

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.

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| Olive selection  | 4,00 | Truffle fries     | 5,50 |
| Mix of 3 different kinds of Italian olives | | Fresh fries with truffle mayonnaise and Grana Padano | |
| Rustic country bread    | 5,50 | Chicken Gyoza       | 8,00 |
| Served with olive oil and dairy butter | | With spicy chilisauce (6 pieces) | |
| Sashimi of Scottish salmon   | 15,50 | Kingcrab     | 21,50 |
| With kizami wasabi and rettich | | With little gem, lime mayonnaise and beurre noisette | |
| Local cheese tasting    | 7,50 | Babi Pangang Le Barrage    | 8,00 |
| Combination of cow, goat and sheep cheese, made by 'Biokaas Kinderdijk' | | With spring onion and fried unions | |
| Pata Negra  | 13,00 | Chorizo croquettes      | 8,75 |
| 50 grams of freshly cut Spanish Iberico ham | | With spicy mayonnaise (6 pieces) | |
| Colorful Avocado   | 8,00 | Goat cheese croquettes    | 8,75 |
| Avocado with hummus, sesame, a pinch of cayennepepper, cumin and cress | | With honey-mustard sauce (6 pieces) | |
| Tuna Tataki    | 12,50 | Stir fried bouchot mussels   | 8,00 |
| Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces) | | Chinese duck    | 11,00 |
| Oysters  | 18,50 | Rolled in pancakes with hoisin sauce (4 pieces) | |
| With garnish (6 pieces) | | French Creuses        | 13,50 |
| A piece | 3,50 | With Matsuhisa dressing, Maui Ponzu dressing and Jalapeño dressing (3 pieces) | |
| Oyster "Le Barrage"  | 4,25 | Shrimps    | 14,00 |
| With cucumber and gin tonic foam | | In tempura with kimchi mayonnaise (6 pieces) | |
| Sea bass ceviche   | 13,00 | Beef Tataki   | 15,00 |
| With sweet potato, red onion, red chili pepper, coriander and corn | | Lightly cooked tenderloin, marinated in ponzu-soy (5 pieces) | |
| Softshell tacos     | 10,00 | | |
| Two softshell tacos with tuna, salmon and homemade guacamole | | | |



Starters

Cold

- Sea bass ceviche**   13,00
With sweet potato, red onion, red chili pepper, coriander and corn
- Carpaccio 'Le Barrage'**  13,00
From thin, hand-carved house-steak with Parmesan cookies, green herb vinaigrette, horseradish cream, fried bacon and rocket salad
- Smoked salmon**     15,00
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**    15,50
With a cream of sprouts and truffle vinaigrette

Soup

- Ramen**       12,50
Met shi-take, ginger, spanish pepper, coriander and chicken
- Shellfish bisque**     13,50
With seafood

Warm

- Cooked, hand picked coquille**    15,00
With slowcooked pork belly, airily potato foam and roasted hazelnut
- Tagliatelle Truffe**    15,00
With truffle, Parmesan and parsley
- Gratinated oysters**     15,00
With wild spinach and hollandaise sauce (3 pieces)
- Risotto aux fruits de mer**    16,00
With lobster, clamps and prawns

Surprise

- Surprise menu à la chef**
- 3-course diner 39,50
- 4-course diner 49,50



Main

Meat

Fried wild duck	17,00
With red cabbage, pommes fondant and aceto balsamic gravy*	
cruncy veal sweetbread 	24,50
With veal cheek, stew of onion and beetroot*	
Bavette 	27,00
With Bonne Femme and creme of cauliflower*	
Smoked shortrib 	27,50
With grilled sweetpepper, fried mushrooms, onion compote en pepper gravy*	
Chateaubriand 400 gram  	28,50 p.p.
With haricots verts and homemade gravy*	
Share with 2 people and only to be ordered per 2 persons	
Tournedos 180 grams  	28,50
With potato mille-feuille, leek and stroganoff sauce*	

Fish

Fried black tiger prawns     	24,50
With soy beans, paksoy, ramen en shiitake*	
Codfish    	25,00
With a crust of smoked salmon, mushroom polenta, puffed garlic and gravy of shallots*	
Haddock  	27,00
'Line caught.' Brandade of smoked mackerel*	
Fried turbot   	37,50
With ravioli of duck liver, fried mushrooms, spinach and cream of parsnip*	

Neither fish nor meat

BBB 'Le Barrage'       	13,50
Brown Bean Burger on a piece of brioche bread with unions, salad, tomato and avocado*	
Beetroot risotto   	14,50
With beetroot, smoked almonds and goat cheese	
Mediterranean vegetables quiche    	17,50
With eggplant, zucchini, tomato and basilicum	
Ravioli    	20,00
From buffalo ricotta with gorgonzola sauce, figs, rocket salad and walnut	

*Served with fries 