

## Wagyu beef, caviar, celery branch and horseradish.

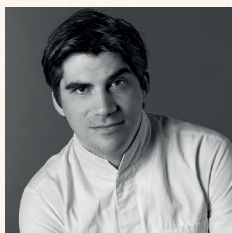


Peel the celery branch and fresh horseradish. Trim the celery branch in thin slices and put them in the ice water with the leaves. Finely trim the Wagyu beef in carpaccio. Make a vinaigrette with the salt, pepper, balsamic vinegar and olive oil. Arrange the Wagyu beef carpaccio pieces and baste with the help of a balsamic vinaigrette brush. Add the caviar, celery branch and the celery branch leaves. Add salt flower and freshly grated horseradish.



### ***Chef's Comments***

I particularly appreciate the different flavour of Japanese Wagyu which is both the most distinctive and the most exquisite. I decided to play with the acidity of the citrus and horseradish to give a fresh balance to the dish but also with the caviar to give a salty Japanese touch.



**Gaël Orioux**

*Auguste*

In his restaurant August from the 7th district, the one Michelin star chef Gaël Orioux, environmentally friendly, prepares dishes as flavoursome as they are responsible on land and sea.