

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. The society also supports and promotes the future of young cooks and Sommeliers, and sponsors several food release programs through the Chaîne Foundation.

Organisation:

Manfred Braun, V. Conseiller Gastronomique

and

**RESTAURANT VIVENDO &
APARTMENTS VILA PALMEIRA**

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Bailliage de l' Algarve

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Confrérie de la Chaîne des Rôtisseurs

Bailliage de l' Algarve

Jantar Gastronómico, 9 de Maio de 2009



RESTAURANTE VIVENDO

Meia Praia, Lagos

Vincent Winiker, Officier Maître Rôtisseur

Karin Winiker, Maître Hôtelier

Chef de Cuisine : Christoph Voigt

Aperitif:

Sparkling wine or Kir Royal

& Appetizer

White Wine:

Chaminé 2007

Cortes de Cima

(Alentejo)

Red Wine:

Palha Canas 2004

(Estremadura)

Port

Carpaccio of Alentejo beef mignon with green pepper

Carpaccio de Lombo de Novilho do Alentejo com Pimenta Verde

*Salmon fillet cooked in banana leaf on orange-saffron
vegetables*

*Lombo de Salmão em folha de banana sobre legumes em açafrão e
laranja*

Elderberry blossom sherbet

Sorbet de Flores do Sabugueiro

*Pink fried ribs of lamb on wild garlic-risotto and
artichokes*

*Costeletas rosadas de Borrego com risoto de alho selvagem e
alcachofras*

Gratin of fruits of the forest

Gratin de Frutas Silvestres

Café