



PATRON

A Food & Art Experience

Patron Arts has partnered with Chef Rhett Freeman from Served Private Chefs to bring you an experimental dinner experience inspired by the artwork of independent artist Fleur de Bondt.

Fleur has created 10 individual boards for the main course which guests get to take home. She will also be creating an edible work of art as a finale with Chef Rhett.

These two have a special synergy when it comes to aesthetic. This will no doubt be a remarkable collaboration.



Rhett takes pride in creating culinary performances that live long in the memories of those lucky enough to be treated to his food.

Rhett loves to change the way people dine, to introduce them to new ingredients, flavours & techniques.

He has been an integral part of Licorish and The Green Peppercorn and currently works as a private chef for *Served*.



Fleur de Bondt is a self-taught artist. Since her emergence into the art scene in 2013, she has shown work at numerous group exhibitions at galleries including The Art Room, Bayliss Gallery, Jo Anke, Artist Proof Studio, and the Turbine and Joburg Art Fairs.

She specializes in drawing and printmaking; combining drawing (using mixed media) with lino tiles to create mono-type prints. Her work is currently inspired by the malleable nature of long term memory where the concept manifests itself through the process of creating each piece, as opposed to the final product. She currently works from her studio at Assemblage in Newtown, Johannesburg.





Amuse Bouche

Mind

Crumbed Veal Brain, Sage,
Butter, Caper, White Anchovy





Hors D'œuvre

Bone

Bone Marrow, Herb Salsa, Garlic
Crouton, Shitake & Oyster Mushroom





The main course will
be served on 10
individual pieces of
art which guests can
take home

Main Course

Body & Heart

Charred Beef Heart, Fillet, Blue Berry,
Artichoke Puree, Truffle Caviar,
Parmesan Crisp, Watercress





Palate Cleanser

Earl Grey & Blue Berry Granita



Fleur & Rhett will collaborate on creating an edible work of art as a finale.

Dessert Collaboration

White Chocolate & Earl Grey Truffle,
Dark Chocolate Soil, Black Sesame
Brittle, Olive Oil Sponge, Fig
& Rosemary



FLEUR DE BONDT

R 4800.00

10 X Main Course Serving Boards

R 3000.00

Edible Dessert Artwork (4 Hours)

CHEF RHETT FREEMAN

R12 000.00

R1200.00 per head

TOTAL: R19 800

