

## 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'Ekryn*

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'Ekryn.