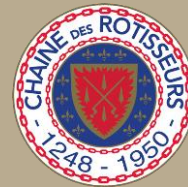




Confrérie de la Chaîne des Rôtisseurs  
Ordre Mondial des Gourmets Dégustateurs  
« Chaîne Foundation »

Bailliage do Portugal

[www.chainept.org](http://www.chainept.org) // [www.chainedesrotisseurs.com](http://www.chainedesrotisseurs.com)



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## BAILLIAGE DE L'ALGARVE

SPECIAL PROMOTIONAL LUNCH OPEN TO FRIENDS AND FAMILY  
SATURDAY JULY 9<sup>TH</sup>, 2016 AT 12:30pm

ALMOÇO PROMOCIONAL ESPECIAL, ABERTO AOS AMIGOS E A FAMÍLIA  
SÁBADO 9 DE JULHO DE 2016 ÀS 12h30

### “LE MARQUIS”

#### MONTE DA PALHAGUEIRA, SANTA BARBARA DE NEXE

Dutch Chef Vincent van Dijk and his wife Helma share with the Chaîne the dedication to the highest quality of cuisine and service, and “Le Marquis” rightly achieved under their management a place as one of the top restaurants in the Algarve. A perfect venue for an open invitation to promote the Chaîne, its goals and its philosophy as reflected in the menu below, with its carefully selected wines to compliment not only the food but also each other. This is an open promotional event, so even if they are abroad and cannot join the lunch themselves, we ask all our members to get their family and friends to participate.

*O Chefe de cozinha holandês Vincent van Dijk e a sua esposa Helma compartilham com a Chaîne a dedicação para a mais alta qualidade de culinária e serviços, e o "Le Marquis" alcançou justamente sob a gerência deles um lugar nos restaurantes de topo no Algarve. Uma escolha perfeita para um convite aberto para promover os objetivos e filosofia da Chaîne, os quais refletem-se no menu abaixo, com vinhos cuidadosamente selecionados não só complementam a comida mas também um ao outro. Este é um evento de promoção aberto, e embora eles estejam no estrangeiro e não podem participar no almoço, nós pedimos a todos nossos sócios conseguir que a família e os amigos participem.*

**Dress code: Casual and “Chaîne”**

**Traje Informal e Colar da Chaîne**

**Price for all / Preço Único: ..... 65€00**

Pagamento: Apenas através de Transferência Bancária (dados bancários em baixo, favor confirmar por e-mail)  
*Payment by Bank transfer only (Bank details below. Please confirm by e-mail)*

Data limite da inscrição (com pagamento): 2 de Julho

Please confirm (with payment) by July 2<sup>nd</sup>

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

Chaîne Algarve: Banco Millennium – IBAN: PT50 0033 0000 45357534651 05 - SWIFT/BCI: BCOMPTPL

#### Bailliage do Algarve

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## Le Marquis

### Chaîne Special Menu

9/07/2016

« Nibbles »

*Prosecco La Delizia (Origin: Friuli, Italy)*

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**Home Smoked Salmon on Guacamole, textures of Cucumber, Dill and Lime Sorbet**

*Quinta de Santiago 2014 Vinho Verde (Alvarinho. Origin: Monção e Melgaço)*

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**Fresh Cod topped with Coulis of Tomato, Duxelle of Wild Mushrooms and a Crust of Herbs on Creamed Leek.**

*S de Sol Branco 2015 (Antão Vaz, Roupeiro & Perrum. Origin: Ervideira, Alentejo)*

~~~~~

**Rack of Lamb on Mousseline of Potato and Mint, Thyme and Honey infused Demi-Glace**

*Explicit Tinto 2012 (Shiraz & Alicante Bouschet. Origin: Estremoz, Alentejo)*

~~~~~

**Pavlova, Lemon Curd, Red Fruits and Piri Piri Ice Cream**

*Explicit Late Harvest 2014 (Jorge Rosa Santos, Origin: Estremoz, Alentejo)*

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## **HOW TO GET TO “LE MARQUIS” / COMO CHEGAR**

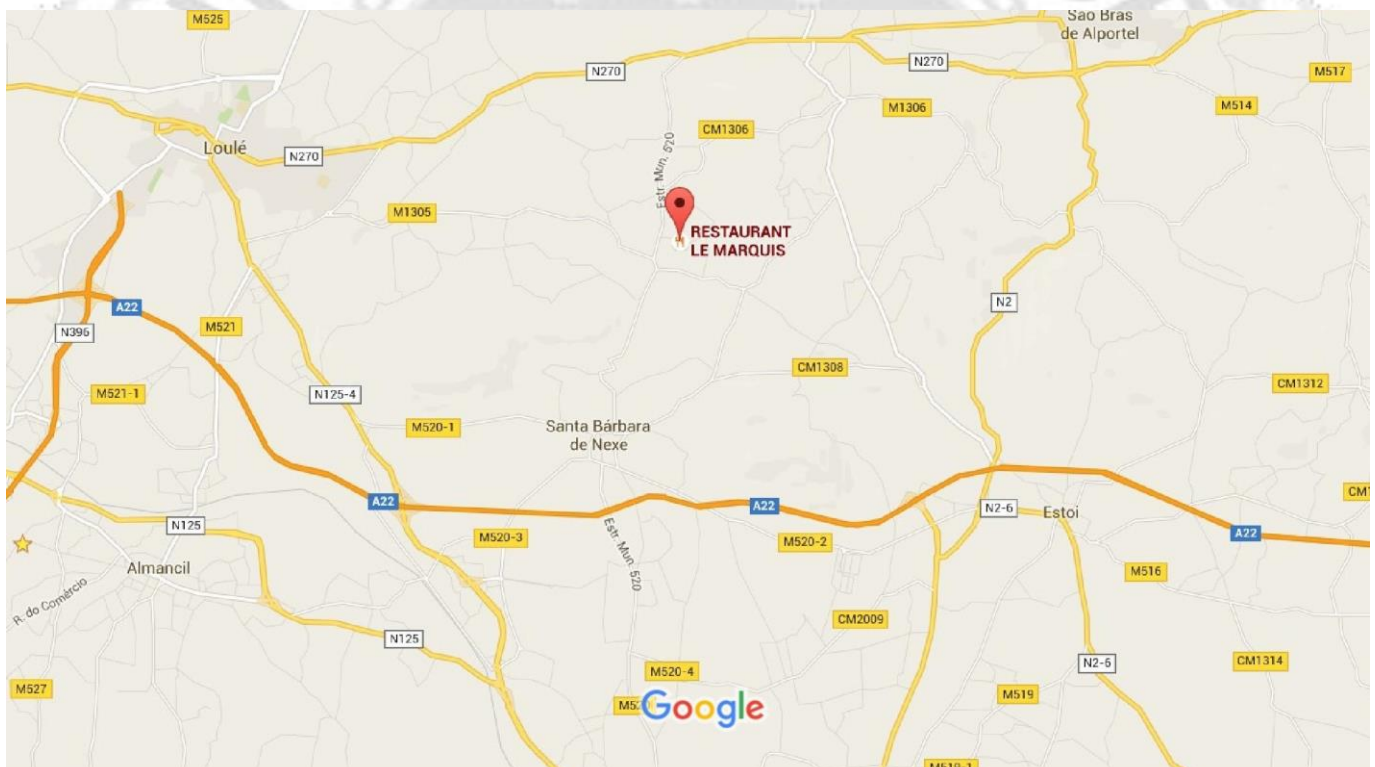
**Monte da Palhagueira, Gorjões, Santa Barbara de Nexe 8005-488**

**Tel. 289 992 018**

Info: [http://www.restaurant-le-marquis.com/index\\_about.php](http://www.restaurant-le-marquis.com/index_about.php)

**GPS Coordinates:**

**Latitude 37.07.36.84 N, Longitude W: 7.57.07.18 W**



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## **C.V. of Vincent van Dijk**

Vincent van Dijk was born in Nuenen NL where another Vincent, the famous painter Vincent van Gogh was born and lived

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Work experience after education at the Hotel School in Tilburg Holland  
Restaurant "De Swaen" Oisterwijk under Michelin star Chef Cas Spijkers  
Grand Hotel "De Cocagne" Eindhoven  
Garden Hotel "De Kersentuin" Amsterdam under Michelin star Chefs Joop Braakhekke and Jon Sidermans

~~~~~

As independent Chef at:  
Grand Café – Restaurant "Arcadia" Nuenen NL  
Brasserie – Café "De Markiezenhof" Bergen op Zoom NL  
Restaurant "A Marquesa" Vale do Lobo P

~~~~~

Since 2008 Restaurant "Le Marquis da Palhagueira"

**Vincent's Food Philosophy:**  
**"Pure" Cooking is simple the difficult thing is "Simple" Cooking**

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### **Merits**

Certificate of Excellence 2009,2010,2011,2012,2013,2014,2015  
Silver Medal Concurso Gastronomia com Vinho do Porto 2013  
Bronze Medal Concurso Gastronomia com Vinho Verde 2014  
Silver Medal Concurso Gastronomia com Vinho Verde 2015

Goal: to improve to Gold Medal this year, jurors will visit in July, results September

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