

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 *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. A non-profit Association, the society also supports and promotes the future of young cooks and *Sommeliers*, and sponsors several food release programs through its “*Chaîne* Foundation”.

### Organisation :

*Kurt Gillig, V. Chargé de Missions*

### Bailliage de l' Algarve

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## Confrérie de la Chaîne des Rôtisseurs

### Bailliage de l' Algarve

Almoço de Primavera no Alentejo

28 de Março de 2009



## “HERDADE DOS GROUS”

ALBERNOA, ALENTEJO

Chefe de Cozinha: / Sommelier:

# MENU

Degustação de Petiscos Alentejanos

A Tasting of Alentejo appetizers

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Carpaccio de Bacalhau com Pequena Salada e Vinagreta de Gaspacho

Cod Carpaccio with a small salad and Gaspacho Vinaigrette

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Canja de Amêijoas Perfumada com Coentros

Clam soup with a perfume of Coriander

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Linguado em crosta de Amêndoas, Marmelada de Cogumelos e Camarão

Flamejado

Sole in Almond crust, Marmalade of Mushrooms and Flambéed Shrimps

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Medalhão de Lombo de Novilho Alentejano com Molho de Farinheira,

Batata Gratinada com Espinafres

Medallion of Alentejo Veal with a Black-Pudding sauce,

Potato Gratin with Spinach

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Bolo de Requeijão de Serpa com Compota de Uvas

Cottage Cheese Cake from Serpa with Grape Compote

Bolo de chocolate e Alfarroba Morno e Espuma de Azeite

Warm Chocolate and Carob Cake and Olive Oil Foam

## *Aperitif*

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## *VINHO BRANCO*

*Herdade do Grous, Alentejo*

*Colheta 2008*

*Reserva 2007*

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## *VINHO TINTO*

*Herdade do Grous, Alentejo*

*Colheta 2007*

*Reserva 2007*

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