

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

STARTERS

-    Spring vegetables 40 €
Fricasseeed vegetables, aestivum truffle, mini toasts
-  Duck foie gras 42 €
Foie gras with smoked trout, vegan jelly made of strawberries galanga root , served with an house made brioche
-  Awabi's Abalone 43 €
Lemon zest and jelly, cooked and raws spring vegetables, a fresh herbal vinaigrette
- Deboned Frog leg's 45€
Cooked with parsley, watercress and black garlic, a light cream with amaretto
- Ossetra caviar (15gr) 48 €
From Pétrossian, creamy egg white, confit egg yolk, Pink grapefruit marmalade and Isigny cream, some blinis

FISH and SHELLFISH

- John Dory 45 €
Braised and crispy carrots, a curcuma juice
- Brill 46 €
Roasted with salted butter, browns mushrooms with shrimps, fennel pulp, preserved cauliflower, a squid ink sauce
-  Brittany lobster 62 €
served in "cocotte", seasonal vegetables, potatoes with sea grass butter, a Newburgh sauce
-  Risotto Carnarolli 42 €
With chanterelle mushrooms, asparagus and fava beans, thickened with goat cheese puffed rice, summer truffles, a light cream

 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 48 €
Tenderloin stuffed with foie gras, braised beef cheek, aestivum truffle and onion infused potato churros, seasonal vegetables, Périgourdine sauce

Bresse Pigeon 46€
Roasted Bresse pigeon, French style peas, onion, smoked cream and liquorice consommé

Lamb chump 45 €
From Pyrenees, crusty of the feet, seasonal vegetables, a bear garlic sauce

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

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Seasonal menu

"Morels and asparagus"

85€ without beverages

Beef consommé with green asparagus, morels confit
with "vin jaune" marinated filets, onions, croutons

Artic char filet, verbena mousseline, local white
asparagus, morels coulis and lemon butter

Veal from "Dordogne",filet, sweetbread, breast,
cheek, stuffed morels and green asparagus

Fine fresh and ripened cheeses from "Bousquet"

Fried Morels with Muscovado sugar, a light cream, a
pecan nuts streusel and vanilla ice cream



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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