

No Sushi



The Wagyu beef is placed with salt and then aged in hay and finely sliced. Creamy basmati rice: cook the rice with the water, coffee and the milk until it bubbles and then mix and add the whipped cream and the Banyuls vinegar until it is cooled. Puffed rice with beef fat: collect the Wagyu fat, melt it, strain it, then increase to 200° and allow the rice paper to puff up in order to have crisps with the Wagyu beef flavour.



Chef's Comments

Japanese Wagyu is, for me, of the best quality, distinctly tender and soft, which should not be mishandled. The trick is to marinate the meat in salt and surround it with hay. It then cooks in a less rich way, very flavoursome and with a beautiful red brightness.



Laurent Lemal

La Coopérative

At La Coopérative, Laurent Lemal, one-star Michelin chef, adores “Breaking traditions, going for it, departing from accepted menu ideas...”: cuisine that is both personal and explosive.