

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 :**

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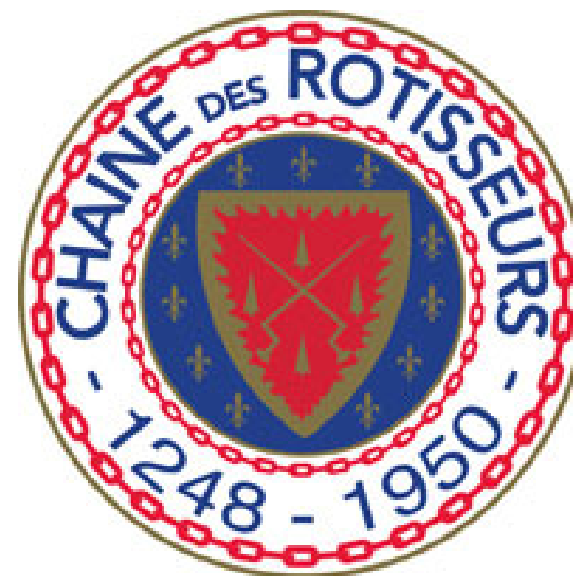
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**Confrérie de la Chaîne des Rôtisseurs**

***Bailliage de l'Algarve***

***Jantar Brasileiro, 13 de Fevereiro de 2009***



***“CASA RODÍZIO”***

***PORCHES***

## *CAPIRINHAS*

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### *VILA VITA BRANCO*

*Herdade do Grous, Alentejo*

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### *VILA VITA TINTO*

*Herdade do Grous, Alentejo*

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**Note:** *Churrasco, the Brazilian word for barbecue, describes a 300-year old culinary tradition that originated in the pampas, or prairie ranch lands, of Brazil. In the churrasco tradition, gauchos (Brazilian cowboys) barbecue marinated beef, pork, and poultry on long skewers over an open-fire pit. In the Rodízio culinary style, diners use a little wooden indicator with green on one end and red on the other to start and stop continuous service. The skewered meat is carved right onto your plate, piping hot from the open fire grill. Harkening back to the days of old, the gauchos circle the dining hall with the choicest cuts, inviting you to eat until you are full.*

## *MENU*

*Entradas e Saladas do Buffet*

*Buffet of Starters and Salads*

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*Carnes e Frutas do Rodízio*

*The Meats and Fruits of the Rodízio*

*Salsichas, Pernas de Frango, Bacon, Ananás, Fiambre,  
Cupim, Entrecosto, Borrego, Peru, Lombo de Porco,  
Alcatra, Maminha, Picanha*

*Sausages, Chicken Drumsticks, Bacon, Pineapple, Ham,  
Jerked Beef, Spare Ribs, Lamb, Turkey, Pork Filet,  
Rump steak, Sirloin tip, Marinated Sirloin*

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*Sobremesas do Buffet*

*Buffet of Desserts*