

## SUSHI MENU

All sushi comes in 4 pieces

Combine 2 or 3 for a complete dish

### Monthly Special 11

Ask a member of our team for details

### Shrimp Tempura 10

Avocado salsa, surimi, cucumber, red pepper, fried onions and kimchi mayonnaise

### Beef Truffle 10

Avocado, tempura asparagus, rocket, Japanese mayonnaise, fried onions and truffle tapenade

### Spicy Maguro 9

Spring onion, togarashi, red pepper, sweet potato and spicy mayonnaise

### Salmon Oshi 9

Shiso leaf, Gruyère, jalapeño, Japanese sesame dressing, ponzu

### Veggie Avocado 9

Avocado, cucumber, green asparagus, spring onion, cherry tomato, fried onion and furikake

## SHARING

### Spicy Edamame 6

Soybeans, sea salt, chili

### Chicken Gyoza 9

With spicy chili sauce (6 pieces)

also vegan available 

### Sushi mix 32

Chef's selection of sushi (16 pieces)

### Shrimps 13,50

In tempura with kimchi mayonnaise (6 pieces)

## RAW

### Oriental Oysters 13,50

With Matsuhisa dressing, Maui ponzu dressing and jalapeño dressing (3 pieces)

### Sashimi mix 19

Chef's selection of sashimi (9 pieces)

### Salmon Sashimi 14

Sashimi of salmon (6 pieces)

### Tuna Sashimi 15

Sashimi of tuna (6 pieces)

### Hamachi Sashimi 15

Sashimi of hamachi (6 pieces)



IN COLLABORATION WITH KYATCHA

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If you have any allergies and/or intolerances, please let us know beforehand.











Our menu description do not contain all ingredients.

# Appetizers lunch

This is our menu with the listed allergens. However, we always advise you to pass on your dietary requirements to us in order for the Chef to take your request into account.













<b>Olive selection</b> 	4,00	<b>Truffle fries</b>    	5,50
Mix of 3 different kinds of Italian olives		Fries with truffle mayonnaise and Grana Padano cheese	
<b>Rustic country bread</b>   	5,50	<b>Bitterballen by 'Oma Bob'</b>	8,50
Served with olive oil and dairy butter		With dijon mustard (8 pieces)	
<b>Local cheese tasting</b>   	7,50	<b>Pata Negra</b> 	13,00
Combination of cow and sheep cheese, made by 'Biokaas Kinderdijk'		50 grams of freshly cut Spanish Iberico ham	
<b>Babi Pangang Le Barrage</b>   	8,00	<b>Chorizo croquettes</b>     	8,50
With spring onion and fried onions		With spicy mayonnaise (6 pieces)	
<b>Tuna Tataki</b>   	12,50	<b>Bieterballen</b>   	7,50
Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)		With horseradish mayonnaise (6 pieces)	
<b>Oysters</b> 	18,50	<b>Softshell tacos</b>    	10,00
With garnish (6 pieces)		Two softshell tacos with tuna, salmon and homemade guacamole	
Apiece	3,50	<b>Stir fried vongole</b> 	9,00
<b>Oyster "Le Barrage"</b>  	4,25	With garlic and parsley	
With cucumber and gin tonic foam		<b>Beef Tataki</b>  	15,00
<b>Colorful Avocado</b> 	8,00	Lightly cooked tenderloin, marinated in ponzu-soy	
Avocado with hummus, sesame, a pinch of cayenne pepper, cumin and cress		<b>Chinese duck</b>   	11,00
<b>Goat cheese croquettes</b>   	8,50	Rolled in pancakes with hoisin sauce (4 pieces)	
With honey-mustard sauce (6 pieces)		<b>Oriental oysters</b>       	13,50
<b>Chicken Gyoza</b>       	9,00	With Matsuhisa dressing, Maui Ponzu dressing and jalapeño dressing (3 pieces)	
With spicy chili sauce (6 pieces)		<b>Spicy edamame</b>  	6,00
also vegan available 		Soybeans with sea salt and chili	
<b>Shrimps</b>   	13,50	<b>Roast beef tenderloin</b> 	15,00
In tempura with kimchi mayonnaise (6 pieces)		With potato cream, potato and spicy anticucho sauce	
<b>Sea bass ceviche</b>  	13,00		
With sweet potato, red onion, red chili pepper, coriander and corn			
<b>Sashimi mix</b>   	19,00		
Chef's selection (9 pieces)			

## Soup








<b>Ramen</b>       	12,50		
With shiitake, ginger, chili pepper, coriander and crispy duck			
<b>Shellfish bisque</b>   	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 Alblas"**       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
- Black Angus burger**    18,00  
With Little Gem, tomato, sweet and sour cucumber and fried onion ring  
Served with coleslaw, fries, BBQ sauce and truffle mayonnaise
- Chicken anticucho**    19,50  
Skewers of roasted chicken thighs with anticucho sauce, gado gado with peanut sauce served with fries
- Tenderloin**  28,50  
With potato cream, potato greaves and spicy anticucho sauce
- Half lobster**      29,50  
Cooked or grilled with tagliatelle

## Lunch menu

- Lunch menu à la chef** 29,50  
3-course lunch



egg



gluten



lupine



lactose



mustard



nuts



peanuts



shellfish



celery



sesame



soybean



sulfite



fish



mollusk

# Appetizers

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Served with olive oil and dairy butter		With dijon mustard (8 pieces)	
<b>Local cheese tasting</b>   	7,50	<b>Pata Negra</b> 	13,00
Combination of cow and sheep cheese, made by 'Biokaas Kinderdijk'		50 grams of freshly cut Spanish Iberico ham	
<b>Babi Pangang Le Barrage</b>   	8,00	<b>Chorizo croquettes</b>     	8,50
With spring onion and fried onions		With spicy mayonnaise (6 pieces)	
<b>Tuna Tataki</b>   	12,50	<b>Bieterballen</b>   	7,50
Lollipops of lightly grilled tuna with sesame and wasabi mayonnaise (5 pieces)		With horseradish mayonnaise (6 pieces)	
<b>Oysters</b> 	18,50	<b>Softshell tacos</b>    	10,00
With garnish (6 pieces) Apiece	3,50	Two softshell tacos with tuna, salmon and homemade guacamole	
<b>Oyster "Le Barrage"</b>  	4,25	<b>Stir fried vongole</b> 	9,00
With cucumber and gin tonic foam		With garlic and parsley	
<b>Colorful Avocado</b> 	8,00	<b>Beef Tataki</b>  	15,00
Avocado with hummus, sesame, a pinch of cayenne pepper, cumin and cress		Lightly cooked tenderloin, marinated in ponzu-soy	
<b>Goat cheese croquettes</b>   	8,50	<b>Chinese duck</b>   	11,00
With honey-mustard sauce (6 pieces)		Rolled in pancakes with hoisin sauce (4 pieces)	
<b>Chicken Gyoza</b>       	9,00	<b>Oriental oysters</b>       	13,50
With spicy chili sauce (6 pieces) also vegan available 		With Matsuhisa dressing, Maui Ponzu dressing and jalapeño dressing (3 pieces)	
<b>Shrimps</b>   	13,50	<b>Roast beef tenderloin</b> 	15,00
In tempura with kimchi mayonnaise (6 pieces)		With potato cream, potato and spicy anticucho sauce	
<b>Sashimi mix</b>   	19,00		
Chef's selection (9 pieces)			
<b>Spicy edamame</b>  	6,00		
Soybeans with sea salt and chili			



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
- Roast beef tenderloin**  15,00  
With potato cream, potato greaves and spicy anticucho sauce
- Quail**    16,00  
With celeriac, Granny Smith apple and a dressing of goat milk and dill






## Suprise

3-course dinner 39,50  
4-course dinner 49,50  
5-course dinner 59,50









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

# Main











## Meat

<b>Roasted duck breast</b> 	23,50
With celeriac, shiitake, salsify, cream of fermented garlic and potatoes with sage gravy *	
<b>Crispy sweetbread</b>  	26,50
With picanha, onion compote, carrot cream and mini carrot *	
<b>Fried sirloin</b> 	27,50
With potato foam, pumpkin cream, lentils, marrow, red onion compote and red wine gravy*	
<b>Smoked short rib</b> 	27,50
With mushrooms, spring onion, green asparagus and a pepper gravy *	
<b>Chateaubriand</b> 400 grams (for two)	28,50 p.p.
With haricots verts and homemade meat gravy *	
<b>Tournedos</b> 180 grams	28,50
With mille feuille of potato, roasted leek and stroganoff sauce *	
<b>Tomahawk</b> 800 grams (for two)	29,50 p.p.
With green asparagus *	

## Fish

<b>Sea bream</b> 	22,50
With lukewarm potato salad, winter truffle, mushrooms, Parmesan cheese, roasted spring onion and truffle gravy *	
<b>Fried Black Tigers</b>   	24,50
With bok choy, pak choy, ramen and shiitake *	
<b>Cod</b>  	25,00
With sauerkraut, roasted cauliflower, beech mushroom, hazelnuts and mustard gnocchi*	
<b>Lobster</b>  	
Cooked or grilled lobster with spinach, Dutch shrimps and butter *	
	1/2 lobster 29,50
	1/1 lobster 49,50

## Neither fish nor meat

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

\* Served with fries