

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 over 25,000 members in about seventy five 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 operates a cookery school in Évora to facilitate the insertion of needy youngsters in the active life, which requires your contribution and support!



Organisation :

*Jos Zweegers, V. Chancelier-Argentier
Paul Lantau, V. Conseiller Gastronomique
Salvador de Lucena, Maître Hôtelier*

Bailliage de l' Algarve :

*Jean Ferran, Bailli provincial, Sud du Tage
Alto dos Anjos, Apt.33, 8550-909 Monchique
Tel : (+351) 282 912 822 Fax : (+351) 282 912 722*

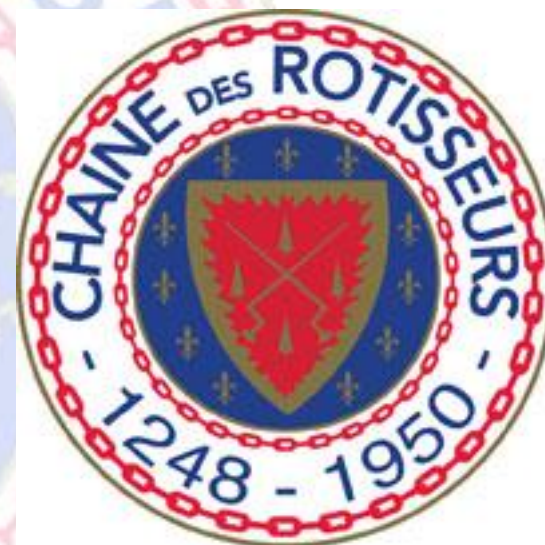
Contact: ferran@monchique.com

Confrérie de la Chaîne des Rôtisseurs

Bailliage de l'Algarve

Almoço Gastronómico de 11 de Abril de 2015

"VISTAS"



Monte Rei Golf & Country Club

Vila Nova de Cacela

Salvador de Lucena, Maître Hôtelier

Chef de Cuisine: Jaime Perez

Sparkling wine Sidónio de Sousa Special Cuvée

Chef's Selection of Canapés

Amuse bouche

White wine Monte da Peceguina, Alentejo

**Crab meat cannelloni with mango and passion fruit,
truffle aroma**

*Cannellone de Sapateira com mango e maracujá, aroma de
trufa*

White wine Quinta do Sidro Sauvignon Blanc, Douro

**Wild golden bream on a bed of fresh spinach, raisins,
pine nuts and bell peppers coulis**

*Dourada selvagem em cama de espinafre fresca, passas,
pinhões e coulis de pimento*

Red wine Meandro, Quinta do Vale Meão, Douro

**Angus steak with potato mille-feuille and bearnaise
sauce**

Bife Angus com mille-feuille de batata e molho bearnaise

Madeira wine Blandy Malmsey 5 years

Our own version of Tiramisu

A nossa versão do Tiramisu

Café e Petit Fours