

ON THE PLATE

RESTAURANT JAN AWARDED PRESTIGIOUS MICHELIN STAR
Michelin released the results for 2016 and Restaurant Jan, a South African restaurant in the South of France, was awarded its first one Michelin star in the 2016 French *Guide Michelin*. This makes owner and proprietor Jan Hendrik van der Westhuizen the first South African to ever receive this prestigious accolade in the whole of Asia and Europe.

Accurately described as the Academy Awards of the restaurant industry, *Guide Michelin* awards stand for consistency and excellence in the food and service industry and are seen as a benchmark in the culinary world.

Jan Hendrik van der Westhuizen and Pascal Szafranski opened Jan in Nice in 2013 and received their first mention in the *Michelin Guide* a mere eight months after opening its doors. Subsequent accolades include a spot on the *Condé Nast Traveler* list of the World's 15 Best Restaurants, as well as glowing recommendations by the *New York Times* and *Gault et Millau* restaurant guide.

A 28-seater fine-dining restaurant in the up-and-coming bohemian district of Nice Port, Jan is a celebration of South African hospitality and serves honest food inspired by local produce from the markets of Nice.

Originally from Middelburg in the northern reaches of South Africa, Jan Hendrik studied culinary arts and applied design in Stellenbosch, after which he worked for food publications both locally and abroad. It is during this time that he happened upon the concept of adapting and serving South African favourites like melktert and biltong to discerning culinary audiences in Europe. Jan Hendrik was recently joined by South African chefs Kevin Grobler and Rutger Eysvogel, who now form part of the international award-winning team at Jan.

www.restaurantjan.com

Jan Hendrik van der Westhuizen



Chantel Dartnall

RESTAURANT MOSAIC AND 13 OTHER SA RESTAURANTS MAKE IT ONTO LA LISTE TOP 1000

La Liste, a new selection of the 1000 most remarkable restaurants across the globe, was recently published, with Restaurant Mosaic featuring at number 373.

Says Restaurant Mosaic's Chantel Dartnall: "We are so excited to even be included in the top 1000 best restaurants in the world, let alone coming in at number 373. And the best thing about the system used by *La Liste* to rank the top 1000 is the fact that it is based on reviews by food critics as well as ordinary diners," adds Dartnall.

The number of South African restaurants to make in onto the list totalled 14, with 12 of those in the Western Cape and two in Gauteng.

The top 5 rated establishments worldwide – according to *La Liste* are:

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| 1st | Restaurant de l'Hôtel de Ville (Crissier, Switzerland) |
| 2nd | Per Se (New York, USA) |
| 3rd | Kyo Aji (Tokyo, Japan) |
| 4th | Guy Savoy (Paris, France) |
| 5th | Schauenstein (Fürstenu, Switzerland) |

To determine the winners, *La Liste* used score averaging and semantic across 200+ food guides, review sites, gourmet blogs, social media, and major national and local publications in 48 countries. The result is 1 000 outstanding restaurants highlighting most-loved food destinations worldwide.

Overall, Japan comes top with more than 126 mentions, France is second on 118 and America third on 101. Britain has 46, while restaurants from 45 other countries also get mentions.

The 14 South African restaurants that made the list are (with ranking in brackets):

La Colombe (228); Tasting Room (362); Greenhouse (368); 500 at The Saxon (372); Restaurant Mosaic (373); The Restaurant at Waterkloof (409); The Test Kitchen (425); The Pot Luck Club (447); Terroir (494); Jordan Restaurant (516); Massimo's (749); 96 Winery Rd (762); La Boheme (782) and The Roundhouse (816).

For the complete top 1000 restaurants visit www.laliste.com/country/world/laliste/view.