

Wagyu rumpsteak, candied shallots, lemon,
coriander, chard, black garlic sauce, pomelo.
Lightly grilled carpaccio, pistachios, horseradish, comté
cheese, capers, olives, anchovies.



Combination of a cooked dish and a raw dish composed of two very different Wagyu pieces. First, prepare the very fatty and juicy rumpsteak accompanied with the candied shallots, lemon, coriander, chard, black garlic sauce and pomelo. Then the raw topside is grilled on the outside and cut with a knife. It is important to grill the surface quickly without losing the grilled flavour which will stay longer in the mouth. Add pistachios, horseradish, comté cheese, capers, olives and anchovies.



Chef's Comments

For me, Japanese Wagyu is a very particular product which provokes curiosity. I appreciate the magic marble but also the flavour and succulence. I recommend serving it in the simplest way possible to appreciate the natural pleasure of it.



Joël Césari

La Chaumière

Joël Césari, one-star Michelin chef from the restaurant La Chaumière in Dole in the Jura. His style: "Good products, good cooking...that is the only thing that matters".