

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!



## Confrérie de la Chaîne des Rôtisseurs

### Bailliage de l'Algarve

"Déjeuner Amical" de 15 de julho de 2017

# "VIVENDO"



#### Bailliage de l' Algarve :

**Jean Ferran, Bailli provincial, Sud du Tage**

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### MEIA PRAIA

Lagos

**Karin & Vincent Winiker, Maître Hôtelières**

Chef de Cuisine: Christoph Voigt

## L'Apéritif au Bistro

### **Crevettes en Tempura, Samossas, Rouleaux de Printemps, Sauces Aigre-douce et Soja**

*Tempura de Camarões, Samosas, Rolos de Primavera, Molho de agridoce e Soja Tempuragarnelen, Chamuca, Frühlingsrollen, Sweet-Chilli und Sojasauce*  
*Shrimp Tempura, Chamuca, Spring Rolls, Sweet-Chilli and soy sauce*

### **Punch de Cabrita Rosé, pêche et Vin Pétillant Sidonio da Sousa**

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## Les Vins:

**Paxá Sauvignon blanc (Algarve 2016)**

**Quinta de la Rosa (Douro 2014)**

**Knock Out Tardia Quinta do Barranco Longo (Algarve 2001)**

## Le Menu:

### **Thon en croute d'herbes épicées, crème d'avocat et mousse de safran**

*Atum em Crosta de Ervas Aromáticas, com Abacate e Espuma de Açafrão*

*Thunfisch im Kräuter-Gewürz-Mantel mit Avocado und Safranschaum*

*Tuna in in spiced herbs crust with avocado and saffron foam*

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### **Tranches de Roti de Bœuf rosé sur une salade de légumes croquants et patate douce, sauce cocktail piquante**

*Fatias de Rosbife rosado, salada crocante de legumes e batata-doce, molho cocktail picante*

*Scheiben von rosa gebratenem Roastbeef auf knackigem Gemüsesalat und Süßkartoffel mit pikanter Cocktailsauce*

*Slices of pink roast beef on crisp vegetable and sweet potato salad with a spicy cocktail sauce*

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### **Mangue et Fruit de la Passion, Liqueur de Noix de Coco et Framboises**

*Manga e fruta de Paixão com licor de Coco e Framboesas*  
*Mango-Passionsfrucht-Schnitte mit Kokosnussliqueur und Himbeeren*

*Mango and Passion Fruit dessert with coconut liqueur and raspberries*

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**Café - Friandises**