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MENU BOOK OF  
**JAPANESE  
WAGYU**



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*Paris*  
*Winter 2019*



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## Barbecued Wagyu sirloin / Pontoise cabbage / celery / Shungiku

Crush roasted poppy seeds and fleur de sel. Make ginger pickles with rice vinegar, sugar and salt. Blanch shungiku leaves, cool and blend them. Collect the pulp of celery which has been cooked for 90 minutes in the oven at 180°, covered with salt. Glaze the cabbage leaves with a reduced chicken broth made with butter. Arrange everything harmoniously with the salted, barbecued sirloin and a Ra Yu sauce.

### *Chef's Comments*

I know Japanese Wagyu beef well because I lived in Japan. It's an excellent product! The way the meat is cut is very important. Its richness requires limited portions in order to properly appreciate its flavours. It should also be cooked meticulously for perfect juiciness.



### **Julien Lemarié**

*Ima*

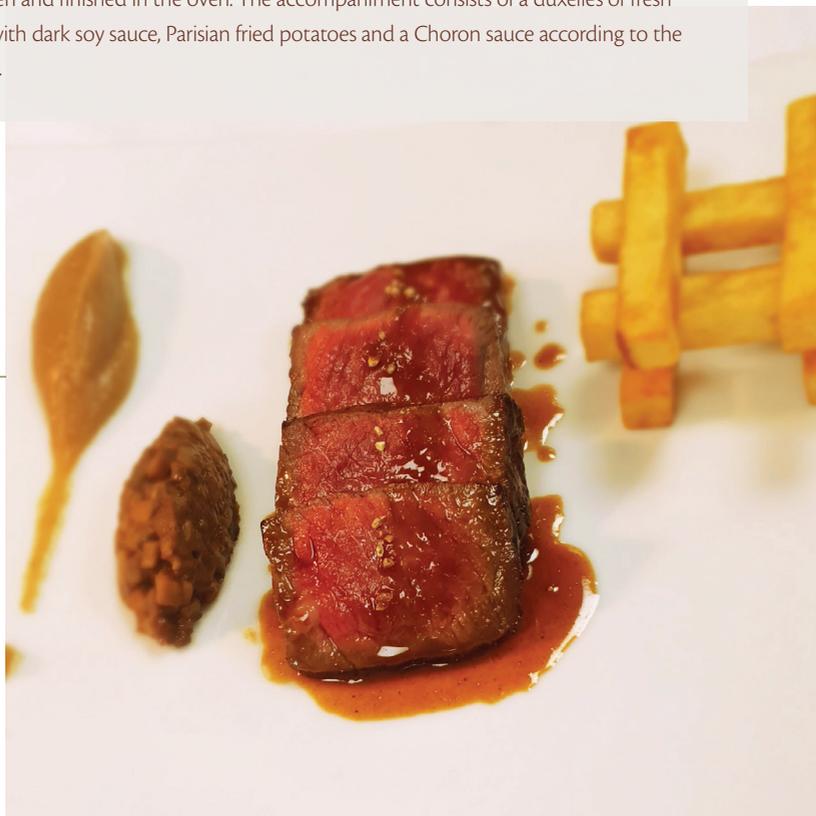
Previously a starred chef at LeCoq-Gadby, Julien Lemarié opened his own IMA restaurant, also in Rennes. Having awarded one Michelin star, the Breton chef offers dishes inspired by Japanese cuisine.

## Wagyu Beef sirloin, Mushroom Duxelles with Soya, Parisian fried potatoes and Choron Sauce

Several steps are necessary to prepare the meat. The Wagyu beef sirloin is first cut into thick slices (about 4 cm), seasoned with fleur de sel and ground pepper, then vacuum-cooked at 38°C for 2 hours. These slices are then taken and finished in the oven. The accompaniment consists of a duxelles of fresh mushrooms thickened with dark soy sauce, Parisian fried potatoes and a Choron sauce according to the French culinary tradition.

### *Chef's Comments*

I chose a sirloin to introduce the Japanese Wagyu. It's a very fine, flavoursome and tender piece. I accompanied it in a simple way with mushrooms and potatoes. I hope that the Wagyu will continue to be an exceptional product that will not become prevalent like smoked salmon or foie gras.



### Cedric Deckert

*La Merise*

Cedric Deckert established his expertise while working for the Kleins in Baerenthal with his wife before opening a Merise in 2016. The restaurant was awarded a Michelin star in 2018.

## Wagyu beef cooked in a full-bodied consommé, raw and cooked vegetables

For my recipe, I chose to combine a beautiful piece of Wagyu beef with the freshness of vegetables. The Wagyu beef piece, selected from a superior part of the cattle, is seasoned in a simple way. To bring out a contrast of textures and flavours, both raw and cooked vegetables are used. The dish is served with a full-bodied beef consommé made with seasoned Japanese Wagyu beef trimmings.

### *Chef's Comments*

For me, Japanese Wagyu beef has a truly exquisite flavour. My restaurant is located in Metz where the gastronomic tradition is highly valued. However, I was very keen to introduce my customers to Japanese Wagyu beef which is as much an innovation in terms of taste as it is in excellence.



### Christophe Dufosse

*Maison Dufosse - La Table*

An intrepid chef Christophe Dufosse has received the Michelin star several times at La Table Maison Duffosé. He is also committed to sharing his culinary knowledge in France and China.

## Wagyu shoulder, smoked Loire eel and Saumur mushrooms

First, mix brunoise of smoked eel and mushrooms. Make vinaigrette with truffle and grapeseed oil. Reduce chopped shallots in rice vinegar and white wine. The Wagyu beef shoulder is pan-fried, sliced then arranged on a hot plate. Serve accompanied by confit shallots, eel and mushroom tartar seasoned with truffle vinaigrette, a few sprigs of chervil, mushroom slices and fleur de sel.

### *Chef's Comments*

I have a penchant for local products, therefore I was initially reluctant to include Japanese beef in my menu. I was eventually convinced by its unique quality, similar to the calibre possessed by mango or caviar. It is an excellent ingredient and much more than just a meat. It was my pleasure to marry it with local Loire eel.



### **Pascal Favre d'Anne**

*Le Favre d'Anne*

Having travelled to and from Asia for a long time, Pascal Favre d'Anne opened the eponymous restaurant in Angers, which has earned one Michelin star for its cosy local cuisine.

## Grilled wagyu, thinly sliced, winter vegetables, orange condiment and pearl beetroot broth with celery oil

The Wagyu sirloin piece is first tempered to 63°, seasoned with salt and pepper, then flash-roasted in a high-temperature pan for 30 seconds on each side.

The Wagyu is served thinly sliced, with winter vegetables (celery, beetroot, Pak choi and salsify) accompanied by orange condiment, beetroot broth with celery oil, poured at the table.

### *Chef's Comments*

Raw, stewed or roasted, I enjoy Wagyu beef every way it is cooked; it allows me to enjoy the possibilities this meat has to offer. For me, Wagyu is one of the best luxury products in the world and it was a pleasure to be able to share it during the New Year's Eve festivities.



### **Joël Philipps**

*Le Cerf*

Having trained at the same establishment, Joël Philipps achieved one star and took over this restaurant in Strasbourg. He carries on the legacy, embedding and reinvigorating the essence of "maison familiale (family home)".

# Wagyu rump steak in a Mélilot crust, chard gratin with beef broth and truffle

## Red wine sauce with Vietnamese pepper

The rump is seared, cooled and covered with finely cut mushroom flakes before being wrapped in a melilot crust, sealed and browned. Bake in the oven at 220°, then 200° for 14 minutes.

Chop and sweat the chard and shallots, moisten with beef stock, simmer covered for 11 minutes.

Reduce the broth, adding fresh cream and then truffle.

The mixture is then moulded, drizzled with melted butter and placed in the oven.

### *Chef's Comments*

For this latest edition, I cooked several pieces of Japanese Wagyu. The rib steak might be the best cut, however I have a great fondness for the brisket, which I chose to cook at a low temperature. This way, it retains its pastel pink colour while keeping the melts-in-your-mouth texture.



### **Romuald Fassenet**

*Château du Mont Joly*

An MOF (Meilleur ouvrier of France) and a starred chef of the Château du Mont Joly in Sampans, Romuald Fassenet coaches teams for the Bocuse d'Or, continuously striving for perfection.

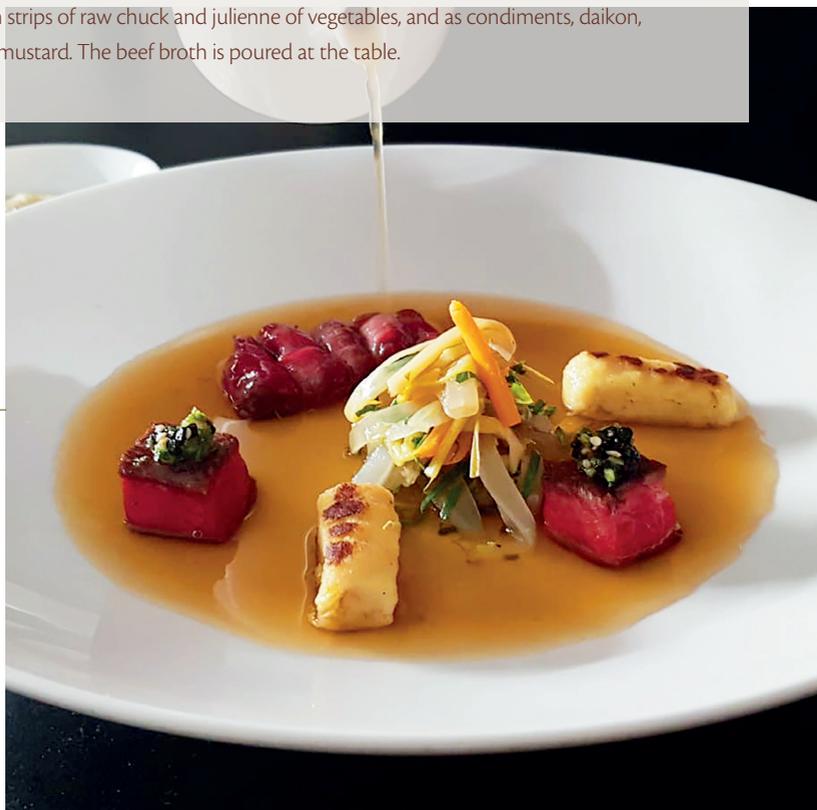
## Chuck Pot au Phô, potato and celery gnocchi Condiment: Daikon, horseradish, old style mustard with smoked "Gomasio" salt, black garlic and celery

The Wagyu beef chuck is first cooked in a broth made of ginger, garlic, lemongrass, cinnamon and star anise. The gnocchi are made with parmesan, flour, eggs, baked potatoes and celery.

Everything is served with strips of raw chuck and julienne of vegetables, and as condiments, daikon, horseradish and Meaux mustard. The beef broth is poured at the table.

### *Chef's Comments*

I really like Japanese Wagyu for its marbled texture and its flavoursome fat which gives such a special taste. I also like to be able to cook express meals with pieces rich in collagen, that are usually braised like the chuck or the short rib. It is a very nice meat to work with!



### **Josselin Jeanblanc**

*Les Explorateurs*

Having trained with Romuald Fassenet who is also from the Jura, Josselin Jeanblanc has wholly dedicated himself at the helm of the restaurant Les Explorateurs at the Pashmina Hotel in Val-Thorens. He was awarded one star in 2017.

# Piece of roast beef with coconut, spicy semolina with currants, aubergine jam and cumin lace

The beef filet is grilled after being seasoned with sesame oil. The coconut is roasted with sesame and then flavoured with thyme. The semolina is flavoured with currants and curry. The jam is prepared with pieces of aubergine, sugar and the zest of limes and lemons. The lace is made with flour, olive oil and cumin, while the beef broth is made with the usual flavourful garnish of lemongrass and vinegar.

## *Chef's Comments*

I discovered Japanese Wagyu beef during a trip to Japan in 2015. I tried it in Shabu-Shabu. That is why I wanted to combine wagyu with a broth that blends the ingredients. I was also inspired by French and Italian cuisine; the influence is particularly evident in the jam.



## **Romain Barthe**

*Auberde de Clochemerle*

After training at Blandin, Troisgros and De Courten among others, Romain Barthe obtained his first Michelin star in 2012 for his colourful and flavourful seasonal cuisine.

## Wagyu with smoked Guérande fleur de sel and Mondolkiri pepper, salsify with black truffle

Prepare a piece of Wagyu to be grilled, let it rest and then fry gently before serving in thin strips. The truffle is combined with salsify which is cooked in 2 ways: either cooked whole with the skin and stuffed with salsify cream, or in cannelloni filled with salsify risotto and smoked minced Wagyu beef. All of this is prepared with juice made from the trimmings of the Wagyu beef and seasoned with a mild Mondolkiri pepper.

### *Chef's Comments*

Fabulous! I appreciate Japanese Wagyu beef for its delicate meat as well as the quality of its flavours. There is a kind of magic in seeing this dreamy marbled meat become a reality. We can almost feel the soul of the Japanese breeders who cherish their animals.



### **Patrick Bertron**

*La Côte d'Or - Relais Bernard Loiseau*

Patrick Bertron has been working for 38 years at the Relais Bernard Loiseau, a two-starred restaurant. He has maintained its fabulous culinary heritage since 2003 with his own unique style.

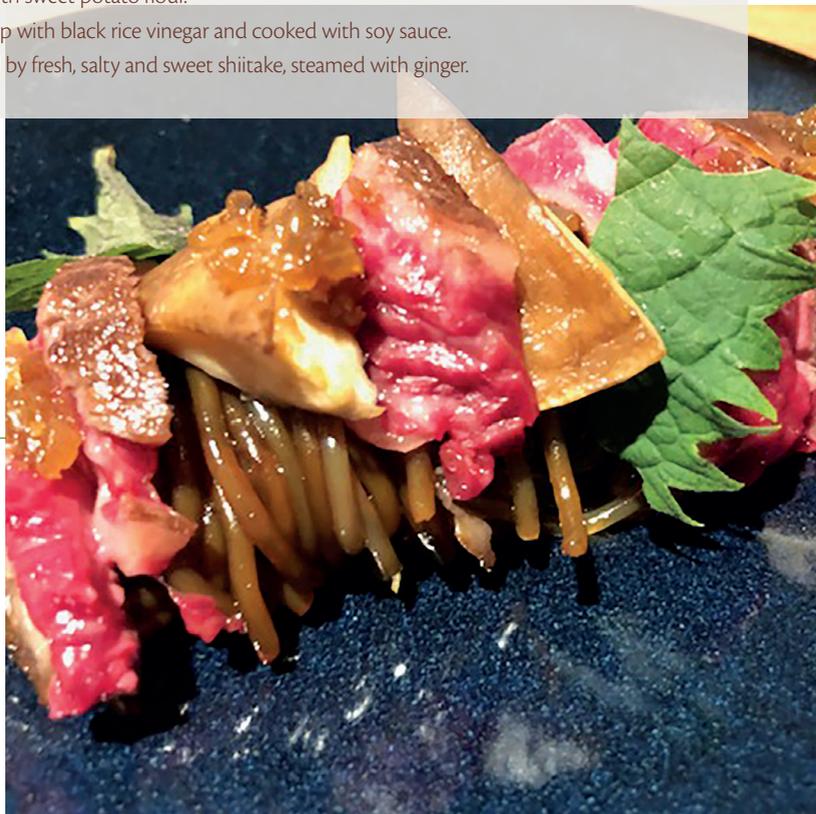
## Sweet potato spaghetti/ shiitake mushrooms & Wagyu rib steak

The beef rib steak is browned and seared by the Maillard Reaction after marinating it with sugar, Chinese spirit and light and dark soy sauces. It is then roasted in the oven at 80°.

The spaghetti is made with sweet potato flour.

Once dried, it is puffed up with black rice vinegar and cooked with soy sauce.

The dish is accompanied by fresh, salty and sweet shiitake, steamed with ginger.



### *Chef's Comments*

Japanese Wagyu is a unique product, and even its rarity is remarkable. I have experimented with two cooking methods with different pieces. The long-cooked thick rib dish keeps its marbled texture whereas the slightly seared prime rib is excellent even when raw.



### **Adline Grattard**

*Yam'Tcha*

Having trained at the Ferrandi school, Adline Grattard worked at Astrance with Pascal Barbot and then in Hong Kong. In 2009, she opened the Yam'tcha, a restaurant with beautiful French and Chinese inspirations and which was quickly awarded one star.

## Grilled Wagyu sirloin, pot roast vegetables with fleur de sel, beef broth with coconut / Alsatian horseradish

The aim is to create an encounter between Alsace and Japan. The sirloin is quickly grilled over a high heat, and reaches finale as the beef stock is poured over at the last moment to develop the flavours. This broth is garnished with lemongrass, lemon leaves, coconut milk and horseradish to remind us of Alsace. The slices of Japanese Wagyu are accompanied with vegetables in the spirit of a pot au feu (celery, carrots, beets, onions) arranged harmoniously around the meat.

### *Chef's Comments*

Japanese wagyu is a very nice meat to work with and has the advantage of being very practical. It requires little cooking and it can be served quickly. I used broth and horseradish to balance its rich quality. My customers all appreciated it, only regretting that it comes from so far away...



### **Julien Binz**

*Julien Binz*

Julien Binz is the eponymous chef of his restaurant which opened at the end of 2015 and won its first star in 2017. He spent time in Marc Haerberlin's kitchen.

# Wagyu pot-au-feu, porcini mushrooms, brûléed sea urchin, Tokyo turnip

To create a pot-au-feu, a typical winter recipe, with a land and sea inspiration, the recipe uses Japanese Wagyu and sea urchins.

The pieces of meat is cooked gently in a broth at a low temperature.

Once cooked, the meat is sliced and served in its broth, accompanied by the Tokyo turnip and the brûléed sea urchin, almost raw with a hint of smokiness.

## *Chef's Comments*

I like to cook by not only respecting the seasonality of the commodities, but also by taking into account the seasonal climates and reflecting on to the temperature of the dish. Therefore, I have chosen this stew for a winter recipe which is served hot, and has a flavour enriched with a reduction in the fat content of the meat.



## Keisuke Yamagishi

*Étude*

Passionate about French cuisine, Keisuke Yamagishi learned from the greatest, in Japan as well as in France. His starred restaurant is called Étude, because like Chopin, he seeks the perfect harmony.

# Rib steak cannelloni, roasted squash and porcini mushrooms, dauphine potatoes, smoked tender Wagyu rump steak, black garlic crumble

Braise the rib steak at 90° for 1 hour, then pull the meat. Place the pulled ribs in the centre of blanched parsnips and squash, arranged alternately in rectangles. Quarter and roast the squash and porcini mushrooms. Make the black garlic crumble by mixing the garlic with butter, almond powder, sugar and flour. Season the meat and let it rest. Make a compote with an onion and the squash trimmings. Garnish with a few mustard sprouts and finish with the sliced meat.

## *Chef's Comments*

I chose Wagyu beef for its unparalleled marbling between the fibres and its finest flavour. For my recipe, the shoulder was the best piece. I braised the deliciously dense flesh to bring out its character and a melt-in-the-mouth texture.



## Eugène Hobraiche

*Haut Bonheur de la Table*

Having trained at starred establishments, Hobraiche in the kitchen and his wife in the dining room, the couple opened the Haut Bonheur de la Table which was awarded one star in 2017.

# Barbecue wagyu, smoked eel, preserved lemon verderelli, sweet potato

The eels must first be filleted and then smoked with cherry wood.

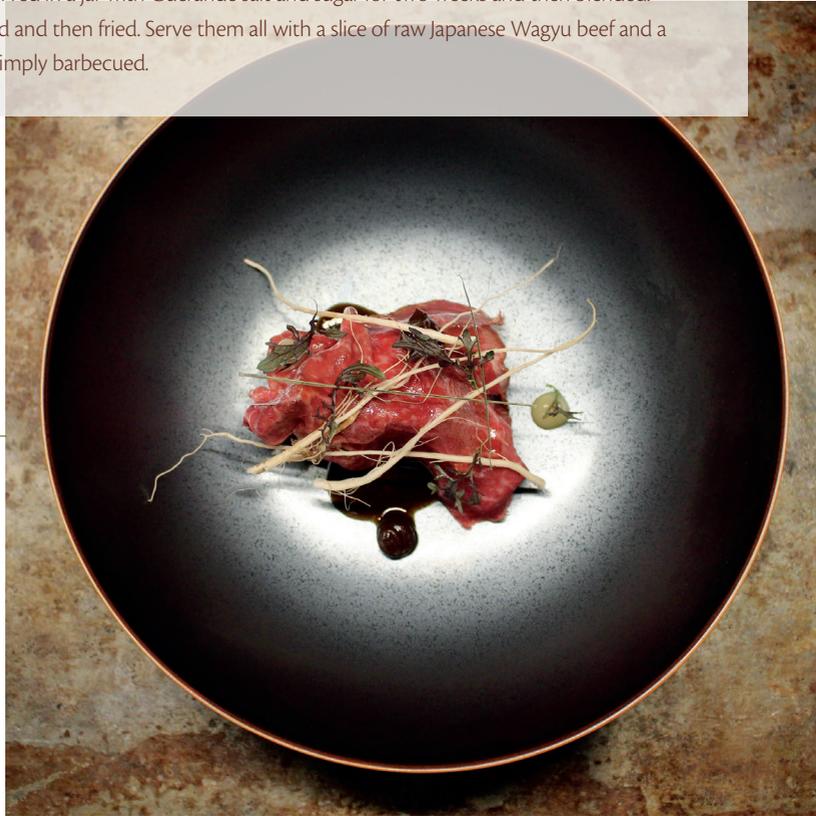
The bones are preserved to make a fish stock with red beets.

Verdelli lemons are preserved in a jar with Guérande salt and sugar for two weeks and then blended.

The sweet potato is sliced and then fried. Serve them all with a slice of raw Japanese Wagyu beef and a piece of sirloin which is simply barbecued.

## *Chef's Comments*

I chose the sirloin because it is well-marbled and has more bite than the filet. To balance its fattiness, I combined it with eel in "terre mer" style, with sweet potato to make it crispy and sweet, and lemon confit to provide an essential acidity to enhance the eel.



## Romain Mahi

*Accents*

Romain Mahi learned to cook at home from his family before he joined the Ferrandi school. At the Michelin-starred restaurant Accents, he works unassumingly with both inventive and conventional cuisines.

## Grilled Beef Chuck with Binchotan, Collagen Sauce

First, take the gelatinous central strip from the chuck, cut it into 3 mm cubes and cook them in a beef consommé for 8 hours. Then add a little sherry vinegar, grated ginger and black pepper. The rest of the chuck is sliced and grilled.

Oyster *eryngii* mushrooms are pan-fried and placed on the chuck with the collagen sauce, made from the gelatine cubes and the reduced consommé.



### *Chef's Comments*

The Wagyu is an exceptional product due to its marbled appearance, its fat that melts in the mouth and its exceptional flavour. The meat is perfectly tender but does not fall apart. I have tried to enhance the unique characteristic of the chuck, particularly the gelatinous central part.



### **Keigo Kimura**

*L'Aspérule*

In tribute to Marc Veyrat, Keigo Kimura named his two successive restaurants L'Aspérule. He obtained one star the year after their first opening in Auxerre. They are now in Dijon.

## DANS L'ESPRIT D'UN BŒUF / CARROTS

### Pan-sautéed sirloin, chuck steak confit ravioli in a clear-broth Creamy carrots, Nyon olives and celery with the jus as a sauce

The dish is composed of two Wagyu pieces: a chunk of rump steak and a flank. The former is simply grilled to the customer's liking, whereas the latter is cut in fine strips, served raw in a bowl with a stew broth poured in front of the customer. The flank accompaniment is made up of mashed potatoes, baby carrots, celery and black olives. A strong beef gravy accompanies the rump steak.



#### *Chef's Comments*

For me, Wagyu beef symbolises something unique. No artifice is necessary, you just need to know how to enhance it; to cook it with a discreet, appropriate accompaniment. I am very keen to visit Japan to discover this special cattle, their facilities and the way of appreciating Wagyu beef in Japan.



#### **Laurent Azoulay**

*L'Ekrin*

After an eye-opening internship with Ducasse, Laurent Azoulay worked for Gagnaire. He obtained his first Michelin star with his restaurant Le Saule Pleureur and the following star at l'Ekrin.

## Wagyu Beef brisket, Bourgeois Style

Marinate the trimmed brisket with the Savagnin. Make a juice with the trimmings, onions and Savagnin. The drained meat is then coloured and deglazed. Vacuum cook at 54° for 2 hours, roast and deglaze. Carve the Agria potatoes and crispen them with the Wagyu fat. Trim the vegetables and sweat them with a white onion. Arrange the sliced brisket with the potatoes and vegetables, juice and fleur de sel.

### *Chef's Comments*

Wagyu beef brisket was the best for this recipe. The delicacy of its fat and its incomparable aromas allow it to enhance its entire flavour. As the idea of local products is very important to me, the Jura Savagnin and the local vegetables were an obvious combination.



### **Didier Goiffon**

*La Huchette*

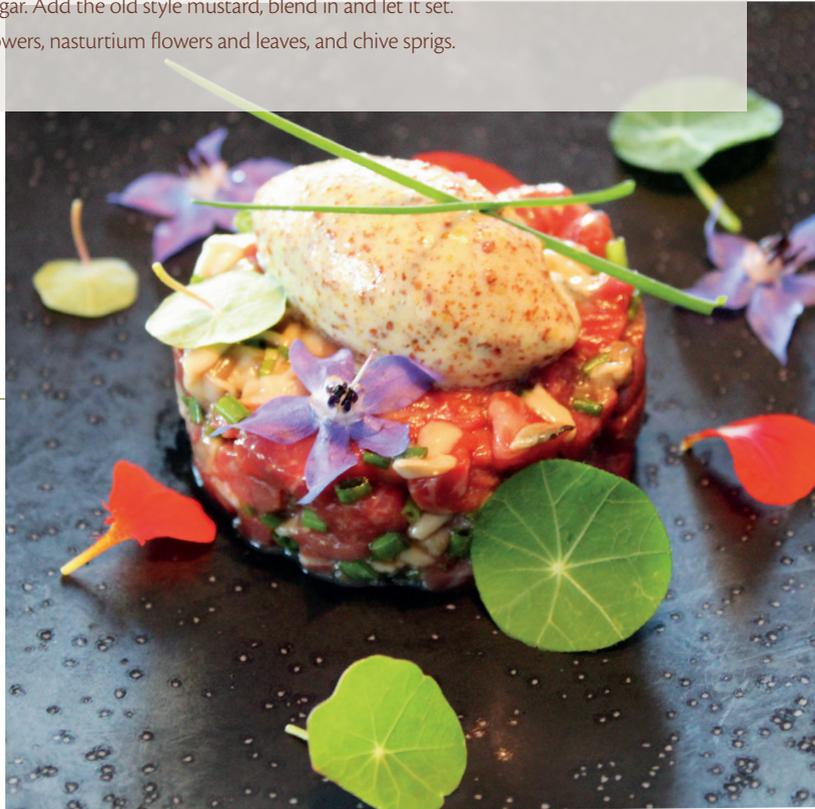
Didier Goiffon spent 18 years and earned one Michelin star at La Marelle. He has given himself a new challenge with the takeover of restaurant La Huchette in 2018, which has also received one star.

# Wagyu rump steak tartare seasoned with special oysters Gillardeau N 2, old style mustard sorbet

The tartare is made with 5 mm cubes of rump steak, mixed with chopped oysters, snipped chives, soy sauce and pepper. For the sorbet, stabiliser and sugar are added to the syrup which is made up of water, atomized glucose and sugar. Add the old style mustard, blend in and let it set. Decorate with borage flowers, nasturtium flowers and leaves, and chive sprigs.

## *Chef's Comments*

I chose to combine the iodine of the oyster with raw Wagyu to bring out the delicate taste for my recipe. I've also appreciated the Japanese beef in all its ways of being cooked, especially as a stew, which allowed me to enjoy a very tender meat that melts like butter.



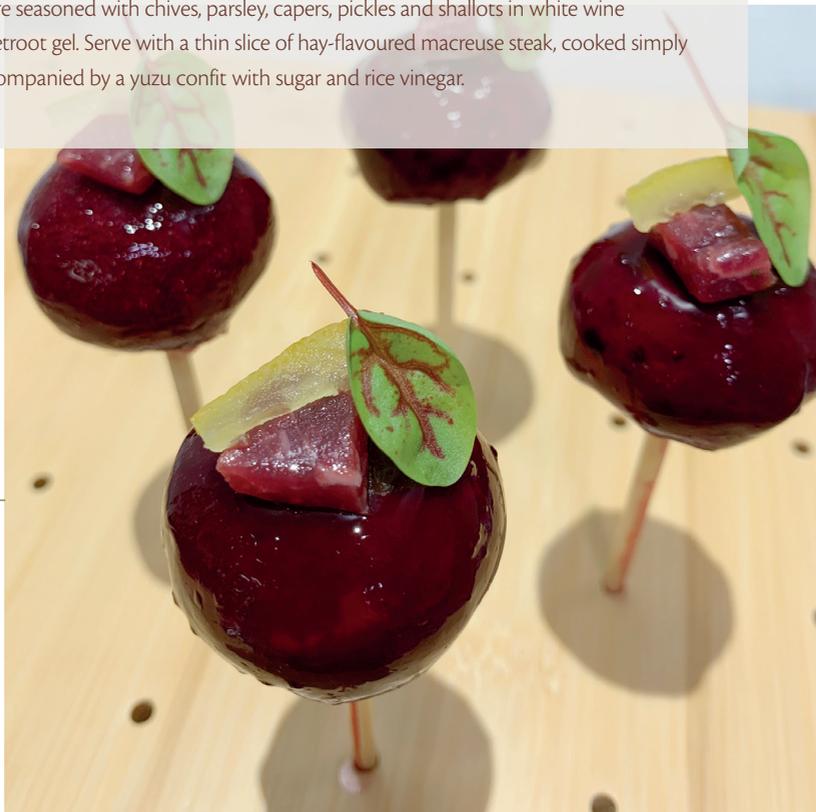
## Raphaël Vionnet

*Raphaël Vionnet*

Raphaël Vionnet has kept the refinement of simplicity from his grandparents' kitchen, which he now shares at his native Jura restaurant. It was awarded one star in 2016.

## Wagyu beef lollipop with raw and cooked oyster tartar, beetroot gel

First, prepare the pulled Wagyu beef with three cuts of chuck, cooked for 3 hours in a vegetable stock. Mix with an oyster tartare seasoned with chives, parsley, capers, pickles and shallots in white wine reduction. Coat with beetroot gel. Serve with a thin slice of hay-flavoured macreuse steak, cooked simply with coarse salt, and accompanied by a yuzu confit with sugar and rice vinegar.



### *Chef's Comments*

I very much like the pieces that are often ignored, such as the chuck or the shoulder. In Japanese Wagyu, they are exceptional pieces which never become rubbery when they are roasted. This leads to some wonderful possibilities!



### **Laurent Lemal**

*La Coopérative*

Now at La Balette in Collioure, one Michelin star chef Laurent Lemal loves to break the rules and change preconceived ideas with a unique and explosive cuisine.

## Wagyu beef, sweet and sour prunes Parsley root, coffee, hazelnut

The Japanese Wagyu beef rib steak is cut into pieces, pan-fried and served only bloody or rare. The parsley root, which resembles a parsnip, is prepared in two ways: either pureed or as fried chips. It is then sprinkled with ground coffee, roasted Piedmont hazelnut oil and powder. The dish is finished with a quenelle made of a mixture of prune pulp, grapes and Wagyu beef jus.

### *Chef's Comments*

I like Japanese Wagyu beef for its subtlety, a beautifully marbled, tender texture and its buttery taste that satisfies the Breton in me. This pronounced but mild taste is particularly well balanced both with sweet and sour, and sweet and savoury. I have chosen to serve it the French way - in other words, generously.



### Gaël Orieux

*Auguste*

Having worked in the kitchens of great chefs such as Bocuse and Senderens, Gaël Orieux offers delicious and responsible cuisine between land and sea in his starred restaurant in Paris.





