

Restaurant Mosaic honored as highest ranking SA restaurant at 2020 La Liste World Restaurant Awards

Restaurant Mosaic was awarded official Country Winner, and received the highest ranking for a South African restaurant in South Africa at the recent La Liste World Restaurant Awards in Paris, France.

Chef Chantel Dartnall, having been invited as part of only 60 top chefs from around the globe to attend the awards, was honoured as the official Country Winner, while the restaurant was the highest ranking restaurant in South Africa with a score of 94% and was placed in the La Liste 200 top restaurants in the world. The Test Kitchen also received a ranking of 94%.



The Test Kitchen and Restaurant Mosaic withdraw from *Eat Out* Awards

3 Dec 2019



South African restaurants; La Colombe, Greenhouse - The Cellars-Hohenort, Chef's Warehouse Beau Constantia, Wolfgat, Camphors, The Restaurant at Waterkloof, DW-Eleven 13, The Pot Luck Club, Terroir and Indochine at Delaire Graff Estate were also placed on the 200 top restaurant list. To view the full list and rankings [click here](#).





Handpicked selection

Chef Dartnall and the Restaurant Mosaic have been featured since the inception of the awards in 2017 and have meteorically improved their status and ranking over the past few years to become the highest-ranking South African Restaurant on the top 1,000 list for 2020.

La Liste World Restaurant Awards is an international award sanctioned by France's Foreign Ministry consistently acknowledging the finest culinary professionals from around the globe. La Liste provides an objective ranking of the world's top 1,000 restaurants based on the compilation of hundreds of guidebooks and millions of online reviews.

La Liste offers the best global restaurant selection handpicked by discerning food critics and expert guides.

La Liste is the only culinary ranking, distributing its own application, which includes more than 20,000 restaurants in over 190 countries. La Liste is based on the principles of transparency, integrity, universality and uses a sophisticated data processing algorithms. It is supported by an easy-to-use consumer APP.

Botanical cuisine

Dartnall – as one of the top 60 chefs from 20 countries – was invited to Paris to attend the gala evening where the rankings were announced: “We are extremely proud and delighted to be recognised on the global culinary stage alongside so many talented chefs who I admire greatly. It is such an honour to represent South Africa at this elite level.”

She defines her approach as “botanical cuisine – to feature Mother Nature on a plate, where each dish is designed to reflect the beauty, balance, harmony and purity that you find in nature.”





It's about capturing nature's nuances, but it's also about studying the medicinal properties of the herbs and flowers she includes in the menu, to aid in digestion, promote blood circulation and a general feeling of wellbeing. She believes it is vital to serving visually appealing dishes that tell a story and stimulate diners' senses from the moment the food arrives at the

table.

Dartnall draws her inspiration from Restaurant Mosaic's surroundings and plant life. She sources only the best seasonal ingredients and working closely with local farmers and ethical suppliers is an important aspect of her food philosophy.

"In 2019, we were delighted to receive the award for the Best Wine Cellar in the World and would like to thank La Liste for inviting us back again. Thank you to all our guests, media and food critics from all over the world who dined with us and reviewed us during the past year and making this recognition a reality," concludes Dartnall.

Restaurant Mosaic has previously received La Liste recognition:

- La Liste The Best Wine List 2019
- La Liste Top 200 International Selection 2019
- La Liste top 1000 International Selection 2017 and 2018

For more, visit: <https://www.bizcommunity.com>