

Sushi Rolls

(4/8 pieces)

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

Sashimi

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

Gunkan (4 pieces)

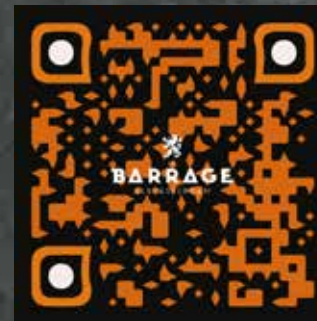
Crab salad 8 Tobiko and chives
Spicy Tuna ✓ 9 Kimchi, spring onion and kataifi
Chuka salad ♥ 8 Chuka wakame, dried seaweed and sesame

Nigiri (4 pieces)

Nigiri Avocado 8
Nigiri Salmon 9
Nigiri Sea bass 9
Nigiri Crab 9
Nigiri Tuna 10

Platters

Sushi mix 34 Chef's selection (16 pieces)	Going out for fishing 128 16 pieces Nigiri, 32 pieces Sushi roll mix, 15 pieces Sashimi and Chuka wakame salad
Le Barrage mix 72 8 pieces Nigiri, 20 pieces Sushi roll mix, 9 pieces Sashimi and Chuka wakame salad	Sushi Deluxe 150 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

Desserts

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

Dessert to share






Le Barrage Guilty Pleasure 12,50 P.P. Signature tart served with ice cream and fruits Per 2 persons
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Menu

ENGLISH MENU

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.

Appetizers

Rustic country bread ✓ Served with olive oil and butter	6
Truffle fries ✓ Fresh fries with truffle mayonnaise and Grana Padano cheese	6,50
Alblasserdam local cheese tasting ✓ Combination of cow and sheep cheeses from Biokaas Kinderdijk	7,50
Le Barrage babi pangang With spring onion and baked onions	8
Goat cheese croquettes ✓ With honey-mustard sauce (6 pieces)	8,50
Rotterdamsche bitterballen With Dijon mustard (8 pieces)	8,50
Chorizo croquettes With spicy mayonnaise (6 pieces)	8,50
Selection of olives ✓  Mix of 3 types of Italian olives	4
Spicy or Salty edamame ✓  Choice of soybeans with coarse sea salt or with chili	6
Colorful avocado ✓  Avocado with Hummus, sesame, a pinch of cayenne pepper, cumin and cress	8
Rotterzwam bitterbal ✓  Vegan oyster mushroom bitterballen, with truffle mayonnaise (6 pieces)	8,50
Vegan gyoza ✓  Japanese dumplings filled with Asian vegetables (6 pieces)	10
Shellfish of the day Stir-fried with garlic, thyme and rosemary	9
Chicken gyoza With spicy chili sauce (6 pieces)	10
Tacos Two tacos with tuna, salmon and avocado salsa	11
Chinese duck Rolled in pancakes with hoisin sauce (4 pieces)	11
Tuna tataki Lollipops of lightly seared tuna with sesame and wasabi mayonnaise (5 pieces)	15
Wagyu Niku Tori 30 grams 1 Skewer of A5 quality according to the 'Japanese Meat Grading Association'	15
Pata negra 50 Grams of freshly sliced Spanish Iberico-ham	13
Gambas In tempura served with kimchi mayonnaise (6 pieces)	13,50
Beef tataki Lightly seared tenderloin, marinated in ponzu-soy (80 grams)	15

Oysters & Caviar

Raw oysters with garnish 1 / 6 / 12	4,00 / 22,50 / 42,00
Le Barrage oyster With cucumber-gin-tonic foam	4,25
Oriental oysters (3 pieces) With Matsuhisa dressing, Maui ponzu dressing and jalapeño dressing	15
Gratinated oysters (3 pieces) With wild spinach and Hollandaise sauce	15
Baeri Caviar 30 grams Served with blinis and sour cream	75

Starters

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

Chef's menu

3 course menu	44,50	Wine pairing 3 courses	21
4 course menu	54,50	Wine pairing 4 courses	28
5 course menu	64,50	Wine pairing 5 courses	35

Main courses

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

Tasty to combine

supplement small green salad	+5
supplement 50 grams of duck liver	+8,50
supplement sweetbreads	+8,50

	Fish
Sea bream With celeriac, oyster leaf, fennel salad and mussels	24,50
Red bass With curry, sweet potato and green beans	24,50
Cod With cauliflower cream, peas and foamy truffle sauce	25
Lobster With fries and a side salad	39,50
	Neither fish nor meat
Beetroot risotto ✓ With beetroots, smoked almonds and goat cheese	14,50
Pappardelle ✓ With roasted cherry tomatoes, thyme and rosemary	15,50
Truffle tagliatelle ✓ With truffle, mushrooms and Parmesan cheese	19,50
Ravioli ✓ Filled with buffalo ricotta with gorgonzola sauce, figs, rocket salad and walnuts	20

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