



Editor's Exclusive

CHARIS LE RICHE

Celebrating women

There's no doubt that 2018 is the year of the woman. There has never been a more empowering time to be female than right now. Celebrities and ordinary citizens have raised their voices against oppression and discrimination, and the world has listened. With International Women's Day coming up on Thursday, 8 March, we challenge you to add your voice and to make a positive change for women.

Charis.

What's good?

In the CBD

What?
Cape Town Memoirs And Dangerous Liaisons



When and Where?
Now until 30 March at StateoftheArt Gallery

A solo exhibition by artist Lizelle Kruger, *Cape Town Memoirs And Dangerous Liaisons* pays tribute to women from every part of society, from those who participated in dockside liaisons and those who operated the "sugar houses" to imported female slaves.

More information:
stateoftheart-gallery.com

In Stellenbosch

What?
Stellenbosch Street Soirees

When and Where?
Wednesday, 7 March, from 6pm to 8pm, at Drostyd Street

Make your Wine Wednesday count with Stellenbosch Street Soirees. These bimonthly street parties, give you an opportunity to experience the charming country-style hospitality of Stellenbosch while enjoying local culinary delights, cool tunes and quality wines.

More information:
facebook.com/STBStreetSoirees



In Stellenbosch

What?
Muratie Harvest Festival



When and Where?
Saturday, 10 March, from 11.30am to 5pm, at Muratie Wine Estate

The Melck family will once again be hosting their annual Harvest Festival at Muratie Estate. The festival is a celebratory family event featuring good food, fine wine, great company, live music and lots of fun stomping the newly harvested grapes.

More information:
muratie.co.za

In your hood: **Franschhoek**

Le Coin Français | 074 126 0022 | lecoinfrancais.co.za

Franschhoek flavour

Chef Darren Badenhorst's new restaurant, Le Coin Français, brings delightful French cuisine to Franschhoek

WORDS: KIT HEATHCOCK
IMAGES: SUPPLIED

After seven years at Grande Provence, chef Darren Badenhorst is deeply embedded in the food lore of the Franschhoek Valley, spending Mondays foraging for the wild ingredients that infuse many of his dishes. His intimate new restaurant on Franschhoek's main street reflects his local knowledge and expertise with French cuisine.

"The whole concept of the restaurant is French and Franschhoek," he says. "A town like this, even though it's so small, has more than enough variety of produce and wine to offer, so we should showcase it." The wine list is 100% from Franschhoek wine estates and sommelier Munashe Kwaramba, with his soft-voiced enthusiasm, has a gift for pairing wines to your personal taste and to each dish.

Evenings have been fully booked for Darren's six- and eight-course tasting menus ever since Le Coin Français opened in October, but on some evenings drop-ins can get lucky with a veranda table. You can also go for lunch, where

a pared-down but elegant à la carte menu is well worth travelling for.

Our ruby-cured sea bass ceviche was exquisitely plated, with dabs of aioli topped with tiny sprigs of wild sorrel and yuzu pearls. The bacon and egg – confit pork belly topped with a poached duck egg, a hint of truffle in creamed yolk spuma, crunchy wisps of cep-dusted pork crackling and pickled shimeji mushrooms – is a substantial showstopper of flavours.

Darren treated us to a glimpse of the theatre he brings to the eight-course chef's journey menu, with a cold smoking glass dome over a jewel-like plate of cured monkfish, squid ink mesh, hints of orange zest and vanilla – elaborate and delicious.

Big, bold flavours and layered complexity characterised the wines and meat dishes on the lunch menu: a gorgeous lamb confit with hints of warm spice, foraged nettle and river cress purée, and a venison loin (aged with slippery jack mushroom and leek ash) on miso marmalade.

We ended the evening with a light bowl of tiny apple puffs, apricot gel and refreshingly acidic yoghurt ice cream with pops of yuzu and a sneak peek at the playful "elements of chocolate" pre-dessert from the journey menu. Beautifully detailed plating, perfectly balanced flavours and wonderful wine pairings make Le Coin Français a worthy addition to the Franschhoek fine dining scene.



EDITORIAL TEAM:

Group Editor: Charis Le Riche
charis@yourneighbourhood.co.za
Senior Sub-Editor: Mlungisi Mthembu

Designers: Anja Bramley & Samantha Durand
Group Online Editor: Lauren Joubert

ADVERTISING SALES:

Visit yourneighbourhood.co.za or call 087 828 0423
Sales & Marketing Manager: Michèle Jones michele.jones@thecreativegroup.info
Production (Editorial & Property Advertising): Lucea Goosen capetown@yourneighbourhood.co.za