

# Sushi Rolls

(4/8 pieces)

<b>California Special Roll</b>	9/17	<b>Spicy Maguro Roll</b>	11/21
Crab, cucumber, avocado and Tobiko		Tuna, cucumber, kimchi mayonnaise, spring onion and kataifi	
<b>Avocado Roll</b> V	9/17	<b>Shrimp tempura Roll</b>	11/21
Asparagus, cherry tomato, cucumber, rocket salad and fried onions		Crab, avocado and cucumber	
<b>Beef truffle Roll</b>	10/19	<b>Koi Gold Fish Roll</b>	12/23
Truffle, rocket salad and asparagus		Sea bream, tuna and crab	
<b>Flaming Salmon Roll</b>	10/19	<b>Scallop Roll</b>	12/23
Salmon, avocado, cucumber, Tobiko and gruyère cheese		Ebi fry shrimp and cucumber	
<b>Rainbow Roll</b>	11/21	<b>Dragon Roll</b>	12/23
Salmon, tuna and avocado		Ebi fry shrimp, cucumber, avocado and Tobiko	



# Sashimi

<b>Salmon sashimi</b> (6 pieces)	14	<b>New style sashimi salmon</b>	17
		With sesame oil, soy, spring onion and chives	
<b>Tuna sashimi</b> (6 pieces)	15	<b>Sashimi mix</b> (9 pieces)	19

# Gunkan

(4 pieces)

<b>Crab salad</b>	8	<b>Nigiri Avocado</b>	8
Tobiko and chives			
<b>Spicy Tuna</b> v	9	<b>Nigiri Salmon</b>	9
Kimchi, spring onion and kataifi			
<b>Chuka salad</b>	8	<b>Nigiri Sea bass</b>	9
Chuka wakame, dried seaweed and sesame			
<b>Nigiri Crab</b>	9	<b>Nigiri Crab</b>	9
<b>Nigiri Tuna</b>	10	<b>Nigiri Tuna</b>	10

# Platters

<b>Sushi mix</b> Chef's selection (16 pieces)	34	<b>Going out for fishing</b>	128
		16 pieces Nigiri, 32 pieces Sushi roll mix, 15 pieces Sashimi and Chuka wakame salad	
<b>Le Barrage mix</b>	72	<b>Sushi Deluxe</b>	150
8 pieces Nigiri, 20 pieces Sushi roll mix, 9 pieces Sashimi and Chuka wakame salad		4 pieces gunkan, 12 pieces Nigiri, 35 pieces sushi roll, 15 pieces Sashimi: scallop, sea bass, tuna and salmon	



Scan the QRcode for the allergen menu

menu

ENGLISH MENU

# Desserts

<b>Homemade traditional cheesecake</b>	9
With raspberries	
<b>Red Kiss</b>	9,- <sup>50</sup>
Layers of marshmallow, mousse and jelly of strawberry served with lime and rose water sauce and yoghurt-olive oil ice cream	
<b>Creamy Lemon</b>	11,- <sup>50</sup>
With white chocolate mousse, lime gel and sponge cake	
<b>Chocolate tart</b>	12,- <sup>50</sup>
With chocolate mousse, ganache and blueberries	
<b>Appel Matcha</b>	12,- <sup>50</sup>
Chocolate, apple, lemon cream, matcha ice cream and an apple vinaigrette with cardamom	
<b>Cheese selection</b>	15
Beautiful variety of International cheeses	

Dessert to share

<b>Le Barrage Guilty Pleasure</b>	12,50 p.p.
Signature tart served with ice cream and fruits	
Per 2 persons	

Restaurant Le Barrage in Alblasserdam is in a beautiful location with a view over the Alblas river. This location offers a good basis for any lunch, dinner or drink. With pure craftsmanship from the kitchen team and genuine friendly service as additional ingredients, the full package ensures a unique experience on every visit. Whether you are in our attractive restaurant, on our comfortable terrace or in one of our culinary boats.



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# Appetizers

<b>Rustic country bread</b>	6
Served with olive oil and butter	
<b>Truffle fries</b>	6, <sup>50</sup>
Fresh fries with truffle mayonnaise and Grana Padano cheese	
<b>Alblasserdam local cheese tasting</b>	7, <sup>50</sup>
Combination of cow and sheep cheeses from Biokaas Kinderdijk	
<b>Le Barrage baby pangang</b>	8
With spring onion and baked onions	
<b>Goat cheese croquettes</b>	8, <sup>50</sup>
With honey-mustard sauce (6 pieces)	
<b>Rotterdamsche bitterballen</b>	8, <sup>50</sup>
With Dijon mustard (8 pieces)	
<b>Chorizo croquettes</b>	8, <sup>50</sup>
With spicy mayonnaise (6 pieces)	
<b>Selection of olives</b>	4
Mix of 3 types of Italian olives	
<b>Spicy or Salty edamame</b>	6
Choice of soybeans with coarse sea salt or with chili	
<b>Colorful avocado</b>	8
Avocado with Hummus, sesame, a pinch of cayenne pepper, cumin and cress	
<b>Rotterzwam bitterbal</b>	8, <sup>50</sup>
Vegan oyster mushroom bitterballen, with truffle mayonnaise (6 pieces)	
<b>Vegan gyoza</b>	10
Japanese dumplings filled with Asian vegetables (6 pieces)	
<b>Shellfish of the day</b>	9
Stir-fried with garlic, thyme and rosemary	
<b>Chicken gyoza</b>	10
With spicy chili sauce (6 pieces)	
<b>Tacos</b>	11
Two tacos with tuna, salmon and avocado salsa	
<b>Chinese duck</b>	11
Rolled in pancakes with hoisin sauce (4 pieces)	
<b>Tuna tataki</b>	15
Lollipops of lightly seared tuna with sesame and wasabi mayonnaise (5 pieces)	
<b>Wagyu Niku Tori 30 grams</b>	15
Skewer of A5 quality according to the 'Japanese Meat Grading Association'	
<b>Pata negra</b>	13
50 Grams of freshly sliced Spanish Iberico-ham	
<b>Gambas</b>	13, <sup>50</sup>
In tempura served with kimchi mayonnaise (6 pieces)	
<b>Beef tataki</b>	15
Lightly seared tenderloin, marinated in ponzu-soy (80 grams)	

# Oysters & Caviar

<b>Raw oysters with garnish</b>	4, <sup>00</sup> / 22, <sup>50</sup> / 42, <sup>00</sup>
<b>Le Barrage oyster</b>	4, <sup>25</sup>
With cucumber-gin-tonic foam	
<b>Oriental oysters</b> (3 pieces)	15
With Matsuhisa dressing, Maui ponzu dressing and jalapeño dressing	
<b>Gratinated oysters</b> (3 pieces)	15
With wild spinach and Hollandaise sauce	
<b>Baeri Caviar</b> 30 grams	75
Served with blinis and sour cream	

# Starters

Cold	
<b>Sea bream ceviche</b>	13
With red onion, red chili pepper, coriander and sweet corn	
<b>Carpaccio 'Le Barrage'</b>	14
Thinly handsliced house-steak with Parmesan crisps, green herbs vinaigrette, horseradish cream, fried bacon and rocket salad	
<b>Classic steak tartare</b>	15
Seasoned MRIJ beef with pickles, little gem and a quail egg	
<b>'Le Barrage' poké bowl</b> (V on request)	15
With sushi rice, marinated Yellowfin tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber	
<b>Scallop</b>	16
Baked and marinated scallops with a leek salad, leek and tarragon broth and a cucumber ginger ale sorbet	
Hot	
<b>Truffle Tagliatelle</b>	15
With truffle, mushrooms and Parmesan cheese	
<b>Beef Anticucho</b>	15
With potato cream, potato crisps and spicy anticucho sauce	
<b>Truffle scallop</b>	17
Scallop in the shell, cooked 'en croûte' with a creamy truffle sauce	
Soup	
<b>Wonton soup</b>	12, <sup>50</sup>
With chicken, bok choy and spring onion	
<b>Shellfish bisque</b>	13, <sup>50</sup>
With crustaceans and shellfish	
<b>Bouillabaisse</b>	16
Classic creamy fish soup with red bass, sea bream and cod	

# Chef's menu

3 course menu	44, <sup>50</sup>
4 course menu	54, <sup>50</sup>
5 course menu	64, <sup>50</sup>

  

Wine pairing 3 courses	21
Wine pairing 4 courses	28
Wine pairing 5 courses	35

# Main courses

## Meat

<b>Lady Steak 150 grams</b>	23, <sup>00</sup>
With potato mille feuille, roasted leak and stroganoff sauce	
<b>Roasted duck breast</b>	24, <sup>50</sup>
Marinated with spices, roasted potato, mini beetroots and radish	
<b>Flank Steak</b>	27, <sup>50</sup>
With gnocchi, beech mushroom, turnip and red wine gravy	
<b>Smoked shortrib</b>	27, <sup>50</sup>
With mushrooms, spring onion, green asparagus and pepper gravy	
<b>Marinated sweetbreads</b>	27, <sup>50</sup>
With lukewarm potato salad and potato vinaigrette	
<b>Tenderloin 200 grams</b>	28, <sup>50</sup>
With mushrooms duxelle, onion compote and duck liver sauce	
<b>Chateaubriand 400 grams</b> (per 2 persons)	29, <sup>50 p.p.</sup>
With green beans and home made gravy	
<b>'Nice to Meat' selection</b> (per 2 persons)	39, <sup>50 p.p.</sup>
An assortment of different kinds of beef from our supplier Nice to Meat	
<b>Tomahawk 1000 grams</b> (per 2 persons)	44, <sup>50 p.p.</sup>
With green asparagus and home made gravy	
<i>Tasty to combine</i>	
supplement small green salad	+5
supplement 50 grams of duck liver	+8, <sup>50</sup>
supplement sweetbreads	+8, <sup>50</sup>

## Fish

<b>Sea bream</b>	24, <sup>50</sup>
With celeriac, oyster leaf, fennel salad and mussels	
<b>Red bass</b>	24, <sup>50</sup>
With curry, sweet potato and green beans	
<b>Cod</b>	25
With cauliflower cream, peas and foamy truffle sauce	
<b>Lobster</b>	39, <sup>50</sup>
With fries and a side salad	

## Neither fish nor meat

<b>Beetroot risotto</b>	14, <sup>50</sup>
With beetroots, smoked almonds and goat cheese	
<b>Pappardelle</b>	15, <sup>50</sup>
With roasted cherry tomatoes, thyme and rosemary	
<b>Truffle tagliatelle</b>	19, <sup>50</sup>
With truffle, mushrooms and Parmesan cheese	
<b>Ravioli</b>	20
Filled with buffalo ricotta with gorgonzola sauce, figs, rocket salad and walnuts	

All main dishes are served with fries, except our vegetarian dishes