



Bailliage de Rogaland had the pleasure of inviting more than 200 guests to this years Grand Chapitre, in the city of Stavanger, 23. – 25. August 2019. Bailli Regional Gisle Steffensen and his team had made a perfect compound programme with basis in the energy capital town in Norway. It became an unforgettable weekend i Stavanger – the city incircled by the North Sea, beaches and cultivated landscapes.

Stavanger are one of the oldest cities in Norway, but at the same time an international city with a great assortment of shops and restaurants. This province produce a lot of food and fruit, grow vegetables, fresh shellfish, fish, meat and cheese in abundantly. This make a mark on the restaurant offers in the city which are wide-ranging and assorted with a lot of competent, gifted and international known chefs !

In «Gamle Stavanger» (the old part of the city) you'll find one of Europe's best conserved wooden house buildings with more than 170 hvite wooden houses. «Gamle Stavanger was in 1975 places on UNESCOs list». In 2008 Stavanger was pointed out as Europe's capital town of culture.

Stavanger have also its own university and several education and research institutions. «Norsk Hotellhøgskole» - Norways College of Hotels was established in 1912 and are the Wolds second oldest high school for restaurant- and hotel professions.

Friday's «Get Together» startet with an unforgettable visit at Flor & Fjære on an island in the fjord outside Stavanger. After a 20 minutes boating excursion we landed in an incredible ocean of flowers. The host and hostess then showed us the gorgeous garden and shared its history. Then it was set a delicious buffé by chef André Mulders, inspired from the hole world, with fish soup as a starter. We enjoyed the time – innside and outside in the beautiful garden – until the boat took us back to Stavanger later in the evening.

Saturday started with a guided tour in «Gamle Stavanger».

Later we ate a speciel four-course lunsj at «Ostehuset» (Maître Restaurateur Hanne Berentsen and Vice-Conseiller Tom Helge Sørensen) in co-operatin with

«Sabi Omakase» (Michelin Chef Roger Joya). Even this was an unforgettable experience.

After the great Induction Ceremony, officiated by Bailli Délégué de Turquie Mohamed Hammam it was set a table of a magnificent Grand Dîner in, what for a number of years has been the citys drawing room, Atlantic Hall.

Maitre Rotisseur Daniel Rougé Madsen and his staff og hans stab wished us welcome for a splendid five-course banquet based on local raw material with belonging wines.

For those who wanted a guided tour on the fjord before the lunch on Sunday Bailliage de Rogaland invited us on a cruise on the Lysefjorden – one of the most beautiful fjords in the World. On the trip we also passed the famous «Preikestolen» and the fabled «Fantahåla».

The Grand Chapitre was concluded with lunsj at «Fisketorget», where Maitre Rotisseur Karl Erik Pallesen – chef on the National Team and winner of TV3s «Mesterkokk 2012» and his staff kept open. Again an unforgettable experience.