

Wagyu beef sirloin steak and beetroot broth.



Grill the Wagyu beef cut into thin slices lightly with the blowtorch. Cook the vacuum-packed spring onions in a vegetable broth. After cooking the beetroot on the stove, make the little balls with a Parisian spoon. Cook the buckwheat in a vegetable broth, spread on a plate and then dry in the oven. Fry in oil at 180°. Cut the beetroot in small pieces and cook in a veal broth. Drain in a muslin strainer. Infuse the star anise in the broth.



Chef's Comments

To convey the charm of Japanese Wagyu to non-Japanese customers, I enhance the sweetness of its marble quality. To do this, I sear it and place fine slices on top of it, some of which have been marinated with anise, black sugar and salt.



Shinsuke Nakatani

Nakatani

One-star Michelin chef and former sous-chef to Hélène Darroze, Shinsuke Nakatani is established two steps around the corner from the Bon Marché. His credo: creative and light French cuisine that is as natural as possible.