



# Appetizers lunch

Hereby the menu with the listed allergens, nevertheless we always advise you to pass on your allergies to us so that the chef can carefully handle your request.





## Cold

- Olive selection**  3,50  
Mix of 3 different kinds of Italian olives
- Rustic country bread**    5,50  
Served with olive oil and dairy butter
- Ox sausage**    6,50  
With onions, fried onion rings and jalapeño pepper
- Local cheese tasting**   7,50  
Combination of cow, goat and sheep cheese, made by 'Biokaas Kinderdijk'
- Pata Negra**  8,50  
50 grams of freshly cut Spanish Iberico ham
- Tuna Tataki**     11,50  
Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)
- Oysters**  18,50  
With garnish (6 pieces)  
A piece 3,50
- Oyster "Le Barrage"**  4,00  
With cucumber and gin tonic foam
- Salad Caprese**   7,50  
With tomato, mozzarella and basil
- Sea bass ceviche**   12,50  
With sweet potato, red onion, red chili pepper, coriander and corn
- Softshell tacos**     9,50  
Two softshell tacos with tuna, salmon and homemade guacamole


## Warm

- Truffle fries**     5,00  
Fresh fries with truffle mayonnaise and Grana Padano
- Chicken Gyoza**      7,50  
With spicy chilisauce (6 pieces)
- Californian squid**  7,50  
Grilled in garlic oil
- Babi Pangang "Le Barrage"**    7,50  
With spring onion and fried onions
- Chorizo croquettes**      8,50  
With spicy mayonnaise (6 pieces)
- Goat cheese croquettes**    8,50  
With honey-mustard sauce (6 pieces)
- Stir fried bouchot mussels**   7,50  
With thyme and rosemary
- Chinese duck**    9,50  
Rolled in pancakes with hoisin sauce (4 pieces)
- Fajitas steak** 9,50  
Tranched with tomato salsa, salt and pepper
- Shrimps**      13,50  
In tempura with kimchi mayonnaise (6 pieces)

## Soup

**Tom kha kai**     12,50  
Met shi-take, ginger, spanish pepper, coriander and chicken


















































**Shellfish bisque**     12,50  
With seafood

egg gluten lupine lactose mustard nuts peanuts shellfish celery sesame soybean sulfite fish mollusk

# Lunch

## Lunch specials

<b>Vegetarian tuna salad</b>     	9,50
With vegetarian tuna, bell pepper, capers and sourdough bread	
<b>Scrambled eggs with salmon</b>   	9,50
With chive, rocket salad and sourdough bread	
<b>Carpaccio 'Le Barrage'</b> 	12,50
From thin, hand-carved house-steak with Parmesan cookies, green herb vinaigrette, horseradish cream, fried bacon and rocket salad	
<b>Steak tartare</b>   	14,50
Raw, finely chopped flavoured Black angus meat with a delicious bite	
<b>2 pieces of Oma Bob croquettes</b>   	7,50
With sourdough bread and French mustard	
<b>Home-smoked salmon</b>   	14,50
Served on top of sourdough bread with mayonnaise chaud, rocket salad and marinated tomato	
<b>Steak with bread</b>  	17,50
USA beef bavette with fried mushrooms, served on sourdough bread	
<b>Poké bowl 'Le Barrage'</b>     	15,00
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad, sweet and sour cucumber and green apple-wasabi sorbet	
<b>Vegetarian poké bowl</b>    	12,50
<b>Smoothie bowl</b>    	7,50
With granola, yoghurt, goji berries, fresh/dried fruit and coconut	
<b>Caesar salad 'Le Barrage'</b>     	15,00
With crispy chicken thighs, Roman salad, croutons, anchovies and Caesar dressing	
<b>Caesar salad 'De Alblas'</b>      	16,50
With fried shrimps, Roman lettuce, croutons, anchovies and Caesar dressing	
<b>Black Angus burger</b>     	17,50
With Little Gem, tomatoes, sweet and sour cucumber and fried onions Served with coleslaw, fresh fries, BBQ sauce and truffle mayonnaise	

## Surprise

<b>Surprise menu à la chef</b>	29,50
3-course lunch	
















# Appetizers

Cold	Warm
<b>Olive selection</b>  3,50 Mix of 3 different kinds of Italian olives	<b>Truffle fries</b>     5,00 Fresh fries with truffle mayonnaise and Grana Padano
<b>Rustic country bread</b>   5,50 Served with olive oil and dairy butter	<b>Chicken Gyoza</b>      7,50 with spicy chilisauce (6 pieces)
<b>Ox sausage</b>    6,50 With unions, fried onion rings and jalapeño pepper	<b>Californian squid</b>  7,50 Grilled in garlic oil
<b>Local cheese tasting</b>   7,50 Combination of cow, goat and sheep cheese, made by 'Biokaas Kinderdijk'	<b>Babi Pangang "Le Barrage"</b>    7,50 With spring onion and fried unions
<b>Pata Negra</b>  8,50 50 grams of freshly cut Spanish Iberico ham	<b>Dutch meatballs "Oma Bob"</b>   8,50 With Dijon mustard
<b>Tuna Tataki</b>     11,50 Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)	<b>Chorizo croquettes</b>       8,50 With spicy mayonnaise (6 pieces)
<b>Beef Tataki</b>   14,50 Lightly cooked tenderloin, marinated in ponzu-soy (5 pieces)	<b>Goat cheese croquettes</b>    8,50 With honey-mustard sauce (6 pieces)
<b>Oysters</b>  18,50 With garnish (6 pieces) A piece 3,50	<b>Stir fried bouchot mussels</b>   7,50 With thyme and rosemary
<b>Oyster "Le Barrage"</b>  4,00 With cucumber and gin tonic foam	<b>Bieterballen</b>        7,50 With horseradish mayonnaise
<b>Salad Caprese</b>   7,50 With tomato, mozzarella and basil	<b>Chinese duck</b>    9,50 Rolled in pancakes with hoisin sauce (4 pieces)
<b>Softshell tacos</b>     9,50 Two softshell tacos with tuna, salmon and homemade guacamole	<b>Fajitas steak</b> 9,50 Tranched with tomato salsa, salt and pepper
	<b>Shrimps</b>      13,50 In tempura with kimchi mayonnaise (6 pieces)











# Starters












## Cold

- Sea bass ceviche**   12,50  
With sweet potato, red onion, red chili pepper, coriander and corn
- Carpaccio 'Le Barrage'**  12,50  
From thin, hand-carved house-steak with Parmesan cookies, green herb vinaigrette, horseradish cream, fried bacon and rocket salad
- Salmon duet**   14,50  
Salmon marinated in red beet with savoury curd and home-smoked salmon with mayonnaise chaud and rocket salad
- Poké bowl 'Le Barrage'**       15,00  
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad, sweet and sour cucumber and green apple-wasabi sorbet
- Vegetarian poké bowl**     12,50

## Soup

- Tom kha kai**     12,50  
Met shi-take, ginger, spanish pepper, coriander and chicken
- Shellfish bisque**     12,50  
With seafood

## Warm

- Cooked, hand picked coquille**    14,50  
With slowcooked pork belly, airily potato foam and roasted hazelnut
- Tagliatelle Truffe**    14,50  
With truffle, Parmesan and parsley
- Gratinated oysters**    14,50  
With wild spinach and hollandaise sauce (3 pieces)
- Risotto aux fruits de mer**   15,00  
With lobster, clamps and prawns














## Surprise

- Surprise menu á la chef** 39,50  
3-course diner













# Main


















## Vlees

<b>Fried corn chicken</b>  	23,00
With fennel, various preparations of tomato and a sauce with tarragon*	
<b>Crispy fried sweetbreads</b>  	23,50
On fried calf cheek with hash of onion, 'Opperdoezer' potato and celeriac cream*	
<b>Cooked bavette</b>  	25,00
With a cabbage roll and red onion compote*	
<b>Smoked short rib</b>   	27,50
With cabbage, tomato salsa, grilled little-gem and barbecue lacquer sauce*	
<b>Chateaubriand 400 grams</b>  	27,50 p.p.
With oyster mushroom, haricots verts and home-made gravy* To be shared between 2 people, can only be ordered per 2 persons	
<b>Tournedos 180 grams</b>  	27,50
With potato mille-feuille, leek and stroganoff sauce*	

## Vis

<b>Baked Black Tigers</b>   	23,50
With soy beans, Chinese cabbage, zucchini, rettich and lobster sauce*	
<b>Codfish</b>  	24,00
With puffed onion, celeriac and fish gravy*	
<b>On filo pastry baked kingfish</b>  	26,00
With roasted paprika, avocado and sugarsnaps*	
<b>Grilled Turbot</b>   	35,00
With with bouchot mussels, carrots tajin and string beans*	

## Neither fish nor meat

<b>BBB 'Le Barrage'</b>       	12,50
Brown Bean Burger on a piece of brioche bread with unions, salad, tomato and avocado*	
<b>Beetroot risotto</b>   	13,50
With beetroot, smoked almonds and goat cheese	
<b>Mediterranean vegetables quiche</b>    	17,50
With eggplant, zucchini, tomato and basilicum	
<b>Ravioli</b>   	19,50
From buffalo ricotta with gorgonzola sauce, figs, rocket salad and walnut	

\*Served with fries

# Dessert

## Dessert

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<b>Traditional home-made cheesecake</b> With raspberries	8,50
<b>Mango cremeux</b> With yoghurt and passion fruit mousse and a gel of ginger-ale	11,00
<b>Chocolate cake</b> With chocolate mousse, ganache and blueberries	12,00
<b>Melon Cointreau</b> Salad of galiamelon, watermelon and sugarmelon in a Cointreau with yoghurt ice-cream and melon juice	11,00
<b>Irish-coffee dessert</b> Chocolate crumble and a mousse of whiskey with caramel ice cream, finished with a foam of vanilla	12,50
<b>Selection of cheeses</b> Wonderful selection of international cheeses	15,00

# Warm drinks

## Coffee

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Illy coffee	From	2,50
Illy espresso		2,50
Illy double espresso		3,00

## Special coffee

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<b>Irish Coffee</b>	7,50
Made with Tullamore Dew	
<b>Spanish Coffee</b>	7,50
Either made with Tia Maria or with Licor 43	
<b>Italian Coffee</b>	7,50
Made with Amaretto	
<b>French Coffee</b>	7,50
Either made with Grand Marnier or with Cointreau	
<b>Mexican Coffee</b>	7,50
Made with Tequila en Kahlua	
<b>Le Barrage Coffee</b>	7,50
Made with eggnog and whipped cream	

## Tea

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Fresh mint tea	3,50
Fresh ginger tea	3,50

