

Sashimi (per 6^{pcs})

Sashimi Sake	Salmon sashimi	17,00
Sashimi Maguro	Tuna sashimi	19,00
Sashimi Suzuki	Sea bass sashimi	19,00
Sashimi Hotate	Scallop sashimi	19,00
Sashimi Tuna Tataki	Torched tuna sashimi	21,00
Sashimi Mix	(9 ^{pcs})	21,00

Nigiri (per 4^{pcs})

Nigiri Avocado ✓	Avocado nigiri	8,00
Nigiri Sake	Salmon nigiri	9,00
Nigiri Kani	Crab nigiri	9,00
Nigiri Suzuki	Sea bass nigiri	9,00
Nigiri Seared Sake	Salmon nigiri	9,00
Nigiri Maguro	Tuna nigiri	10,00

Gunkan (per 4^{pcs})

Gunkan Ikura	Salmon eggs gunkan	8,00
Gunkan Chuka ✓	Wakame gunkan	8,00
Gunkan Sake tartare	Salmon & avocado gunkan	9,00
Gunkan Spicy Tuna	Spicy Tuna gunkan	9,00



Platters

Sushi mix (16pcs) <i>Chef's selection</i>	34,00
Le Barrage mix 8pcs Nigiri, 20pcs Sushi roll mix, 9pcs Sashimi and Chuka wakame	72,00
Going out for fishing 32pcs Sushi roll mix, 15pcs Sashimi, 16pcs Nigiri and Chuka wakame	128,00
<i>Le Barrage Ocean Platter</i> Our most exclusive sushi and sashimi platter	150,00
4pcs gunkan, 12pcs nigiri, 35pcs sushi roll mix, 15pcs Sashimi: scallop, sea bass, tuna and salmon	



Sushi Rolls

	Per 4 ^{pcs}	per 8 ^{pcs}
California Special Roll Crab, cucumber, avocado and Tobiko	9,00	17,00
Avocado Roll Asparagus, cherry tomato, cucumber, rocket salad and fried onions	9,00	17,00
Beef truffle Roll Truffle, rocket salad and asparagus	10,00	19,00
Flaming Salmon Roll salmon, avocado, cucumber, Tobiko and Gruyere cheese	10,00	19,00
Chicken Karaage Sushi Roll Crispy chicken, cucumber, and fried onions	10,00	19,00
Shrimp tempura Roll Crab, avocado and cucumber	11,00	21,00
Spicy Maguro Roll Tuna, cucumber, kimchi mayonnaise, spring onions and kataifi	11,00	21,00
Rainbow Roll Salmon, tuna and avocado	11,00	21,00
Scallop Roll Ebi fry shrimp and cucumber	12,00	23,00
Koi Gold Fish Roll Sea bream, salmon and crab	12,00	23,00
Dragon Roll Ebi fry shrimp, cucumber, avocado and tobiko	12,00	23,00
Unagi Roll Crab, Japanese smoked eel and leek shoots	13,00	25,00

Menu



Restaurant Le Barrage in Alblas is situated in a beautiful location with a view over the river Alblas. This location offers a good basis for a lunch, dinner or drink. With pure craftsmanship from the kitchen and friendly service we will ensure you a unique experience. Whether you are in our atmospheric restaurant, on our comfortable terrace or in one of our culinary sloops.


 LE
BARRAGE
 ALBLASSERDAM
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Bites *to Share*

Rustic country bread ✓ 7,00 Served with olive oil and butter	
Truffle fries ✓ Fresh fries with truffle mayonnaise and Grana Padano	6,50
Local cheese tasting ✓ Combination of cow and sheep cheese from "Biokaas Kinderdijk"	8,50
Le Barrage babi pangang With spring onion and fried onions	8,50
Goat cheese croquettes ✓ With honey-mustard sauce (6 pieces)	8,50
Rotterdam bitterballen With Dijon mustard (8 pieces)	8,50
Chorizo croquettes With Zaanse spicy mayonnaise (6 pieces)	8,50
Olive selection ✓  Mix of 3 types of Italian olives	4,00
Spicy or Salty edamame ✓  Choice of soybeans with coarse sea salt or with chili	6,00
Rotterzwam bitterbal ✓  Vegan oyster mushroom bitterballen with truffle mayonnaise (6 pieces)	9,50
Vegan gyoza ✓  Japanese dough snack filled with Oriental vegetables (6 pieces)	10,00
Grilled avocado ✓ With feta, roasted bell pepper and chimichurri	9,00
Shells of the day Stir fried with garlic, thyme and rosemary	9,00
Chicken gyoza With spicy chili sauce (6 pieces)	10,00
Tostada With salmon, avocado salsa, jalapeño and salmon eggs	12,00
Chinese duck Rolled in pancakes with hoisin sauce (4 pieces)	12,50
Pata negra 50 grams freshly sliced Spanish Iberico ham	13,00
Gambas In tempura with kimchi mayonnaise (6 pieces)	14,50
Tuna tataki Lollipops of lightly seared tuna with sesame and wasabi mayonnaise (5 pieces)	15,00
Wagyu Niku Tori 30 grams A skewer of A5 quality according to the Japan Meat Grading Association	17,50
<i>Chef's Favorite</i> Kibbeling "Le Barrage Style" Sea bream in tempura with kimchi mayonnaise, red pepper and coriander	21,00
Sliced beef With fresh truffle and duck liver	22,50

Oysters & Caviar

Raw oysters with garnish 1 / 6 / 12	4,00 / 22,50 / 42,00
Le Barrage oyster With grapefruit, ponzu, passion fruit and fennel	4,75
Oriental oysters (3 pieces) With Matsuhisa dressing, Maui ponzu dressing and jalapeño dressing	15,00
Gratinated oysters (3 pieces) With wild spinach and Hollandaise sauce	15,00
Baeri Caviar 30 grams With blinis and sour cream	75,00

Cold starters

Sea bream dashi Marinated sea bream in dashi with sambai and rettich	14,00
Carpaccio 'Le Barrage' Thinly handsliced house steak with Parmesan chips, green herb vinaigrette, horseradish cream, bacon and rocket salad	15,00
'Le Barrage' poké bowl (✓ <i>on request</i>) With sushi rice, marinated salmon or tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber	15,00

Scallop Marinated scallop with shiso oil, red meat radish and coriander	17,00
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Classic steak tartare MRIJ beef with picklet, little gem, quail egg and truffle	20,00
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Warm starters

Wonton soup With chicken, bok choy and spring onions	12,50
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Shellfish bisque With crustaceans and shellfish	13,50
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Bouillabaisse Classic creamy fish soup with red bass, sea bream and cod	16,00
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Truffle tagliatelle ✓ With truffle, mushrooms and Parmesan cheese	15,00
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Beef Chili With chili shiso butter, garlic and spring onion	15,00
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Scallop truffle Scallop cooked in the shell with creamy truffle sauce	17,00
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Chef's menu

3-course dinner	44,50	Wine pairing 3 courses	21,00
4-course dinner	54,50	Wine pairing 4 courses	28,00
5-course dinner	64,50	Wine pairing 5 course	35,00

Main courses

French fries are served with all main courses, except for the vegetarian main courses

	Fish
Red bass With curry, sweet potato and haricots verts	24,50
Sea bream With celeriac, oyster leaf, fennel salad and mussels	24,50
Cod With bell pepper, olives, basil and olive oil	25,00
I/I Lobster With salad and fries	45,00
	Meat
Roasted duck breast Marinated with spices, roasted potato, mini beetroots and radish	24,50
Marinated sweetbread With lukewarm potato salad and potato vinaigrette	27,50
Bavette With gnocchi, beech mushroom, turnip and red wine gravy	27,50
Tenderloin 200 grams With duxelle, onion compote and duck liver sauce	28,50
Chateaubriand 400 grams (per 2 persons) With haricots verts and homemade meat gravy	29,00 p.p.
Selection 'Nice to meat' (per 2 persons) An assortment with different kind of beef from our supplier 'Nice to Meat'	40,00 p.p.
	 MIBRASA®
Flank Steak 500 grams (per 2 persons) With baby potatoes, tomato salsa, Grana Padano and chimichurri	28,50 p.p.
Short rib With pointed bell pepper, enoki mushrooms and asparagus	27,50
<i>Special</i> 500 grams (per 2 persons) With bearnaise sauce, spinach salad and miso	29,50 p.p.
Tomahawk 1000 grams (per 2 persons) With asparagus, garlic, meat gravy and chimichurri	45,00 p.p.
	Veggie
Beetroot risotto ✓ With beetroots, smoked almonds and goat cheese	14,50
Cannelloni ✓ Stuffed with duxelles, roasted leek, hazelnuts and foamy mushroom sauce	17,50
Truffle tagliatelle ✓ With truffle, mushrooms and Parmesan cheese	19,50
Ravioli with pumpkin ✓ With pumpkin chutney, green asparagus and lemon grass	20,00

Supplements

supplement small fresh salad	+5,00
supplement 50 grams of fried duck liver	+8,50
supplement veal sweetbread	+10,00