

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 Hélène Darroze, Shinsuke Nakatani is established two steps around the corner from the Bon Marché His credo: creative and light French cuisine that is as natural as possible.

