



MENU BOOK OF

**JAPANESE
WAGYU**

France 2021

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Piece of wagyu, briskly grilled - raw autumnal vegetables and fruits - with Savoyard onion condiment

The piece has been cut so as to have a nicely sliced piece of meat, browned briskly to keep it rare to the core. Served with a garnish of seasonal fruit and vegetables, prepared in pickles, some raw, others lightly fried in olive oil. The vegetables and fruits are laid on the slice of wagyu so as to represent a small harmonious garden. A sweet onion condiment from Savoy, seasoned with spices, black pepper and citrus fruits, will delight your palate with its robust taste.

Chef's Comments

I chose to cut a piece thick enough to allow it to caramelize and to give the palate the chewiness, texture, fibre, smoothness and the typical taste of this classy meat. It brings an exotic touch and a focus on seasonal and local ingredients from France.

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.





Japanese wagyu beef, served with garden carrots, candied in black garlic with a dulse Bourguignon sauce

Wagyu steak is gently fried to enhance its tenderness and mellowness due to its unique marbling. Served with carrots candied in clarified butter (keeping their lively flavour with a kick of black garlic coulis) and a quenelle of condiments - mustard seeds, black garlic, ginger. To add a touch of regional flavour, the dish is coated with a Bourguignon sauce (beef jus and red wine), enhanced by an infusion of dulse to give an iodised sensation that goes well with wagyu.

Chef's Comments

I believe that wagyu is a unique, authentic and unbeatable meat. Its particular flavours are unique in the world. All chefs must one day make something of it to discover its secrets. Having frequently travelled to the beautiful country of Japan, I naturally wanted to introduce my clients to wagyu.

Patrick Bertron / La Côte d'Or - Relais Bernard Loiseau

Patrick Bertron has been working for about 40 years at the Relais Bernard Loiseau, a two-starred restaurant. He has maintained its fabulous culinary heritage since 2003 with his own unique style.





Grilled Japanese wagyu steak, served with a mousseline and ravioli filled with onions in vinegar, topped with sweet onion sauce

The sauce is made with Japanese wagyu beef trimmings, caramelised onions in brown sugar and fennel seeds. Deglazed with balsamic vinegar. Soaked in veal stock and reduced, then cooked in hazelnut butter. The beef is oiled first, then broiled on a very hot grill and kept rare. This dish is served with a variety of onion flavours: in pickled ravioli, in a creamy mousseline, and in petals cooked in stock.

Chef's Comments

Two cooking methods have been experimented for the top round: one at low temperature, 3 hours at 56 °C; the other grilled directly as you would a steak. In both cases, despite its significant marbling, the meat remains very firm.

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.





Wagyu beef, served with roasted mushrooms and roasted hazelnut pulp

For the cold part, slowly sear a piece of wagyu, let it cool down, then smoke for 1 minute with hay. Cut into thin slices, arrange it on the plate, add a brunoise of porcini mushrooms and crushed hazelnuts. Pour the porcini mushroom and verbena tea at the table. For the hot part, sear a piece of wagyu to grill. Let it sit, reheat and dress. Cook a porcini mushroom. Arrange the plate with hazelnut pulp and slices of raw porcini mushrooms. Pour over a jus made from wagyu trimmings.

Chef's Comments

I wanted to enhance this exceptional product, without hiding its textures and flavours, using two different versions - a cold and a hot version. The mushroom tea brings an interesting balance to the marbled wagyu, while the roasted hazelnut pulp offers another interpretation.

Cédric Burtin / L'Amayllis

One Michelin star Cédric Burtin at L'Amayllis has placed his cuisine between the traditional and the modern. Native to a family of Charolais breeders, he has broken tradition, preferring a place behind the stove.





Grilled wagyu beef, served with grilled shallots, coffee, pears, parsley oil and crispy bacon

Start by searing a piece of wagyu. Let it rest before cutting it into 2 cm thick slices. Serve the meat with candied shallots, pears, stewed coffee and, for additional flavour, add some coriander, rosemary and lemon zest. Parsley oil (cold) will bring freshness to the dish. Finally, to enhance the unique marbling of the wagyu, combine it with crispy bacon barding.

Chef's Comments

Wagyu is an exceptional product, very rare, well known and highly appreciated. I recommend serving it in a simple way in order to appreciate its natural pleasure. Grilling, lightly seared, is excellent, and it could even be served as a carpaccio.

Joël Césari / *La Chaumière*

Joël Césari, one-star Michelin chef from the restaurant La Chaumière in Dole in the Jura. His style: "Good products, good cooking...that is the only thing that matters".





Wagyu's gooseneck round in salt and bee balm crust with potato, beetroot and truffle salad, topped with beef jus and mushrooms

Sear the meat in the wagyu fat. Wrap the meat in a chestnut leaf and then in the salt crust perfumed with bee balm and Sichuan berries. Keep it in the fridge. Cook in the oven for 8 minutes. Cut open the crust and leave to rest for 5 minutes. Mix together the juliennes of blanched potatoes, beetroot and truffle. Add garlic and fried berries without colouring, pour in hot vinegar, sprinkle with flat-leaf parsley. Drizzle with sauce (wagyu trimmings, garlic, shallot, bee balm, mushroom jus).

Chef's Comments

I chose to cook the meat in a salt crust because I have an emotional memory of the big pieces of wagyu that were cooked like this at a wedding in the north of Japan. It is fascinating to see that with this method of cooking, the meat remains tender and its flavours are concentrated. A wonder of wagyu!

Romuald Fassenet / *Château du Mont Joly*

An MOF (Meilleur ouvrier de France) and a starred chef of the Château du Mont Joly in Sampans, Romuald Fassenet coaches teams for the Bocuse d'Or, continuously striving for perfection.





Wagyu beef, served with honey-lacquered Jerusalem artichokes and Brussels sprouts cooked in sesame oil

Cut the Jerusalem artichokes into squares and make a purée with the trimmings. Boil the squares and drain them. Melt 40 g of butter, add the honey, leave to simmer, deglaze with soy and teriyaki sauce, glaze the Jerusalem artichokes and remove them. Deglaze with veal jus. Slightly blanch the Brussels sprouts leaves. Immerse them into ice-cold water. Set aside. Season with balsamic and sesame oil. Cook the wagyu in a pan. Serve a quenelle of mashed potatoes, the side dish, the sliced beef and drizzle with sauce.

Chef's Comments

I wanted to combine the wagyu's tasty part, which is the gooseneck, with Jerusalem artichokes, the perfect winter vegetable. The wagyu was seared very quickly in order to preserve all its tenderness. The Brussels sprouts give the dish its freshness and contrast with the fatty side of the piece of beef.

Pascal Favre d'Anne / *Le Favre d'Anne*

Having travelled to and from Asia for a long time, Pascal Favre d'Anne opened the eponymous restaurant in Angers, which has earned one Michelin star for its cosy local cuisine.





Rosemary-smoked double-sided top-round, served with vegetables from Val de Saône fried in wagyu fat, and sour Crème de Bresse with red onion

Roast the whole meat in wagyu fat, 2 minutes on each side, placed on a grill with rosemary as the wood, with the lid on. To be served with: cauliflower, broccoli, carrots, chopped leeks, lightly rolled in rice flour and fried in wagyu fat, patted and seasoned. For the finishing touch, add a mixture of Crème de Bresse, salt, ginger powder, finely chopped red onions marinated in rice vinegar.

Chef's Comments

I chose to cook the top-round in two stages to preserve its unique "silkeness". First of all, it is quickly seared in order to release its juice, a better term than "fat" for wagyu. Then, it is smoked with rosemary wood to flavour it and bring out its juice.

Didier Goiffon / *La Huchette*

Didier Goiffon spent 18 years and earned one Michelin star at La Marelle. He has given himself a new challenge with the takeover of restaurant La Huchette in 2018, which has also received one star.





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 Gropellier / *La Table de Chaintré*

At La Table de Chaintré, one Michelin star Sébastien Gropellier is at the heart of the Pouilly-Fuissé vineyard. A lover of flavours, his fashionable recipes renew a unique menu every week.





Roasted gooseneck with smoked malt grains, coloured carrots, hop powder, spent grain jus

Roast the gooseneck with the smoked malt, keep aside and then slice it. Crispen the potato tuile in the oven (for around 30 minutes). Sweat the chopped onions, moisten with beer. Stew for around 30 minutes and then mix well. Infuse the granis in the wagyu juice for 10 minutes and then filter it. Chop the coloured carrots and steam. Make a purée with the trimmings. To garnish: a circular layer of hop powder, a slice of gooseneck inserted in the crispy potato tuile, the purée, the carrots, the toasted bread in beer, mini chanterelle.

Chef's Comments

I chose to use hops which grows in my region (North of France). Powdered, they will flavour the gooseneck as you taste it.

I use very fragrant spent grain to make the jus which, infused in this way, will give a little bit of texture to the dish.

The carrot will balance the softness of the gooseneck.

Eugène Hobraiche / *Haut Bonheur de la Table*

Having trained at starred establishments, Hobraiche in the kitchen and his wife in the dining room, the couple opened the Haut Bonheur de la Table which was awarded one star in 2017.





Roasted wagyu top-round with Belleville wild thyme, served with parsnip and carrot mash and Boulangère potatoes

Chop the carrots and parsnips as mirepoix, steam in butter with chicken stock, melt, and then add the julienne of onions.

Prepare a mash with the vegetable trimmings. Saute the sliced potatoes "raw" without cooking through. Place them in a dish with stewed onions, moisten with vegetable stock and cook for 45 minutes at 220 °C. Serve with a Mondeuse sauce. Brown the wagyu, seasoned with snow flowers and verbena berries, add semi-salted Etrez butter and wild thyme.

Chef's Comments

I chose the top-round part of the meat (on French beef, a "fondue" cut). I wanted to enhance it with the inspiration of a Beef bourguignon with local vegetables, bringing together what I love - the red wine sauce and the Boulangère potatoes - along with the prestige of this tasty meat.

Josselin Jeanblanc / *Les Explorateurs*

Having trained with Romuald Fassenet who is also from the Jura, Josselin Jeanblanc has wholly dedicated himself at the helm of the restaurant Les Explorateurs at the Pashmina Hotel in Val-Thorens. He was awarded one star in 2017.





Wagyu, with a caramelised celery root broth

Cook the wagyu until it is pinkish in colour. Peel and dice the celery root. Fry the diced celery root until caramelised. Once it is caramelised, add water and then strain the celery root stock. To garnish, sprinkle the wagyu with a pinch of freshly crushed Kampot black pepper, a few apple slices and some celeriac chips, then add the fermented fennel flowers. Finally, pour in the caramelised celery root stock.

Chef's Comments

In my opinion, a wagyu's quality is in the fat. To bring it out, I chose a lighter style in order to create a balance between the textures. Combining it with a caramelised celeriac broth is a good way to bring out the flavours nicely.

Ryohei Kawasaki / *Ken Kawasaki*

One Michelin star Ryohei Kawasaki, originally from Hiroshima, is passionate about French culture. Established in the 18th in Paris, he offers dishes directly inspired by kaiseki menus.





Wagyu round cut rolled and roasted in celery

Roast the celery completely. Core it and make a purée with the flesh. Slice the wagyu round to a thickness of 5 mm. Spread it out on a board in a 8 cm x 30 cm-long strip. Season, sprinkle the truffle slices on top and roll up the slice. Place the wagyu cylinder and mashed potatoes in the roasted celery hole. Cook for 25 minutes at 180 °C. Leave to cool for 25 minutes and reheat for 10 minutes before serving.

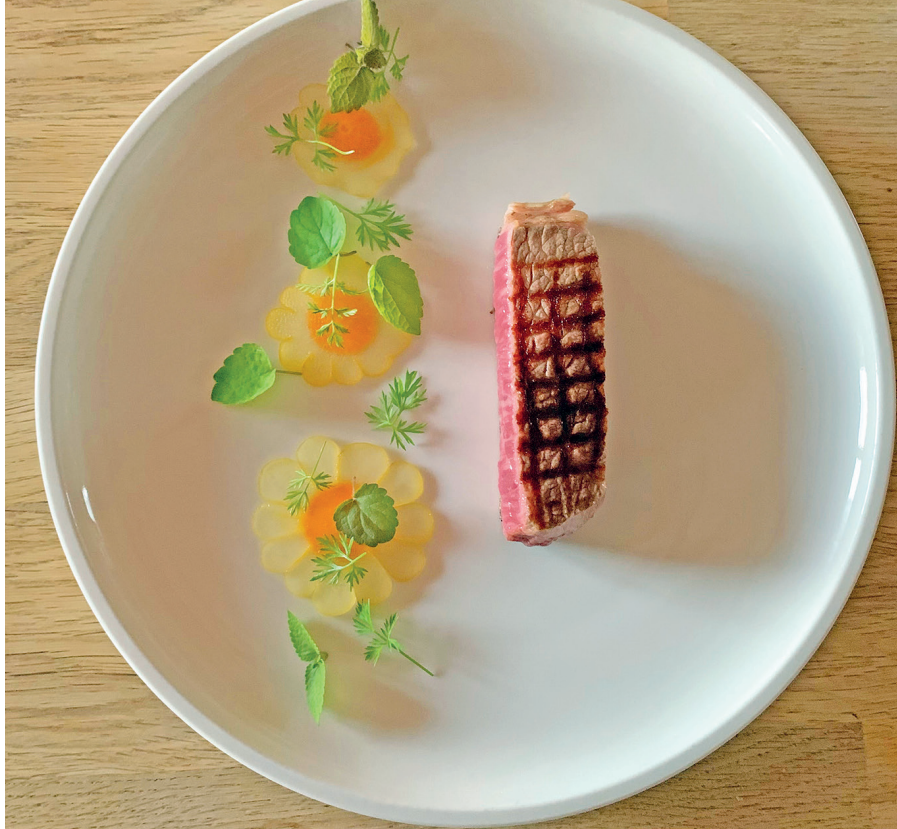
Chef's Comments

The wagyu round is exceptionally tasty and has a beautiful marbled aspect. I have cut it into 5 to 6 mm slices to enhance its tenderness and flavour. Steaming in celery enhances its aroma which blends in with the flavour of the vegetable and the truffle.

Keigo Kimura / *L'Aspérule*

In tribute to Marc Veyrat, Keigo Kimura named his two successive restaurants L'Aspérule. He obtained one star the year after their first opening in Auxerre. They are now in Dijon.





Wagyu beef smoked in sweet vernal grass, served with Buddha's hand citron ravioli, carrots and clementines

Smoke the wagyu beef in sweet vernal grass for 10 minutes, then roast it on high heat to caramelize it and reach the desired cooking temperature; leave it to cool on the edge of the stove. Cut the Buddha's hands very finely and soak them in a seaweed pickling base. Next, make a carrot purée, moistened slightly with a clementine juice. Finish the dish by garnishing it beautifully; decorate it with fine carrot tops and fresh lemon balm.

Chef's Comments

Wagyu is an extremely fine product that is greatly appreciated during the festive season. It has a texture and fat content that makes it easy to smoke it, which gives it an extra delicacy. In this recipe, I serve it with Buddha's hands, carrots and clementines, to bring acidity to the flavour.

Laurent Lemal / *La Balette*

Now at La Balette in Collioure, one Michelin star chef Laurent Lemal loves to break the rules and change preconceived ideas with a unique and explosive cuisine.





Sukiyaki don

Once washed and rinsed, steam the rice. Next, make the sukiyaki, starting by melting the fat in a pan before adding the leek and cabbage to sweat. Add the sake, sugar and mirin, boil down, add the soy sauce and water, then the carrot, shiitakes and tofu. Leave to cook for a few minutes. Add the komatsuna spinach and spring onion. Cook the meat in the liquid, like a shabu-shabu, which must stay rare. Serve.

Chef's Comments

I regularly suggest wagyu to my customers, as a roast or in shabu-shabu. These days, I make the French and local version of a don (bowl) style dish for takeaway. I love it. When I go back to Japan, with my Japanese wife, my first meal is always a sukiyaki don!

Julien Lemarié / *Ima*

Previously a starred chef at LeCoq-Gadby, Julien Lemarié opened his own Ima restaurant, also in Rennes. Having been awarded one Michelin star, the Breton chef offers dishes inspired by Japanese cuisine.





Smoked Japanese wagyu in juniper, served with corn flour gnocchi in Beaufort cheese, and Mondeuse juice

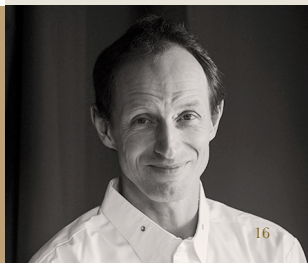
Cut the wagyu into slabs, pre-smoked for 3 minutes with some juniper branches. Quickly fry it in its fat. The trimmings of the wagyu will be used to make a very concentrated juice. As a side dish, serve the corn flour gnocchi covered with a thin slice of Beaufort cheese, and a purée of butternut flavoured with ginger and slowly cooked in the oven. Arrange the plate beautifully by seasoning the wagyu with sanshō berry powder.

Chef's Comments

Japanese wagyu beef is a festive product that is worth preparing with great care. I have cooked it as I would a hot foie gras by adding acidity from the Mondeuse juice, sweetness from the butternut purée, and a hint of grilled corn flour.

François Moureaux / *Azimut*

A chef from the Jura Mountains from the hotel-restaurant L'Auberge de La Poutre in Bonlieu and from Azimut in Courchevel, François Moureaux works in elegance and good taste.





Wagyu top-round roast beef, served with potato churros, pointed cabbage, and a marinière sauce

Marinate the piece of wagyu overnight with grated onions. Remove it and dry the onions. Gently brown the meat and finish cooking in the oven. Leave the wagyu to cool down in order to make the roast beef. Cut it into thin slices. Mix the double cream, the reduced shellfish juice (produced after preparing the marinière sauce) and the parsley oil. Serve with pointed cabbage and potato and glutinous rice flour churros.

Chef's Comments

While the wagyu top-round is known for its great tenderness, it can be made even more tender with the proteolytic enzymes in the grated onion: this will give the roast beef the best possible texture. The pointed cabbage will provide crunchiness to the dish, while the churros will provide softness.

Shinsuke Nakatani / *Nakatani*

One Michelin star chef and former sous-chef to H el ene Darroze, Shinsuke Nakatani is established two steps around the corner from the Bon March e. His credo: creative and light French cuisine that is as natural as possible.





Wagyu beef tartar with Camargue oysters and caviar, a hint of tanginess with winter vegetables

Cut eight thin slices of wagyu. Chop the rest of the meat and the oysters. Mix them in a salad bowl with herbs, lemon juice, salt, pepper and olive oil. Place a scoop of the mixture on each thin slice and form a sphere. Blanch the Brussels sprouts for 2 seconds, cool and set aside. Trim thin blanched slices of butternut and cauliflower. Season with olive oil, vinegar, fleur de sel and black pepper. Garnish with the caviar on top of the wagyu.

Chef's Comments

The wagyu is so unique that I didn't want to alter it. As a tartar, it retains its natural flavour. I wanted to combine it with refined products. The light acidity of the caviar and the roundness of the Camargue oysters bind it in a combination of land and sea in our terroirs.

Jérôme Natile / *Jérôme Natile - Le Mas de Boudan*

Jérôme Natile, MOF (Meilleur ouvrier de France) 2011 and with one Michelin star at Le Mas de Boudan in Nîmes, offers authentic and truly great, well-defined southern cuisine.





Wagyu beef, iodised pistachio pulp, white vegetable stew flavoured with hay and black truffle

Sear the wagyu beef very quickly to form a nice crust and leave it to stand. Infuse some hay in the wagyu beef stock and make the sauce as you would for a blanquette. Prepare a pistachio and salicornia-based pulp, inspired by the pistou. Nicely trim a few slices of black truffle. Cook lovely "white" vegetables in the beef stock. Arrange everything together by cutting a thick piece of meat.

Chef's Comments

To enhance this exceptionally tasty meat, I cooked the wagyu in two ways: as a thick pan-fried crispy piece, and in broth. The wagyu is seared rapidly, keeping its marbling at heart and the crust formed around the meat will ideally blend with the hay-flavoured broth.

Gaël Orioux / *Auguste*

Having worked in the kitchens of great chefs such as Bocuse and Senderens, Gaël Orioux offers delicious and responsible cuisine between land and sea in his starred restaurant in Paris.





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 garinish, 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)".





Smoked wagyu top-round with juniper wood, served with garden vegetables, and L'Ô de Jo dry gin jus

The wagyu is slightly smoked with juniper wood and then marinated with a mixture of local gin, acacia honey and juniper berries. Once the meat is fried, lacquer it with the reduced marinade, then deglaze it with the meat juice and some crushed juniper berries. Serve with a mixture of garden vegetables. Add a hint of fleur de sel and ground juniper berries.

Chef's Comments

Japanese wagyu beef is a great delicacy. Not yet well known by the French, this remarkable meat must be enhanced at the heart of an exceptional dish and served with excellent natural products. Wagyu pieces must be cooked at least until they are medium-rare.

Christophe Quéant / *Le Carmin*

Having worked alongside great chefs such as Joël Robuchon and Alain Ducasse, Christophe Quéant has taken over his now-starred restaurant, Le Carmin, in Beaune. You can enjoy a refined, simple and classic cuisine, with product and taste being the key words.





Lorraine potée

Whip the egg yolks with vinegar into a sabayon, add the melted butter, season, then add the black garlic purée. Cut 2 cm thick slices of the top-round and place in the smoker for a whole day. Peel and chop the vegetables, fry the onions and garlic, add the carrots and celery. Moisten with white wine and chicken stock, cook covered for 15 minutes. Blanch the cabbage leaves, add them to the mixture and simmer over a low heat for 10 minutes.

Chef's Comments

Potée recipes vary according to the cooks and regions of Lorraine. Most garden vegetables can be added to the potée, and beef is sometimes added too. Wagyu has countless qualities: exceptional tenderness, strong flavours, fine linear fibres...

Stephan Schneider / *Auberge St-Walfrid*

Stephan Schneider is a one Michelin star chef at Auberge St-Walfrid in Lorraine. A defender of family traditions, he incorporates products from elsewhere in a successful way without losing an authentic taste.





Wagyu beef bao served with gyosho, sardines, celery and broth

Mix together flour, baking powder, sugar and salt. Separately, mix water, milk and yeast. Mix everything together, add the butter, leave to rise for 1 hour in the fridge and then 30 minutes at room temperature. Grill the vegetables, moisten, add nori, thyme, bay leaves and gyosho. Brown the wagyu, season with the gyosho, wrap in the bao dough, leave to rise for 30 minutes. Steam for 12 minutes. Bake the celery as a whole in the oven (150 °C). Wash the sardine fillets, marinate them (salt, sugar) for 15 minutes, and then rinse. Put them on the barbecue.

Chef's Comments

Because of its firmness, the wagyu dish is perfect for steam-baking in a bread dough, with the gyosho and sardine to season, soften the flesh side and remove the fat from the beef. The broth is used to "rinse" the mouth.

Romain Mahi / *Accents Table Bourse*

Romain Mahi learned to cook at home from his family before he joined the Ferrandi school. At the Michelin-starred restaurant Accents, he works unassumingly with both inventive and conventional cuisines.





Wagyu roast beef, served with seasonal mushroom risotto, and port sauce

Season the wagyu thoroughly with salt, grill it in a frying pan and sear with charcoal to flavour it. Separate the yolk from the white of a cooled poached egg and marinate it in chicken stock. Sauté pre-soaked glutinous rice. Add the chicken stock, shallot, chives, mushroom duxelles and make a rich risotto with Comté cheese. Add salt. Garnish the plate with sautéed mushrooms, thinly sliced wagyu roast beef, put the egg yolk in the middle, and pour the port sauce.

Chef's Comments

The top-round is cooked slowly after it has been nicely browned. Then it is seared with binchotan coal in order to flavour it. The sauce is sweet and rich like the sweet-salty sukiyaki sauce. It goes perfectly with thinly sliced wagyu, served with risotto.

Ryuji Teshima / PAGES

In his Parisian restaurant PAGES, one Michelin star chef Ryuji Teshima wants to offer his customers cuisine that is always refined and offers an experience which is even more successful.



