

STARTERS

   Seasonal vegetables 40 €

Fricasseed vegetables, burgundy truffle, mini toasts

 Duck foie gras 42 €

Foie gras with smoked trout, vegan jelly made of sangria, preserved quince with sweet spices, served with a house-made brioche

Ossetra caviar (15gr) 48 €

From Pétrossian, creamy egg white, confit egg yolk, pink grapefruit marmelade, Isigny cream, some blinis

Oyster N°2 45 €

From tarbouriech, poached, shrimps and urchin tongues, tapioca and beurre blanc

FISH and SHELLFISH

John Dory 48 €
44 €

Braised with mandarins juice and carrots, roots vegetables and red kuri squash, a butter juice

 Brittany lobster 66 €

Cooked in "cocote", newburgh sauce, linguines with lobster coral thickened with parmesan and fresh porcini mushrooms

Wild turbot 52 €

Roasted with seagrass butter, shells sauce, clams, mussels, cockle, razor shells, potatoes mousseline, a light sauce

 Risotto 50 €

Arborio rice with Magnatum Pico truffles, artichoke declination, in bouquet, raw & cooked, bound with old parmeggiano cheese, puffed rice & a yellow wine cream



Signature dish



Wellness dish / inspired by her



La Barbacane Classics

🌿 Vegetarian dish

Our bread is home-made

Some of items can be prepared gluten-free

MEAT and FOWL

🌿🔪 Charolais beef fillet 50 €

With foie gras and braised beef cheek, brussels sprouts, onions and truffle dauphine potatoes, a Périgourdine sauce

Veal shank and sweetbread 50 €

From limousin, one cooked long with the juice, one fried with bordier butter, macaronis and vegetables, white truffles, a juice, a cream

Bresse pigeon 48 €

With crayfish, gratined potatoes with nantua, livers cake with chanterelles, a juice, a cream

CHEESES

Fine fresh and ripened cheeses 18 €
From French provinces

DESSERTS and PASTRIES Régis CHANEL, Pastry Chef

Figs 17 €

Roasted with honey from Aubrac, cheese cake on a cinnamon speculos, red wine sorbet from minervois

Warm Soufflé 18 €

With amaretto, almond ice cream from Provence and chocolate sauce

White truffles 22 €

Grated on a hazelnut creamy, a mouss with macadamia nuts, a streusel, a truffle ice cream

Tea matcha creamy 17 €

Creamy with matcha tea, on dacquoise with coconut, passion fruits ice cream and exotic fruits jelly

🐦 Platter of fresh fruits 15 €

Fresh seasonal fruits

This a selection of suppliers who collaborates with the executive chef

Boucherie Izard, Christian Auriol, Carcassonne

Poissonnerie Montagné, Géraud Montagné, Carcassonne

Muriel Vayre, Maraîchère en agriculture raisonnée, Carcassonne

Le fruitier, Jean Luc& Florence Carayon, Carcassonne

Fromagerie Bousquet, Nicolas Bertrand, Carcassonne

Les chapons bressans, Montrevel en Bresse

Seasonal menu

"Autumn"

90€ without beverages **for the entire table**

Britanny scampi from head to tail, tartare, remoulade,
brandade & his consommé

Baie de Seine Scallops, smoked cauliflower pulp,
cauliflower grated, a juice with bards & Crémant de
Limoux

Pork's back from Thibault Gonzales, pork loin stuffed
with ceps, soubressade bread crust, the breast fried,
chards and a juice

Fine fresh and ripened cheeses
from French provinces

Apple & Pear compote, pecan nuts, barley and
liquorice, maple syrup ice cream

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

TASTING MENU (wine pairing included)

Jérôme Ryon's tasting menu in 6 courses,
150€ without the cheeses

Or

160 € including the cheese

Per person for the entire table
with matching wines selected by
our Head Sommelier Baptiste Ross-Bonneau

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

Our bread is home-made