

In your hood: Gardens



Janse and Co | 021 422 0384 | janseco.com



Layered simplicity

A fresh foodie adventure unfolds at Janse and Co in Kloof Street

WORDS: KIT HEATHCOCK
IMAGES: SUPPLIED

Back in town after six award-winning years at Maison Wine Estate, chef Arno Janse van Rensburg is in his element. His new restaurant is minimalist and chic, yet informal and welcoming – his small plate approach encouraging a sense of adventure and fun. As always, his focus is on the ingredients.

“It’s a similar concept to what I was doing at Maison, but much more refined and focused,” says Arno. “A lot of work goes into it. The beauty is in the simplicity, how we combine dishes and flavours. A dish might have just two or three ingredients, but that’s where the challenge comes in, making it all come together.”

Tasting the tomato dish, we immediately understood what he meant. With a slice of tomato, tomato tartare, intense tomato spice and a clear tomato and basil consommé, he distils the essence of fresh tomato, capturing the nostalgia of eating straight from the vine on a perfect summer day.

The menu is straightforward and Arno changes it often, with 20 small plates listing ingredients. You choose your number of courses for a set price and pick any dishes in any order – sharing optional!

Unusual combinations and eclectic ingredients push the boundaries

but work perfectly – compressed watermelon slices sprinkled with cocoa nibs and duckweed in a light beetroot kvass (a fermented Russian drink made in-house) or captivating thin octopus slices with strawberry, umeboshi (fermented plum) and Corsican mint.

Arno gives classic pairings a new intensity; the beef hangar steak on marinated oyster mushrooms, mushroom spice and deep red wine jus was the best I’ve ever had. And we loved the starring role played by vegetables, such as in the luscious char-grilled carrot with duck egg hollandaise and crunchy pangrattato.

The team goes above and beyond to make everything in-house, from revitalising ginger and lemon kombucha to pickles and charcuterie. And pastry chef Liezl Odendaal maintains the level of creativity in the not-to-be-skipped desserts: a gluten-free dark chocolate sponge, with lemon curd, cocoa sorbet and milk chocolate aero crunch is one to go back for, as is the luscious mango, passionfruit and honeycomb delight.

Janse and Co doesn’t fit into a box. The technique and presentation of fine dining, paired with an informal small plate approach make it casual enough for a quick lunch but guaranteed to inspire and intrigue on a celebratory night out.

In your hood: In and around Cape Town



Ocean Basket | 086 033 3374 | oceanbasket.com
Stream Straws | streamstraws.com

The last straw

With more places banning the plastic straw, South Africa is right there fighting on the front lines of the anti-plastic revolution

WORDS: LUCY SARAH O’CONNELL • IMAGES: SUPPLIED & ISTOCK

It’s a topic that’s on everyone’s lips. Over the past three years, there has been mounting pressure on individuals and restaurants to stop using plastic straws. Today the #StopSucking movement is bigger than ever – and it’s not going anywhere anytime soon.

Leading the way is Ocean Basket, whose CEO, Grace Harding, is passionate about the preservation and conservation of South Africa’s bordering oceans. “The ocean and the waterways are our core focus as they form the foundation for our business success and provide the motivation for us all to become better and more responsible ocean citizens. We have a significant stake in maintaining an ocean that’s healthy and abundant. The ocean sustains us with the basic elements of life: it produces half the oxygen we breathe, helps to provide the water we drink and delivers us the very core of our business success – seafood.”



fight, don’t be surprised if you see a “No Straw” poster up in your favourite local restaurant the next time you visit.

Since early 2017, Ocean Basket has been investigating alternatives to plastic for its restaurants, and since it officially introduced its biodegradable straws in November 2017, the response from the public has been incredible. “Our pilot project was hugely successful. Once people understood why we were changing, they were very open to the new options and wanted to engage and support the project. We’re in the process of building a movement within our stores to inspire all of us to prevent plastic pollution, reduce waste, improve recycling and live cleaner, healthier lives,” says Grace. With a big player like Ocean Basket leading the

If you’d like to make sure that you’re also contributing to the cause, there are a few small changes that can make a big difference. When you’re at a restaurant or takeaway place, make it clear up front that you don’t want a straw with your drink. If you can’t live without one, consider buying a glass, paper, or steel straw. And if your favourite hangout is still using plastic straws, encourage them to join the movement and contribute towards a cleaner, better future. Stream Straws are a great glass alternative to plastic and are available online through the company’s website and at various stores in Cape Town.

