



# SUMMARY OF GRAND CHAPITRE 2017 IN ÅLESUND

Dear friends and members of Chaîne des Rôtisseurs Norway,

On the weekend of 25 to 27 August 2017, Bailliage de Nordvestlandet had the pleasure of inviting Grand Chapitre to the capital of North Western Norway – the beautiful Art Nouveau town of Ålesund.

## Friday 25 August:

The guests met for an aperitif at Radisson Hotel Ålesund, which was also the main venue for the event. There was plenty of lively conversation between friends and acquaintances from all over Norway. After a few informal words of welcome, the guests were escorted to waiting buses that took us out to beautiful Alnes Lighthouse, with sightseeing en route and a guided tour of the old Viking Seat of Giske. Against the backdrop of a beautiful sunset, the guests arrived at Alnes and were welcomed by the organising committee. The new visitor centre at Alnes was looking its best, and with a glass of sparkling wine and tapas made from local specialities, everyone watched the sun dip below the horizon into the Atlantic Ocean.

In the visitor centre's gallery, tables seating 8 to 10 were set up, making for easy conversation and a good atmosphere. Baillie de Nordvestlandet, Steinar Hansi Giske, welcomed the guests to Alnes and Giske municipality. He thanked the board for their helpful cooperation in planning Grand Chapitre 2017.

One of the top chefs in the region, Mindor Klauset, ran through the tasty menu with us, which was clearly influenced by the maritime and coastal delicacies that the region is known for. Dish after dish was served with original and humorous touches by the event's chef. The dishes presented included; herring from Gjendemsjø on potato, Ceviche of sea-frozen cod fillet, Prawns in a wild garlic marinade, Smoked salmon in cream cheese, Goat's cheese from Ørsta, Smoked whale from Myklebust, Brandade with cured sausage from Tind, Haddock in shellfish sauce and kid confit served with barley risotto. For dessert, we were served *Fløterand* cream ring with kefir and berries from Vallidal and confectionery cake. We were also served plenty to drink throughout the meal. The following wines were served; Sparkling wine - Sebastian Brunet Cremant de Loire Vouvray, White wine - Domaine de la Rossignole Sancerre (2015) and Red wine - Baricchi Barbera d'Alba Riva della Coda (2013).

With full bellies and in cheerful mood, we returned to the waiting buses that took us back to the centre of Ålesund where many people chose to conclude the evening with a pleasant chat in the hotel bar.

## Saturday 26 August:

After a good breakfast, we were invited on a town walk with Ålesund's well-known guide Harald Grytten. He guided us through the town's history, with the emphasis on the famous and dramatic fire that took place one stormy January night in 1904, during which 850 houses burned to the ground. He described how the phoenix rose from the ashes of the devastated town in the form of the modern architecture of the day – Art Nouveau, or Jugend Style as it is also known. His amusing stories and ability to engage the listener made the town walk a great experience for everyone who took part.

After the walk, the participants split into two groups. One group ate lunch at the town's well-known seafood restaurant Sjøbua and the other group ate at the modern sushi restaurant Zuuma.

Lunch at Sjøbua: The guests were served a starter of Beetroot-cured salmon with dill, lettuce and horseradish cream, a main dish of Blue whiting with spinach and wild garlic risotto and lobster sauce, and yoghurt sorbet for dessert. The guests were also served a good white wine with their meal, and the meal was rounded off by a well-presented summary of the meal by Bailli Régional de Bergen Bjarte Askeland.

Lunch at Zuuma: The guests were served a wide selection of grilled and sushi dishes, and plenty of Sancerre white wine along with their food. The meal lasted until well into the afternoon, and the guests left the restaurant and wandered merrily out into the streets of Ålesund to get ready to take part in the induction ceremony.

### Induction:

The induction ceremony was held in the venerable premises of *Aalesunds Klubselskab*. The guests were served Crémant De Bourgogne and the ceremony was led by Bailli Délégué of Sweden Carl Wachtmeister, who also gave the delegates an introduction to the history of Chaîne des Rôtisseurs. A large group was inducted into Chaîne des Rôtisseurs Norway and l'Ordre Mondial. After the induction ceremony, everyone left together and walked through the streets of Ålesund to the main venue for the event, Radisson BLU Hotel Ålesund, where photos were taken on the quay against the beautiful backdrop of the Hurtigruten coastal express. The guests were then welcomed to the hotel's restaurant with an aperitif.

### Grand dinner 2017:

The hotel staff had set beautiful round tables seating 10 persons per table. Everyone found their seats with the guidance of hand-written table cards, and efforts had been made to ensure that the guests would both find both old friends and make new acquaintances around the table. Bailli de Nordvestlandet, Steinar Hansi Giske, welcomed the guests to Grand Chapitre 2017. He then handed over to hotel director, Aina Bjerkvik, as the curtains came down and everyone could see the sun setting on the sea outside. A comprehensive seven-course menu was presented in both Norwegian and French. Grand dinner menu 2017:

#### ***Klipfish salad***

Klipfish from Dybvik, Coppa ham from Tind, egg from Sunnmøre, cress and raspberry-marinated red onion

Wine – Dopff & Irion Cuvée René Dopff Riesling 2015

#### ***Shellfish soup***

Monkfish cheeks and Norway lobster

Wine – Fleuriet Sancerre Tradition Blanc 2016

#### ***Small halibut***

Baked at 45 degrees, petit pois, summer truffles and wild garlic

Wine – Fontanafredda Ebbio Langhe Nebbiolo 2015

### ***Sorbet***

Sorbet made from beer from Tonga Gardsbryggeri brewery in Norddal

### ***Lamb from Trollheimen***

Sherry, Jerusalem artichoke and porcini  
Wine – Fontanafredda Langhe Nebbiolo 2015

### ***Cheese***

A selection of cheeses from Tingvoll served with blackcurrant jelly, figs and rosemary and sea-salt flavoured home-made crispbread  
Wine – Smith Woodhouse Late Bottled Vintage 2003

### ***Fløterand cream ring***

Berries from Valldal, Oatmeal lace cookies made from plate-dried oats from Mylnå in Volda  
Wine – Doglia Moscato d'Asti 2015

The hotel's fantastic staff did a wonderful job of serving this comprehensive and demanding menu to almost 200 guests. During the banquet, new acquaintances were made and the conversation centred on the delights of the food and wine. Bailli Délégué of Sweden Carl Wachtmeister conducted the food analysis, and together with the Board of Chaîne des Rôtisseurs Norway, thanked the brigade of waiting staff.

## **Sunday 27 August:**

Grand Chapitre 2017 concluded with lunch at Ålesund's well-known klipfish restaurant XL Diner. Here, the guests were served Royal Bacalao Plate with Dolcetto wine.

The guests then made their farewells and headed home. The guests took great memories home with them, and set their sights on Grand Chapitre 2018 in Vestfold, which will be the 50th anniversary of Chaîne des Rôtisseurs Norway. A big thank you to Bailliage de Nordvestlandet for a fantastic experience, and good luck to Bailliage de Vestfold with the big anniversary at next year's Grand Chapitre.