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100% EVENT in conjunction with

DinnerTimeStoriesSA - Le Petit Chef SA

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THE 'WORLD'S SMALLEST CHEF' IS STAYING A LITTLE LONGER – AU NATUREL EXTENDED TO 3 JANUARY 2027!

Whoever said that 'all that glitters isn't gold' has clearly never attended the Le Petit Chef Southern Africa theatre of dining presented by DinnerTimeStoriesSA. If you want to see proof – COME ON OVER! The small but seismic culinary event that is Le Petit Chef has done it again ... Oui amis, we can officially confirm it: Le Petit Chef: Au Naturel is extending his Johannesburg residence all the way into the New Year, with performances now open for booking through to Sunday, 3 January 2027.

Apparently, our tiny Frenchman has looked at his suitcase, looked at Jozi, looked at the festive season ... and decided he is simply not ready to leave. Excited to spoil old friends and blow the minds of those Gautengers he has not yet met, Le Petit Chef continues at Blueberry Hill Hotel in Honeydew with his six-course dining and entertainment extravaganza, immersive 4K tabletop storytelling, live theatrical touches and more than a little French mischief.

HONEYDEW – JOHANNESBURG, SOUTH AFRICA

Le Petit Chef, the spontaneous, nomadic and 'smallest animated chef in the world', remains in Johannesburg to share one of his most-loved gourmet adventures: Au Naturel – a celebration of simple, classic favourites transformed with unmistakable Le Petit Chef French flair. On the tabletops of Blueberry Hill Hotel, the tiny chef takes guests back to the root of all flavour, turning the small and simple into something spectacular.

Come and immerse yourself in an enhanced 4K projected 3D spectacle in which technology, theatre and culinary deliciousness collide. Across six courses, guests journey from docks and shorelines to forests and grasslands as their tabletop world changes around them. The menu remains deliciously under wraps until the very last second – because where would the fun be if Le Petit Chef gave away all his secrets?

General admission is R1,445.00 per person, with an optional wine pairing at R495.00 per person. The gourmet dining theatre hosts an intimate 54 guests per show, so early booking is strongly recommended.

A FESTIVE SEASON WITH A VERY SMALL CHEF – AND SOME VERY BIG CELEBRATIONS

Wednesday, 16 December gets a proudly South African Le Petit Chef twist with a special public-holiday lunch. Call it 'Braai Day' à la LPC: guests can celebrate summer around their own braai on the table as the world's smallest chef brings his uniquely theatrical take to one of South Africa's favourite traditions. No smoke in your eyes, no fighting over the tongs – just six courses, tabletop magic and a braai small enough to make even Le Petit Chef feel important.

Christmas Eve and New Year's Eve shows are also open for bookings, each with special festive treats and priced at R1,595.00 per person. Whether you are starting Christmas with a little extra sparkle or saying au revoir to 2026 in unforgettable style, Le Petit Chef intends to make sure the final celebrations of the year are anything but ordinary.

And because the festive season should last just a little longer, Au Naturel will continue into the first weekend of 2027, with the present Johannesburg run extended through to Sunday, 3 January 2027. As always with our nomadic little chef, further travel plans remain a closely guarded secret.

YEAR-END FUNCTIONS? THIS BEATS ANOTHER OFFICE BUFFET.

Le Petit Chef SA is also welcoming corporate and group bookings for year-end celebrations, with both lunch and dinner experiences on offer. For teams who have done the speeches, the platters and the predictable party before, this is the chance to end the year around a table where the entertainment literally appears in front of you.

Corporate groups can contact DinnerTimeStoriesSA directly for a quotation and to discuss available lunch or dinner options. Personalised branding and additional entertainment can be incorporated by arrangement, making Au Naturel an ideal way to thank teams, entertain clients, celebrate a successful year and create the kind of year-end function people will still be talking about when everyone returns to work in January.

“Enjoying and celebrating the great outdoors is not something I can do alone and that is why I have invited you all to join me! From the earth to your table, ingredients will be transformed mes amis with French style by my hands into dishes that boggle the mind and ensnare the senses ... Simplicité has never been so extraordinaire,” says The Smallest Chef in the World.

Vegetarian, gluten-free or halaal? Never fear. Le Petit Chef SA and the Blueberry Hill Hotel culinary team are able to accommodate dietary requirements, ensuring more guests can join the adventure.

Through this global dinner-theatre phenomenon, technology and culinary creativity come together to entertain the senses and redefine dining out. Created by Filip Sterckx and Antoon Verbeeck of Skullmapping fame, Le Petit Chef is brought to Southern Africa by Paul Rouessart, Southern African show producer, Au Naturel concept creator and owner of 100% EVENT.

“This animated optical-illusion presentation of creative mastery is absolutely magical, using state-of-the-art techniques to project Le Petit Chef in 4K clarity on your plate,” says Rouessart.

Remember: Le Petit Chef never reveals his full travel plans. He may be here today, but tomorrow? C’est la vie! This remains a limited Johannesburg run. His culinary stories are meticulously crafted as occasions to be remembered – for adventurers who reject monotony and embrace the gourmet.

So bring a friend, gather the family, round up the office or plan the year-end celebration everyone actually wants to attend. Make a memory for life – and book early for the bragging rights. Le Petit Chef really does need to be seen to be believed.

BOOKINGS & INFORMATION

General admission: R1,445.00 per person

Wine pairing: R495.00 per person

Christmas Eve & New Year’s Eve: R1,595.00 per person

Special public-holiday lunch: Wednesday, 16 December 2026

Current season extended to: Sunday, 3 January 2027

Bookings: Computicket | dinnertimestories.computicket.com

Corporate / group quotations: info@dinnertimestories.co.za | 081 266 2661

To find out more, visit:

www.dinnertimestories.co.za OR www.lepetitchef.co.za

<https://dinnertimestories.computicket.com>

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ISSUED BY 100% EVENT. FOR MEDIA ENQUIRIES PLEASE CONTACT:

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