



BAILLIAGE DE L'ALGARVE



11 DE DEZEMBRO DE 2021 - DECEMBER 11th, 2021

19h30

JANTAR DE GALA DE NATAL / XMAS BLACK-TIE DINNER

RESTAURANTE "MIRANDUS"

Chef Christoph Voigt

O chef Christoph Voigt não é estranho aos nossos Confrades, que apreciavam a sua soberba cozinha muitas vezes quando ele estava ao leme de Vivendo. Tendo agora assumido o comando da cozinha no lindo restaurante "Mirandus", no boutique hotel Vivenda Miranda, pode voltar a demonstrar todo o seu talento para a Chaîne! E ofereceram-nos preços especiais para a noite neste hotel encantador, para que não tenha que conduzir.

Chef Christoph Voigt is no stranger to our Confrères, who have enjoyed his superb cooking many times when he was at the helm of Vivendo. Having now taken charge of the kitchen at the beautiful restaurant "Mirandus", in the Boutique Hotel Vivenda Miranda, he will once again be able to demonstrate all his talent for the Chaîne! And we have been offered special prices for the night at this charming hotel, so you won't have to drive home.

Traje: Smoking ou Fato Escuro, insígnias da Chaîne.
Dress code: Black Tie or Dark Suit and Chaîne insignias.

Jantar de Gala / Black-Tie Dinner Restaurant Mirandus:

Confrades / Confrères: 125€00 Convidados / Guests: 140€00

Quartos/Rooms Vivenda Miranda: Veja abaixo – Please see below

Inscrições / Incriptions : Jean Ferran, ferran@monchique.com - tel. 966 404 567

Data-limite da inscrição (e do pagamento na conta do Algarve): dia 2 de dezembro
Please confirm (with payment to the Algarve account) before December 2nd

Chaîne Algarve: Banco Millennium - PT50 0033 0000 4535 7534 651 05 - SWIFT/BCI: BCOMPTPL





MENU

Welcome drinks at the bar



Tártaro de atum com creme de abacate e óleo de sésamo
Tuna tartare on avocado cream with sesame oil

Barranco Longo Branco (Algarve)

Creme de cenoura e laranja com gengibre e croutons
Carrot-orange cream soup with ginger and croutons

Tears of Anima Rosé – Herdade do Portocarro (Setubal)

Peito de pato assado sobre guisado de maçã e cogumelos
com tarte de milho e espuma de vinho da Madeira
*Pink roasted duck breast on ragout of apple and mushrooms with
corn tart and Madeira Wine foam*

Contraste Tinto – Conceito (Douro)

Tarte de alfarroba com puré de framboesa e gelado de
baunilha
Carob tart with raspberry puree and vanilla ice cream

Porto LBV





BOUTIQUE HOTEL VIVENDA MIRANDA

www.vivendamiranda.com/uk/home



Reservas diretamente com o hotel, mencionando o evento da Chaîne. O hotel gentilmente nos ofereceu um desconto de 10% nos preços públicos indicados abaixo.



Reservas/Bookings: sandra.palma@vivendamiranda.com

Please book your room directly with the hotel, quoting the Chaîne dinner. The hotel has kindly offered us a 10% discount on their advertised prices below.

Prices 2021 / 2022	max occ.	Specifications	Low Season
			01.12.-31.01.
Boutique Grand Suite	2	Sea view, Terrace	€365
Deluxe Suite	2	Sea view, Terrace	€295
	3*		€365
	4*		€390
Deluxe Room single occupancy	2	Sea view, Terrace	€235
	1		€210
Deluxe Room single occupancy	2	Garden view, Terrace	€189
	1		€164
Garden Room (one small double, one large double separate entrance doors)	3	Garden view, shared terrace	€200
	4		€225



*Deluxe Suite for 3 and 4 persons = Deluxe Suite plus connecting standard room

