

# 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.