



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.

