

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

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.















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 mustard (8 pieces) 8,50
Sashimi of Scottish salmon   15,50 With kizami wasabi and radish	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     15,00 Lightly cooked tenderloin, marinated in ponzu-soy
Colorful Avocado  8,00 Avocado with hummus, sesame, a pinch of cayenne pepper, 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 oysters      13,50 With Matsuhisa dressing, Maui Ponzu dressing and jalapeño dressing (3 pieces)
Chicken Gyoza       8,00 With spicy chili sauce (6 pieces)	North Sea crab   9,50 With roasted lime, salad of North Sea crab, Granny Smith and potato
Shrimps    13,50 In tempura with kimchi mayonnaise (6 pieces)	Roast beef tenderloin  15,00 With potato cream, potato and spicy anticucho sauce
Sea bass ceviche   13,00 With sweet potato, red onion, red chili pepper, coriander and corn	

Soup








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

Lunch


















Bread

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














Cold

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

Salads

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

Warm

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

Lunch menu

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



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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 mustard (8 pieces)	8,50
Sashimi of Scottish salmon  	15,50	Pata Negra 	13,00
With kizami wasabi and radish		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)		With garlic and parsley	
A piece	3,50	Beef Tataki     	15,00
Oyster "Le Barrage"  	4,25	Lightly cooked tenderloin, marinated in ponzu-soy	
With cucumber and gin tonic foam		Chinese duck   	11,00
Colorful Avocado 	8,00	Rolled in pancakes with hoisin sauce (4 pieces)	
Avocado with hummus, sesame, a pinch of cayenne pepper, cumin and cress		Dutch oysters      	13,50
Goat cheese croquettes   	8,50	With Matsuhisa dressing, Maui Ponzu dressing and Jalapeño dressing (3 pieces)	
With honey-mustard sauce (6 pieces)		North Sea crab  	9,50
Chicken Gyoza       	8,00	With roasted lime, salad of North Sea crab, Granny Smith and potato	
With spicy chili sauce (6 pieces)			
Shrimps   	13,50		
In tempura with kimchi mayonnaise (6 pieces)			
Roast beef tenderloin 	15,00		
With potato cream, potato and spicy anticucho sauce			












 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

Roasted duck breast  	24,50
With dimsum with duck, king bolete, sweet potato cream and shallot compote *	
Crispy sweetbread  	26,50
With picanha, onion compote, carrot cream and mini carrot *	
Sirlion	27,50
With asparagus, ox sausage, artichoke and Annabel potato*	
Smoked short rib 	27,50
With broad beans mousseline, spring onion, green asparagus and a pepper gravy *	
Chateaubriand 400 grams (for two)	28,50 p.p.
With haricots verts and homemade meat gravy *	
Tournedos 180 grams	28,50
With mille feuille of potato, roasted leek and stroganoff sauce *	
Tomahawk 800 grams (for two)	29,50 p.p.
With green asparagus *	

Fish

Sea bream 	22,50
With lukewarm potato salad, winter truffle, mushrooms, Parmesan cheese, roasted spring onion and truffle gravy *	
Fried Black Tigers   	24,50
With bok choy, pak choy, ramen and shiitake *	
Cod 	25,00
With pea pesto, turnip, cremeux of peas and a herb salad *	
Lobster  	
Cooked or grilled lobster with spinach, Dutch shrimps and butter *	
	1/2 lobster 29,50
	1/1 lobster 49,50

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 mousseline 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