

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!



***Bailliage de l' Algarve:***

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**Confrérie de la Chaîne des Rôtisseurs**

***Bailliage de l' Algarve***

***Almoço Gastronómico de 18 de Setembro de 2015***

***"MORGADINHO"***

***Suítas Alba, Carvoeiro***



***Chefe Paulo Miguel***

*Sidónio de Sousa Brut*

### **Clam & Razor Clam**

*Good Clam, Razor clam, Coriander and Lemon*

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### **Tuna**

*Tuna belly, tuna Muxama and peppers*

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### **Horse Mackerel**

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

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### **Red Mullet**

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

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*Herdade do Rocim 2013*

### **Duck**

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

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*Magna Carta 2011*

### **Morgadinho Orange**

*False Orange with Carob crumble*

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*Q.M. Alvarinho "Late Harvest"*

### **Toucinho do Céu**

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