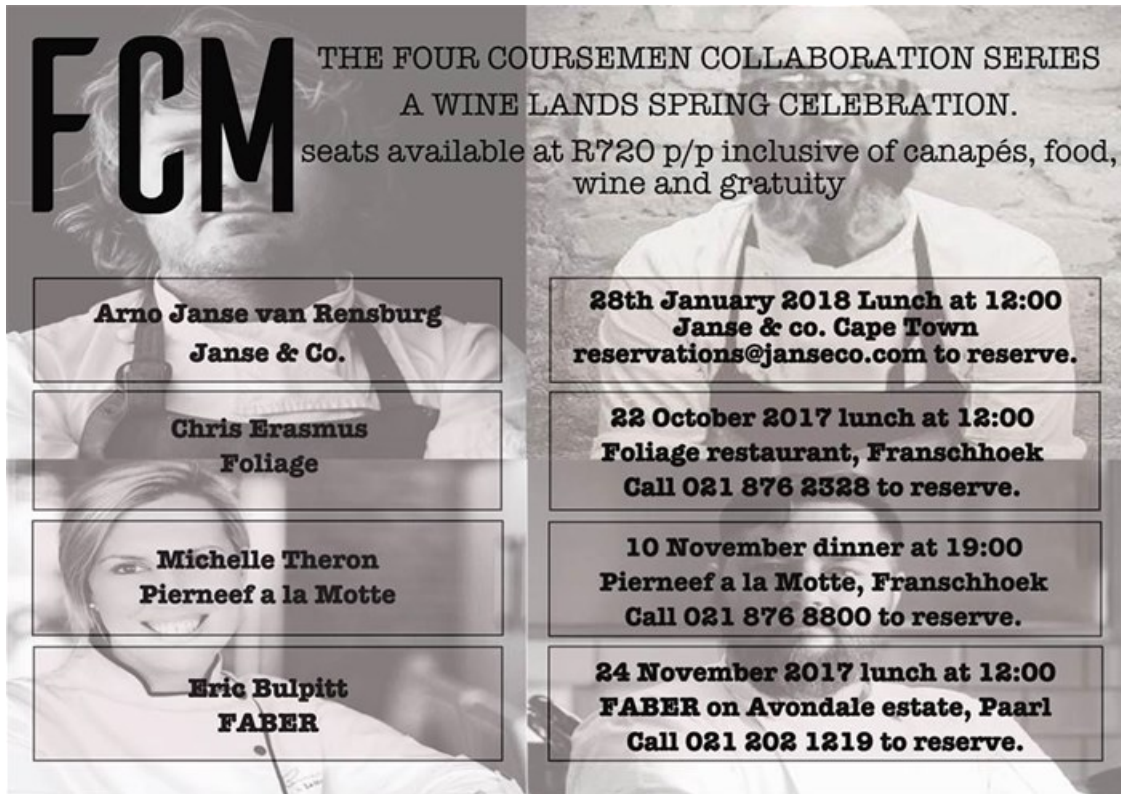


Four Coursemen to kick off 2018 at Janse & Co.

Chef Arno Janse van Rensburg's newly unveiled Janse & Co. eatery in Kloof Street in Cape Town will host the fourth instalment of the Four Coursemen Collaboration series on 28 January 2018.

Janse van Rensburg will be joined by Eric Bulpitt from Faber Restaurant on the Avondale Wine Estate in Paarl, Chris Erasmus from Foliage in Franschhoek, and Michelle Theron from Pierneef à La Motte restaurant, also in Franschhoek.



FCM THE FOUR COURSEMEN COLLABORATION SERIES
A WINE LANDS SPRING CELEBRATION.
seats available at R720 p/p inclusive of canapés, food, wine and gratuity

Arno Janse van Rensburg Janse & Co.	28th January 2018 Lunch at 12:00 Janse & co. Cape Town reservations@janseco.com to reserve.
Chris Erasmus Foliage	22 October 2017 lunch at 12:00 Foliage restaurant, Franschhoek Call 021 876 2328 to reserve.
Michelle Theron Pierneef a la Motte	10 November dinner at 19:00 Pierneef a la Motte, Franschhoek Call 021 876 8800 to reserve.
Eric Bulpitt FABER	24 November 2017 lunch at 12:00 FABER on Avondale estate, Paarl Call 021 202 1219 to reserve.

The Four Coursemen events see top chefs create canapes and four courses paired with wines, as the host chef prepares the main course. The menu details of the lunch are not yet available as the chefs plan their courses after they've sourced the freshest local ingredients.

Arno said, "We will have to see what our restaurant garden and local suppliers have on offer. My philosophy is not to impose what I would like on the ingredients but to be inspired by the seasonal offerings and best cuts of meat, or the catch of the day."



A winning recipe is born with Four Coursemen

Ruth Cooper 26 Oct 2017



Janse van Rensburg established himself as one of the top chefs in the country as head chef at The Kitchen at Maison, during which it became one of the *Eat Out* top ten restaurants in South Africa.

The Four Coursemen chefs held three very successful events in the Winelands towards the end of last year, and they are looking forward to growing the Four Coursemen into a 'must-experience' feature in every foodie's calendar.



“Chef collaborations are an excellent way for us to share and experience other ways of doing things in our kitchens, and it’s been an awesome experience to see how our different styles complement each other; having a lot of fun in the process,” said Arno.

The cost for the lunch is R720 per person and includes a glass of bubbly on arrival, four canapes and a bread course, four courses paired with wine, as well as a gratuity.

Make a [reservation](#) with the restaurant to ensure your seat.
janseco.com

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