

TRADITIONAL CREATIVITY

TRIBUTE TO CLAUDIA

VILA JOYA'S INTERNATIONAL
GOURMET FESTIVAL
10-15 NOV 2015

OUR HEARTFELT GRATITUDE TO

SAULIUS KAROSAS

FOR HIS SUPPORT AND SPONSORSHIP
SINCE THE VERY BEGINNING
OF TRIBUTE TO CLAUDIA

VILA JOYA





VILLA JOYA

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Joy J.
Jung

Caros convidados,

“Kiss the Cook!” Era o que a minha mãe Claudia dizia ao empregado de mesa quando queria elogiar o Chef. Era a sua forma de premiar o trabalho do cozinheiro e foi o que disse quando provou pela primeira vez a arte culinária de Dieter Koschina.

Para mim, este foi, simbolicamente, o começo de tudo e o meu maior desejo é continuar a desenvolver o Vila Joya com o mesmo amor e dedicação pela vida e pela cozinha gourmet que a minha mãe tinha.

Com aquelas palavras mágicas e com o seu amor pelas coisas excepcionais da vida, a minha mãe continua a ser a minha maior inspiração até aos dias de hoje na forma como escolho gerir esta casa.

Espero que tanto os nossos hóspedes como o nosso pessoal se sintam de algum modo “kissed” por mim: os hóspedes ao viverem as suas férias com todos os sentidos, tal como a minha mãe desejava; e o nosso pessoal em sinal de reconhecimento e respeito pelos seus esforços incansáveis.

Acredito que a minha mãe sentiu intuitivamente que o dia a dia da gestão de um hotel tem de ser harmonioso, como uma relação de amor pura e delicada. Todos devem estar confortáveis e é esta dinâmica de dar e receber que é importante para mim! Acredito que a criatividade precisa de um ambiente carinhoso para crescer.

Tentamos que o Vila Joya seja um local tão mágico quanto possível não só para si, mas também para nós. Queremos que os nossos queridos hóspedes se sintam em casa, no nosso paraíso.

De modo a criar um contexto de trabalho para celebrar esta filosofia de vida, criámos há oito anos o nosso Festival Gourmet “Tribute to Claudia”, que é hoje reconhecido mundialmente.

O tema do festival deste ano é “Traditional crEATivity”. O nosso objetivo é provar que os pratos com tradição e as novas criações podem andar de mãos dadas.

Espero que levem algumas destas experiências para casa e que guardem até algumas das memórias mais especiais aqui mesmo, neste caderno de notas.

E no final, se amarem o que comerem, não se esqueçam de mandar o vosso “kiss” para o Chef, tal como a minha mãe fazia.

Com carinho,



Joy J. Jung
Passionate Owner



"Kiss the Cook!" That's what my mother Claudia would say to the waiter when she wanted to compliment the Chef. It was her sincerest form of appraisal for a cook's work, and something she said after tasting Dieter Koschina's culinary art for the first time. The waiter smiled and the Chef in the kitchen was now proud of being a "food maestro", who had once again managed to charm people with his craft.

My biggest wish was to continue to develop Vila Joya with the same love and devotion for life and fine food shown to us by my mother. It is not an easy task, as my mother's shoes are incredibly difficult to fill.

With only three little words – which she would say in English – both the Austrian Chef and the Portuguese waiter would be jumping for joy.

This love for the exceptional things in life remains my biggest inspiration.

I hope that both our guests and our staff can somehow feel "kissed" by me: the guests by enjoying their holidays with all their senses, just like my mother would hope for; and our staff as a sign of recognition and respect for their tireless efforts.

I believe my mother intuitively felt that a hotel's inner working needs to be developed harmoniously, like a delicate love relationship. Everyone should feel comfortable, and this dynamic of "give and take" is important to me! I am convinced that crEATivity needs a loving environment in which to grow.

We try to make Vila Joya as magical as possible not only for you, but also for us. Every day, dear guests, you should feel like you are at home but, at the same time, in paradise.

Liebe Gäste,

"Kiss the Cook!" sagte meine Mutter immer dann, wenn ihr etwas besonders gut geschmeckt hat... Die Kellner lächelten und der "Chef" in der Küche hatte sich in einen "Maestro" verwandelt, dem es wieder einmal gelungen war, Menschen mit seiner Kunst zu bezaubern.

Es war immer mein grösster Wunsch, die Vila Joya so weiterzuführen, wie es meine Mutter begonnen hat: mit Liebe und Leidenschaft zum Leben und zur kulinarischen Kunst. Keine leichte Aufgabe, denn ihre Fussstapfen sind gross. Wie es ihr nur mit drei - noch dazu englischen - Wörtern gelang, einen österreichischen Koch samt portugiesischem Kellner glücklich zu machen, diese Begeisterungsfähigkeit ist für mich bis heute Ansporn und Vorbild.

Ich wünsche mir, dass sich sowohl unsere Gäste, als auch unsere Mitarbeiter in gewisser Weise von mir geküsst fühlen: Die einen, damit sie ihre Ferien mit allen Sinnen geniessen können, und die anderen in Anerkennung und Hochachtung ihres unermüdlichen Einsatzes, um etwas ganz Besonderes zu schaffen.

Ich glaube, meine Mutter hat intuitiv gespürt, dass ein Hotel ein ähnlich harmonisches Innenleben entfalten muss, wie eine zart geknüpfte, junge Liebesbeziehung. Jeder soll sich wohl fühlen. Diese Dynamik von Geben und Nehmen ist mir wichtig! Ich bin überzeugt davon, dass Kreativität ein liebevolles Umfeld braucht. So einen magischen Ort versuchen wir in der Vila Joya für Sie, aber auch für uns zu erschaffen. Jeder Tag aufs Neue sollen Sie, liebe Gäste, das Gefühl haben, gleichzeitig Zuhause und im Paradies zu sein.

As a way of creating an appropriate framework for this life philosophy, we have set up our now world-renowned Gourmet Festival "Tribute to Claudia" eight years ago. The theme of this year's festival is "Traditional crEATivity". Our aim is to prove that traditionally honoured dishes and newly devised creations go hand in hand.

I hope that you take some of these unique experiences home with you, and maybe even keep a few of your most special memories right here, in this notebook. And if you love the food, don't forget to send your kiss to the Chef, just as my mother would.

Yours,



Joy J. Jung
Passionate Owner

Um das Andenken meiner Mutter zu ehren und diesem Lebensgefühl einen geeigneten Rahmen zu verleihen, haben wir vor acht Jahren unser inzwischen weltweit renommiertes Gourmet-Festival "Tribute to Claudia" ins Leben gerufen. Das Motto des diesjährigen Festivals lautet: "traditional crEATivity". Es soll beweisen, wie gut das Althergebrachte und das neu Ersonnene zusammenpassen und sich gegenseitig befürchten.

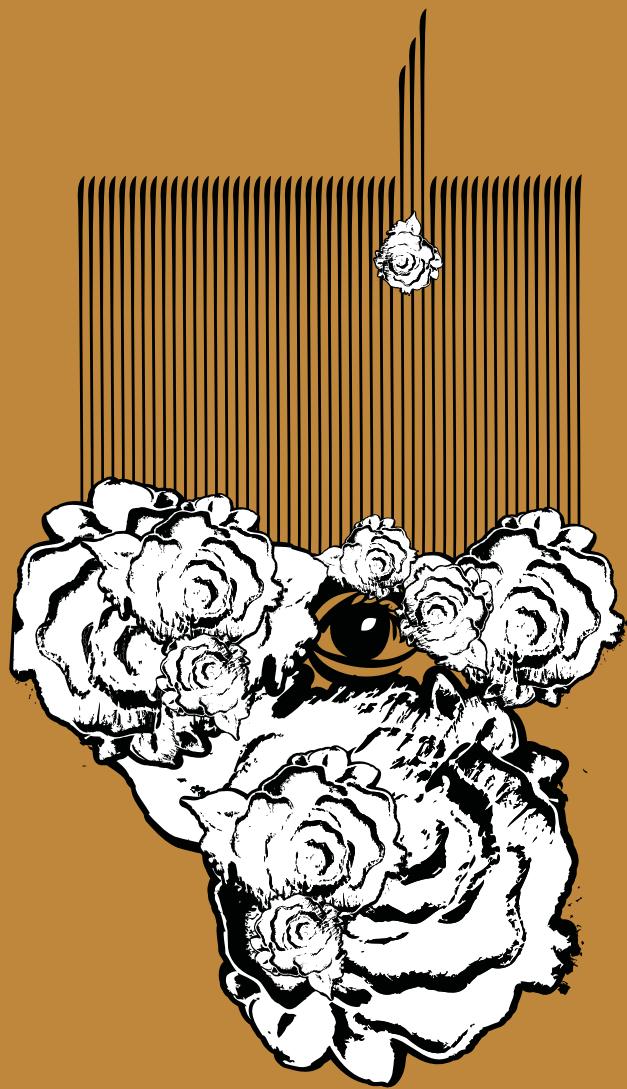
Ich hoffe, Sie nehmen von alldem etwas mit nach Hause und vielleicht möchten Sie gleich hier in diesem Notizbuch ein paar Erinnerungen aufbewahren.

Und senden Sie doch einen Kuss in die Küche, wenn es Ihnen geschmeckt hat.

Ihre



Joy J. Jung
Passionate Owner





Claudia

Jung

“Kiss the Cook!” Quando a minha mãe dizia estas palavras na sua distinta voz rouca, todos na mesa sabiam imediatamente que o maestro culinário tinha novamente conquistado a sua patroa e os seus convidados com um prato irresistivelmente sofisticado.

Mas a paixão de Claudia Jung pela gastronomia é apenas parte de um amor maior, que começou com o sonho de uma casa junto ao mar. Quando viu pela primeira vez as paredes que hoje abrigam o Vila Joya, Claudia teve a certeza de que este era o sítio certo.

O mar, o contorno da costa e a linha do horizonte algarvia faziam deste local o sítio perfeito para fundar o seu paraíso. Claudia batizou-o com o nome da sua filha Joy, e o desejo de partilhar este local único com as pessoas fora do seu círculo familiar e amigos começou a crescer.

O Vila Joya nasceu para ser um sítio especial, um lugar onde os hóspedes se sentem em casa e que significa algo nas suas vidas.

E a “Dona Claudia”, como o seu pessoal afetuosamente a chamava, foi a sua maior inspiração. Uma designer de interiores de sucesso, Claudia viajou pelo mundo recolhendo ideias e artefactos para a sua obra mágica.

Aberto em 1982, o Vila Joya é um reflexo da sua filosofia e do seu impecável sentido estético. Fazendo justiça à versão portuguesa do nome joia, a fundadora transformou o hotel numa “caixa de joias”, repleta de tesouros incríveis e concebida para proporcionar momentos especiais àqueles que mais amamos.

Há quem diga que comida é amor, e a paixão de Claudia pela gastronomia levou o Vila Joya ao mundo da cozinha gourmet e com estrelas Michelin. Foi o acaso que trouxe Dieter Koschina para a cozinha do Vila Joya, em 1991, mas foi a obsessão pela exceléncia de Claudia e do Chef que lhes garantiu uma estrela Michelin, quatro anos mais tarde.

A campeã gastronómica tinha encontrado alguém à sua altura!

Infelizmente, Claudia morreu em 1997 e não pôde celebrar a segunda estrela Michelin de Koschina, que chegou em 1999. Tal feito, no entanto, será também sempre seu, assim como o mérito de ter conseguido incutir na sua filha Joy o seu gosto pelas boas coisas da vida.

Guiados por amor e por um enorme sentimento de gratidão, Joy e o Chef Koschina criaram um festival muito especial para os Chefs e para os amantes da cozinha gourmet. Um evento que destaca as qualidades e o trabalho de equipa dos melhores Chefs do mundo.

Todos os anos, vários Chefs lançam o seu feitiço sobre os convidados do Vila Joya. E tudo o que desejam em troca são essas palavras mágicas: “Kiss the Cook!”



“Kiss the Cook!” All you needed to hear were those three words in her distinctive husky voice and everyone at the table knew it straight away: the culinary maestro had yet again managed to persuade his boss and her guests with an irresistibly sophisticated dish.

But Claudia’s passion for food was only a smaller fragment of a much larger passion, one that began with the dream of a house by the sea. When she saw the walls of Vila Joya for the first time and contemplated the stunning scenery around it – the ocean, the beautiful coastline and the Algarve’s enchanting horizon – she knew it. This was it! Having quickly found a name for the charming property, named after her little daughter Joy, Claudia’s desire to share this unique place with people outside of her close circle of family members and friends grew stronger. It was this same desire that inspired her to develop Vila Joya as a special place for guests, one where they would feel at home, one that would mean something to them.

“Dona Claudia”, as her staff would affectionately call her, was the inspiration and the driving force behind Vila Joya. As a successful interior designer, she travelled the world collecting ideas and artefacts that helped create Vila Joya’s magical atmosphere.

Opened in 1982, Vila Joya was a reflection of Claudia’s philosophy, impeccable taste and charming personality. Doing justice to the Portuguese version of its name (joia, which means jewel), she turned the hotel into a truly special “jewellery box”, filled with amazing treasures and designed to provide special moments to those you love the most.

10 People say that food is love, and Claudia's passion for food led Vila Joya into the world of fine dining and Michelin-star cuisine. It was luck that brought Dieter Koschina to Vila Joya's kitchen in 1991, but it was Claudia's and the Chef's obsession with nothing but the best that earned them a Michelin star four years later. Our food champion had met his match!

Sadly, Claudia died in 1997 and couldn't celebrate Koschina's second Michelin star, which came along in 1999. Whilst such achievement will always belong to her, we were only lucky that she managed to pass on her appreciation for the finer things in life to her daughter Joy.

Driven by love and a strong sense of gratitude, Joy and Chef Dieter Koschina have created a very special festival for gourmet lovers, one that showcases the skills and the brilliant teamwork of the world's top Chefs.

And all they wish for in return is those same three little words: "Kiss the Cook!"

Am Anfang war der Traum vom Haus am Meer. Als meine Mutter Claudia die Mauern der heutigen Vila Joya das erste Mal erblickte - das Meer, die Küste und den Horizont - war ihr sofort klar: Das ist es! Auch ein passender Name war schnell gefunden: Vila Joya - benannt nach der kleinen Tochter Joy.

Mit der Zeit wuchs der Wunsch, diesen einzigartigen Flecken Erde mit mehr Menschen zu teilen, als der eigenen Familie und lieben Freunden. Claudias Entschluss war gefasst: die Vila Joya ist ein Ort, mit einer Seele, wie gemacht dafür, vielen Menschen Gutes zu tun.

1982 wurde unser kleines Hotel eröffnet. "Dona Claudia" - wie die Patronin liebevoll genannt wurde - hat den portugiesischen Namen des Hauses, "joia", wörtlich genommen und es in ein "Schmuckkästchen" verwandelt, das nicht nur den einzigartigen Geschmack seiner Gründerin, sondern in hohem Masse auch ihre Persönlichkeit widerspiegelt.

Durch einen Zufall kam 1991 Dieter Koschina als Koch ins Haus. Die Meisterin hatte einen Meister gefunden! Ihrer beider Anspruch, dass nur das Beste gut genug sei, erfüllte sich 4 Jahre später mit der Verleihung des ersten Michelin-Sterns für Dieter Koschina. 1999 holte er den zweiten Stern und gab damit die Richtung für das neue Jahrtausend vor. Und nach oben gibt es ja bekanntlich keine Grenzen. Der Weg ist bereitet...





**Chef
Dieter
Koschina**

O derradeiro segredo de um cozinheiro é um pacto silencioso e faustiano, feito com o deus do prazer.

Dieter Koschina é um mensageiro desse tipo de introversão criativa. Há, no entanto, um segredo das suas criações que podemos revelar – há 24 anos que o *genius loci* (espírito do lugar) do Vila Joya tem sido a sua maior fonte de inspiração. O mar na sua força elementar, o azul eterno, o som das ondas que embatem na costa, a fragrância aromática dos picos de espuma. Aqui, tudo serve de inspiração para os seus sentidos. É uma experiência tão impactante que se incorporou na arte da cozinha de Dieter Koschina - uma parte inseparável do legado do Vila Joya.

Este poder sensorial representa o conceito original do hotel e a sua filosofia, estabelecendo um paralelo com o início desta bonita história de amor que é o Vila Joya. Quando Dieter está no terraço a contemplar o horizonte infinito do Algarve, nos dias em que o rugido do mar não é avassalador, o Maestro ainda ouve a voz familiar de Claudia a dizer:

“Kiss the Cook!”

E ele, que nunca foi uma pessoa muito faladora, continua a responder à sua patroa de sempre, com uma cozinha cada vez mais extraordinária.

The ultimate secret of a cook is the Faustian pact with the god of pleasure. Dieter Koschina represents that kind of creative introversion. There is, however, another secret to his creations that can be unveiled – the genius loci (the spirit of a place) of Vila Joya has been his major source of inspiration for 24 years. The sea in its elementary force, the eternal blue, the sound of breaking waves, the aromatic fragrance of the white crests. Here, everything is an inspiration to his senses, impacting Dieter's art – an inseparable part of Vila Joya's legacy. This sensorial power also represents the hotel's original concept and philosophy, drawing a line to the beginning of this beautiful love story.

When “Koschi” is standing on the terrace, gazing into the Algarve's endless horizon on the days when the crushing sound of the waves is not too loud, the Maestro still hears Claudia's familiar voice whispering: “Kiss the Cook!”

And he, who is not a man of many words, still answers to his former patron by creating more and more extraordinary dishes, all the time.

Dieter Koschina ist kein Mann, der gerne viele Worte macht. Er kocht uns lieber mit seinen göttlichen Kreationen ein.

Aber das letzte Geheimnis eines Kochs ist heilig, und wird niemals verraten: Es ist der faustische Pakt mit dem Gott des Genusses. Seit nunmehr 24 Jahren inspiriert ihn aber auch der Genius loci der Vila Joya: das Meer mit seiner elementaren Kraft, das ewige Blau des Himmels, das Branden der Wellen und der würzige Duft der weissen Schaumkronen.

Alles hier beflügelt seine Sinne. So entsteht seine grosse Kunst, die ein unverzichtbarer Bestandteil des Gesamtkunstwerks Vila Joya ist.

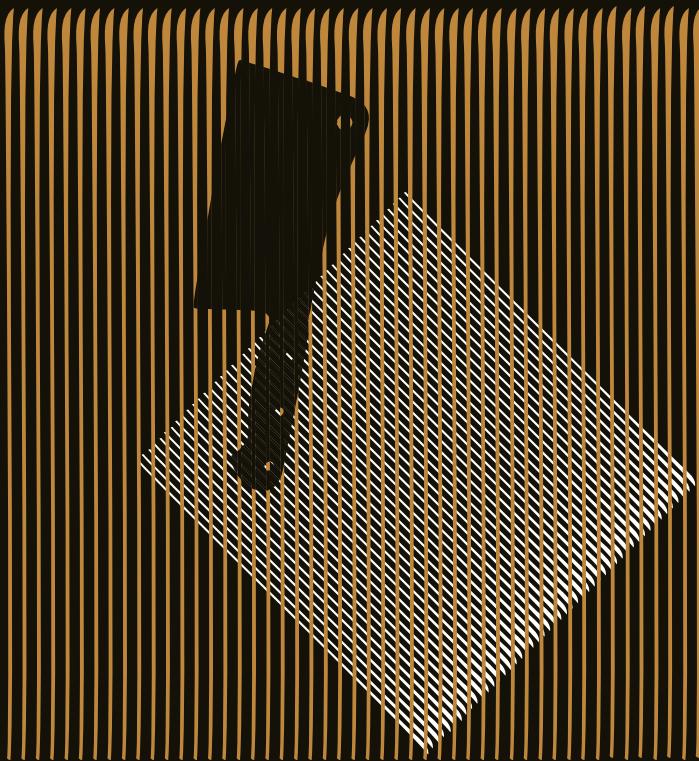
Diese sinnliche Kraft steht aber auch für die Lebendigkeit des ursprünglichen Konzepts der Vila Joya, das nur das Beste gut genug ist. Damit schliesst sich der Kreis bis hin zu dem Tag, an dem alles begann.

Auf der Terrasse verliert sich der Blick im endlosen Horizont, und wenn das Rauschen des Meeres nicht zu laut ist, hört der Maestro noch heute die vertraute Stimme seiner Chefink durch die Brandung flüstern: “Kiss the Cook!”

20 Years a Michelin Star Chef





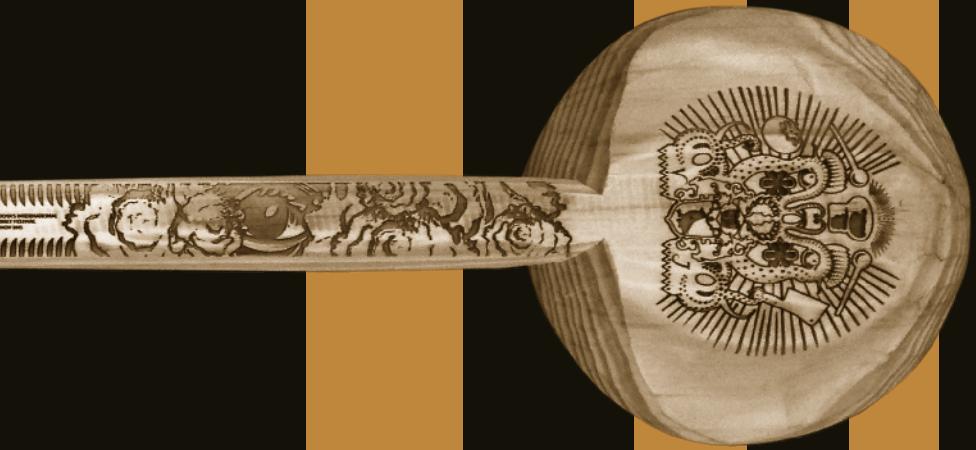


51

ALL IN ALL
99 CHEFS



Master Chefs at Vila Joya Tribute to Claudia 2015



Nov 10 / Hotel Traditions

Nov 11 / Incredible India

Nov 12 / Tribute to Koschina

Nov 13 / Koschina & Friends

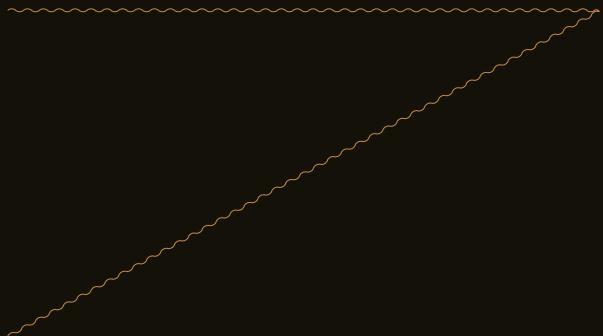
Nov 14 / crEATive Portugal

Nov 15 / Munich Maestros

Hotel Traditions

Convidámos o grupo hoteleiro “Feine Privathotels”, da Alemanha, Suíça e Portugal para apresentarem as suas tradições hoteleiras. “Feine Privathotels” não é uma cadeia de hotel, mas sim um grupo de hoteleiros que compartilham valores e paixões comuns: a noção do que é autêntico, uma paixão pela cultura e joie de vivre. Todos os hotéis pertencem à categoria de luxo e as respectivas cozinhas foram premiadas várias vezes.

Seven Chefs representing the most experienced hotel group ‘Feine Privathotels’ from Germany, Switzerland and Portugal will join together to showcase their traditional gourmet creations. ‘Feine Privathotels’ is not a hotel chain but a group of hoteliers who share common values based on passion for haute cuisine, a sense of culture and joie de vivre as well as unconditional commitment to hospitality tailored to the individual.



Wir haben die Meister-Köche der Gruppe “Feine Privathotels” eingeladen, gemeinsam ein Menü zu entwerfen, das die Geschichte ihrer Häuser kulinarisch widerspiegelt. Die “Feine Privathotels” ist keine Hotelkette, sondern eine Gruppe von Hoteliers, die gemeinsame Werte und Passionen teilen: den Sinn für das Echte, eine Leidenschaft für Kultur und Lebensfreude. Alle Häuser gehören der Luxuskategorie an und ihre Küchen sind vielfach prämiert.



**Chef Erik
Arnecke**

**Restaurant Phillip Soldan
Hotel Sonne Frankenberg**

Para mim, Traditional crEATivity implica uma cozinha criativa, que tem as suas origens nos pratos tradicionais de cada região. Refletimos as nossas raízes e transformamos estes pratos e produtos em gastronomia contemporânea com um toque pessoal e “escrita à mão”!

For me, Traditional crEATivity means a creative cuisine, which has its origins in each region's traditional dishes. We reflect our roots and transform these dishes and products into contemporary cuisine with a personal touch and “handwriting”!

Traditional crEATivity bedeutet für mich Kreative Küche, die ihren Ursprung in traditionsreichen Gerichten einer jeweiligen Region hat. Wir besinnen uns auf unsere Wurzeln zurück und verwandeln diese Gerichte und Produkte in zeitgemäße Küche mit persönlicher Note und Handschrift!



**Chef Benjamin
Biedlingmaier**

**Restaurant Caroussel
Hotel Bülow**

A tradição e a criatividade estão ligadas, sem dúvida. A tradição é a base, muitas vezes ancorada profundamente numa região. Ao lidar com a tradição, penso que é bom usar a criatividade para criar algo novo.

Tradition and crEATivity are undoubtedly linked. Tradition is the base, often deeply rooted in a region. When dealing with tradition, I think it's nice to use crEATivity to create new things.

Tradition und Kreativität gehören zweifellos zusammen. Tradition ist die Basis, oftmals tief verwurzelt in der jeweiligen Region. Ich finde es schön, wenn man sich mit der Tradition beschäftigt, um daraus mit Kreativität Neues zu erschaffen.



**Chef Michael
Fietz**

Sea Cloud

Tradição é a criatividade do passado. Devemos respeitá-la, percebê-la e pensar à frente. A boa comida deve surpreender e deliciar, porque o que a torna especial são as boas memórias que deixa.

Tradition is the crEATivity of the past. One should respect it, understand it and think ahead. Good food should surprise and delight, because what makes it special is the cherished memory of it.

Tradition ist die Kreativität der Vergangenheit. Man sollte sie respektieren, verstehen und weiter denken. Gutes Essen muss überraschen und begeistern, denn dann wird es zu einer lieb gewonnenen Erinnerung an all das, was es besonders machte.





Chef Ralph Knebel

Restaurant Erbprinz
Hotel Erbprinz

Se eu negasse as minhas tradições e raízes, estaria a mentir a mim próprio. Há muito espaço para a criatividade!

If I denied my tradition and my roots, I would be lying to myself. There is plenty of room for crEATivity!

Würde ich meine Tradition, meine Wurzeln verleugnen, belüge ich mich selbst. Sie bietet genug Raum für Kreativität!



Chef Daniel Stütz

Restaurant Charn Alpina
Hotel Paradies

A tradição mostra-nos de onde viemos, a criatividade onde podemos ir. São abordagens completamente diferentes e praticamente impossíveis de separar.

Tradition shows us where we come from, crEATivity is where we can go. These are completely different approaches and almost impossible to separate.

Tradition zeigt uns woher wir kommen, Kreativität ist das, wohin wir gehen können. Völlig unterschiedliche Ansätze und doch kaum trennbar.



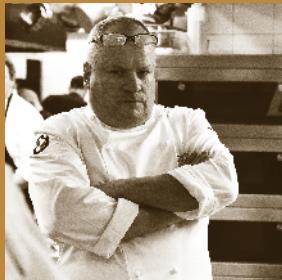
Chef Michael Szofler

Restaurant Kurfürstenstube
Der Europäische Hof
Heidelberg

A tradição é o nosso conhecimento e trabalho, como a interpretamos é a nossa criatividade. A melhor dádiva para um cozinheiro de hoje é, por um lado, conseguir libertar-se de tudo, e por outro, ser capaz de usar todas essas referências.

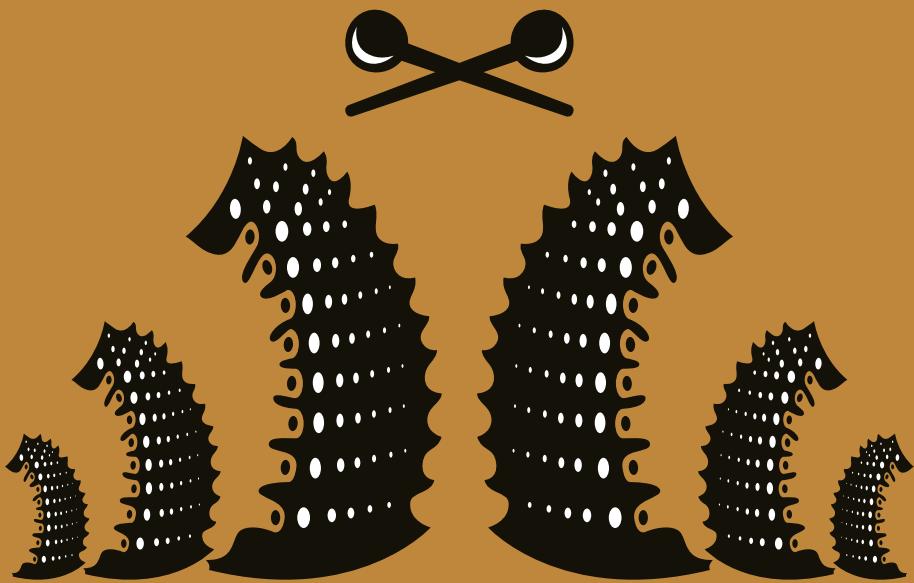
Tradition is our knowledge and work, how we interpret it, is our crEATivity. The best gift for a cook today is, on one hand, to free himself from everything, and on the other hand, to be able to use all those references.

Tradition ist unser Wissen und Arbeiten, wie wir sie interpretieren, ist unsere Kreativität. Das schönste Geschenk für einen Koch heute ist es doch, sich auf der einen Seite von allem zu lösen, sich auf der anderen Seite auch auf alles berufen zu können.



**Chef Dieter
Koschina**

**Restaurant Vila Joya
Vila Joya**



**Chef Mauro
Malogreco**

Encontro inspiração no desejo de recrivar um sabor da minha infância, um aroma, uma memória.

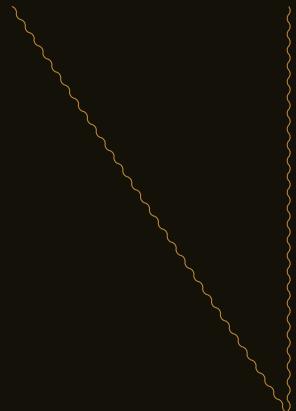
I find inspiration in the desire to recreate a flavour from my childhood, an aroma, a memory.

Ich finde Inspiration im Wunsch, einen Geschmack, ein Aroma, eine Erinnerung meiner Kindheit wieder zu kreieren.



Handwriting practice lines for notes.

Incredible India



Durante as muitas viagens de Claudia e Joy Jung pela Índia, ambas descobriram a riqueza e diversidade da cultura, das cores, dos sabores vibrantes e da singularidade culinária. Para celebrar estas memórias e homenagear as ligações históricas entre Portugal e a Índia, que remontam aos tempos de Vasco da Gama, convidámos o Chef Indiano Alfred Prasad a apresentar uma recriação festiva do século XXI, uma rotação de pratos seculares de tradições indianas, num delicado equilíbrio entre autenticidade e crEATivity. Esta noite coincide com Diwali, a maior celebração espiritual e cultural da Índia. Alfred Prasad obteve o seu reconhecimento internacional ao tornar-se no mais jovem Chef Indiano a ganhar uma Estrela Michelin aos 29 anos de idade, enquanto era Chef executivo do Tamarind of Mayfair em Londres.

During Claudia & Joy's many travels throughout India, both discovered the richness and diversity of the Indian life, the vibrant colours and flavours, and the uniqueness of its cuisine.

Our festive night coincides with Diwali, the most significant festival in Indian culture. To tribute and celebrate the historic connections of Portugal & India, that go back to Vasco da Gama, we invited Indian Chef Alfred Prasad to showcase a festive 21st century spin on centuries old traditional Indian dishes, delicately balancing authenticity and crEATivity.

Während Claudia und Joy Jung's Reisen durch Indien entdeckten beide den Reichtum und die Diversität der Kultur, der vibrierenden Farben und Gerüchen und der kulinarischen Einzigartigkeit.

Um diese Erinnerungen zu feiern und zu Ehren der historischen Verbindungen zwischen Portugal und Indien, die auf Vasco da Gama's Zeiten zurückgehen, haben wir den indischen Chef Alfred Prasad eingeladen, um eine festliche Darstellung im Stil des 21. Jahrhunderts zu präsentieren: Jahrhunderte

alte traditionelle indische Gerichte, die in einem sanften Gleichgewicht zwischen Authentizität und crEATivity konzipiert sind. In dieser Nacht wird auch Diwali zelebriert, die grösste spirituelle und kulerelle Feier Indiens.

Der Chef Alfred Prasad erwirkte seine internationale Anerkennung dadurch, dass er als jüngster indischer Chef mit 29 Jahren einen Michelin Stern bekam, als er Executive Chef des Tamarind of Mayfair in London war.

Alfred Prasad earned the honour of becoming the youngest Indian Chef to win a Michelin Star at 29 years of age whilst he was Executive Chef at the Tamarind of Mayfair.

Chef Alfred Prasad

A comida desperta sempre memórias, seja por nos lembarmos de memórias antigas ou por criarmos novas. Lembrá-las é que nos dá alegria. Enquanto Chef, não estou só a criar um prato, mas também uma memória duradoura.

Um bonito provérbio indiano, “Yatra hi manzil hai”, diz que “a viagem é o destino”. É a natureza interminável da gastronomia que faz da nossa viagem como Chefs um destino final tão esclarecedor.

Food always triggers memories, whether by remembering old memories or by creating new ones. Remembering them makes your heart sing. As a Chef, I am not creating just a dish, but also a lasting memory.

A beautiful Indian adage, “Yatra hi manzil hai” means “the journey is the destination”. It is the endless nature of cuisine that makes our journey as Chefs such an enlightening destination.



Essen löst immer Erinnerungen aus, entweder weil man sich an alte Erinnerungen erinnert oder weil neue entstehen. Sich an sie zu erinnern lässt das Herz schwingen. Als Chef kreiere ich nicht nur ein Gericht, sondern auch eine anhaltende Erinnerung.

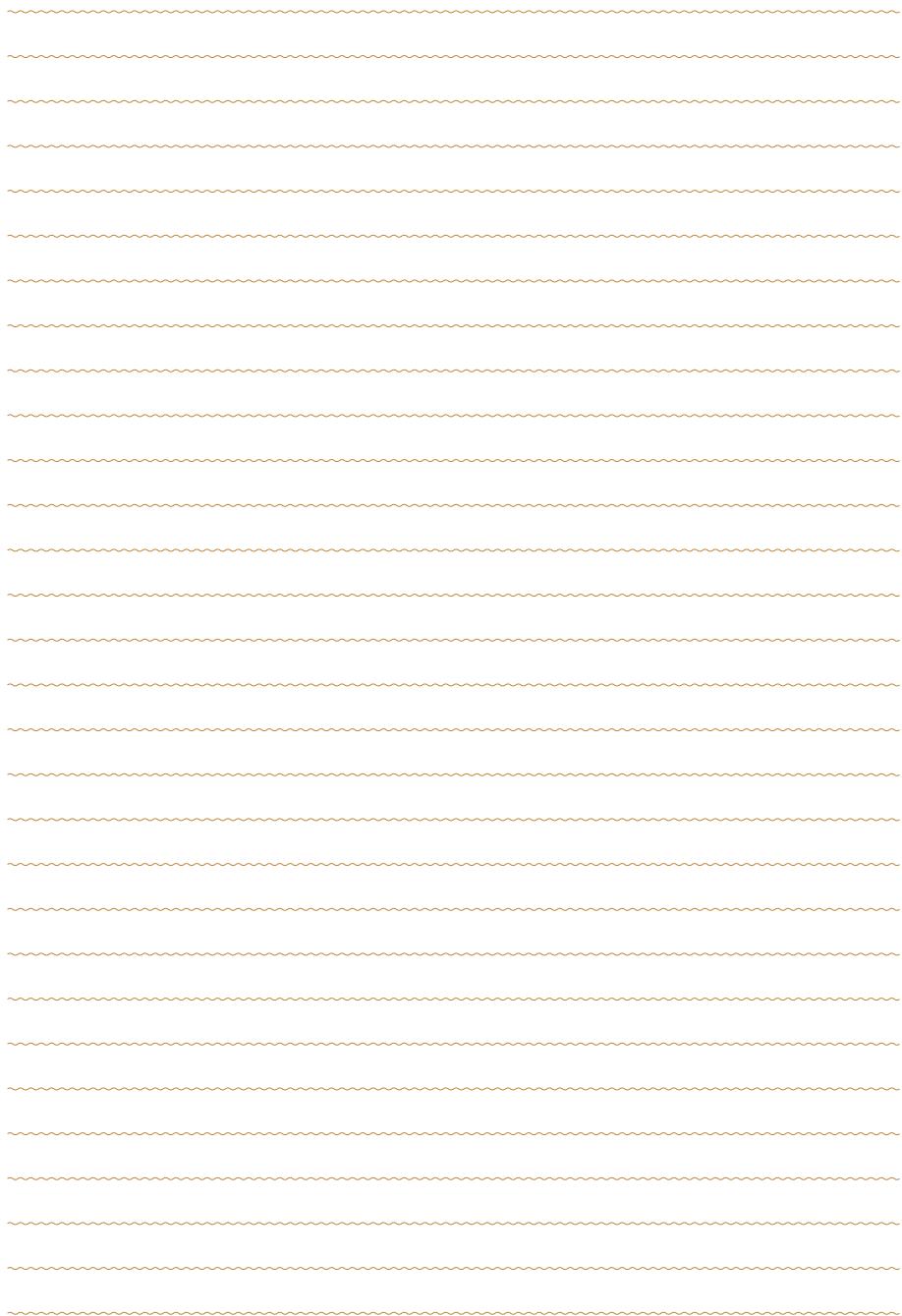
Ein schönes indisches Sprichwort “Yatra hi manzil hai” bedeutet “die Reise ist das Ziel”. Die endlose Natur der Küche verwandelt unsere Reise als Chefs in so ein bereicherndes Ziel.

Chef André Daguin

De modo a mudar a tradição,
temos que entender a tradição.

*In order to change tradition,
you must understand tradition.*

*Um Tradition zu verändern,
müssen wir Tradition verstehen.*



Tribute to Koschina

Dieter Koschina – 20 years a Michelin Star Chef.
During his long and celebrated career in the world of gourmet cuisine, Chef Dieter Koschina has trained many of todays renowned Chefs who are now working around the world. In tribute to Koschina, 20 of those special Chefs have been selected to work together to create a spectacular 20 course Amuse Bouche Dinner.

Dieter Koschina - 20 anos da primeira estrela Michelin.

Durante a sua longa e reconhecida carreira no mundo da culinária gourmet, o Chef Dieter Koschina treinou muitos Chefs, hoje reconhecidos e que agora estão a trabalhar em todo o mundo.
Em homenagem ao seu mestre, 20 desses Chefs especiais foram selecionados para trabalhar juntos e oferecer um espetacular jantar com criações de 20 Amuse Bouche.

1995-2015

20 * Anos de Estrelas Michelin

20 * Years of Michelin Stars

20 * Jahre Michelin Sterne



Dieter Koschina - 20 Jahre Michelin Sterne!

Während seiner langen und intensiven Karriere hat Dieter Koschina viele Köche ausgebildet und inspiriert, die heute überall auf der Welt einen guten Namen haben. Es finden sich 20 dieser Chefs zusammen, um ihm zu Ehren ein spektakuläres 20-gängiges Amuse-Bouche-Dinner zu gestalten.



**Chef Matthias
Bernwieser**

Para mim, Traditional crEATivity significa criar pratos complexos e criativos a partir de um prato tradicional, focando-nos ao mesmo tempo em produtos individuais e usando técnicas modernas.

To me, Traditional crEATivity means creating complex and creative dishes out of a traditional dish, whilst focusing on the individual products, and using modern techniques.

Traditional crEATivity bedeutet für mich, aus einem traditionellen Gericht, mit dem Focus auf die einzelnen Produkte, mit modernen Techniken kreative und komplexe Gerichte zu erschaffen.



**Chef Gerhard
Brugger**

Para mim, Traditional crEATivity implica uma viagem ao passado em conjunto com muitas memórias culinárias e emotivas!

For me, Traditional crEATivity means a trip to the past combined with many culinary and emotional memories!

Traditional crEATivity bedeutet für mich eine Reise in die Vergangenheit, verbunden mit vielen kulinarischen und emotionalen Erinnerungen!



**Chef Klaus
Deutschmann**

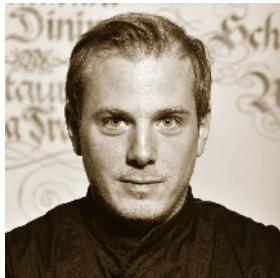
Restaurant Terazza

Tragam de volta a melodia!
É a minha vida!

*Bring back the melody!
It's my life!*

*Bringt die Melodie zurück!
Das ist mein Leben!*





**Chef Gunther
Döberl**

**Restaurant
Schlossherrnstube**

Pratos regionais e tradicionais num novo caminho. Dar nova vida a pratos tradicionais sem prescindir dos sabores a que estamos habituados.

Regional and traditional dishes on a new path. Breathing new life into traditional dishes without having to sacrifice the flavours we are used to.

*Regionale und traditionelle Gerichte auf neuen Wegen.
Traditionelle Gerichte neu auflieben zu lassen, ohne jedoch auf gewohnte Aromen zu verzichten.*



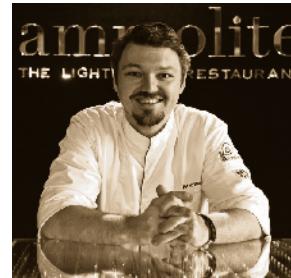
**Chef Christian
Gölles**

Restaurant Seefischer

A tradição é o solo que alimenta a crEATivity...

Tradition is the nourishing soil for crEATivity...

Tradition ist der Nährboden für crEATivity...



**Chef Peter
Hagen**

**Restaurant Ammolite
Europapark**

Associo o Vila Joya e crEATivity a 100% paixão, sabor e diversão.

I associate Vila Joya and crEATivity to 100% passion, taste and fun.

Mit der Vila und crEATivity verbinde ich 100% Leidenschaft, Geschmack und Spass.





**Chef Julian
Karr**

**Restaurant Karr Koch Kunst
Hotel Karr**

Estou muito grato pela paixão pela cozinha que herdei do meu pai.

I am very thankful for the passion for cooking that I inherited from my father.

Ich bin sehr dankbar, dass ich die Passion zum Kochen von meinem Vater vererbt bekommen habe.



**Chef Thomas
Klug**



**Chef Alexander
Kooman**

Restaurant De Kluizenaer

Associo tudo o que aprendi dos meus colegas no Vila Joya, a qualidade dos produtos e a cozinha austriaca das minhas avós e da minha mãe com Traditional crEATivity. Com base nisto e usando as influências da Ásia, Caraíbas e Índia, podemos preparar algo bom.

I associate everything I have learned from my colleagues during my time in Vila Joya, the quality of the products, and my grandmother's and mother's Austrian cuisine to Traditional crEATivity. Based on this and using influences from Asia, the Caribbean and India, you can prepare something nice.

Mit Traditional crEATivity verbinde ich das, was ich damals alles in der Vila Joya von meinen Kollegen lernte, die Qualität der Produkte und die österreichische Küche meiner beiden Omas und meiner Mutter. Auf dieser Basis kann man mit Einflüssen aus dem asiatischen, karibischen und indischen Raum einiges anstellen bzw. zubereiten.

A maioria dos meus pratos tem uma base tradicional e clássica. Tento combinar estes sabores tradicionais com técnicas modernas e novas influências.

Most of my dishes have a traditional, classical base. I strive to combine those traditional flavours with modern techniques and new influences.

Die meisten meiner Gerichte haben eine traditionelle, klassische Basis. Ich bemühe mich, diese traditionellen Geschmäcker mit modernen Techniken und neuen Einflüssen zu vereinen.



**Chef Peter
Kroiss**

Restaurant At Eight

A tradição é passar de geração em geração o que se refere à cultura e aos seus valores. No meu caso, isto implica esgotar todas as possibilidades com base naquilo que uma região nos dá em determinada época. Nestas circunstâncias, seguir a nossa veia criativa é algo fácil de fazer, e percebemos rapidamente que o produto mais caro nem sempre é o melhor.

Tradition means to pass down cultural references and its values from generation to generation. In my case, this means trying to exhaust all possibilities based on what a certain region will give you that season. Under these circumstances, pursuing our creative vein is an easy thing to do, and we understand quickly that the most expensive product is not always the best.

Tradition bedeutet, den Bezug zur Kultur und die damit verbundenen Werte von Generation zu Generation weiterzugeben. In meinem Fall heisst das, es wird versucht, alle Möglichkeiten aus dem auszuschöpfen, das die Region zur Saison hergibt. Unter diesen Voraussetzungen ist es eine Leichtigkeit, seiner kreativen Ader nachzugehen - somit ergibt sich das Verständnis, das nicht immer das teuerste Produkt das Beste ist, von ganz allein.



**Chef Clemens
Nachbaur**

**Restaurant Das Schiff
Romantik Hotel**

Temos muitas tradições na nossa cultura e quotidiano; algumas delas são inúteis. Tento capturar as tradições significativas da minha terra natal e usá-las na cozinha como algo único e novo, aproveitando as inspirações e técnicas que obtive ao longo da minha carreira.

We have a lot of traditions in our culture and everyday life; some of them are pointless. I try to capture the significant traditions of my homeland and bring them as something unique and new to the plate by using all the inspiration and techniques I assimilated throughout my career.

Es gibt viele Traditionen in unserer Kultur und im täglichen Leben, einige davon sind sinnlos. Ich versuche, die bedeutenden Traditionen meines Heimatlandes aufzunehmen und sie als etwas Einzigartiges und Neues auf den Teller zu bringen, mit all den Inspirationen und Techniken, die ich im Laufe meiner Karriere mitgenommen habe.



**Chef Richard
Nussel**

**Restaurant Westfälische
Stuben Parkhotel Surenburg**

“A unicidade de uma peça de arte é idêntica à sua integração no contexto da tradição.”
- Walter Benjamin

“The uniqueness of a piece of art is identical to its integration in the context of tradition.”
- Walter Benjamin

“Die Einzigartigkeit des Kunstwerks ist identisch mit seinem Eingebettetsein in den Zusammenhang der Tradition.”
- Walter Benjamin



**Chef Bernhard
Posch**

**Restaurant Balance
Hotel Stegersbach**

Adaptar valores tradicionais, regionais e sustentáveis, sabores e pratos da nossa época, mantendo-os vivos para as próximas gerações.

Adapting traditional, regional and sustainable values, tastes and dishes from our time and to keep them alive for the next generations.

Traditonelle regionale nachhaltige Werte, Gerichte und Geschmäcker der Zeit anpassen und für nächste Generationen erhalten.



**Chef Lucy Lourenço
Queiroz**

Harvey Nichols

Como Chefs usamos ingredientes, técnicas e emoções que inspiram e transformam a comida diariamente nas nossas cozinhas; isso, por sua vez, leva os nossos clientes numa viagem mágica pelas suas emoções, aspirações e tempo.

As Chefs we utilise ingredients, techniques and emotions to inspire and transform food on a daily basis in our kitchens; that in turn takes our customers on a magical journey through emotions, aspirations and time.

Als Chefs benutzen wir Zutaten, Techniken und Emotionen, um zu inspirieren und Essen täglich in unseren Küchen zu wandeln. Im Gegenzug führt dies unsere Kunden auf eine magische Reise durch Emotionen, Aspirationen und Zeit.



**Chef Jens
Rittmeyer**

**Restaurant KAI3
Hotel Budersand**

Neste caso, associo tudo a memórias. Porque tenho memórias de pickles e de técnicas culinárias da minha infância que estão novamente a ser faladas e que representam atualmente, em combinação com a tecnologia moderna, o que é a nova criatividade para mim. A propósito, estas dão ao cliente uma gastronomia muito autêntica, em que este ainda consegue reconhecer o que está a comer.

In this case, I link everything to memories. Because there are memories of pickling and cooking techniques from my childhood that are now being talked about again which currently represent, in combination with modern technology, the new crEATivity for me! And, by the way, provides the guest with a very authentic cuisine, where the guest can still recognise what he is eating.

In dem Fall habe ich alles auf Erinnerungen bezogen. Weil es auch Erinnerungen an Einlege- und Kochtechniken aus der Kindheit sind, die nun wieder in aller Munde sind und aktuell für mich in Kombination mit moderner Technik die neue Kreativität ausmachen! Und „ganz nebenbei“ dem Gast eine ganz authentische Küche bietet, wo der Gast auch noch erkennt, was er isst.



**Chef Christian
Spitzer**

Tradição e crEATivity andam de mão dada na cozinha, porque crEATivity significa colocar no prato algo novo, que nunca se viu antes daquela forma. A base de toda a criatividade está na cozinha tradicional. Só aqueles que dominam a gastronomia tradicional e a entendem é que podem interpretar criativamente, criando assim algo novo.

Tradition and crEATivity go hand in hand in the kitchen, because crEATivity means to put on a plate something new, what has never been seen before that way. The basis of all crEATivity is found in traditional cuisine. Only those who master traditional cuisine and understand it can interpret creatively, thus creating something new.

Tradition und crEATivity sind für mich in der Küche untrennbar verbunden, denn crEATivity bedeutet etwas Neues, in dieser Form noch nie Dagewesenes, auf den Teller zu bringen. So findet man die Basis aller Kreativität in der traditionellen Küche. Nur wer die traditionelle Küche beherrscht und versteht kann sie auch kreativ und somit neu interpretieren.



**Chef João
Tavares**

**Restaurant Vila Joya
Vila Joya**

São duas palavras com significados opostos que andam de mãos dadas. Tradição é o ponto de partida e crEATivity é a evolução; uma o motor, a outra o combustível... Sem dúvida a melhor forma de viajar!

These are two words with opposite meanings but they go hand in hand. Tradition is the starting point and crEATivity is the evolution; one is the engine, the other is the fuel... undoubtedly the best way to travel!

Traditional crEATivity: es sind zwei Worte mit entgegengesetzter Bedeutung, die Hand in Hand gehen. Tradition ist der Ausgangspunkt und Kreativität ist die Evolution – das eine der Motor, das andere der Treibstoff... zweifellos die beste Art und Weise, zu reisen!



**Chef Rudi
Tomsej**

crEATivity significa livrarmo-nos de regras limitativas, atingir composições gastronómicas fantásticas comandadas pela nossa imaginação.

crEATivity means breaking out of imprisoning rules, to achieve amazing culinary compositions commanded by your imagination.

crEATivity bedeutet aus zwanghaften Regeln auszubrechen, sich von seiner Phantasie dirigieren zu lassen, um erstaunliche kulinarische Kompositionen zu erzielen.



**Chef Siggi
Tschurtschenthaler**

Restaurant Adler

Peguem em 40 por cento de prazer, juntem 30 por cento de sonhos, temperem com 10 por cento de animação e acrescentem 30 por cento de gratidão. O resultado é um prato maravilhoso – preparado com 110 por cento de joie de vivre e paixão. Isto é crEATivity para mim.

Take 40 percent of pleasure, add 30 percent of dreams, season with 10 percent of high spirits and add 30 percent of thankfulness. This results in a wonderful dish – prepared with 110 percent joie de vivre and passion; that is crEATivity for me.

Man nehme 40 Prozent Genuss, gebe 30 Prozent Träume hinzu, würze mit 10 Prozent Übermut und schmecke es mit 30 Prozent Dankbarkeit ab. Das ergibt ein wunderbares Gericht – zubereitet mit 110 Prozent Lebensfreude und Leidenschaft, das ist crEATivity für mich.



**Chef Michael
Wolf**

Atelier Wolf

Traditional crEATivity: a adoração do que foi atingido, a lealdade à tradição e a chave elementar do futuro.

Traditional crEATivity: the worship of what has been achieved, the loyalty to tradition and the basic key to the future.

Traditional crEATivity: die Verehrung des Erreichten, die Treue zur Tradition und der grundlegende Schlüssel zur Zukunft.

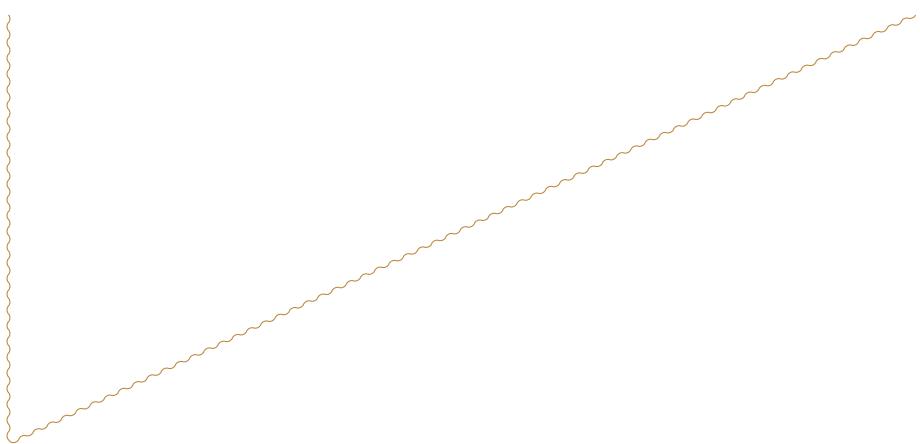


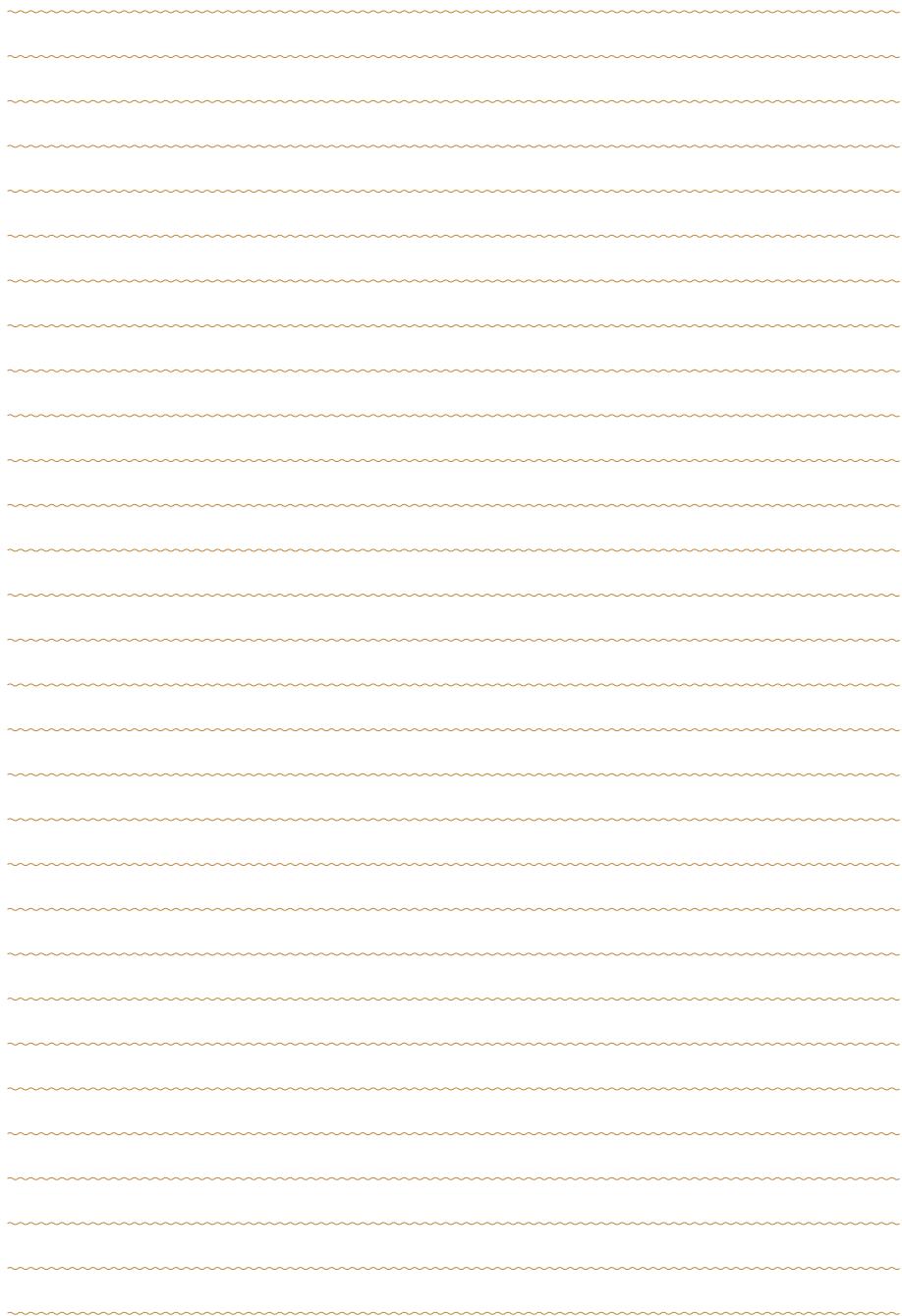
Chef Paul Bocuse

É nosso dever dar significado à vida das gerações futuras através da partilha do nosso conhecimento e experiência; ensinando a apreciar o trabalho bem feito e o respeito pela natureza, a fonte da vida.

It is our duty to give meaning to the life of future generations by sharing our knowledge and experience; by teaching an appreciation of work well done and a respect for nature, the source of all life.

Es ist unsere Pflicht, den zukünftigen Generationen einen Lebenssinn zu geben, indem wir unser Wissen und unsere Erfahrung teilen und indem wir das Schätzen gut gemachter Arbeit und den Respekt der Natur, Quelle allen Lebens, vermitteln.







“à la vie!”

Dr. Klaus Jung

Klaus Jung, o meu querido pai e o meu melhor amigo, vai celebrar o seu 85º aniversário durante o 8º Festival Gourmet, um evento que se baseia na tradição, valores e criatividade, conceitos que são da maior importância para ele. Desde que o Vila Joya abriu as portas, em 1982, Klaus Jung apoiou-nos com a sua força e dedicação, não só como marido

e pai, mas também como mentor e patrono. Acredito firmemente que sem ele nada disto teria sido possível e que ele foi uma enorme força motriz, alimentando insistentemente o sonho de tornar o Vila Joya naquilo que é hoje. É preciso ter um parceiro muito especial que nos segure quando estamos a tentar atingir o extraordinário, e a visão da minha

mãe Claudia não era nada menos do que isso. O seu objetivo era criar algo que pudesse ser desfrutado com todos os sentidos, ao máximo, o que se conjugava com o lema de vida do meu pai: *carpe diem*. Após a morte da minha mãe em 1997, o meu pai manteve intacta a essência do Vila Joya até passá-lo para as minhas mãos, como a minha mãe Claudia sempre quis.



Conseguiu manter o Vila Joya tão acolhedor, tão emotivo e tão especial como só a minha mãe o poderia ter desejado. Os seus esforços, em conjunto com o nosso trabalho árduo, culminaram na vitória, mais uma vez, do desejado título de Melhor Hotel Boutique da Europa nos World Travel Awards deste ano. Felizmente, herdei várias paixões

da minha mãe e do meu pai: o seu amor pelo Algarve e pelos seus simples encantos, e a sua determinação em manter o Vila Joya como um pequeno paraíso para os nossos hóspedes. Tanto o meu pai como eu estamos orgulhosos por poder levar a cabo o Festival Gourmet deste ano que, com tradição e crEATivity, celebra os ingredientes

essenciais da alta gastronomia. Por tudo isto, juntam-se a nós nesta festa não só do seu 85º aniversário, mas também das suas muitas realizações.

À la vie! À vida! – como ele adora dizer.
À la vie! E feliz aniversário!

Klaus Jung, my dear father and my best friend, is celebrating his 85th birthday at this year's 8th International Gourmet Festival, an event based on tradition, values and crEATivity, all concepts of the utmost importance to him.

When Vila Joya opened its doors in 1982, Klaus Jung supported us with his strength and determination not only as a husband and father, but also as a mentor and patron.

I truly believe that without him none of this would have been possible! He was a huge driving force and consistently nurtured the dream of turning Vila Joya into what it is today.

It takes a very caring partner to hold you when you're trying to reach for something extraordinary, and Claudia's vision was nothing short of extraordinary. Her goal was to create something that could be enjoyed with all the senses, to the fullest, which coincided with my father's life motto: *carpe diem*.

After my mother's death in 1997, my father did everything to keep Vila Joya's essence intact until he could pass it on to me, as Claudia had always wished. He kept Vila Joya as welcoming, heartwarming and special as she could only have hoped for.

His efforts, along with our hard work, culminated in Vila Joya winning once again the coveted Europe's Leading Boutique Hotel Award in this year's World Travel Awards.

Luckily, I have inherited many fine qualities from my mother and my father, their love for the Algarve and its simple charms, as well as their determination to maintain Vila Joya as the most original and enchanting home away from home for our guests.

My father and myself are delighted to be part of this year's incredibly special Gourmet Festival, which focuses on tradition and crEATivity, two essential ingredients of the Haute Cuisine.

So please join us in celebrating not only his 85th birthday, but also his many life achievements.

À la vie! – To life! – he loves to say.
À la vie! And happy birthday!



Ohne ihn wäre schlichtweg nichts möglich gewesen: als Ehemann, Vater, Mentor und Mäzen in einer Person hat er den Traum von der Vila Joya erst wahr werden lassen. Der Rückhalt und die niemals versiegende Unterstützung eines liebevollen Partners sind unverzichtbare Voraussetzungen, das Besondere möglich zu machen.

“Mit allen Sinnen geniessen”, oder wie mein Vater es formulieren würde, “*carpe diem*” ist die Zauberformel für seine Vision vom “schönsten kleinen Hotel Europas”.

Nach dem leider frühen Tod meiner Mutter war es plötzlich an ihm, die gemeinsame Idee für eine “Vila Joya” so lange fortfzuführen, bis er das Haus an mich übergeben konnte. Ganz im Sinne seiner geliebten Claudia.

Mein Vater feiert dieses Jahr am 13. November seinen 85. Geburtstag und was könnte schöner sein, als wiederum ein Kuss? Ein Kuss, der Dankbarkeit, Respekt und vor allem Liebe ausdrückt.

À la vie! Auf das Leben! - sagt der Patrone gerne, wenn er sein Glas erhebt.

À la vie! sagen wir, und alles, alles Liebe zum Geburtstag!



Klaus & Joy

Koschina & Friends

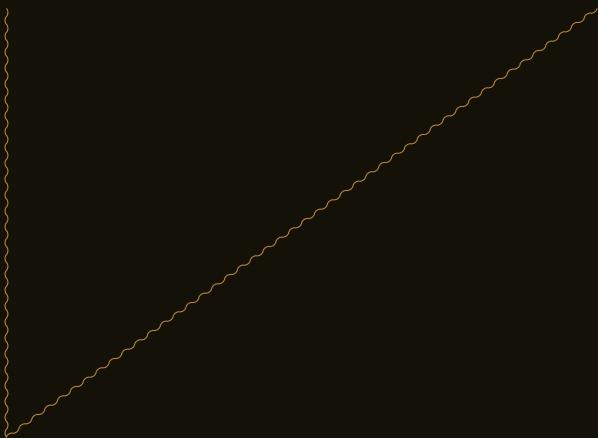
Desde 2007 “Koschina & Friends” tornou-se a mais popular das noites do Festival Gourmet Internacional do Vila Joya. Esta noite é dedicada aos Chefs mais próximos e amigos do Chef Koschina!

Vindos de vários países europeus, os seus amigos vão juntar-se ao Chef Koschina e comemorar a gastronomia criativa e cultura culinária.

Since 2007 “Koschina & Friends” has become the gourmet highlight in Vila Joya’s spectacular programme of haute cuisine. This evening is dedicated to Chef Koschina’s closest cooking friends! Join us in celebrating crEATive gastronomy and culinary culture.

Seit 2007 hat sich “Koschina & Friends” als ein absolutes kulinarisches Highlight im Programm der Haute Cuisine Tribute to Claudia herauskristallisiert.

Dieser Abend gehört Dieter Koschinas engsten Koch-Freunden! Chefs aus verschiedenen europäischen Ländern werden zusammen mit ihm “crEATive” Gastronomie und Kultur lebendig werden lassen.





**Chef Fernando
Agrasar**

Restaurant As Garzas

Para um Chef, Traditional crEATivity é a actualização das receitas populares adaptando-as às novas técnicas e gostos da época.

For a Chef, Traditional crEATivity consists in adapting popular recipes to new techniques and current tastes.

Für einen Chef bedeutet Traditional crEATivity, beliebte Rezepte den neuen Techniken und dem Geschmack der Zeit anzupassen.



**Chef
Martin Klein**

Restaurant Ikarus - Hanger 7

Traditional crEATivity é para mim o Tribute to Claudia! Um evento que ganhou muita importância no mundo gastronómico e é realmente uma honra receber este convite e fazer parte do evento.

Traditional crEATivity is for me the Tribute to Claudia! An event that has gained a lot of importance in the gastronomy field, and it really is an honour to receive an invitation and to be part of the event.

Mit Traditional crEATivity verbinde ich Tribute to Claudia! Eine Veranstaltung, die über die Jahre ein sehr grosses Gewicht in der Gastronomie-Szene bekommen hat.



**Chef Mario
Lohninger**

Restaurant Lohninger

Eu sou da Áustria, um país considerado tradicional e clássico. Quando era um jovem cozinheiro, senti a necessidade de viajar e fui capaz de recolher novas ideias de várias tradições e culturas (Japão, EUA, França). Cada país tem a sua própria autenticidade e mundo culinário, que absorvo na minha cozinha e desenvolvo criativamente.

I come from Austria, which is considered a traditional and classical country. As a young cook, I travelled and was able to collect new ideas from various traditions and cultures (Japan, USA, France). Every country has its particular cooking scene and authenticity, which I pick up in my cuisine and develop creatively.

Ich komme aus dem traditionell und klassisch geltenden Österreich. Als Jungkoch bin ich in die Welt gezogen und habe in verschiedenen Traditionen und Kulturen (Japan, USA, Frankreich) neue Ideen sammeln können. Jedes Land hat ihre eigene Kochwelt und Authentizität, die ich in meiner Küche aufgreife und kreativ ausbaue.





**Chef Hans
Neuner**

Restaurant Ocean

Liberdade criativa obtida pelo que aprendemos.

Creative freedom achieved through what we have learned.

Schöpferische Freiheit durch das Erlernte.



**Distiller Hans
Reisetbauer**

Blue Gin

Natureza reduzida ao máximo!

Nature reduced to the maximum!

Die Natur reduziert auf das Maximum!



**Chef Gebhard
Schachermayer**

Para mim, Traditional crEATivity está relacionada com a proteção de tradições culinárias na sua essência, interpretando-as de uma forma moderna e criativa, e, idealmente, criando uma nova tradição.

For me, Traditional crEATivity is connected with protecting culinary traditions in their essence, interpreting them in a modern and crEATive way, and ideally, creating a new tradition.

Für mich ist traditionelle crEATivity damit verbunden, kulinarische Traditionen in ihrer Grundsubstanz zu bewahren, diese modern und “crEATiv” zu interpretieren und im Idealfall eine neue Tradition zu schaffen.





**Chef
Mathias Seidel**

**Restaurant Ski-Clubstube
Arlberg Hospiz**

De volta às raízes - da minha avó!

*Back to the roots – à la
grandmother!*

Back to the roots - à la Oma!



**Chef Jörg
Wörther**

A minha crEATivity
é o casamento harmónico
entre produtos e a sua alma.

*My crEATivity is the harmonic
marriage between products and
their soul.*

*Meine crEATivity ist die
harmonische Zusammenführung
der Produkte und ihrer Eigenheiten.*



**Chef Dieter
Koschina**

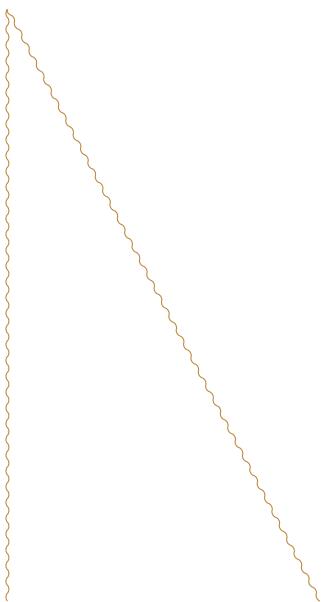
**Restaurant Vila Joya
Vila Joya**

John Wayne!

John Wayne!

John Wayne!







Chef Ferran

Adrià

Podemos dizer: “Oh não.
Não podemos tocar numa
receita tradicional.” Mas nós
perguntamos: porque é que
não se pode? Em 1350, um
vinagrete era um guisado, por
isso perguntamos, porque não?
Isto pode ser aplicado a qualquer
tipo de cozinha, essa é a parte
chocante. De certa forma,
isto dobra todas as tradições.
É algo bom!

*You may say, “Oh, no. You can’t
touch a traditional recipe.” But we
ask: why can’t you? Back in 1350,
a vinaigrette was a stew, so we ask,
why not? This can be applied to
any kind of cooking, and that’s the
shocking part of it. It kind of bends
all the traditions. It’s a good thing!*

*Sie können sagen “Oh, nein. Sie
können ein traditionnelles Rezept
nicht anrühren”. Aber wir fragen
Sie: warum nicht? Im Jahre 1350
war eine Vinaigrette ein Eintopf,
daher fragen wir, warum nicht?
Das kann an jede Art des Kochens
angewendet werden, und das ist das
Schockierende daran. Es verbiegt
alle Traditionen, und das ist eine
gute Sache!*



Handwriting practice lines for notes.

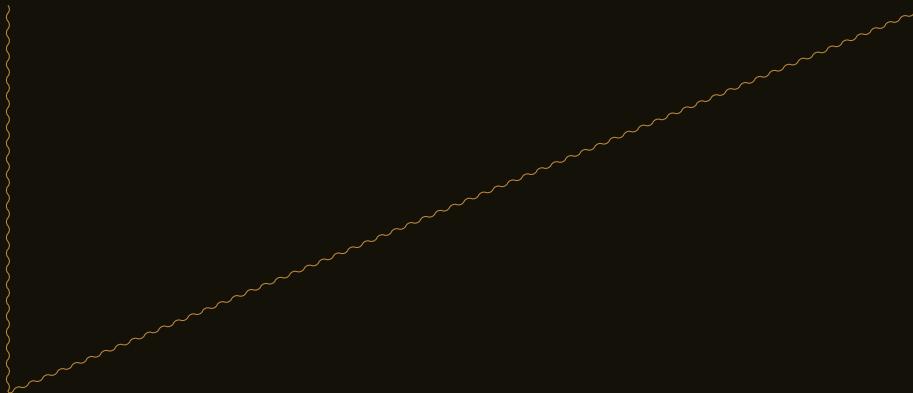


crEATive Portugal

Todos os restaurantes de Portugal com estrelas Michelin foram convidados a participar no Festival Gourmet Tribute to Claudia e vão confeccionar um menu especial, no qual irão recriar o seu prato favorito de infância numa interpretação da gastronomia moderna.

All Michelin Star Restaurants in Portugal have been invited to participate in the Tribute to Claudia Gourmet Festival. They will create an amazing dinner menu interpreting their preferred childhood dish into a modern gastronomic creation.

Wir haben alle portugiesischen Michelin-Restaurants eingeladen, ein Menü zu kreieren: diese Meister Chefs werden die Leibspeise ihrer Kindheit modern interpretieren und in ein gastronomisches Feuerwerk verwandeln.





Chef José Avillez

Restaurant Belcanto

A tradição anda a par com a evolução, por isso, para mim a tradição é criativa. A tradição é muitas vezes a base de uma ideia. O que fazemos hoje é fruto de tudo o que vivenciamos ao longo da nossa vida. Por isso, a tradição tem sempre uma palavra a dizer sobre o que criamos. A tradição de uns pode ser a evolução e a criatividade de outros.

Tradition goes hand in hand with evolution and therefore, in my opinion, tradition is creative. Tradition is very often the basis of an idea. What we do today is the result of what we lived during our lives. Therefore, tradition always has a word to say in what we create. What is tradition for some may be the evolution and crEATivity of others.

Die Tradition geht Hand in Hand mit der Evolution und daher ist Tradition für mich kreativ. Die Tradition ist oftmals die Basis einer Idee. Was wir heute machen ist Resultat von allem, das wir in unserem Leben erlebt haben. Daher hat Tradition immer ein Wörtchen mitzureden in dem, das wir schaffen. Die Tradition der einen kann die Evolution und Kreativität der anderen sein.



Chef Ricardo Costa

Restaurant The Yeatman

As bases da tradição trazem-nos a criatividade e, por sua vez, a autenticidade.
The foundations of tradition bring us crEATivity, and therefore to authenticity.

Die Basis der Tradition führt uns die Kreativität, und dadurch die Authentizität, zu.

All great talents need strong foundations, firm structures, so that our minds can travel creatively. Our tradition tells us where we come from, our crEATivity defines who we are.

Alle grossen Fähigkeiten müssen starke Stützen, feste Strukturen haben, damit unser Verstand kreativ reisen kann. Unsere Tradition sagt uns, wo wir herkommen, unsere Kreativität definiert, wer wir sind.



Chef Miguel Laffan

Restaurant L' and

Todas as grandes capacidades devem ter pilares fortes, estruturas firmes, para que a nossa mente possa viajar de uma forma criativa. A nossa tradição diz-nos de onde viemos, a nossa criatividade define quem somos.



**Chef
Henrique Leis**

Restaurant Henrique Leis

Para um cozinheiro, a tradição familiar vai definir todo o processo criativo, até no nível profissional. A tradição é impingida através da nossa própria cultura, são as raízes que permanecem dentro de nós. A cozinha é a arte, a sabedoria de expressar essa mesma aprendizagem, conhecida ao longo do nosso desenvolvimento.

For a cook, the family tradition will define the whole creative process, including on a professional level. Tradition is forced upon us through our own culture, it's the root that remains within us. Cooking is an art, it's the wisdom of expressing the teachings that we received throughout our development.

Für einen Koch definiert die familiäre Tradition den kreativen Prozess, auch im beruflichen Bereich. Die Tradition wird durch unsere eigene Kultur aufgezwängt, es sind die Wurzeln, die in uns bestehen bleiben. Das Kochen ist die Kunst und die Weisheit, um eben diese Lehren, die wir uns im Laufe unserer Entwicklung aneignen, zum Ausdruck zu bringen.



**Chef Pedro
Lemos**

Restaurant Pedro Lemos

A tradição de ser feliz à mesa. Cozinhar é um caminho para ser feliz. Gosto de despertar uma nova experiência sensorial. É este o desafio: inovar com base nos produtos da época. É um paradigma que deve mudar, a começar pelos Chefs: abdicar do que não respeita os ciclos da natureza.

It's about the tradition of being happy whilst seated at the table. Cooking is a path to happiness. I like to awaken a new sensorial experience. That's the challenge: to innovate based on the season's products. This paradigm needs to change, starting with the Chefs: to refrain from using anything that doesn't respect nature's cycles.



**Chef Vitor
Matos**

A essência de voltar à origem do produto, da terra, da tradição.

The essence of coming back to the origin of the product, of the land, of tradition.

Es ist die Essenz, wieder an den Ursprung des Produkts, der Erde, der Tradition zurückzukehren.

Die Tradition, glücklich bei Tisch zu sein. Kochen ist ein Weg zum Glücklichsein. Ich erwecke gerne eine neue sensorielle Erfahrung. Darum geht es: anhand der zur Jahreszeit verfügbaren Produkte innovieren. Dieses Paradigma muss sich ändern und das sollte bei den Chefs anfangen: von allem absehen, was die Zyklen der Natur nicht respektiert.





**Chef Hans
Neuner**

Restaurant Ocean

Liberdade criativa obtida pelo que aprendemos.

Creative freedom through what we have learned.

Schöpferische Freiheit durch das Erlernte.



**Chef Leonel
Pereira**

Restaurant São Gabriel

É a maior responsabilidade que se pode dar a um cozinheiro. A atualização do passado para os tempos atuais. A elegância do presente vs. o sabor do passado.

It is the biggest responsibility one can give to a cook: to update the past into current times. The elegance of the present vs. the taste of the past.

Es ist die grösste Verantwortung, die man einem Koch geben kann. Die Aktualisierung der Vergangenheit zur heutigen Zeit. Die Eleganz der Gegenwärtigkeit vs. dem Geschmack der Vergangenheit.



**Chef João
Rodrigues**

Restaurant Feitoria

Gostamos de cozinhar porque gostamos de comer e tudo o que envolve comer nos sensibiliza: os produtos, os cheiros, as formas, as cores. Esse primeiro contacto temo-lo no nosso seio familiar. Muitos ainda dizem que a receita da nossa mãe ou avó é a melhor do mundo... E isso é um reflexo perfeito da aculturação à comida das nossas casas.

We like to cook because we like to eat and everything related to eating is appealing: the product, the smell, the shape, the colour. This first contact occurs within the family. Many of us say that our mother's or grandmother's recipe is the best in the world... the perfect reflection of the acculturation to our home cooking.

Wir kochen gerne, weil wir gerne essen und alles, was mit Essen zu tun hat, spricht uns an: die Produkte, die Gerüche, die Formen, die Farben. Den ersten Kontakt haben wir in der Familie. Viele sagen, dass Mama's oder Oma's Rezept das beste der Welt ist...der perfekte Reflex der Akkulturation des Essens unseres Zuhause.



**Chef André
Silva**

Restaurant Largo do Paço

Considero crucial valorizar as nossas raízes e tradições e inová-las para um patamar de alta cozinha. A cultura gastronómica é inigualável de país para país, como tal define-nos como povo. Criar inovando é dar consistência e longevidade às nossas tradições. Por muito que a cozinha evoluía, as bases estão lá e a tradição também.

I think it is crucial to value our roots and traditions and to innovate in order to elevate them to the level of Haute Cuisine. The gastronomy tradition is incomparable from country to country, and as such it defines us as a nation. To create by innovating is to add consistency and longevity to our traditions. As much as cooking might evolve, the basis is there and so is tradition.

Ich betrachte es als entscheidend, unsere Wurzeln und Traditionen zu schätzen und sie bis zur Haute Cuisine zu innovieren. Die gastronomische Kultur ist von Land zu Land unterschiedlich und unvergleichlich, und definiert uns daher als Volk. Innovierend zu kreieren bedeutet unseren Traditionen Konsistenz und Langlebigkeit zu verleihen. So sehr die Küche sich auch entwickelt, die Basis ist da und die Tradition auch.



**Chef Benoît
Sinthon**

Restaurant Il Gallo d'Oro

Um Chef tem sempre na sua memória os pratos da sua infância, alguns cheiros da cozinha da mãe ou de alguém familiar, e este evento permite poder recriar alguns pratos que fazem parte dessa memória infantil.

A Chef always remembers his childhood dishes, certain smells from his mother's kitchen or from the kitchen of someone who's close to him. This event allows us to recreate some of the dishes that are part of this childhood memory.

Ein Chef hat immer die Gerichte seiner Kindheit in Erinnerung, bestimmte Gerüche aus der Küche der Mutter oder eines anderen Familienangehörigen. Dieses Event ermöglicht es, einige Gerichte, die dieser kindlichen Erinnerung angehören, wieder neu zu schaffen.



**Chef Miguel
Vieira**

**Restaurant Fortaleza
do Guincho**

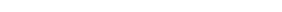
O desafio é exatamente esse, ser criativo respeitando o tradicional. É importante inovar e ser criativo, mas nunca devemos esquecer as nossas raízes. A cozinha deve ter tanto de criativo como de tradicional. A tradição deve ser respeitada, mas também é necessário ser um pouco “atrevido” e saber inovar.

That exactly is the “challenge”. Being creative whilst respecting tradition. It is important to innovate and to be creative, but we should never forget our roots. Cooking should be equally creative as traditional. Tradition needs to be respected, but it is also necessary to be “cheeky” and to know how to innovate.

Genau darin besteht die Herausforderung, kreativ sein, das Traditionelle respektierend. Es ist wichtig, zu innovieren, aber wir sollten niemals unsere Wurzeln vergessen. Die Küche sollte gleichermaßen kreativ wie auch traditionell sein. Tradition muss respektiert werden, aber es ist auch notwendig, “frisch” zu sein und innovieren zu können.

**Restaurant Vila Joya
Vila Joya**





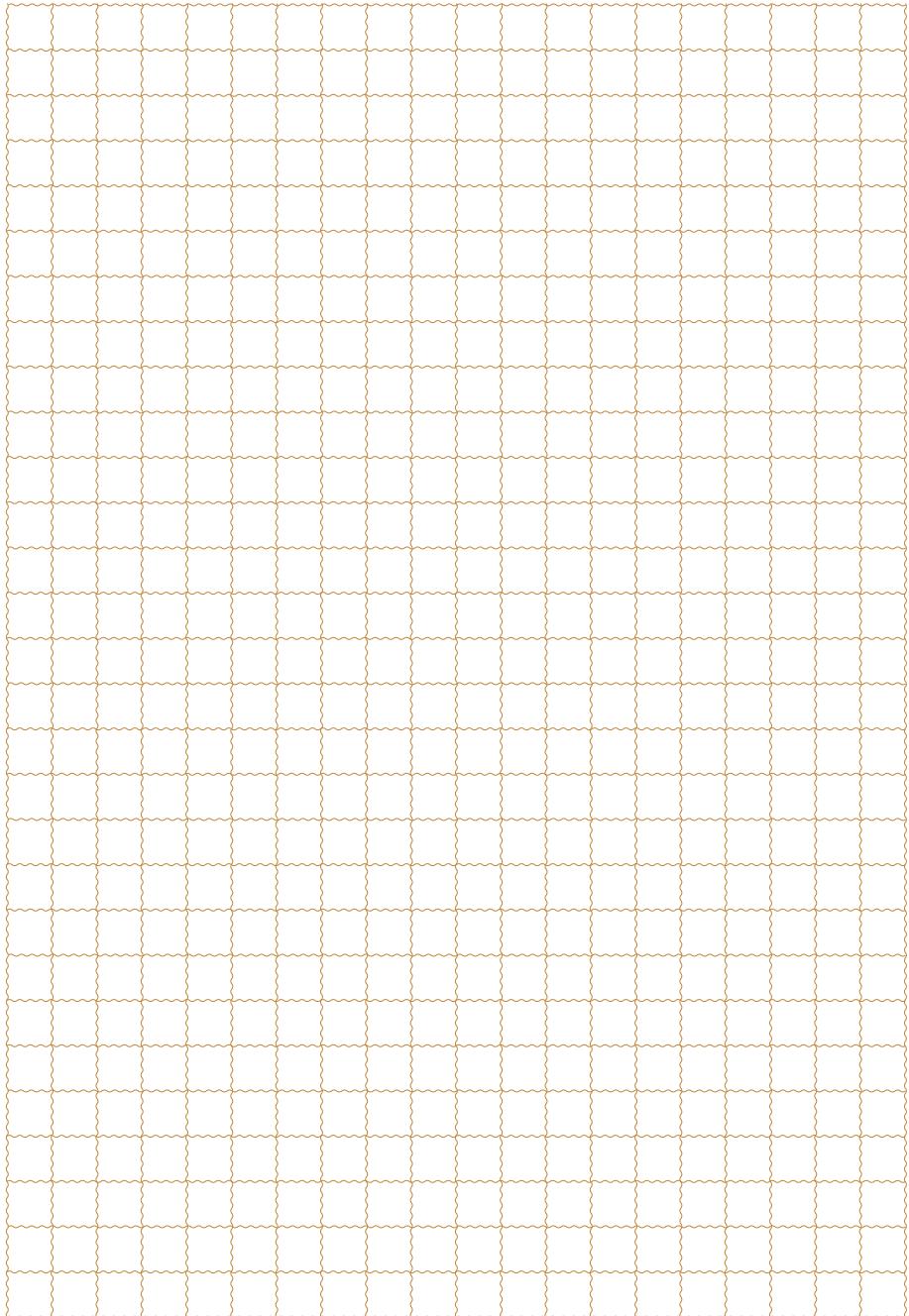
Chef Fernand Point

O dever de um bom cuisinier
é transmitir à próxima geração
tudo o que aprendeu e viveu.

*The duty of a good Cuisinier is to
transmit to the next generation
everything he has learned and
experienced.*

*Die Pflicht eines guten Kochs ist,
der nächsten Generation alles
mitzuteilen, was er gelernt und
erfahren hat.*





Sunday / November 15th, 2015

Munich

Maestros

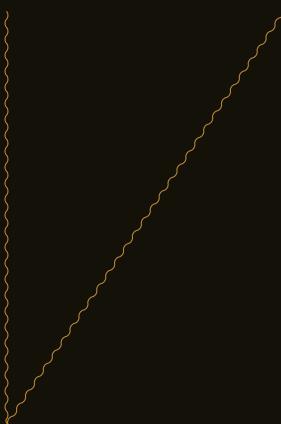


Chef Eckart
Witzigmann

Munique é o berço da gastronomia gourmet alemã e a cidade natal da Família Jung. Orgulhosamente proveniente da tradição culinária de Munique, o Chef Dieter Koschina e o Vila Joya congratulam-se por receber os ícones mais inspiradores e de renome internacional da Gastronomia Alemã.

Munich is the birthplace of German Haute Cuisine, and hometown of the Jung family.

Having been immersed in the culinary tradition of Munich, Chef Dieter Koschina and Vila Joya are proud and delighted to welcome the most inspiring and internationally renowned Icons of German Gastronomy.



München ist nicht nur der Ursprung der deutschen Haute Cuisine, sondern vor allem auch ein Eldorado der Highend-Gastronomie geblieben. Und München ist auch die Heimatstadt der Familie Jung.

Wir, die Vila Joya, und Chef Dieter Koschina sind deswegen hocherfreut, vier der talentiertesten und international bekanntesten Ikonen der deutschen Gastronomieszene bei uns begrüßen zu dürfen.

Acredito nisto e é também a minha experiência de vida: todos podem aprender o trabalho criativo e a prática – seja no fogão, seja onde quer que estejamos comprometidos. A crEATivity é certamente uma dádiva, mas ainda mais uma tarefa.

I believe in this and it is also my life experience: anyone can learn creative work and practice - be it at the stove or wherever you are committed to. CrEATivity is certainly a gift, but even more a challenge.

Ich glaube und es ist auch meine Lebenserfahrung: jeder kann kreatives Schaffen lernen und üben - sei es am Herd oder wo immer man sich einsetzt. Kreativität ist sicher auch eine Gabe, aber noch mehr eine Aufgabe.



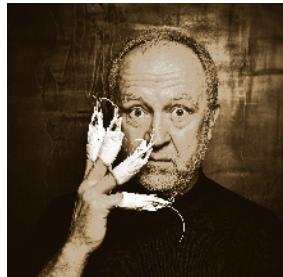
**Chef Hans
Haas**

Restaurant Tantris

Traditional crEATivity é a arte de criar pratos surpreendentes e impressionantes com produtos simples que toda a gente conhece.

Traditional crEATivity is the art to create surprising and impressive dishes with simple products known by everybody.

Traditional crEATivity ist die Kunst, aus einfachen Produkten, die allseits bekannt sind, Gerichte zu kreieren, welche überraschen und beeindrucken.

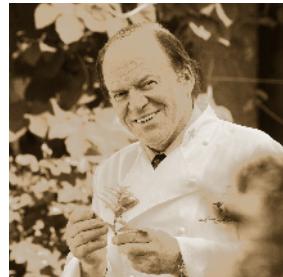


**Chef Otto
Koch**

Comecei a lidar com os temas comer e crEATivity desde que como conscientemente. Não há nada mais aborrecido do que simplesmente imitar algo. Apesar disto representar, de facto, o inicio da cozinha para a maioria das pessoas. Só quando dominamos o ofício é que iniciamos a arte. E a cozinha é como a vida: para alguns é normal, para outros é uma arte.

I have started to deal with the subjects of eating and crEATivity ever since I could eat consciously. There is nothing more boring than to simply imitate something. Although this represents, in fact, the beginning of cooking for most people. Only when one masters the craft one can initiate the art. And cooking is like life: for some it is standard, for some it is art.

Seit ich bewusst essen kann, ist das Thema Essen und Kreativität etwas was mich immer schon beschäftigt hat. Es gibt nichts langweiligeres als Dinge einfach nur nachzumachen. Obwohl das für die meisten Menschen eigentlich der Anfang des Kochens ist. Nur wenn man das Handwerk mal beherrscht, kann man sich an die Kunst wagen. Und Kochen ist wie das Leben: für den einen Standard, für den anderen Kunst.



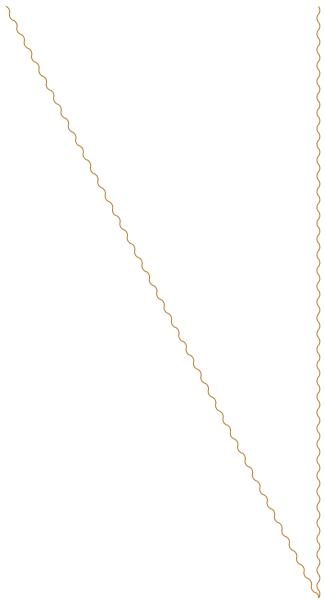
**Chef Heinz
Winkler**

Restaurant Residenz Heinz Winkler

A tradição é o espírito pioneiro dos nossos pais.

Tradition is the pioneering spirit of our fathers.

Tradition ist der Pioniergeist unserer Väter.

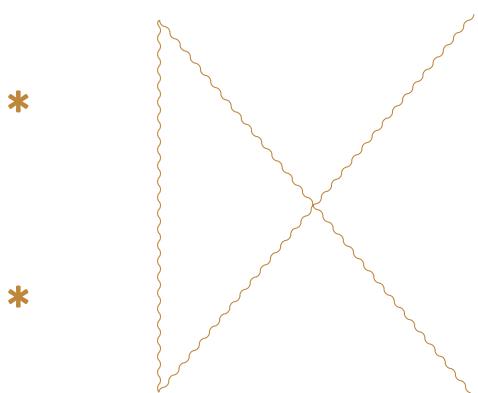


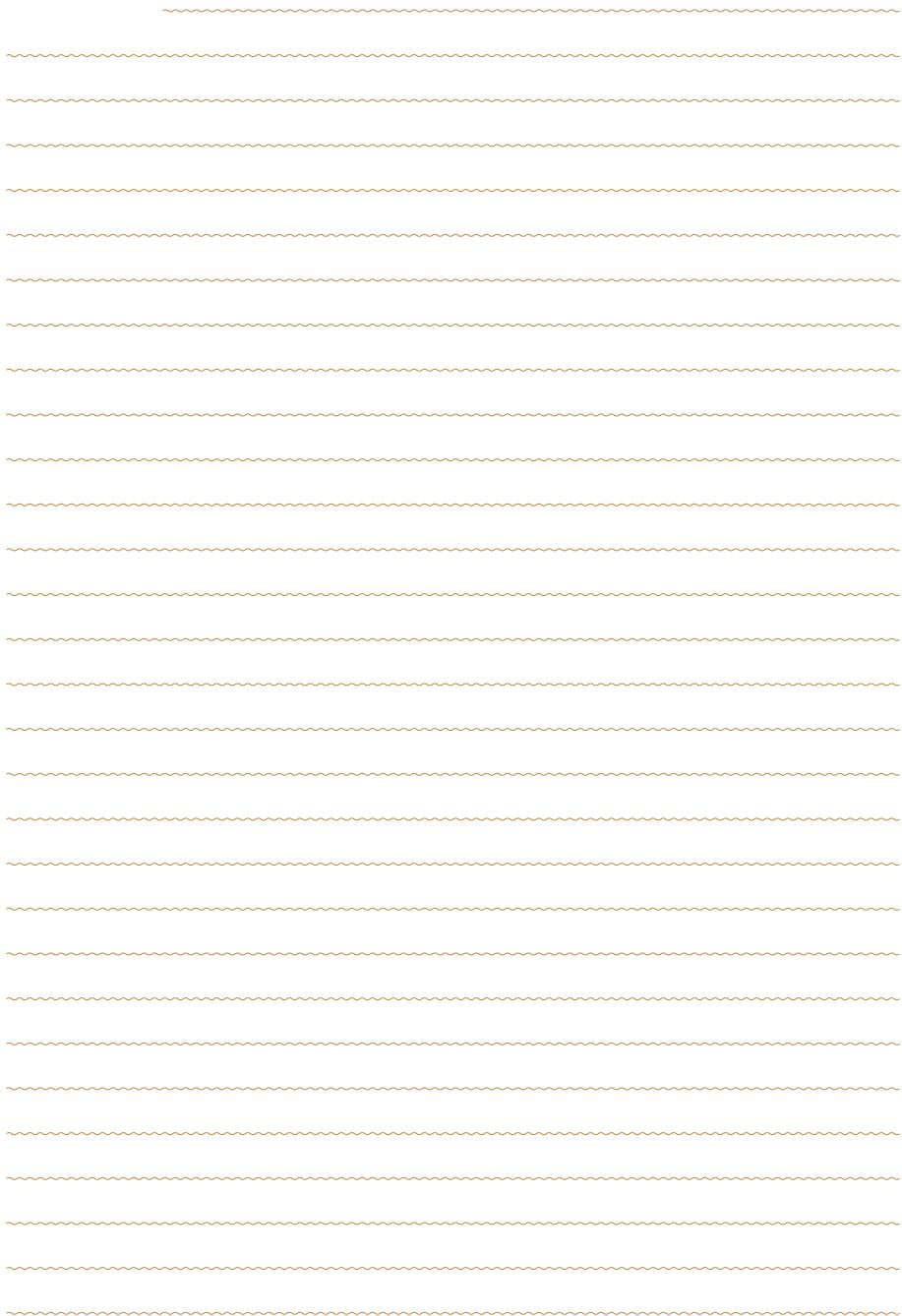
**Chef Pierre
Gagnaire**

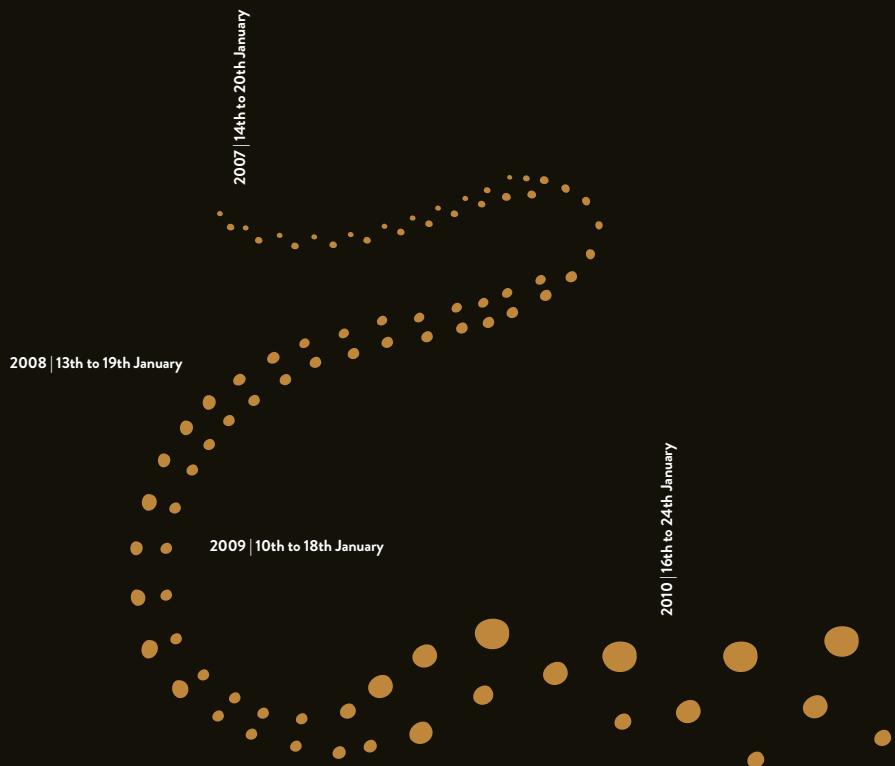
A gastronomia não se mede em termos de tradição ou modernidade. Temos de ler nela a ternura do Chef.

Cuisine does not measure itself in terms of tradition or modernity. One must read in it the tenderness of the Chef.

*Cuisine lässt sich nicht in Tradition oder Modernität messen.
Man muss in ihr die Zärtlichkeit des Chefs lesen.*







2007-2013
Past Festival Chef
Timeline



182

Master Chefs

2007 | 14th to 20th January**January 14**Nigel Haworth | North Cote Manor | UK | ***January 15**Eric Chavot | The Capital Restaurant | UK | ****January 16**Dieter Müller | Schloss Hotel Lerbach - Gourmet Restaurant Dieter Müller | Germany | *****January 17**Robert Niederkofler | Hubertusstube - Hotel Rosalpina | Italy | ****January 18**Eckart Witzigmann & Roland Trettl | Ikarus - Hangar 7 | Austria | ***January 19**Koschina & Friends
Peter Knogl | Cheval Blanc | Switzerland | *
Peter Schachermayer | Dietrichsteinerhof | Austria
Jörg Wörther | Gastronomic Advisor | Austria
Dieter Koschina | Restaurant Vila Joya | Portugal | ****January 20**Marc Meneau | L'Esperance | France | ****2008 | 13th to 19th January****January 13**Thomas Dorfer | Landhaus Bacher | Austria | ****January 14**Mario Lohninger | Restaurant Micro | Germany | ***January 15**Christian Bau | Vitor's Gourmet Restaurant | Germany | *****January 16**Nicolas Isnard & David Le Comte | Auberge de la Charme | France | ***January 17**Koschina & Friends
Eric Chavot | The Capital Restaurant | UK | **
Robert Niederkofler | Hubertusstube - Hotel Rosalpina | Italy | **
Nigel Haworth | North Cote Manor | UK | *
Peter Knogl | Cheval Blanc | Switzerland | *
Peter Schachermayer | Dietrichsteinerhof | Austria**2007 | 14th to 20th January**Jörg Wörther | Gastronomic Advisor | AustriaDieter Koschina | Restaurant Vila Joya | Portugal | ****January 18**Martin Klein | Ikarus - Hangar 7 | Austria | ***January 19**Xavier Pellicer | ABaC | Spain | ***2009 | 10th to 18th January****January 10**Albano Lourenço | Quinta das Lágrimas | Portugal | ***January 11**Thomas Nesser | Lorenz Adlon | Germany | ***January 12**Koschina & FriendsEric Chavot | The Capital Restaurant | UK | **Thomas Dorfer | Landhaus Bacher | Austria | **Peter Knogl | Cheval Blanc | Switzerland | **Robert Niederkofler | Hubertusstube - Hotel Rosalpina | Italy | **Siegfried Danler | Amadeus | Portugal | *Nigel Haworth | North Cote Manor | UK | *Nicolas Isnard & David Le Comte | Auberge de la Charme | France | *Martin Klein | Ikarus - Hangar 7 | Austria | *Mario Lohninger | Restaurant Micro | Germany | *Jörg Wörther | Gastronomic advisor | AustriaPeter Schachermayer | Dietrichsteinerhof | AustriaDieter Koschina | Restaurant Vila Joya | Portugal | ****January 13**Jacob Jan Boerma | Restaurant DeLeest | The Netherlands | ****January 14**Thomas Büchner | Restaurant La Vie | Germany | ****January 15**Marc Meneau | L'Esperance | France | ****January 16**Nils Henkel | Schloss Hotel Lerbach | Germany | *****January 17**Philippe Labbe | Chateau de la Chevre d'Or | France | ****January 18**Juan Amador | Restaurant Amador | Germany | *****2010 | 16th to 24th January****January 16**Koschina & FriendsJuan Amador | Restaurant Amador | Germany | ***Thomas Dorfer | Landhaus Bacher | Austria | **Peter Knogl | Cheval Blanc | Switzerland | **Heinz Winkler | Residenz Heinz Winkler | Germany | **Frank Buchholz | Restaurant Buchholz | Germany | *Siegfried Danler | Amadeus | Portugal | *Nicolas Isnard | Auberge de la Charme | France | *Martin Klein | Ikarus - Hangar 7 | Austria | *Mario Lohninger | Restaurant Micro | Germany | *Peter Schachermayer | Dietrichsteinerhof | AustriaJörg Wörther | Gastronomic Advisor | AustriaDieter Koschina | Restaurant Vila Joya | Portugal | ****January 17**Dani Garcia | Restaurant Dani Garcia | Spain | ****January 18**Jonnie Boer | Librije | The Netherlands | *****January 19**Jacques POURCEL | Jardin de Sense | France | ****January 20**Roland Gorgosilich | Bosman's Restaurant | South Africa**January 21**Michael White | Marea / Altamarea Group | USA | ****January 22**Andrea Berton | Restaurant Trussardi | Italy | ****January 23**Jin Jie Zhang | The Green Tea House | China**January 24**Kyoto Tsuruya | Kyoto Tsuruya | Japan | *****2011 | 14th to 23rd January****January 14**Portuguese Michelin StarsJosé Avillez | Tavares | Portugal | *Siegfried Danler | Amadeus | Portugal | *Vincent Fournier | Fortaleza do Guincho | Portugal | *Joachim Körber | Eleven | Portugal | *Albano Lourenço | Arcadas da Capela | Portugal | *Henrique Leis | Restaurant Henrique Leis | Portugal | *Vitor Matos | Casa da Calçada | Portugal | *Hans Neuner | Ocean | Portugal | *Benoit Sinthom | Il Gallo d'Oro | Portugal | *Dieter Koschina | Restaurant Vila Joya | Portugal | **

January 15

Alain Carron & Menno Post | Restaurant Ron Blaauw
Holland | **

January 16

Koschina & Friends
Nils Henkel | Schloss Hotel Lerbach | Germany | ***
Jacob Jan Boerma | Restaurant DeLeest | The Netherlands | **

Thomas Bühner | Restaurant La Vie | Germany | **
Thomas Dorfer | Landhaus Bacher | Austria | **
Norbert Niederkofler | Hubertusstube - Hotel Rosalpina | Italy | **
Heinz Winkler | Residenz Heinz Winkler | Germany | **
Frank Buchholz | Restaurant Buchholz | Germany | *
David Le Comte | Auberge de la Charme | France | *
Siegfried Danler | Amadeus | Portugal | *
Martin Klein | Ikarus - Hangar 7 | Austria | *
Peter Knogl | Cheval Blanc | Switzerland | *
Peter Schachermayer | Dietrichsteinerhof | Austria
Jörg Wörther | Gastronomic advisor | Austria

January 17

Andreas Caminada | Schloss Fürstenau | Switzerland | ***

January 18

Santi Santamaría | Restaurant Can Fubes | Spain | ***

January 19

Sven Elverfeld | Aqua | Germany | ***

January 20

Enrico & Roberto Cerea | La Vittorio | Italy | ***

January 21

Kenneth Oringer | Clio | USA

January 22

Arnaud Donckele | La Vague d'Or | France | **

January 23

Hans Van Wolde | Beluga | The Netherlands | **

2012 | 12th to 22nd January**January 12**

Marco Westmaas | Elzenduin Beach | Netherlands

January 13

Portuguese Michelin Stars

José Avillez | Belcanto | Portugal | *
Aime Barrorey | Tavares | Portugal | *
José Cordeiro | Feitoria | Portugal | *
Ricardo Costa | The Yeatman | Portugal | *
Vincent Farnes | Fortaleza do Guincho | Portugal | *
Henrique Leis | Restaurant Henrique Leis | Portugal | *
Albano Lourenço | Arcadas da Capela | Portugal | *
Vitor Matos | Largo do Paço | Portugal | *
Hans Neuner | Ocean | Portugal | *
Benoit Sinthon | Il Gallo d'Oro | Portugal | *

January 14

Hans Valimaki | Chez Dominique | Finland | **

January 15

Koschina & Friends

Jonnie Boer | Librije | The Netherlands | ***
Jacob Jan Boerma | Restaurant DeLeest | The Netherlands | **
Thomas Bühner | Restaurant La Vie | Germany | **
Peter Knogl | Cheval Blanc | Switzerland | **
Hans Neuner | Ocean | Portugal | *
Norbert Niederkofler | Hubertusstube - Hotel Rosalpina | Italy | **

November 12

Nigel Haworth | North Cote Manor | UK | *
Mario Lohninger | Restaurant Micro | Germany | *
Karl Ederer | Restaurant Ederer | Germany
Christian Petz | Holy-Moly Am Badeschiff | Austria

January 16

Joachim Wissler | Vendôme | Germany | ***

January 17

Magnus Nilsson | Fäviken | Sweden

January 18

Shaun Hergatt | SHO | USA | **

January 19

Alain Passard | l'Arpege | France | ***

January 20

Laurent Gras | Laurent Gras Consulting

January 21 - Malhadinha Nova

April Bloomfield | Spotted Pig | USA | *

January 21

Normand Laprise | Toqué | Canada

January 22

Massimo Bottura | Osteria Francescana | Italy | ***

2013 | 5th to 17th November**November 5**

Heinz Beck Kitchen Party | Gusto - Conrad Algarve Portugal

November 7

Tsuyoshi Murakami | Kinoshita | Brazil
Dieter Koschina | Restaurant Vila Joya | Portugal | **

November 8

Portuguese Michelin Stars

Hans Neuner | Ocean | Portugal | **
José Avillez | Belcanto | Portugal | *
Ricardo Costa | The Yeatman | Portugal | *
Vincent Farnes | Fortaleza do Guincho | Portugal | *
Henrique Leis | Restaurant Henrique Leis | Portugal | *
Albano Lourenço | Arcadas da Capela | Portugal | *
Vitor Matos | Largo do Paço | Portugal | *
George Mendes | Aldea | USA | *

November 9

Björn Frantzen | Restaurant Frantzen | Sweden | **

November 10

Jean Roca | El Celler De Can Roca | Spain | ***

November 11

Cooking Demo

Nuno Mendes | Vijaante | UK | *

November 11

The Royal Dutch

Jonnie Boer | Librije | The Netherlands | ***
Jacob Jan Boerma | Restaurant DeLeest | The Netherlands | **
Jannis Brevet | Manoir Inter Scaldis | The Netherlands | **
Ron Blaauw | Restaurant Ron Blaauw | The Netherlands | **
Erik Vaan Loo | Parkheuvel | The Netherlands | **
Hans Van Wolde | Beluga | The Netherlands | **

November 12

Cooking Demo
Quique DaCosta | Quique Dacosta | Spain | ***

November 12

Pascal Barbot | L'Astrance | France | ***

November 13

Klaus Erfort | Gästehaus Klaus Erfort | Germany | ***

November 14

Gert de Mangeleer | Hertog Jan | Belgium | ***

November 15

Malhadinha Nova Brazilian BBQ
Rodrigo Oliveira | Mocotó | Brazil

November 15

One Night in Bangkok
Gagan Anand | Gaggan | Thailand
Hervé Frerard | Le-beauleau | Thailand
Ian Kittoch | Issaya | Thailand
McDang | McDang's Kitchen | Thailand
David Thompson | Nahm | Thailand
Marco Westmaas & Kuhn Kla | Trisara | Thailand

November 16

Brazilian Night
Alberto Landgraf | Epice | Brazil
Tsuyoshi Murakami | Kinoshita | Brazil
Jefferson Rueda | Attimo | Brazil
Dieter Koschina | Restaurant Vila Joya | Portugal | **

November 17

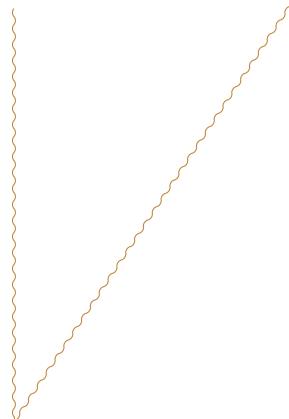
Thai Lunch

Heinz Beck & Others | Gusto - Conrad Algarve | Portugal

November 17

Koschina & Friends
Juan Amador | Restaurant Amador | Germany | ***
Heinz Beck | La Pergola | Italy | ***
Andreas Caminada | Schloss Schauenstein | Switzerland | ***
Sven Elverfeld | Aqua | Germany | ***
Jacob Jan Boerma | Restaurant DeLeest | The Netherlands | **
Thomas Dorfer | Landhaus Bacher | Austria | **
Peter Knogl | Cheval Blanc | Switzerland | **
Hans Neuner | Ocean | Portugal | **
Enrico & Roberto Cerea | Davittorio | Italy | *
Mario Lohninger | Lohninger | Germany | *
Peter Schachermayer | Dietrichsteinerhof | Austria
Matteo Ferrantini | Restaurant Vila Joya | Portugal | **
Dieter Koschina | Restaurant Vila Joya | Portugal | **

Thank You All!



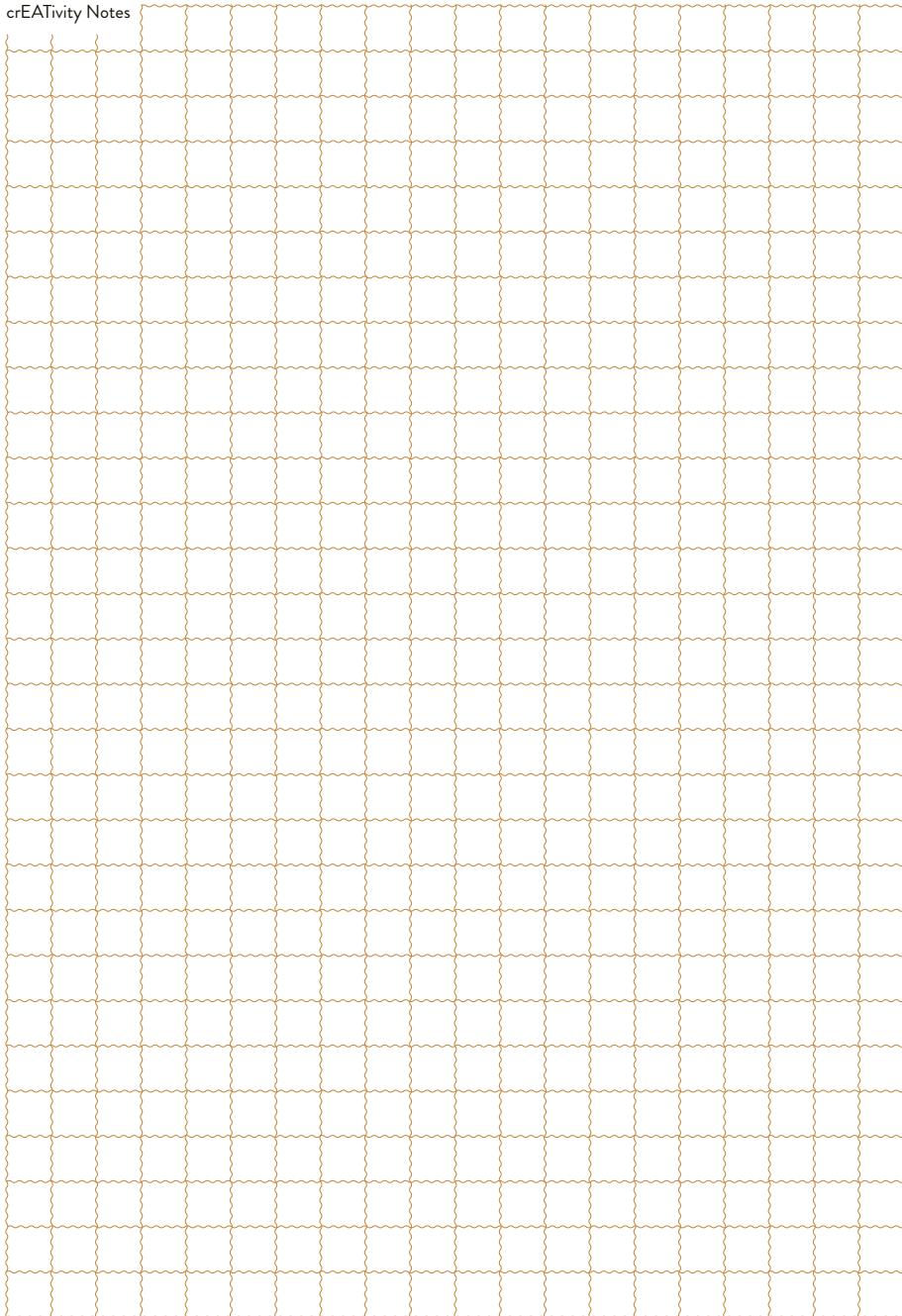
Maria do Carmo Alegria
 João Almeida
 João Amaral
 Celso Assunção
 Mariana Babirina
 Mariana Balas
 Marita Barth
 Tina Bosch
 Hugo Botas
 Sofia Cabrita
 Astrelina Cardoso
 Luís Carneiro
 Mónica Carrasqueiro
 Carlos Coelho
 Ermelindo Coelho
 Tom Compton
 Manuela Correia
 Micaela Correia
 Sónia Correia
 Vitor Lino Costa
 Maria Cristina
 Luís Cruz
 Vanessa Cruz
 Daniela Faria
 Ana Teresa Fernandes
 Ângelo Fernandes
 Daniel Fernandes
 Nadinezia Gama
 Alda Garcia
 Hugo Gonçalves
 Paulo Guerreiro
 António Guita
 Chislaine Haagsma
 Sabine Hacker
 Max Heinemann
 Soraia Henriques

Bettina Hoyos
 Antónia Isqueiro
 Avelino José
 Klaus Jung
 Anabela Justo
 Marli Kickmaier
 Mykola Kyyakh
 Luise Lincke
 Joaquim Lopes
 Odilia Lopes
 Paulo Lopes
 Paulo Luz
 José Machado
 Hardie Mananyi
 Marcelino Marques
 Teresa Marques
 Ana Martins
 Anabela Martins
 Graça Martins
 Tiago Martins
 José Mendes
 Luís Mendes
 Nina Moiseenco
 Pedro Monteiro
 Michael Mugenast
 Camila Novais
 Emily Norman
 Martin Novy
 Aníbal Nunes
 Xana Nunes
 Dora Parreira
 Jocelyne Paulo
 Lúisa Pereira
 Lena Perez
 Tiago Pinto
 Inês Rangel

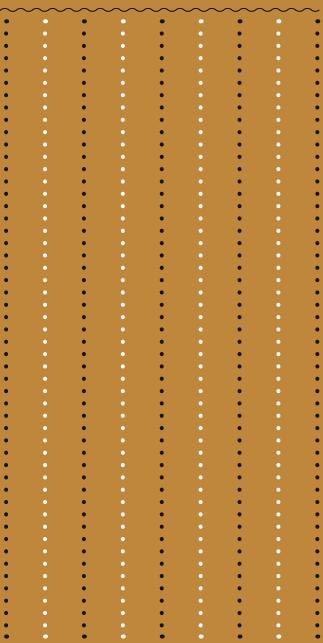
Melinda Redl
 Bruno Ricardo
 Kevin Romes
 Tara Runge
 Hermínio Sanona
 Salvador Santos
 Victor Santos
 Duarte Serra
 Manuel Serra
 Jessica Serralha
 Ana Silva
 Mário da Silva
 Marcos Soares
 Liliana Sousa
 Patrícia Sousa
 Michelle Stein
 Kamrul Talukder
 Ana Tavares
 Maria Alice Teixeira
 Kimberly Tucker
 Arnaud Vallet
 Francisco Vargas
 Diogo Veloso
 Sérgio Vieira
 Marine Vincent-Baschet
 Claudia Wittenburg

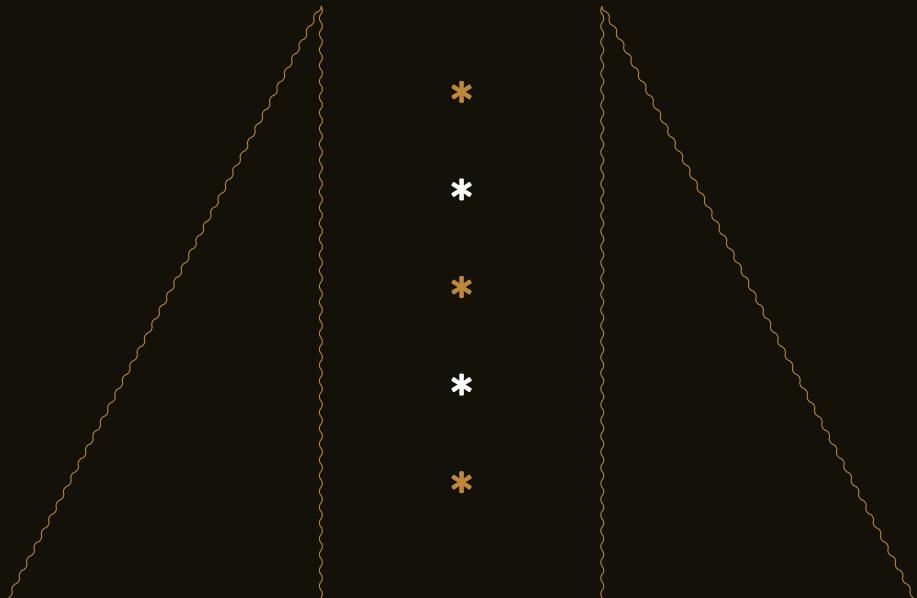




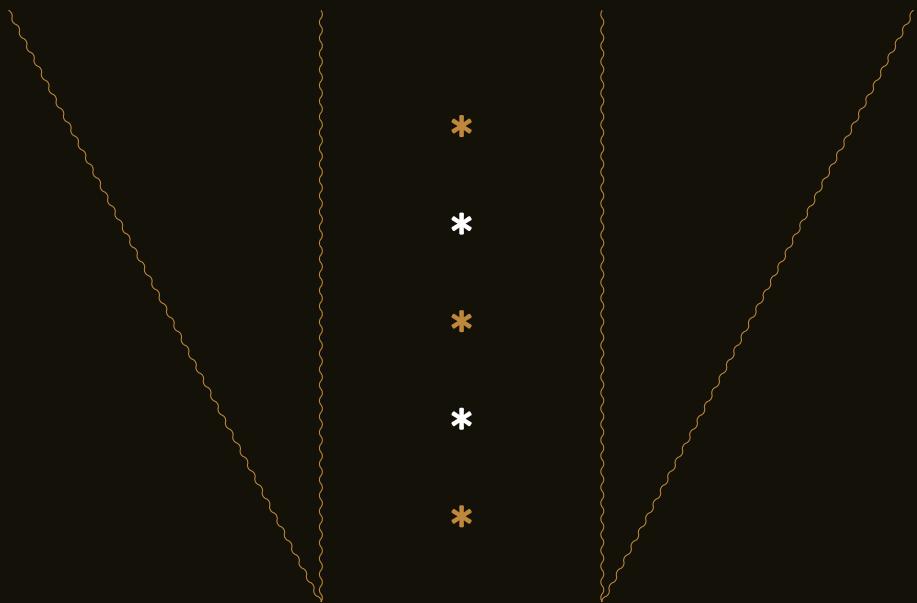


Thank
You





* * Saulius Karosas *



Thank You





Douro Boys

The logo for Douro Boys features the brand name in a large, serif font above a stylized graphic. This graphic consists of a thin, dark brown curved line that dips down and then rises again, with five small, dark brown leaf-like shapes attached to it.

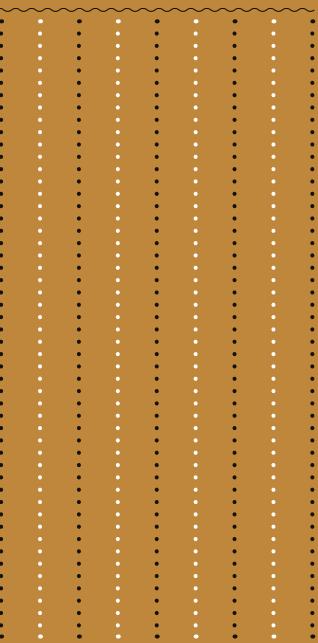
QUINTA VALE D. MARIA

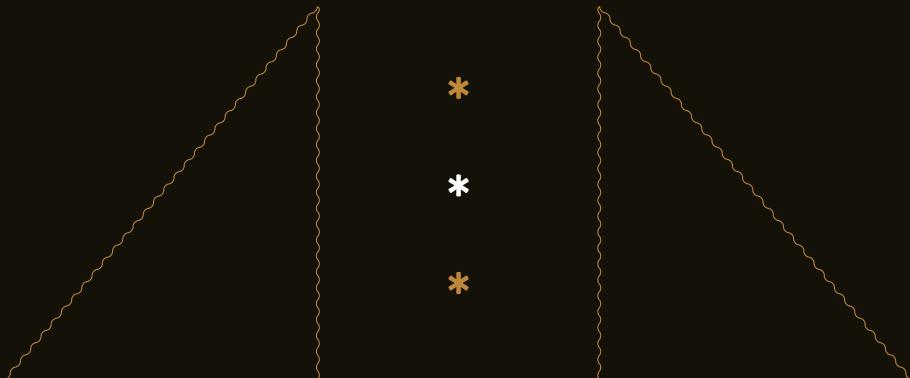


Niepoort

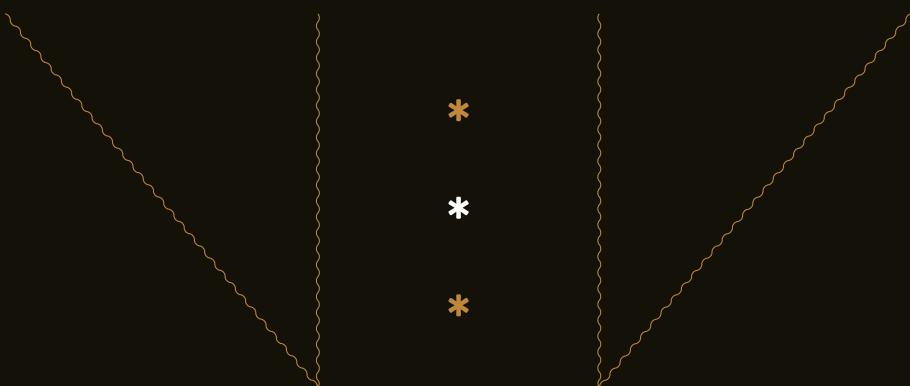


Thank
You





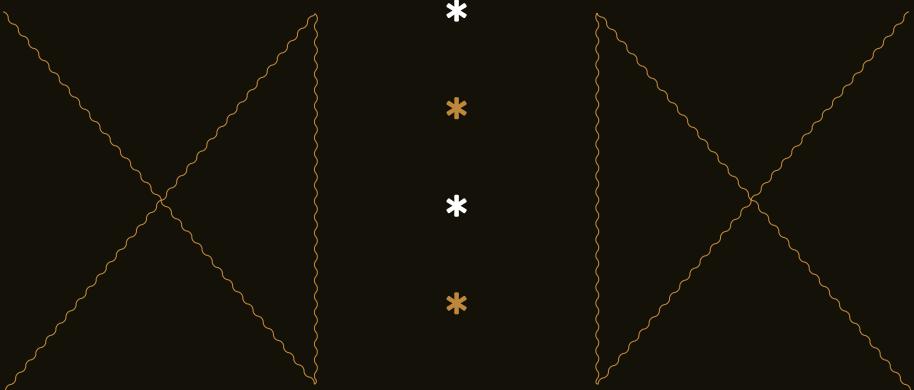
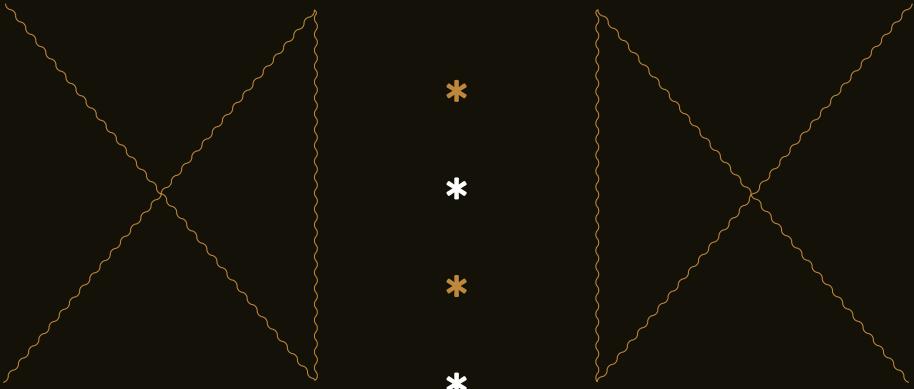
EST 1926
DECANTE
VINTAGES



VILA JOYA

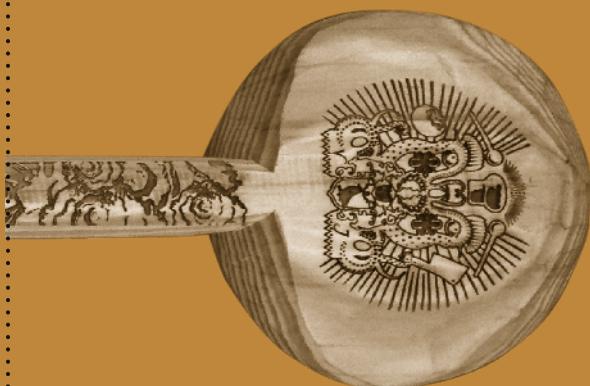
Thank
You





VILA JOYA

Thank
You





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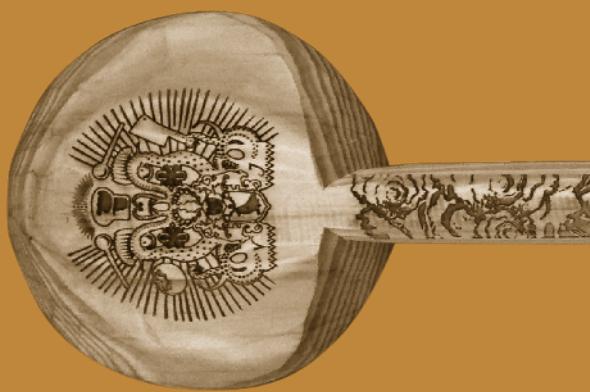
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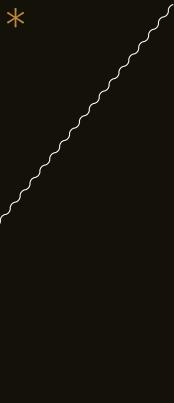
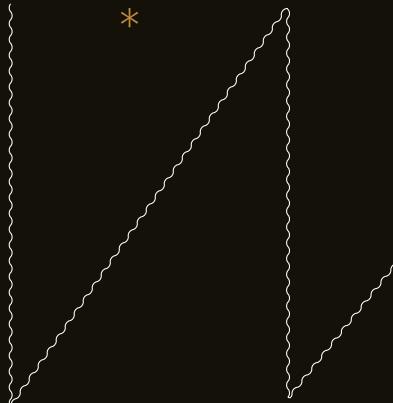
*

*

VILA JOYA

Thank
You





S.PELLEGRINO

ACQUA PANNA

CLOCHE
RECEPTIONS DESIGN



Cinco Jotas
JABUGO 1879

*

ROBBE & BERKING
SILBER

RIEDEL
THE WINE GLASS COMPANY



18^VA₂₄
VISTA ALEGRE
PORTUGAL

Albufeira
MUNICÍPIO

NUTRIFRESCO

Vila Galé
HÓTEIS

ASSOCIAÇÃO DE TURISMO
DE ALGARVE
BAINHA DE COPAS
CITY CAR
DENGUN
ROCHINI

KRACHER
LICOR BEIRÃO
MAKRO
NECTON
PORTUGAL CONFIDENTIAL
REISETBAUER BRAND

RUNGIS EXPRESS
SHARISH
SOREMA
SOVINA
EXQUISITE
XN BRAND DYNAMICS

Thank you
Vila Joya
for inviting us
to cook your brand



Ivity Brand Corp
cooking star brands
since 1985



TRADITIONAL CREATIVITY

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GOURMET FESTIVAL

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