

Wagyu beef sirloin, a few pieces marinated in salt on a thin shortbread with red onions - the piece is simply sautéed golden, a simple taggiasca juice with black olives and a frothy milk with parmesan.



Trim the Wagyu sirloin piece in two pieces. The first one will be marinated for 5 hours in untreated coarse salt; the other will be roasted in the sauté and served rare. Create the shortbreads with parmesan. Cut fine slices of the marinated piece, roll them and put them on the shortbread. Boil the milk and the cream, leave to cool and mix with the fresh parmesan. Add the juice with a spoon of olive purée.



Chef's Comments

Japanese Wagyu is an exceptional meat with no equivalent and I am always happy to share. It reminds me of fried foie gras due to its delicate flavour and texture. It is easy to prepare because the pieces are tender even without cooking it for very long.



Sébastien Grospellier

La Table de Chaintré

At La Table de Chaintré, one Michelin star Sébastien Grospellier is at the heart of the Pouilly- Fuissé vineyard. A lover of flavours, his fashionable recipes renew a unique menu every week.