



Japanese wagyu beef top round as a "carpaccio", served with natsu komachi turnips in vinaigrette with a virgin oil flavoured with Burgundy saffron, and cow's milk Tomme from Blanot, and piquant herbs

Trim the top-round into a thick piece and marinate it overnight in coarse Guérande sea salt. Blanch the turnips, mash some of them into a purée and keep the others aside. Cut the meat like a carpaccio and arrange it on the plate. Add diced cow's milk Tomme and a finely chopped shallot. Coat the wagyu with olive oil vinaigrette infused with the Burgundy saffron pistil, and add the purée, the turnips, and a few flowers and herbs.

Chef's Comments

I wanted to revisit the beef carpaccio with parmesan shavings, modernising it with a Japanese and Burgundian touch (Burgundy saffron and Mâconnais cow's milk cheese).

I chose the top-round part of the meat, a more melt-in-the-mouth piece without any fat: this is a must for a dish to be enjoyed cold.

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.

