





STARTERS

- Seasonal vegetables    40 €
Fricassee seasonal vegetable, 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) 48 €
From Pétrossian, creamy egg white, confied egg yolk, watermelon and preserved lemon, cream and blinis

FISH and SHELFISH

- Risotto  44 €
Carnaroli rice, thickened with local goat cheese, local chanterelle mushrooms, spinach sprouts, puffed rice, a light mushroom cream with Jura wine
- Grilled Turbot 52 €
Courgette flowers and toffarelles pasta stuffed, eggplant caviar with black garlic, a Choron sauce
- Braised sea bass 52 €
Spanish mussels stuffed with sobrassada, artichoke and lemon from Menton, cooking juice with fresh basil
- Brittany scampi 50 €
Roasted with chanterelles mushrooms, apricot from Roussillon and fresh almonds, a head juice with almonds and verbena
- Lobster 65€
Cooked in "cocotte", glazed carrot with pollen, lobster roes and accras, black lemon, a cooking juice



Signature dish



Wellness dish / inspired by her





La Barbacane Classics



Vegetarian dish


MEAT and FOWL

- Bresse pigeon 48 €
Roasted breast, braised leg with maple syrup, eggplant and black figs, fresh almonds, a juice
- Veal from Aveyron 50 €
Rolled chest, veal shank and filet cooked with anchovy, capers and lemon, crispy veal sweetbread, homemade linguines with local tomatoes, a juice
- Charolais beef fillet   52 €
With foie gras and braised beef cheek, young carrots and colored petals, truffle and onions dauphine potatoes with a Périgourdine sauce

CHEESES

- Fine fresh and ripened cheeses 18 €
From French provinces

DESSERTS and PASTRIES Régis CHANEL, Pastry Chef

- Platter of fresh fruits  15 €
Fresh seasonal fruits
- Pure cocoa 17 €
Earl Grey pana cotta and caramelised peanuts
- Apricot 17 €
Roasted with rosemary, a hazelnut pana cotta ice cream meringue and caramelized arlettes
- Peach 17 €
Local yellow peach on a shortbread, vanilla ice cream and fresh gooseberries
- Warm Soufflé 18 €
Fresh raspberries and elderflower, a jam and a sorbet

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

"A summer in Occitania"

90€ per person for the entire table

Gambero rosso carpaccio from mediterranean local melon, watermelon and white peaches, lemon and coral, a vinaigrette

Mediterranean grilled monkfish with Spanish chorizo, black rice and colored tomatoes petals from " Chez Muriel", a Dugléré sauce

Pork from Thibault Gonzales the loin in crust of tomato bread, preserved and grilled breast, courgette stuffed with pork loin and sobressada a juice and homemade ketchup

Selection of fresh and ripened cheese

Local figs on a light violetta cream from Toulouse, homemade millas and blackcurrant sorbet

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

Tasting Menu

Jérôme Ryon's tasting menu in 6 courses,

120€ without the cheese

Or

130 € including the cheese

Selection of 4 local wines by our Head Sommelier Fabrice Longo 45€

Price per person for the entire table

If you have any allergy, do not hesitate to contact the waiter. 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.