














































































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 cheese
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 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 onions	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 Bouchot mussels  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)
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)	
Sea bass ceviche   13,00 With sweet potato, red onion, red chili pepper, coriander and corn	

Soup








Ramen        12,50 Met shiitake, ginger, Spanish pepper, coriander and crispy duck	
Shellfish bisque    13,50 With crustaceans and shellfish	

Lunch


















Bread

- 2 pieces of 'Oma Bob' croquettes**     7,75
With sourdough bread and French mustard
- Vegetarian tuna salad**        9,50
With vegetarian tuna, sweet pepper, onion, capers and sourdough bread
- Scrambled eggs with smoked salmon**    10,00
With chives, rocket salad and sourdough bread
- Home smoked salmon**    15,00
On sourdough bread with Hollandaise sauce, rocket salad and marinated tomato
- Steak with bread**   18,00
Black Angus steak with fried mushrooms, served with sourdough bread














Cold

- Carpaccio "Le Barrage"**  13,00
House steak with Parmesan chips, green herbs vinaigrette, horseradish cream, fried bacon and rocket salad
- Steak tartare**    15,00
Raw flavored finely chopped Black Angus meat with a delicious bite
- "Le Barrage" poké bowl (✓ on request)**    15,00
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber

Salads

- Caesar salad "Le Barrage"**      15,50
With crispy chicken thighs, Roman lettuce, croutons, anchovies and Caesar dressing
- Caesar salad "The Ablas"**       17,50
With fried prawns, Roman lettuce, croutons, anchovies and Caesar dressing
- Tuna sashimi salad**       17,50
Fresh salad of tuna sashimi, rettich, cucumber, mango, radish, pomegranate seeds and coriander leaves, served with Matsuhisa dressing

Warm

- Tagliatelle Truffe**     15,00
With truffle, Parmesan and parsley
- Half lobster**    24,50
Cooked or grilled with tagliatelle
- Black Angus burger**       18,00
With Little Gem, tomato, sweet and sour cucumber and fried onion ring
Served with coleslaw, fresh fries, BBQ sauce and truffle mayonnaise









Lunch menu

- Lunch 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.

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












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

Starters








Cold

- Sea bass ceviche**   13,00
With sweet potato, red onion, red chili pepper, coriander and corn
- Carpaccio "Le Barrage"**  13,00
House steak with Parmesan chips, green herbs vinaigrette, horseradish cream, fried bacon and rocket salad
- Salmon**   15,00
With cucumber, apple and buttermilk vinaigrette
- "Le Barrage" poké bowl** (✓ on request)        15,00
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber
- Scallop**   15,00
Fried and marinated scallop with a leek salad, stock of leek and tarragon and cucumber ginger ale sorbet

Soup

- Ramen**        12,50
With shiitake, ginger, Spanisch pepper, coriander and crispy duck
- Shellfish bisque**     13,50
With crustaceans and shellfish

Warm

- Tagliatelle Truffe** ✓    15,00
With truffle, Parmesan and parsley
- Oysters au gratin**  15,00
With wild spinach and Hollandiase sauce
- Fajita steak**  16,00
With a potato waffle and jalapeño
- Wrapped Lobster**   16,50
Green asparagus, burrata and pata negra dressing








Suprise

3-course dinner 39.50
4-course dinner 49.50
5-course dinner 59.50











Main











Meat

Crispy fried sweetbread  	26,50
With picanha, onion compote, carrot cream and mini carrot *	
Fried bavette 	27,50
With carrot cream, peas, radish and roasted silver onions *	
Smoked short rib 	27,50
With a mousseline of broad beans, spring onion, asparagus and a pepper gravy *	
Chateaubriand 400 grams (per 2 people)	28,50 p.p.
With haricots verts and homemade meat gravy *	
Tournedos 180 grams	28,50
With millefeuille of potato, roasted leek and stroganoff sauce *	
Tomahawk 800 grams (per 2 people)	29,50 p.p.
With green asparagus *	
Anjou pigeon   	30,00
With ravioli filled with lentils, roasted hazelnuts and walnuts, spinach, served with its own gravy *	

Fish

Corvina  	22,50
With a vadouvan crust, served with apple and fennel *	
Fried Black Tigers   	24,50
With soy beans, pak soy, ramen and shiitake *	
Cod 	25,00
With artichoke cream, antioise, anchovy and stewed leeks *	
Lobster  	1/2 kreeft 29,50 1/1 kreeft 49,50
Cooked or grilled lobster with spinach, Dutch shrimps and clarified butter *	

Neither fish nor meat

Beetroot risotto   	14,50
With beetroot, smoked almonds and goat cheese	
Cottage pie 	15,00
With vegetarian minced meat, various vegetables and a potato muslin with cheddar	
Truffle tagliatelle   	19,50
With truffle, mushrooms and Parmesan cheese	
Ravioli   	20,00
From buffalo ricotta with gorgonzola sauce, figs, rocket salad and walnuts	

* Served with fresh fries