

Foi em 1248, no reinado de Saint Louis, Rei de França, que foi fundada a “Corporação dos Rôtisseurs”. Esta Corporação desenvolveu-se no decorrer dos séculos, tendo recebido a consagração real em 1610, pela entrega solene do “Brasão” à “Mestria dos Rôtisseurs”. Na Páscoa de 1950, “Gastrónomos” e “Profissionais” fizeram em Paris o juramento de restaurar o espírito da “Corporação”; o “Brasão dos Rôtisseurs” foi relançado em pleno e justo direito. A “Confraria da Chaîne des Rôtisseurs” tem como objectivo reunir, a nível mundial, os “Gastrónomos” e “Profissionais” defensores da boa “Cozinha”, em geral, no espeto e na grelha, em particular.

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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 almost 24 000 members in about seventy countries, the Chaîne is forever expanding and evolving through the creation of new Bailliages. 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.

**Organisation :**

*Michael Savage, V. Argentier  
Roderick Frew, V. Échanson  
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**Bailliage do Algarve**

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## Confrérie de la Chaîne des Rôtisseurs

### Bailliage de l'Algarve

*Almoço Convivial, 9 de Janeiro de 2009*



**RESTAURANTE “CAMANÉ”**

**PRAIA DE FARO**

*Owners: Carlos, Graça e Angela Martins*

*Chefes de Cozinha: Graça Martins, Nelson Correia*

## MENU

### *Kir Imperial*

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#### *MONTE DA CHARCA BRANCO 2007*

*Quinta de Catralvos, Azeitão*

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#### *MONTE DAS SERVAS TINTO 2006*

*Herdade das Servas, Estremoz, Alentejo*

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*Café Delta Lote Platina*

### *Miminhos ao Sabor Mediterrânico – Small Starters*

*Cenouras em Vinagrete - Carrots in Vinaigrette*

*Azeitonas e Tremoços - Olives and Lupins*

*Mousse de Atum - Tuna Fish Mousse*

*Salada de Queijo Fresco e Nozes - Cottage Cheese and Walnuts Salad*

*Massinhas Frescas c/ Salmão - Small Fresh Pasta with Salmon*

*Salada de Feijão-frade com Atum - Black-Eye Bean and Tuna Salad*

*Papas de Milho com Berbigão - "Polenta" with Cockles*

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### *Creme Aveludado de Amêijoas e Hortelã*

*Velvety Cream of Clams and Mint*

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### *Lombinhos de Tamboril com Camarão ao Alhinho*

*Medallions of Monk-Fish with Garlic Shrimps*

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### *Três Delícias (Alfarroba, Amêndoa e Figo) ao Gelado de Limão*

*Three Delights (Carob, Almond and Fig) with Lemon Ice Cream*