













































































# 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.

<b>Olive selection</b> 	3,50	<b>Truffle fries</b>    	5,00
Mix of 3 different kinds of Italian olives		Fresh fries with truffle mayonnaise and Grana Padano	
<b>Rustic country bread</b>   	5,50	<b>Chicken Gyoza</b>       	7,50
Served with olive oil and dairy butter		With spicy chilisauce (6 pieces)	
<b>Sashimi of Scottish salmon</b>  	15,00	<b>Kingcrab</b>    	21,50
With kizami wasabi and rettich		With little gem, lime mayonnaise and beurre noisette	
<b>Local cheese tasting</b>   	7,50	<b>Babi Pangang Le Barrage</b>   	7,50
Combination of cow, goat and sheep cheese, made by 'Biokaas Kinderdijk'		With spring onion and fried unions	
<b>Pata Negra</b> 	8,50	<b>Chorizo croquettes</b>     	8,50
50 grams of freshly cut Spanish Iberico ham		With spicy mayonnaise (6 pieces)	
<b>Salad Caprese</b>   	7,50	<b>Goat cheese croquettes</b>   	8,50
With tomato, mozzarella and basil		With honey-mustard sauce (6 pieces)	
<b>Tuna Tataki</b>   	11,50	<b>Stir fried bouchot mussels</b>  	7,50
Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)		With thyme and rosemary	
<b>Oysters</b> 	18,50	<b>Chinese duck</b>   	9,50
With garnish (6 pieces)		Rolled in pancakes with hoisin sauce (4 pieces)	
A piece	3,50	<b>French Creuses</b>       	12,00
<b>Oyster "Le Barrage"</b> 	4,00	With Matsuhisa dressing, Maui Ponzu dressing and Jalapeño dressing (3 pieces)	
With cucumber and gin tonic foam		<b>Shrimps</b>   	13,50
<b>Sea bass ceviche</b>  	12,50	In tempura with kimchi mayonnaise (6 pieces)	
With sweet potato, red onion, red chili pepper, coriander and corn		<b>Beef Tataki</b>  	14,50
<b>Softshell tacos</b>    	9,50	Lightly cooked tenderloin, marinated in ponzu-soy (5 pieces)	
Two softshell tacos with tuna, salmon and homemade guacamole			

## Soup

<b>Ramen</b>       	12,50
Met shi-take, ginger, spanish pepper, coriander and chicken	
<b>Shellfish bisque</b>    	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
Black Angus beef 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 and sweet and sour cucumber	
<b>Vegetarian poké bowl</b>    	12,50
<b>Tuna sashimi salad</b>       	16,50
Fresh salad of tuna sashimi, rettich, cucumber, mango, radish, pomegranate seeds and coriander leaves, served with Matsuhisa dressing	
<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


















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.

- |  |       |   |       |
|--|-------|---|-------|
| <b>Olive selection</b>    | 3,50  | <b>Truffle fries</b>      | 5,00  |
| Mix of 3 different kinds of Italian olives   |       | Fresh fries with truffle mayonnaise and Grana Padano  |       |
| <b>Rustic country bread</b>     | 5,50  | <b>Chicken Gyoza</b>                       | 7,50  |
| Served with olive oil and dairy butter   |       | With spicy chilisauce (6 pieces)  |       |
| <b>Sashimi of Scottish salmon</b>    | 15,00 | <b>Kingcrab</b>      | 21,50 |
| With kizami wasabi and rettich   |       | With little gem, lime mayonnaise and beurre noisette  |       |
| <b>Local cheese tasting</b>     | 7,50  | <b>Babi Pangang Le Barrage</b>     | 7,50  |
| Combination of cow, goat and sheep cheese, made by 'Biokaas Kinderdijk'  |       | With spring onion and fried unions  |       |
| <b>Pata Negra</b>   | 8,50  | <b>Chorizo croquettes</b>        | 8,50  |
| 50 grams of freshly cut Spanish Iberico ham  |       | With spicy mayonnaise (6 pieces)  |       |
| <b>Salad Caprese</b>      | 7,50  | <b>Goat cheese croquettes</b>     | 8,50  |
| With tomato, mozzarella and basil  |       | With honey-mustard sauce (6 pieces)   |       |
| <b>Tuna Tataki</b>      | 11,50 | <b>Stir fried bouchot mussels</b>     | 7,50  |
| Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)   |       | With thyme and rosemary   |       |
| <b>Oysters</b>    | 18,50 | <b>Chinese duck</b>      | 9,50  |
| With garnish (6 pieces)  |       | Rolled in pancakes with hoisin sauce (4 pieces)   |       |
| A piece  | 3,50  | <b>French Creuses</b>        | 12,00 |
| <b>Oyster "Le Barrage"</b>    | 4,00  | With Matsuhisa dressing, Maui Ponzu dressing and Jalapeño dressing (3 pieces)   |       |
| With cucumber and gin tonic foam   |       | <b>Shrimps</b>      | 13,50 |
| <b>Sea bass ceviche</b>    | 12,50 | In tempura with kimchi mayonnaise (6 pieces)  |       |
| With sweet potato, red onion, red chili pepper, coriander and corn   |       | <b>Beef Tataki</b>     | 14,50 |
| <b>Softshell tacos</b>     | 9,50  | Lightly cooked tenderloin, marinated in ponzu-soy (5 pieces)  |       |
| Two softshell tacos with tuna, salmon and homemade guacamole   |       |   |       |














# 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
- Smoked salmon**     14,50  
With chicory, fresh truffle and hollandaise sauce
- Poké bowl 'Le Barrage'** (  on request)       15,00  
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber
- Roasted quail**    15,00  
With a cream of sprouts and truffle vinaigrette

## Soup

- Ramen**        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 à la chef**  
3-course diner 39,50
















# Main


















## Vlees

<b>Fried wild duck</b>	26,00
With red cabbage, pommes fondant and aceto balsamic gravy*	
<b>cruncy veal sweetbread</b> 	23,50
With veal cheek, stew of onion and beetroot*	
<b>Bavette</b> 	25,00
With Bonne Femme and creme of cauliflower*	
<b>Smoked shortrib</b> 	27,50
With grilled sweetpepper, fried mushrooms, onion compote en pepper gravy*	
<b>Chateaubriand 400 gram</b>  	27,50 p.p.
With haricots verts and homemade gravy*	
Share with 2 people and only to be ordered per 2 persons	
<b>Tournedos 180 grams</b>  	27,50
With potato mille-feuille, leek and stroganoff sauce*	

## Fish

<b>Fried black tiger prawns</b>     	23,50
With soy beans, paksoy, ramen en shiitake*	
<b>Codfish</b>   	24,00
With a crust of smoked salmon, mushroom polenta, puffed garlic and gravy of shallots*	
<b>Haddock</b>  	26,00
'Line caught.' Brandade of smoked mackerel*	
<b>Fried turbot</b>   	35,00
With ravioli of duck liver, fried mushrooms, spinach and cream of parsnip*	

## 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 