar-se diretamente connosco na Herdade dos Grous para ao almoço.

Our Confreres from the Algarve have the option of meeting at Vila Vita (Armação de Pera), time to be confirmed, to be taken by bus (approximately 1 1/4 hour), or, along with Confreres from the Alentejo and further afield, can join us directly at the Herdade dos Grous for the lunch.

Localização

Herdade dos Grous
Albernôa
P- 7800-601 Beja
Portugal

Telefone: +351 / (0) 284 / 96 00 00
Fax: +351 / (0) 284 / 96 00 72
e-Mail: [herdadedosgrous\(at\)vilavitaparc.com](mailto:herdadedosgrous(at)vilavitaparc.com) ↔
Internet: www.herdadedosgrous.com ↔



- Vindo de Lisboa ou do Algarve, siga pela autoestrada A2 e saia em "Castro Verde/Beja"
- Siga pela estrada IP2 em direcção a "Beja".
- Após ter passado por "Albernôa", à sua esquerda, vire à esquerda nos próximos sinais de "turismo rural" e "adeга", fixados no lado esquerdo da estrada. (No mapa, o marco quilométrico "365 km" indica o local de viragem em direcção à "Herdade dos Grous")

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Other Events of the “Rota das Estrelas”
Special 10% Discount for our Confreres

VILA VITA Parc's Fine Wines & Food Fair 9, 10, 11 and 12 May 2013

VILA VITA Parc is pleased to announce the first "Fine Wines & Food Fair", the Algarve's most epicurean event, which will take place between 9 and 12 Mai 2013.

The culinary weekend, which will involve a variety of partners and sponsors showcasing food, wine, spirits, champagne, cocktails and cigars also highlights VILA VITA Parc's participation in Rota das Estrelas - the Stars Route. Other Michelin-starred venues participating in the festival, which runs until November, include hotels and restaurants in the Algarve, Lisbon, Cascais, Amarante, Porto and Madeira.

THURSDAY 9TH MAY 2013

Gourmet dinner at Ocean restaurant prepared by host chef Hans Neuner, 2* Michelin and guest chef: Jérôme Bancetel, 2* Michelin, [Senderens Restaurant](#), Paris

*Price per person: menu from 250,00 €
including food, wine, mineral water and coffee*

FRIDAY 10TH MAY 2013

- **Wine tasting and lunch at Herdade dos Grous**, VILA VITA Parc's award-winning vineyard and country estate in the Alentejo, with chef Rui Prado, Hans Neuner, 2* Michelin from Ocean at VILA VITA Parc and guest chef José Avillez, 1* Michelin, from [Belcanto Restaurant](#), Lisbon.

Special price for our Confreres of the Chaîne des Rôtisseurs, including transport from Vila Vita to Grous.

- **Portuguese specialty menu in Adega**, VILA VITA Parc's traditional Portuguese restaurant, with chefs Paulo Fortes and Manfred Kickmaier, live fado music and Algarve wine tasting.
*Price per person: 79,00 €
including wines, mineral water and coffee*
- **Exclusive port wine and cheese dinner in Cave de Vinhos**, the resort's impressive gothic wine cellar.
Price per person: 44,00 €

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SATURDAY 11TH MAY 2013

Wine Affairs & Kitchen Party in VILA VITA Parc's Sala Lisboa, featuring renowned international chefs and cellar masters, hosted by chef Hans Neuner from VILA VITA Parc's two-Michelin star Ocean Restaurant.
Price per person: 175,00 € including food, wines, mineral water and coffee

Portugal

Chefs: Hans Neuner, Raul Cachola and Maria João Malheiro, 2* Michelin, [Ocean Restaurant](#)
Guest Chefs: Dieter Koschina, 2* Michelin, [Vila Joya](#), Algarve, Vincent Farges, 1* Michelin, [Fortaleza do Guincho](#), Cascais, Benoit Sinthon and Yves michaud, 1* Michelin from [Il Gallo d'oro](#), Madeira
Master of Cellars: Falcão Carneiro, [Wiese & Krohn](#) Port wines, Vila Nova de Gaia
Pedro Simões, [Casa Agrícola Horácio Simões](#), Setúbal
Antony Saraiva, [Caves Rozès](#), Porto

France

Master of Cellars: Thierry Gasco, [Champagne House Vranken-Pommery](#)

Austria

Chef: Roland Trettl, 1* Michelin, [Ikarus Restaurant](#), Hangar-7, Salzburg
Master of Cellars: Michael Moosbrugger, [Schloss Gobelsburg](#), Langenlois

Germany

Chef: Sven Elverfeld, 3* Michelin, [Restaurant Aqua](#), Wolfsburg and [Mike Süsser](#), star chef of the RTL2 cooking show "Die Kochprofis"
Master of Cellars: Johannes Häge, [Weingut am Nil](#)

Spain

Chef: Sergi Arola, 2* Michelin, [Arola Gastro](#) Restaurant, Madrid
Master of Cellars: to be confirmed

Italy

Chef: Dario Macorig, Ristorante Campiello, San Giovanni al Natisone, Friuli
Masters of Cellars: Maurizio and Ana Paola Felluga, [Livio Felluga winery](#), Friuli-Venezia Giulia
Followed by Gin Night After Party in the resort's Aladin Bar.

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SUNDAY 12TH MAY 2013

- **Junior Master Chef competition** for 6 to 16 year olds
Price: 29,00 € per child
- **Gourmet Duo of Chefs at Ocean Restaurant:**
Gourmet dinner prepared by Ocean's chef Hans Neuner and guest chef Jacob-Jan Boerma, from the two-Michelin star [De Leest](#) Restaurant in the Netherlands (19,5 Gault Millau).
Wines by [Herdade dos Grous](#) and [Weingut am Nil](#) presented by Herdade dos Grous' winemaker Luis Duarte.
Price per person: 250,00 €
including wines, mineral water and coffee

During the event, there will be several tastings and presentations of wines, liquors, Champagne, cocktails and cigars.

The above programme is subject to change.

To reserve your space at this unique event, please contact us at events@vilavitaparc.com

For more information on the Rota das Estrelas event, visit the official website www.rotadasestrelas.com

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FINE WINES & FOOD FAIR



DINE WITH THE STARS

Join Hans Neuner from our very own Ocean Restaurant, together with a host of other Michelin-starred chefs, at our fabulous **Wine Affairs & Kitchen Party** on Saturday 11th May. Featuring renowned international chefs and cellar masters from some of Europe's leading restaurants and vineyards, the event will be a unique opportunity to sample the finest food and wine, in an informal and fun setting.

Cooking for your delight will be star chefs from Germany, Spain, Portugal, Austria and Italy, with the superb food complemented by the finest wines, ports and champagnes.

[See the star-studded list of chefs here.](#)

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AN EPICUREAN WEEKEND

The Wine Affairs & Kitchen Party is just one element of an amazing culinary weekend at Vila Vita, running from 9-12th May. Other highlights include:

- **Gourmet dinners** at Ocean restaurant prepared by Hans Neuner and guest chefs Jérôme Bancstel and Jacob Jan Boerma;
- An exclusive **port wine and cheese tasting** in Cave de Vinhos, our stunning gothic wine cellar;
- **Portuguese specialities menu** in Adega, our traditional Portuguese restaurant overlooking the lake;
- **Wine tasting and lunch** at Herdade dos Grous, our award-winning vineyard and country estate in the Alentejo, with guest chef José Avillez;
- **Junior Master Chef competition** for 6 to 16 year olds.

[Click here for more details](#)



PARISIAN FLAIR

The first of two very special gourmet dinners will take place at Ocean restaurant on Thursday 9th May. Ocean's two-Michelin star chef Hans Neuner will be joined by guest chef Jérôme Bancstel from the two-Michelin star Senderens Restaurant in Paris.

After working in prestigious Paris establishments such as Le Crillon and L'Ambroisie, Jérôme joined the Michelin two-star Senderens, set up by Alain Senderens, one of the founders of nouvelle cuisine. The bistro, located on the Place de la Madeleine, offers new twists on classic French cuisine, with an Asian influence.

[Book now](#)

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AN EVENING WITH A DUTCHMAN

On Sunday 12th May, Hans Neuner welcomes a second guest chef to Ocean: Jacob Jan Boerma, from the two-Michelin star De Leest Restaurant in Vaassen, Netherlands. The evening also includes a selection of wines from Herdade dos Grous and the German producer Weingut Am Nil, presented by Herdade dos Grous's winemaker Luis Duarte.

A truly cosmopolitan chef, Jacob Jan was born in Austria and trained in Germany, England and Belgium before joining the Michelin one-star Restaurant de Nederlanden in Vreeland. It was soon awarded its second star, before Jacob Jan opened De Leest in 2002. Critical acclaim brought the restaurant its first Michelin star a year later, and its second in 2007.

[Book Now](#)



THE ALENTEJO - SUCH A NICE SPOT!

Combine wine tasting with a superb lunch on Friday 10th May at Herdade dos Grous, our sister vineyard and country estate in the Alentejo- just an hour from the Algarve but a world away. The Herdade's resident chef Rui Prado is joined by Hans Neuner from Ocean, together with one of the brightest talents on the Portuguese food scene, José Avillez from the Michelin-starred Belcanto restaurant in Lisbon.

The iconic restaurant in the capital's Chiado district was rejuvenated in 2011 following José's arrival, and was awarded a Michelin star within a year. José worked under culinary superstars Ferran Adrià and Alain Ducasse and earned a Michelin star for Tavares in Lisbon before moving on to Belcanto, where he produces modern takes on Portuguese classic dishes.

[Find out more](#)

Reserve your place at this unique event.
Contact us now at events@vilavitaparc.com

VILA VITA Parc Resort & Spa

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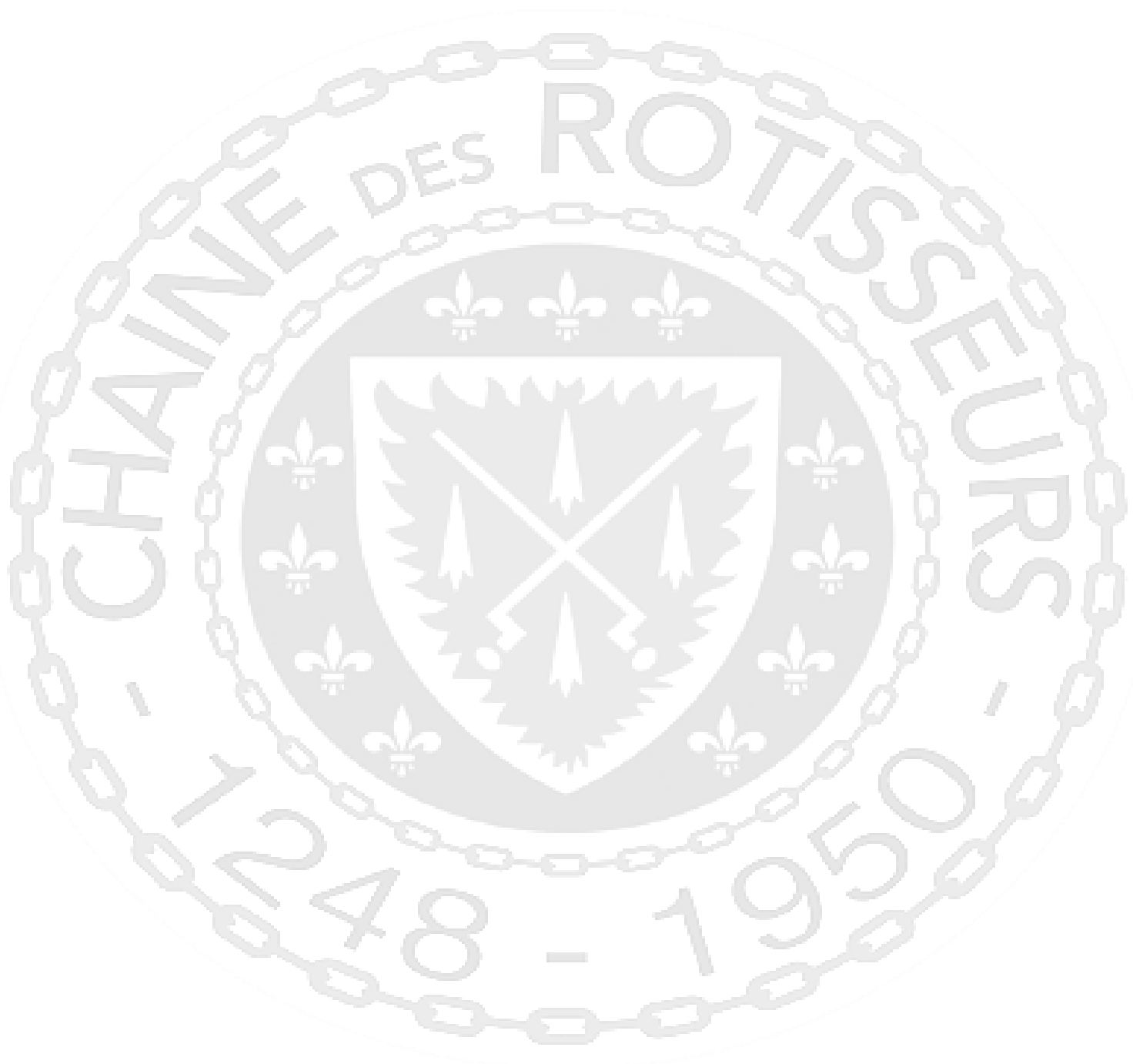


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