

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

 Scampi 55 €

From mediterranée served cold on a courgette velouté, stuffed blossom with claws, brandade with pink garlic and crustacean oil

Ossetra caviar (15gr) 48 €

From Pétrossian, creamy egg white, confit egg yolk, watermelon, lemon confit, Isigny cream, some blinis

Mediterranean anchovy 38 €

Marinated, pissalat tomatoes, piperade et potatoes from noirmoutier, a tomato jelly with vinegar

## FISH and SHELLFISH

Turbot 52 €

Grilled, tomatoes, summer vegetables marinated with rosemary honey and fresh herbals, fennel and lemon vinaigrette

Sea bass 50 €

Black olives crumbs, stuffed purple artichoke, broad beans stew & pine kernels, vegetables stock

 Brittany lobster 68 €

Served in "cocotte", local courgettes, verbena consommé and pink berries

 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

Peach 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

## *"Tomatoes and local courgettes"*

85€ without beverages

Tuna from Mediterranean, marinated, rillettes and courgettes, light mozzarella and house made focaccia, tomato caramel

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Red mullet from « Port la nouvelle », stuffed courgette blossom with pesto and pine nuts, fish soup with saffron and tomato

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Pluma of Spanish pork, caponata with local olives and grapes, stuffed courgette blossom and preserved tomatoes in tempura, pork juice

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Fine fresh and ripened cheeses from "Bousquet"

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Preserved tomato in jelly, a light basil cream on streusel with pine nuts and yuzu 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

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

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## 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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