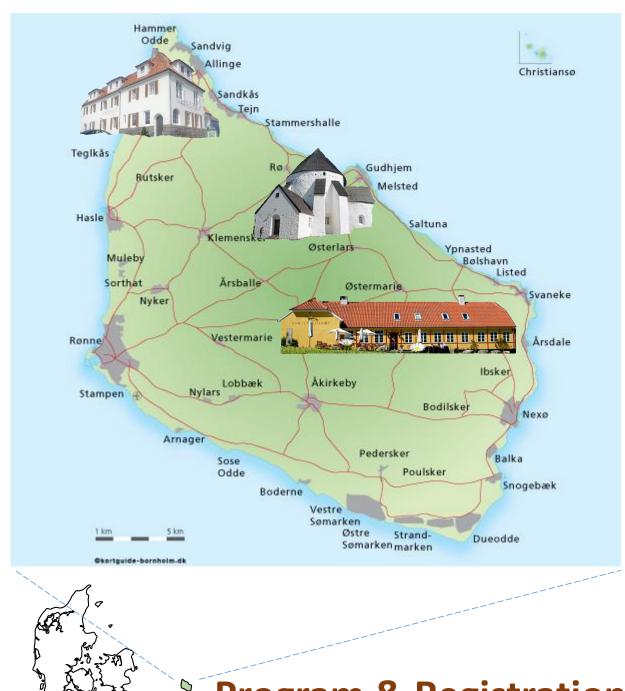




Denmark Grand Chapitre

Bornholm, August 23-24, 2019



Program & Registration





Denmark Grand Chapitre Bornholm 23-24 August 2019

Chaîne des Rôtisseurs, Bailliage de Danemark, welcomes you to Grand Chapitre 2019.

It will take place on the 'Sunshine Island' of Bornholm, a small island located remotely in the Baltic Sea, some 100 km south of Sweden. Due to its geographical location with cold winters and long warm summers, this scenic and sunny island has become home to a vibrant gastronomic scene. Some of Denmark's most acclaimed local producers of meat, produce, distillates and dairy products is recognized internationally and is must-try when visiting this remote island.

A new generation of talented chefs has put Bornholm and its local produced products on the gastronomical map, and today Bornholm can boast of, among others, a Michelin star restaurant and several Bib gourmand restaurants, according to the Michelin Guide.

The program of the Chapitre includes two culinary sightseeing tours, visiting some key gastronomical locations on the island; a traditional smokehouse, an oil mill, a butcher, local brewery, Farmers market hall and local farmhouse shop.

The Welcome Dinner on Friday has been specially arranged to take place at the award-winning old traditional Inn "Christianshøjkroen".

The Induction Ceremony on Saturday will – very exceptionally – take place inside the famous Round Church of Østerlars, dating back to 1160, even before the origin of La Chaîne.

The Grand Dinner on Saturday will take place at Restaurant Pony at Nordlandet, a beautiful location amongst the cliffs facing the vast Baltic Sea. The resident Chef de Cuisine, Anne Bruun Jessen. is a high profile award winning female chef, and the hotel & restaurant is owned and operated by the same people of the Michelin restaurants Kadeau Bornholm (one star) and Kadeau Copenhagen (two stars).



FRIDAY 23. AUGUST 2019 – CULINARY TOUR 1

Bus departs from Strandhotellet, Sandvig 08:00

Welcome and introduction by head of 'Gourmet Bornholm'

08:45 Lehnsgaard (oil mill)

A tour of the production facilities, incl. samples. www.lehnsgaard.dk

10:30 Hallegaard (meat products)

A tour of the production facilities, incl. samples. www.hallegaard.dk

12:00 Svaneke (brew house)

> A tour of the brewery, incl. samples. Then a beer tasting, followed by lunch: traditional Danish smørrebrød. www.svanekebryghus.dk

Svaneke – free program – a walk in the picturesque streets 14:00

15:30 Bus departs to Strandhotellet, Sandvig



Lehnsgaard (oils, mustards)

The yellow rapeseed fields and the aroma of summer. Golden oil from millions of rapeseeds. The coldpressed virgin rapeseed oil from Lehnsgaard is known as 'the olive oil of the north'. It has a naturally high content of omega 3; the balance between omega 3 and 6 make the oil one of the healthiest cooking oils on the market.

Hallegaard (meats, delicacies)

This iconic producer emphasizes animal welfare free range animals and organic meat. Many farmers are having their animals slaughtered here. Heavenly delicacies are made; salamis, smoked and cured meats, cold cuts. Supplier to many high-end restaurants.



Svaneke Bryghus

The philosophy is 100% organic craftbeer. Here is only made unfiltered, slowbrewed beer; the process is never accelerated. One particular brew is still being waited on since 2009. Solar cells are used extensively at the brewery.



Svaneke

The town of Svaneke gained its township in 1410. It has been awarded as Denmark's Most Beautiful Town, and in 1975 Svaneke was awarded the European Gold medal for Town Preservation. It is the easternmost town in DK and the 2nd smallest with a population of just 1.044 (2017). The word Svaneke originates from old Danish 'swan' (swan) and 'wīka' (inlet).





Friday 23. august 2019



18:00 Welcome Dinner

Christianshøjkroen

The Welcome Dinner for the 2019 Grand Chapitre will take place at the price-winning inn **Christianshøjkroen**, located in the small village of Aakirkeby.

Cocktails & canapés are served at 18:00, dinner starts at 19:00.

We have agreed with the Chef de Cuisine and the Mâitre d' to go all-in this evening. La Chaîne will be witness to the finest culinary experience, this famed inn can deliver.

Dress-code: suit with ribbon.

Bus transport: 17:30 From Strandhotellet to Christianshøjkroen

23:30 From Christianshøjkroen to Strandhotellet











SATURDAY 24. AUGUST 2019 – CULINARY TOUR 2

09:00 Bus departs from Strandhotellet, Sandvig

09:30 Den Bornholmske Gårdbutik (farm shop)

Farmer Jan Seerup will tell about the exquisite Bornholm meat products. We will see sheepdogs in action. www.den-bornholmske-gaardbutik.dk

11:30 Hasle Museumsrøgeri (smokehouse)

The tradition of smokehouses on Bornholm. Lunch is served here.

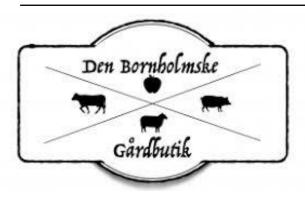
www.hasleroegeri.dk

13:30 Torvehal Bornholm (food hall)

A tour of the fine old slaughterhouse. We visit all stalls, and spend a bit extra time at Østersøens Brænderi, producing its own gin at site.

www.torvehalbornholm.dk and www.braenderi.dk

15:00 Bus departs to Strandhotellet, Sandvig



Den Bornholmske Gårdbutik

Den Bornholmske Gårdbutik is a cooperation of more than 10 local producers. It is located on Bjerregaard and delivers a wide variety of foods such as juices, fruits and vegetables, knitwear, hides, and many kinds of different meats.

Hasle Museumsrøgeri

This smokehouse has a daily production of delicious, freshly caught fish - the famous Bornholm herring, salmon, mackerel and shrimps, all from the waters around the island.

It is possible to order the products online and get delivery by post.





Torvehal Bornholm

Food court Bornholm is located in an old slaughterhouse in the town of Rønne. It is a plethora of the most famous local producers of quality foods.

It is possible to purchase directly from the stalls, amongst these Hallegaard, Stigs Oliven, Ostehjørnet, Bornholms Moster, Svaneke Brød, Hasle Røgeri, Svaneke Chokoladeri and Nord Snaps. There is a café and a wine bar.



Saturday 24. august 2019



17:30 Induction Ceremony

Østerlars Rundkirke

19:00 Chapitre Grand Dinner

Restaurant Pony at Nordlandet

The Induction Ceremony takes place inside the Round Church of Østerlars. Dating back to 1160, it is the oldest such church and one of Bornholm's top attractions. The place is central to the Order of the French Knights Templar.

The Grand Dinner is at Restaurant Pony at Nordlandet, up north at the edge of the sea.

Cocktails & canapés are served at 19:00, dinner starts at 20:30.

Nordlandet is in the same family as two famed Michelin star restaurants, and we look forward to a culinary treat.

Dress-code: black tie with ribbon.

Bus transport: 17:00 From Strandhotellet to Østerlars Rundkirke

18:30 From Østerlars Rundkirke to Nordlandet 00:30 From Nordlandet to Sandvig hotels











REGISTRATION FORM (fill and scan)



HOLM IO	Events	Rate per person [DKK]	No. of participants	TOTAL
Friday	Culinary Tour - itinerary 1 Dress-code: casual, practical	750,00		
August 23 2019	Welcome dinner and cocktails at Christianshøjkroen Dress-code: suit w/Chaîne ribbon 1.00			
	Bus transfer: 17:30 Strandhotellet - Christianshøjkroen 23:30 Christianshøjkroen - Strandhotellet	150,00		
Saturday	Culinary Tour - itinerary 2 Dress-code: casual, practical	750,00		
August 24 2019	Induction Ceremony at Østerlars Rundkirke Dress-code: black tie w/Chaîne ribbon	200,00		
	Chapitre Grand Dinner and cocktails at Nordlandet Dress-code: black tie w/Chaîne ribbon	1.000,00		
	Bus transfer: 17:00 Strandhotellet - Østerlars Rundkirke 18:30 Østerlars Rundkirke - Nordlandet 00:30 Nordlandet - Strandhotellet	150,00		
	Registration Fee Chapitre per participant (mandatory)	300,00		

Events total DKK:

Participants

	Name	Chaîne rank or			
- Name		guest	email	Dietary restrictions	
1.					
2.					
3.					
4.					

Registration and Payment

Preferred method: directly on webshop.chaine.dk. Follow instructions there.

By registration via webshop, there is no need to send further information by email.

Alternative method:

- 1) Take photo/scan and then email the filled Registration Form (THIS PAGE) to jkr@chaine.dk
- 2) Within 3 days of receiving the <u>Confirmation Email</u>, please make full payment by bank transfer to the following account, with note "Chapitre" and Name of Participant Nr. 1:

Account Titular: CHAINE DENMARK Reg.nr. 6060 / Acc. No. 4438964

IBAN: DK8460600004438964/ BIC: SYBKDK22

- The amount transferred must be net of all bank charges
- Cancellation fee until 2nd August 2019 is DKK 500,- . Later cancellation is non-refundable.



Hotels and transportation to/from Bornholm



<u>Hotels</u>: During the high season between June and August, hotels are frequently sold out, and it is recommended to secure lodging at your earliest convenience.

<u>Airport taxi</u>: It is recommended to pre-book an airport taxi to the hotel. The service on +45 4848 4848 has a fixed price per person, e.g. Rønne-Sandvig DKK 230,-

Car rental: Europear +45 5695 4300, email roenne@europear.dk.



Strandhotellet, Sandvig

Lovely hotel, walking distance to Nordlandet

Our designated Chaîne hotel for the Chapitre. 15% off list price, Promotion Code CHAINE2019. Online booking at strandhotellet.dk







Hotel Nordlandet, Sandvig

Kr. 1.390,- for apartment 2 pers., min 2 days + cleaning fee. Only few left.

Booking +45 5648 0344 or info@nordlandet.dk.

Other accomodation:

Sandvig Søpark – apartments for 2-6 persons. teambornholm.dk/her-kan-du-bo/sandvig-soepark/ **Storløkke Feriepark** - houses for 2-6 persons. teambornholm.dk/her-kan-du-bo/storloekke-feriepark/ **Feriecenter Æblehaven** – houses for 4-6 persons. teambornholm.dk/her-kan-du-bo/æblehaven/

Transportation to/from Bornholm

Transport Form	Operator	Link	Price per person
Car and ferry	Bornholmertrafikken ferry	https://www.bornholmslinjen.dk	One way from DKK 1245.00 per car (4 pers.)
Bus from Copenhagen via Ystad	Route 700 Direktebus via Ystad	https://www.rute700.dk	One way from DKK 215 pr.pers.
Direct bus from Copenhagen	Kombardo expressen Bus & Færge	https://www.kombardoexpressen.dk	One way DKK 179 pr pers.
Plane from Copenhagen	DAT	https://dat.dk	One way from DKK 479 pr.pers.
Ferry from Ystad	Kombardo/molslinjen via Ystad	https://www.kombardoexpressen.dk	One way from DKK 125 pr.pers.