

Wagyu beef with iodised juice and puntarelle, broth and slivers of smoked Wagyu.



Cévennes onion purée: brown the onions in a frothy butter, purée well and then mix. Split the puntarelle bulbs, cook them in a white stock and stuff them with diced vegetables. The Wagyu is fried simply. Iodised juice: take the oyster water and some chopped oysters with the beef juice. The broth is composed of vegetables with some chopped oysters, puntarelle leaves, some slices of hay-smoked beef and a beef and hay-roasted broth.



Chef's Comments

Japanese Wagyu is really different and of an incomparable quality: the flavours stand out and the meat retains its juice. To prepare it, I recommend simplicity. To avoid ruining it, I blend it with the oyster for the iodine and with the puntarella, the bitterness of which balances the richness of the beef.



Patrick Bertron

Le Relais Bernard Loiseau

Two Michelin star Patrick Bertron, established for more than 35 years at Le Relais Bernard Loiseau. He continues with his own style the fabulous culinary heritage of this house.