



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

Bailliage do Portugal

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



Os lucros de cada evento contribuem para a ACCR - Chaîne des Rôtisseurs Gastronomy School, Portugal
The profits from each event contribute to the ACCR - Chaîne des Rôtisseurs Gastronomic School, Portugal

BAILLIAGE DE L'ALGARVE

GOURMET LUNCH
FRIDAY SEPTEMBER 18TH, 2015 AT 12.30 P.M.

ALMOÇO GASTRONÓMICO
SEXTA FEIRA 18 DE SETEMBRO DE 2015 ÀS 12.30 h.

RESTAURANTE "MORGADINHO", SUITES ALBA

Hidden in the small luxury resort of the Suites Alba, "Morgadinho" is another one of these gems which the Chaîne introduces us to. The 5* resort belongs to the international football player Luis Figo, and enjoys the culinary expertise of their new Chef Paulo Miguel; "Suites Alba" is located on the cliff top aside the Albandeira Beach near Carvoeiro, and there are stunning sea views from the Morgadinho Restaurant. Paulo is proposing a very imaginative 7 course menu with matching wines which should, as usual, be memorable!

Escondido no pequeno mas luxuoso complexo das Suites Alba, Morgadinho é mais uma daquelas joias que só a Chaîne pode nos fazer descobrir. O resort de 5 estrelas pertence ao jogador de futebol internacional Luis Figo e oferece a perícia culinária do Chef Paulo Miguel. "Suites Alba" fica no topo da Praia de Albandeira, perto de Carvoeiro, e a vista do restaurante sobre o mar "Morgadinho" é soberba. O Paulo oferece-nos um menu muito interessante de 7 pratos com vinhos a condizer que vai ser, como sempre, memorável!

Dress code: Casual and "Chaîne"

Traje informal, Insígnias da Chaîne

Membros da Chaîne / Members:	80€00 x n.º Pax =
Conjugos de Membros e Convidades / Spouses of Members & Guests:	90€00 x n.º Pax =
Jovem & Jornalistas / Young Members and Journalists:	75€00 x n.º Pax =
	TOTAL €

Cheques a ordem da "Chaîne des Rôtisseurs" enviados para o Bailli do Algarve* ou Transferência Bancária (ver abaixo)
Cheques "Chaîne des Rôtisseurs" sent to the Bailli or Bank transfer (Bank details below. Please ask bank to confirm by e.mail)*

Data limite da inscrição (e do pagamento): dia 10 de Setembro

Please confirm (with payment) by September 10th

*Bailli: Jean Ferran, Apt. 33, 8550-909 Monchique. ferran@monchique.com Tel: (+351) 282 912 822

Chaîne Algarve: Banco Millennium – NIB: 0033 0000 45357534651 05 - SWIFT/BCI: BCOMPTPL

Bailliage do Algarve

Dr. Jean Ferran – Bailli Regional, Sul do Tejo

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Clam & Razor Clam

Good Clam, Razor clam, Coriander and Lemon

Sidónio de Sousa Brut

Tuna

Tuna belly, tuna Muxama and peppers

Horse Mackerel

Cured horse mackerel, tomato gelatine, onion, cucumber and olives

Herdade do Rocim 2013

Red Mullet

Cockles "xerém", red mullet cured with liver sauce, corn and coriander

Duck

64°C Duck breast, "foie gras", celery, cherry chutney, asparagus and almonds

Magna Carta 2011

Morgadinho Orange

False Orange with Carob crumble

Q.M. Alvarinho "Late Harvest"

Toucinho do Cêzu

Traditional Toucinho do Cêzu with almond crumble, pineapple and coriander foam and pineapple sorbet

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