



Seared wagyu, French toast with chestnut and celery foam, with a porcini mushrooms cream and cereal granola with grains

Soften the wagyu before cooking. Sear it lightly to simply caramelize it. Finish cooking in the oven and leave to stand. The autumnal garish, a French toast with four spices and chestnuts, is steamed and pan-fried in a frothy butter, topped with celery glazed with wagyu fat. The porcini mushroom cream is cooked with the meat trimmings. The cereal granola made with oats, walnuts, sesame, grains and pistachio nuts will bring out its crispiness.

Chef's Comments

For me, wagyu is one of the finest meats in the world. In the kitchen, we owe it the same great respect given to the animal during its lifetime. So I wanted to create a dish with an autumnal touch by combining wagyu with simple and fine products that enhance it.

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)".

