

Jérôme Ryon, Chef of the "Hôtel de la Cité",
and his team welcome you to La Barbacane

STARTERS

   Winter vegetables 40 €

Fricasseeed vegetables, Mélanosporum truffle, mini toasts

 Duck foie gras 42 €

Foie gras with smoked eel, vegan jelly made of sangria galanga root and pear, served with a warm brioche

 Oysters N°3 42 €

From Tarbouriech, granny smith apple pulp and fennel, rye bread and cider butter

Daurenki caviar (15gr) 48 €

From Pétroussian, creamy egg white, confit egg yolk, mandarin marmalade and Isigny cream, some blinis

FISH and SHELLFISH

Seared Normandy Scallops 44 €

Tapioca pearls and a sparkling wine sauce

Turbot 46 €

Wild grilled turbot, local pleurotus, artichoke gnocchi and local potatoes, hollandaise sauce

 Brittany lobster 66 €

Roasted with salted butter, chesnut thickened with parmesan, red kuri squash, a light lobster cream

 Risotto Carnarolli 44 €

With chanterelle mushrooms, Borchia truffle, old parmesan, puffed rice and a dry white wine sauce

 Wellness dish

 La Barbacane Classics

 Vegetarian dish

Our bread is home-made

Some of items can be prepared gluten-free

MEAT and FOWL

★ Charolais beef fillet 49 €

Tenderloin stuffed with foie gras, braised beef cheek, Mélanosporum truffle and onion infused potato churros, heritage vegetables, Périgourdine sauce

Bresse Pigeon 46€

Roasted Bresse pigeon, French style peas, onion, smoked cream and liquorice consommé

CHEESES

Fine fresh and ripened cheeses 18 €
From French provinces

DESSERTS and PASTRIES Régis CHANEL, Pastry Chef

Raspberries

Fresh raspberries and caramelised biscuit a vanilla creamy with orange blossom, a brown sugar crisp

Warm Soufflé 18 €

With liquorice, a red fruits sorbet with a madeleine

Chocolate Guanaja 17 €

On a peanuts brownie, a salted butter caramel ice cream

Kumquat 17 €

On a Baba with local "rigolo" vermouth, an almond and Chantilly mousse

🦋 Platter of fresh fruits 15 €

Fresh seasonal fruits

🦋 Wellness dish

★ La Barbacane Classics

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Barbacane menu

85€ without beverages

Galician sea urchin and scallops tartare, Jerusalem artichoke cream, celery and apple granny smith, crunchy walnuts

John Dory, Braised and crispy carrots, a curcuma juice

Duckling filet, blood oranges, turnip, kumquat marmalade, a warm juice

Fine fresh and ripened cheeses from "Bousquet"

Jelly of fresh mango, a cheese cake cream on a strudel with hazelnuts chips



We are pleased to announce
We are open 7 days a week.



TASTING MENU (wine pairings included)

Jérôme Ryon's tasting menu in 6 courses,
with matching wines selected by
our Sommelier Baptiste Ross-Bonneau

Per person for the entire table
150 €

If you have any allergy, do not hesitate to contact the waiter. All dishes will be prepared on-site, we will find the best solution for you.

Our restaurant supports healthy, sustainable ecological development as much as possible by using only the best products in our country and above all, in our own region. We use organically grown ingredients whenever available on the market. Our menus reflect the seasonal aspect of regionally grown or produced ingredients.

Service and taxes included

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