

Roasted Wagyu rib loin in Aomori black garlic powder and anchovies, mousseline and handmade burrata skin in balsamic tradition, sauté of black truffle in Shabu Shabu broth style.



Keep the lid on, season and cook the covered rib loin for 2 hours at 150°. Heat the milk at 70°C and leave to rest for 15 minutes; remove the skin then keep the milk at 70°C. A new skin will form; cut it in squares of 12 X 12 cms. Sweat the truffle slices in the foaming butter, add the spring onion and the grey chopped shallot and sweat lightly. Deglaze with Madeira wine and sherry, then reduce by half and moisten it with the chicken broth.



Chef's Comments

Japanese Wagyu is an exceptional meat, thanks to the artisan work of the breeders. To compete with the flavour of the meat cooked medium, I rely on the power of the truffle, softened by the sweetness of the Italian burrata but with the pep of the Japanese wasabi.



Philippe Labbé

La Tour d'Argent

After the Plaza Athénée and the Shangri-La, the one Michelin star chef Philippe Labbé has offered meticulous cuisine since 2016 at the prestigious La Tour d'Argent.