

Carpaccio of Wagyu beef, vegetable pickles, rocket coulis.



Bring the sugar, vinegar and the water with a sprig of tarragon to the boil. Pour the boiling liquid on the previously-trimmed vegetables. Cook the rocket for 7 minutes. Mix, then clear in a pipette. Make a mayonnaise, then keep it in the pipette. Trim the radishes and courgette skin julienne, then put back in the iced water. Fry the capers. Trim the beef finely, oil, season, arrange the pickles and the other vegetables, add the rocket coulis and the yolk sauce.



Chef's Comments

I like to please my customers and it's a success with Japanese Wagyu and its slightly nutty taste. I balance the fatty side of the meat with tangy ingredients like rocket and I take care to work with a cool environment so that it does not melt.



Christophe Quéant

Le Carmin

One Michelin star at Le Carmin in Beaune, Christophe Quéant delivers refined and simple cuisine, classic with a modern edge which is the mark of the great ones.