

Wagyu in 2 preparations :

- Ronce N°2 Oyster tartare in fine cucumber jelly
- Vegetable broth, black garlic and horseradish



Tartar: Trim the oysters and the beef with a knife, mix with the Thai spring onion, the glasswort, the vinaigrette. Create the cucumber jelly, trickle it in onto the oyster shells and leave it. Garnish the shells and finish with glasswort and layers of garden oysters.

Broth: Cook salsifies and carrots in a papillote with thyme and laurel. Bevel after cooking. Colour the Wagyu and trim it in fine slices and glaze with the black garlic marinade with a brush. Grill the leek and the spring onion on the plancha.



Chef's Comments

Japanese Wagyu is a beef that is absolutely impossible to compare with others. To enhance it, I have chosen two preparations: one in broth which emphasizes the flavour without changing it and the other tartare for a fresh combination with oyster and cucumber.



Stéphane Laruelle

Le Chiberta

The chef Stéphane Laruelle has one Michelin star. Since 2008, he has served gastronomic and creative cuisine at Le Chiberta from the rigorous methods of the French tradition.