








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

STARTERS

-    Summer vegetables 40 €
Fricasseeed vegetables, aestivum truffle, mini toasts
-  Duck foie gras 42 €
Foie gras with smoked trout, vegan jelly made of sangria and raspberries, 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, tempura of legs and potatoes mousseline, almonds, tetragonia, black garlic, a light cream with amaretto
- Ossetra caviar (15gr) 48 €
From Pétrossian, creamy egg white, confit egg yolk, watermelon, lemon confit, Isigny cream, some blinis

FISH and SHELLFISH

- John Dory 45 €
Braised and crispy carrots, a curcuma juice
- Turbot 52 €
Black olives crumbs, stuffed purple artichoke, broad beans stew & pine kernels, vegetables stock
-  Roasted Scampi 55 €
From Mediterranee broccoli velouté, rhubarb with local sparkling wine, claws brandade, crustacean oil
-  Risotto arborio 42 €
With chanterelle mushrooms, eggplant and apricots, thickened with goat cheese, puffed rice, summer truffles, a light rosemary 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, local greens beans, Périgourdine sauce

Bresse chicken 46 €

Supremes stuffed with crayfish, legs with chards pistachio, nantua sauce and chicken juice

Veal ribs 82 €

For 2 persons, fresh pasta with tetragonia and chanterelles mushrooms, beetroot, veal juice

CHEESES

Fine fresh and ripened cheeses 18 €
From French provinces

DESSERTS and PASTRIES Régis CHANEL, Pastry Chef

Melon and blackcurrant 17 €

Fresh and marinated with balsamic vinegar, verbena creamy on toasted brioche

Warm Soufflé 18 €

With liquorice, a red fruits sorbet with a madeleine

Roasted apricot 17 €

With honey, guanaja creamy and almonds on pecan nuts biscuit, cocoa ice cream


Strawberries and rhubarb 17 €


Preserved, shortbread biscuit, light cream and strawberries granita

 Platter of fresh fruits 15 €

Fresh seasonal fruits

 Wellness dish

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Barbacane menu

"The lobster at la Barbacane"

85€ without beverages

Head and elbows, consommé with local saffron, stuffed tomatoes with elbows, fennels, lemon and house made rouille

Tempura of lobster claws, granny smith, celery, yellow wine syrup and sesame

The tail served in "cocotte", potatoes, carrots, chanterelle mushrooms and verbena, a Newburgh sauce

Fine fresh and ripened cheeses from "Bousquet"

Local cherries in jelly, pistachio financier on a kirsch creamy, cherries sorbet

We can propose you a selection of white wines intense, rich, originals, to match with different textures and tastes of the lobster of Jerome Ryon at 35€ per person



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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