

STARTERS

-    Seasonal vegetables 40 €
Vegetables fricassé, aestivum truffle, mini toasts
-  Duck foie gras 42 €
Foie gras with smoked trout, jelly sangria, preserved rhubarb, strawberries, served with a house-made brioche
- Ossetra caviar (15gr) 52 €
From Pétroussian, creamy egg white, confied egg yolk, pink grapefruit marmelade, green asparagus Isigny cream and blinis, a liquid caviar ball
- Crayfish 46 €
Chicken oyster, cock's comb and chicken kidneys, morels stuffed with poultry mousseline and foie gras cooked with Jura wine, a light cream

FISH and SHELLFISH

- John Dory 50 €
In black olives crust, artichoke and lemon from Menton, preserved olives and barigoule juice
-  Brittany lobster 68 €
Cooked in "cocote", newburgh sauce, linguines with local saffron thickened with old parmesan, local fava beans and cooking cream
- Wild turbot 52 €
Braised, lemon crust, large green asparagus and gnocchis with sobressada, a hollandaise sauce
-  Risotto 45 €
Arborio rice with beetroot juice, thickened with local goat cheese, white and green asparagus, puffed rice and watercress cream, oxalis and truffle



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, young carrots and colored petals, truffle and onions dauphine potatoes with a Périgourdine sauce

Pork 48 €

Thibault Gonzales pork, pork loin stuffed with country bread crust, breast preserved and smoked, French-style peas potatoes from Noirmoutier, a juice

Bresse poultry 48 €

Cooked with snails and watercress, potatoes roll with parsley, white asparagus, a juice

CHEESES

Fine fresh and ripened cheeses 18 €
From French provinces

DESSERTS and PASTRIES Régis CHANEL, Pastry Chef

Confied raspberry 17 €

Sponge finger biscuit, licorice cream, mascarpone Chantilly and sour meringue

Warm Soufflé 18 €

Lemon and jasmin with limoncello sorbet

Strawberries and rhubarb 17 €

A crumble, faisselle cheese sorbet, crispy sugar with pollen

Pure cocoa 17 €

Earl grey panacotta and caramelised peanuts

🦋 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 "Asparagus and morels"

90€ without beverages for the entire table

Asparagus and licorice cream, morels preserved
with jura wine

Big morel stuffed with frogs, deboned legs, simmered
with green asparagus, a light sauce

Artic char, back roasted with butter, rolled mousseline
with white and green asparagus, morels and verbena
cream and pike roes

Kid from Combe Belle back stuffed with shoulder and
organ meat, bear garlic and black garlic, big white
asparagus, morels pulp, a juice

Fine fresh and ripened cheeses From French
provinces

Caramelized morels with brown sugar, licorice crispy,
asparagus ice cream and ginger bread tuiles

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 Fabrice Longo

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