

















































































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.

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 onions	
Pata Negra 	13,00	Chorizo croquettes      	8,50
50 grams of freshly cut Spanish Iberico ham		With spicy mayonnaise (6 pieces)	
Colorful Avocado  	8,00	Goat cheese croquettes   	8,50
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)		With thyme and rosemary	
Oysters 	18,50	Chinese duck   	11,00
With garnish (6 pieces)		Rolled in pancakes with hoisin sauce (4 pieces)	
A piece	3,50	French Creuses      	13,50
Oyster "Le Barrage" 	4,25	With Matsuhisa dressing, Maui Ponzu dressing and Jalapeño dressing(3 pieces)	
With cucumber and gin tonic foam		Shrimps   	14,00
Sea bass ceviche  	13,00	In tempura with kimchi mayonnaise (6 pieces)	
With sweet potato, red onion, red chili pepper, coriander and corn		Beef Tataki  	14,50
Softshell tacos     	10,00	Lightly cooked tenderloin, marinated in ponzu-soy (5 pieces)	
Two softshell tacos with tuna, salmon and homemade guacamole			

Soup

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

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

Lunch

Lunch specials

Vegetarian tuna salad    	9,50
With vegetarian tuna, bell pepper, capers and sourdough bread	
Scrambled eggs with salmon   	10,00
With chive, rocket salad and sourdough bread	
Carpaccio 'Le Barrage' 	13,00
From thin, hand-carved house-steak with Parmesan cookies, green herb vinaigrette, horseradish cream, fried bacon and rocket salad	
Steak tartare   	15,00
Raw, finely chopped flavoured Black angus meat with a delicious bite	
2 pieces of Oma Bob croquettes   	7,75
With sourdough bread and French mustard	
Home-smoked salmon   	15,00
Served on top of sourdough bread with mayonnaise chaud, rocket salad and marinated tomato	
Steak with bread  	18,00
Black Angus beef with fried mushrooms, served on sourdough bread	
Poké bowl 'Le Barrage'    	15,00
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber	
Vegetarian poké bowl    	12,50
Tuna sashimi salad      	17,50
Fresh salad of tuna sashimi, rettich, cucumber, mango, radish, pomegranate seeds and coriander leaves, served with Matsuhisa dressing	
Caesar salad 'Le Barrage'     	15,50
With crispy chicken thighs, Roman salad, croutons, anchovies and Caesar dressing	
Caesar salad 'De Alblas'      	17,50
With fried shrimps, Roman lettuce, croutons, anchovies and Caesar dressing	
Black Angus burger     	18,00
With Little Gem, tomatoes, sweet and sour cucumber and fried unions Served with coleslaw, fresh fries, BBQ sauce and truffle mayonnaise	

Surprise

Surprise menu à la chef	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.

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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      | 8,50 |
| 50 grams of freshly cut Spanish Iberico ham | | With spicy mayonnaise (6 pieces) | |
| Colorful Avocado   | 8,00 | Goat cheese croquettes    | 8,50 |
| 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 | | | |
| Bitterballen by Oma Bob       | 8,50 | | |
| With dijon musterd (8 pieces) | | | |














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



egg



gluten



lupine



lactose



mustard



nuts



peanuts



shellfish



celery



sesame



soybean



sulfite










fish

















mollusk

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 