

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*

**Bailliage de l' Algarve :**

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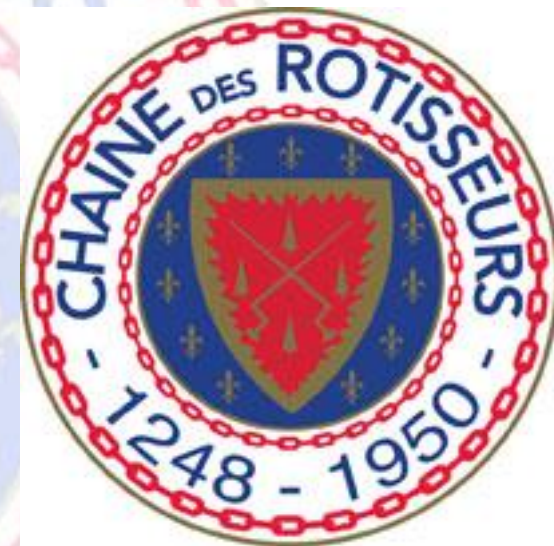
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## Confrérie de la Chaîne des Rôtisseurs

### Bailliage de l'Algarve

*Almoço Gastronómico de 9 de Maio de 2015*

# "VIVENDO"



**MEIA PRAIA**

*Lagos*

*Karin & Vincent Winiker, Maître Hôtelières*

*Chef de Cuisine: Christoph Voigt*



*Sparkling wine Sidónio de Sousa (Bairrada)*

*Vinho Branco, Marques dos Vales  
Primeira Seleção 2013 (Algarve)*

*Vinho Tinto, Pintas Character 2012 (Douro)*

*Vinho do Porto, Quinta Seara d`Ordens 10 anos (Douro)*

**Pate de fígado de Frango com frutas, rucola e  
balsâmico velho**

***Chicken liver paté with fruits, rocket salad and old  
balsamic***

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**Sopa de alho selvagem**

***Wild garlic foam soup***

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**Carre de Borrego com um ragoût de espargos verdes e  
cogumelos, puré com ervas**

***Rack of lamb on a ragoût from green asparagus  
and mushrooms, purée with herbs***

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**Semi-frio de queijo fresco com framboesas**

***Iced creamy cheese pie with raspberries***

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**Café - Friandises**