

## Sashimi (per 6<sup>pcs</sup>)

<b>Sashimi Sake</b>	Salmon sashimi	18,00
<b>Sashimi Maguro</b>	Tuna sashimi	20,00
<b>Sashimi Suzuki</b>	Sea bass sashimi	20,00
<b>Sashimi Hotate</b>	Scallop sashimi	21,00
<b>Sashimi Tuna Tataki</b>	Torched tuna sashimi	22,00
<b>Sashimi Mix</b>	(9 <sup>pc</sup> )	22,00

## Nigiri (per 4<sup>pcs</sup>)

<b>Nigiri Avocado</b> ✓	Avocado nigiri	10,00
<b>Nigiri Sake</b>	Salmon nigiri	12,00
<b>Nigiri Kani</b>	Crab nigiri	12,00
<b>Nigiri Suzuki</b>	Sea bass nigiri	12,00
<b>Nigiri Seared Sake</b>	Salmon nigiri	14,00
<b>Nigiri Maguro</b>	Tuna nigiri	14,00

## Gunkan (per 4<sup>pcs</sup>)

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



## Platters

<b>Sushi mix (16<sup>pcs</sup>)</b> <i>Chef's selection</i>	39,50
<b>Le Barrage mix</b> 8 <sup>pcs</sup> Nigiri, 20 <sup>pcs</sup> Sushi roll mix, 9 <sup>pcs</sup> Sashimi and Chuka wakame	90,00
<b>Going out for fishing</b> 32 <sup>pcs</sup> Sushi roll mix, 15 <sup>pcs</sup> Sashimi, 16 <sup>pcs</sup> Nigiri and Chuka wakame	135,00
<i>Le Barrage Ocean Platter</i> <b>Our most exclusive sushi and sashimi platter</b>	160,00
4 <sup>pcs</sup> gunkan, 12 <sup>pcs</sup> nigiri, 35 <sup>pcs</sup> sushi roll mix, 15 <sup>pcs</sup> Sashimi: scallop, sea bass, tuna and salmon	



## Sushi Rolls

	Per 4 <sup>pcs</sup>	per 8 <sup>pcs</sup>
<b>California Special Roll</b> Crab, cucumber, avocado and Tobiko	10,00	19,00
<b>Avocado Roll</b> Asparagus, cherry tomato, cucumber, rocket salad and fried onions	10,00	19,00
<b>Beef truffle Roll</b> Truffle, rocket salad and asparagus	11,00	21,00
<b>Flaming Salmon Roll</b> salmon, avocado, cucumber, Tobiko and Gruyere cheese	11,00	21,00
<b>Chicken Karaage Sushi Roll</b> Crispy chicken, cucumber, and fried onions	11,00	21,00
<b>Shrimp tempura Roll</b> Crab, avocado and cucumber	12,00	23,00
<b>Spicy Maguro Roll</b> Tuna, cucumber, kimchi mayonnaise, spring onions and kataifi	12,00	23,00
<b>Rainbow Roll</b> Salmon, tuna and avocado	12,00	23,00
<b>Scallop Roll</b> Ebi fry shrimp and cucumber	13,00	25,00
<b>Koi Gold Fish Roll</b> Sea bream, salmon and crab	13,00	24,00
<b>Dragon Roll</b> Ebi fry shrimp, cucumber, avocado and tobiko	13,00	25,00
<b>Unagi Roll</b> Crab, Japanese smoked eel and leek shoots	14,00	27,00

# Menu



Restaurant Le Barrage in Alblasserdam 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

[WWW.LEBARRAGE.NL](http://WWW.LEBARRAGE.NL)

## Bites *to Share*

<b>Rustic country bread</b> 	7,00
Served with olive oil and butter	
<b>Truffle fries</b> 	7,50
Fresh fries with truffle mayonnaise and Grana Padano	
<b>Local cheese tasting</b> 	8,50
Combination of cow and sheep cheese from "Biokaas Kinderdijk"	
<b>Goat cheese croquettes</b> 	8,50
With honey-mustard sauce (6 pieces)	
<b>Rotterdam bitterballen</b>	8,50
With Dijon mustard (8 pieces)	
<b>Chorizo croquettes</b>	8,50
With Zaanse spicy mayonnaise (6 pieces)	
<b>Olive selection</b>  	4,00
Mix of 3 types of Italian olives	
<b>Spicy or Salty edamame</b>  	7,00
Choice of soybeans with coarse sea salt or with chili	
<b>Rotterzwan bitterbal</b>  	9,50
Vegan oyster mushroom bitterballen with truffle mayonnaise (6 pieces)	
<b>Vegan gyoza</b>  	11,00
Japanese dough snack filled with Oriental vegetables (6 pieces)	
<b>Grilled avocado</b> 	9,00
With feta, roasted bell pepper and chimichurri	
<b>Shells of the day</b>	9,00
Stir fried with garlic, thyme and rosemary	
<b>Le Barrage babi pangang</b>	9,50
With spring onion and fried onions	
<b>Chicken gyoza</b>	11,00
With spicy chili sauce (6 pieces)	
<b>Tostada</b>	12,00
With salmon, avocado salsa, jalapeño and salmon eggs	
<b>Chinese duck</b>	13,50
Rolled in pancakes with hoisin sauce (4 pieces)	
<b>Pata negra</b>	14,00
50 grams freshly sliced Spanish Iberico ham	
<b>Gambas</b>	14,50
In tempura with kimchi mayonnaise (6 pieces)	
<b>Tuna tataki</b>	15,00
Lollipops of lightly seared tuna with sesame and wasabi mayonnaise (5 pieces)	
<b>Wagyu Niku Tori 30 grams</b>	17,50
A skewer of A5 quality according to the Japan Meat Grading Association	
<i>Chef's Favorite</i> <b>Kibbeling "Le Barrage Style"</b>	21,00
Sea bream in tempura with kimchi mayonnaise, red pepper and coriander	
<b>Sliced beef</b>	22,50
With fresh truffle and duck liver	

## Oysters & Caviar

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

### Cold starters

<b>Sea bream dashi</b>	14,00
Marinated sea bream in dashi with sambai and rettich	
<b>'Le Barrage' poké bowl</b>  <i>(on request)</i>	15,00
With sushi rice, marinated salmon or tuna, wasabi mayonnaise, wakame salad and sweet and sour cucumber	
<b>Carpaccio Black Angus Beef</b>	16,50
Thinly handsliced Black Angus Beef with Parmesan chips, green herb vinaigrette, horseradish cream, bacon and rocket salad	
<b>Scallop</b>	17,00
Marinated scallop with shiso oil, red meat radish and coriander	
<b>Classic steak tartare</b>	20,00
MRIJ beef with picklet, little gem, quail egg and truffle	

### Warm starters

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

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

### Supplements

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