

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 :

*Manfred Braun, V. Conseiller Gastronomique / Anthony Pattison*

*Roderick Frew, V. Echanson*

#### Bailliage do Algarve

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**Confrérie de la Chaîne des Rôtisseurs**

*Bailliage de l'Algarve*

*Jantar Gastronómico de 14 de Novembro de 2008*



**RESTAURANTE “WILLIE’S”**

*VILAMOURA*

*Willie Wurger , Chefe – Proprietário*

## MENU

### **Espumante Mural Brut**

*(Douro)*

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### **Antão Vaz Vinho Branco 2006**

**Herdade Fonte Paredes** *(Avis, Alto Alentejo)*

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### **Branco Reserva Verdelho - Chardonnay 2007**

**Herdade Fonte Paredes** *(Avis, Alto Alentejo)*

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### **Reserva Tinto 2005**

**Touriga Nacional / Alicante Bouschet / Syrah**

**Herdade Fonte Paredes** *(Avis, Alto Alentejo)*

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### **Malmsey Late Harvest 1997**

**Blandy** *(Madeira)*

*The Chaîne des Rôtisseurs is most grateful to Mr. Americo Mendes and the Herdade Fonte Paredes who very kindly offered their wines for this dinner*

### **PEITO DE VITELA COZIDA, COM ESPARGOS VERDES E VINAIGRETTE DE BALSÂMICO BRANCO**

*Slow boiled marinated Veal-Breast with green Asparagus and white Balsamic-Vinaigrette*

*Marinierte und gekochte Kalbs-Brust mit grünen Spargel in Balsamico-Vinaigrette*

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### **SOPA DE RAIZ DE SALSA COM ÓLEO DE TRUFA**

*Crème of Parsley-root with Truffle oil*

*Crème von der Petersilienwurzel mit Trüffelöl*

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### **“WILLIE’S” RAVIOLI DE MARISCO COM MOLHO DE VERMUTE**

*“Willie’s” Home-made Seafood Ravioli in a Vermouth Cream Sauce*

*“Willie’s” Hausgemachte Meerfrüchte-Ravioli in Vermouthsauce*

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### **PEITO DE PATO COM SÉSAMO, MOLHO DE VINHO DE AMEIXA E BATATAS GRATINADAS**

*Roasted Duck-breast with Sesame, Plum-Wine Sauce and Gratin Dauphinois*

*Mit sesame gebratene Entenbrust in Plaumenwein-Sauce und Kartoffelgratin*

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### **PARFAIT DE TRÊS CHOCOLATES COM MARINADA DE CITRINO**

*Parfait of three Chocolates with Ragout of Citrus Fruits*

*Parfait von drei Schokoladenmit Ragout von Zitrusfrüchten*