

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.