

Confrérie de la Chaîne des Rôtisseurs

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 :

Jean Ferran, Bailli provincial, Sud du Tage

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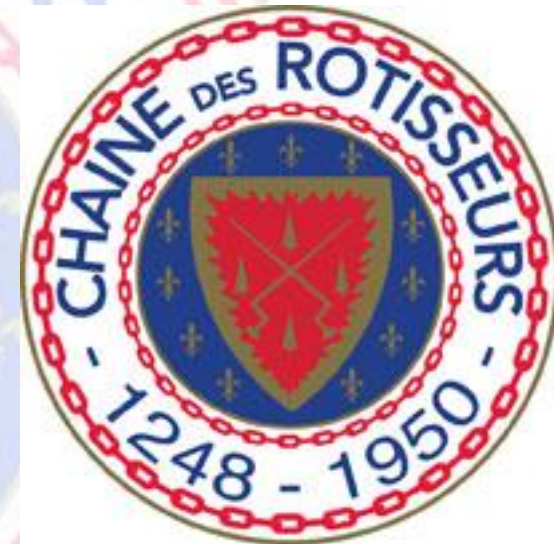
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Bailliage de l' Algarve

"Déjeuner Amical" de 12 de maio de 2018

"VIVENDO"



MEIA PRAIA

Lagos

Karin Winiker, Maître Hôte

Chef de Cuisine: Christoph Voigt

L'Apéritif au Bistro

Espumante com flores de sabugueiro e canapés

Sparkling wine with elderflowers and fingerfood

*Today's lunch is an opportunity to remember our Confreres and friends who created, nurtured and supported the Algarve Bailliage, and have left us recently and too early; In particular **Vincent Winiker**, Maître Hôte, Grand Commandeur de la Chaîne; **Manfred Matysik**, Bailli Honoraire of the Algarve, who initiated the Bailliage in 2005 and went on to create the Bailliage of India in 2008; **Mich Dressler**, a very active and enthusiastic Bailli of the Algarve for many years, **Paul Lantau**, Vice-Chancelier whose energy and humour we all miss, and of course, **Ana Ferran**, Grand Officier of the Chaîne and a great force in the background. Let's raise a glass to them all and to their loved ones, that's what they would want us to do:*

VIVE LA CHAÎNE!

Les Vins:

Paxá Sauvignon blanc (Algarve 2016)

Paxá Negra-Mole Tinto (Algarve)

**Vinho do Porto/Port wine:
Quinta Serra das Ordens LBV**

Le Menu:

Filete de Salmão morno marinado com salada de cous-cous e espuma de açafrão

Lukewarm marinated salmon fillet with couscous salad and saffron foam

Lombo de Borrego com espargos verdes, puré de batatas e azeitonas

Pink fried loin of lamb with green asparagus and purée from potatoes and olives

Bolinhos de chocolate mornos com salada de morangos e gelado de baunilha caseiro

Warm chocolate cakes on strawberry salad with homemade vanilla ice cream

Café & Petit fours