



Romain BARTHE

Romain BARTHE, born in Bar-le-Duc in 1981

Restaurant

Auberge de Clochemerle

France | Michelin ★ (since 2012)

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Position

Head chef and owner (since April 2007)



Red onion confit of walnut oil, fennel buttered snails, candied yuzu & dill

Ingredients for 4 servings

4 red onions
1 bottle of walnut oil
24 brown garden snails
1 fennel
20g candied yuzu
1 sprig of dill
salt and pepper
10g chopped walnuts
olive oil
butter

Directions

Remove the outer layer of the onions and cut off the base. Confit them in walnut oil at 100°C until soft. Dice the fennel and sweat in olive oil. Add the dill and the chopped candied yuzu and walnuts. Stir-fry the snails in whisked butter. Strain and add the fennel. Take the cores out of the confited onions and dice them. Mix the diced onions with the fennel, snails and walnuts. Stuff them in onion shells.

●Wine

Bandol Blanc, Domaine La Tour Du Bon 2009
The freshness of this wine complements the richness of this dish, creating harmony of flavours with its aniseed notes.



Crayfish in tandoori butter, dill flower broad bean salad with yuzu paste

Ingredients for 4 servings

Yuzu paste
10 fresh yuzu
1 kg sugar
1 litre water
1 star anise
1 cinnamon stick
5 cloves

Crayfish salad
30 crayfish
10g butter
2g tandoori spice powder
120g shelled broad beans
12 dill flowers
toasted sesame oil

Directions

Yuzu paste

Preheat the oven to 100°C. Halve the yuzu then cut into strips. Place in an ovenproof dish and add the sugar, spices, and water. Cover with greaseproof paper, candy in the oven. Mix, then sift.

Crayfish salad

Cook the broad beans in salted boiling water, plunge them in iced water. Cook the crayfish with the butter and tandoori. Season the broad beans with sesame oil, salt and pepper. Sprinkle with dill flowers.

●Wine

Vin de Pays des Collines Rhodaniennes Viognier, Julien Pilon 2011
Its white fruit and mandarin orange aroma comes to life with this dish; a perfect balance of strength and freshness.

Mustard rabbit prepared like rilette, olive tuile & exotically perfumed gazpacho

Ingredients for 4 servings

4 rabbit legs
2 filo pastry sheets
100g black olive tapenade
1 sliced carrot
1 onion cut in quarters
1 bay leaf

Mustard sauce

2 egg yolks
250g milk
10g corn flour
60g mustard
1 pinch of salt

Gazpacho

5kg skinned tomatoes
5 red peppers
2 cucumbers
2 pineapples
2 onions
2kg bananas
2 melons
2 mangoes
2 papayas
100ml yuzu juice
sherry vinegar
tabasco

Directions

Cook the rabbit legs in salted water with the carrot, onion and bay leaf. Strain and cool. Carve the meat off the legs and put in the fridge.

Make squares out of the filo pastry sheets. Brush them with the tapenade. Cook on grease-proof paper at 180°C for 6 minutes. Place in a sealed box.

Mustard sauce

Mix all the ingredients, heat and stir until thick.

Add this sauce to the rabbit meat.

Gazpacho

Mix all the ingredients.
Season and filter.



Wine

Côte de Provence Rosé,
Château de Roquefort
2011

Its juicy fruit texture is perfect for this dish.

Balsamic macerated strawberries on candied yuzu cream, Fisherman's Friend jelly, and hazelnut meringues

Ingredients for 4 servings

Strawberries

180g strawberries
30g sugar
100g strawberry juice
½ vanilla pod
15g balsamic vinegar

Hazelnut meringues

150g egg white
125g sugar
150g icing sugar
crushed hazelnuts

Candied yuzu cream

125g cream
125g milk
5g candied yuzu
30g sugar
50g egg yolks
20g cream powder
1 pinch of yuzu powder

Jelly

125g water
10g Fisherman's Friend sweets
2 sheets of gelatine softened in cold water

Wine

Domaine Gelin, Sparkling red
Fine sparkling wine with pleasant red fruit notes and its low alcohol content gives a superb freshness.



Directions

Strawberries

Prepare a caramel with the sugar and vanilla. Deglaze with the vinegar and add the strawberry juice and leave to cool. Add the strawberries and leave them to macerate.

Hazelnut meringues

Preheat the oven to 100 ° C. Whisk the egg whites and sugars until stiff. Shape the meringues on a Silpat baking mat, sprinkle with hazelnuts. Cook in the oven for 90 minutes at 100 °C.

Candied yuzu cream

Stir the milk into the cream and add the candied yuzu and the yuzu powder. Leave to infuse. Beat the egg yolks with the sugar and cream powder until whitened. Heat and stir until thick without boiling. Cool. Mix the two preparations together.

Jelly

Melt the sweets in hot water, add the gelatine. Strain then mould.