

Roasted wagyu, fermented mushrooms, black truffle, potato broth.



Season the Wagyu, colour it and then cook it rare slowly in an oven. Vacuum-pack the mushrooms and preserve them for one week between 25 and 28°. Peel the potatoes and put their skins in the water. Bring the peels to the boil and skim the broth; then, leave to simmer for 1 hour. Reduce. Slice the potatoes and overlap with the fibrous, stewed beef. Wrap in paper and put in the oven for 30 minutes.



Chef's Comments

What makes Japanese Wagyu characteristic is its incredible marble quality. I cook it as simply as possible with potatoes and mushrooms but with a style which is my own. To balance the marbled quality, I play with the acidity of the fermentation and the lightness of the broth.



Ryohei Kawasaki

Ken Kawasaki

One Michelin star Ryohei Kawasaki, originally from Hiroshima, is passionate about French culture. Established in the 18th in Paris, he offers dishes directly inspired by kaiseki menus.