















































































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

Soup

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

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 onions Served with coleslaw, fresh fries, BBQ sauce and truffle mayonnaise	










Surprise

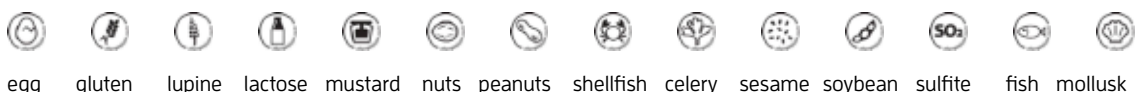
Surprise menu à la chef	29,50
3-course lunch	



Appetizers

















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Chicken Gyoza       8,00 With spicy chilisauc (6 pieces)	Kingcrab     21,50 With little gem, lime mayonnaise and beurre noisette
Shrimps    13,50 In tempura with kimchi mayonnaise (6 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
- Scallops**   15,00
Fried and marinated scallop with a salad of leek, broth of leeks and tarragon and cucumber ginger ale sorbet.

Soup

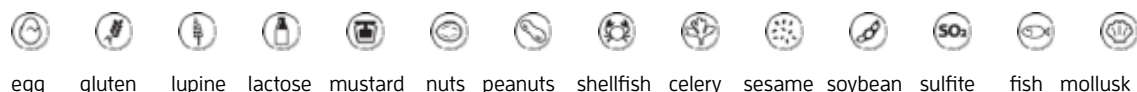
- Ramen**        12,50
Met shi-take, ginger, spanish pepper, coriander and chicken
- Shellfish bisque**     13,50
With seafood

Warm

- Fried langoustine**     15,00
With shellfish ravioli and langoustine gravy
- 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 á la chef**
- 3-course diner 39,50
4-course diner 49,50











Main













Meat

Fried 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*	
Cod from Norway & stew 	25,00
With Jerusalem artichoke, bundle mushrooms and a cream of watercress	
Dorade	27,00
Baked dorade with bimi, paksoy and Oriental broth *	
Sea sole  	45,00
Fried on the bone with potato mousseline and green asparagus *	

Neither fish nor meat

Cassoulet 	15,00
Various vegetables and legumes with truffle broth *	
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 