

PAIRINGS

STARTERS

- Salmon tartare with pomegranate and fresh mint
- Burrata with confit tomatoes and orange oil
- Cucumber stuffed with tuna and cream cheese
- White fish terrine with fine herbs

FISH

- Grilled red mullet fillet with sweet pepper coulis
- Sesame-crusted tuna tataki with raspberry sauce
- Lobster tartare with eggplant
- Spanish paella

MEAT

- Steak tartare with fresh fries
- Osso buco
- Provençal-style lamb chops
- Monkfish cheeks with chorizo

SIDES

- Summer salad with melon, cured ham and basil
- Beetroot millefeuille
- Tomato pasta risotto (pastina-style)
- Grilled peaches

CHEESE

- Ossau-Iraty
- Cumin Gouda
- Bleu de Gex
- Gorgonzola

DESSERTS

- Shortcrust red berry tart with lemon cream
- Rosé wine-poached peach with mild spices
- Strawberry gazpacho with Champagne
- Mirabelle plum and pistachio crumble

OSSO BUCO ROSSO

RECIPE FOR 4 PEOPLE

INGREDIENTS

4 slices of veal shank with bone
 4 to 5 ripe tomatoes (about 600 g)
 1 onion
 1 carrot
 1 celery stalk
 3 garlic cloves
 40 g butter
 2 tbs olive oil
 150 ml dry white wine
 1 bouquet garni
 Fine salt
 Black pepper
 Flour (for light dusting)
 1 lemon (finely grated zest)
 Flat-leaf parsley

PREPARATION

- 1 Lightly score the edges of the veal shank slices to prevent them from curling during cooking.
- 2 Season the meat with salt and pepper, then lightly dust with flour.
- 3 Heat the butter and olive oil in a large Dutch oven.
- 4 Brown the veal slices on each side without pressing them down, then remove and set aside.
- 5 Add the finely chopped onion, diced carrot and celery, and gently sweat until softened.
- 6 Add the chopped garlic and stir briefly.
- 7 Deglaze with the white wine, scraping up the browned bits from the bottom.
- 8 Peel the tomatoes (blanch and skin them), roughly chop, and add to the pot.
- 9 Add the bouquet garni, return the meat to the pot, partially cover, and bring to a gentle simmer.
- 10 Cook over low heat for 1½ to 2 hours, basting occasionally, until the meat is tender and the sauce has naturally thickened.
- 11 Adjust seasoning at the end of cooking.

PREPARE THE GREMOLATA

- 12 Finely chop the parsley and garlic, then mix in the lemon zest.
- 13 Combine gently without crushing.

SERVING SUGGESTION

Serve the osso buco piping hot, sprinkled with gremolata just before serving. Best accompanied by risotto alla Milanese, creamy polenta, or fresh pasta.

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