

Sashimi (per 6^{pcs})

Sashimi Sake	Salmon sashimi	18,00
Sashimi Maguro	Tuna sashimi	20,00
Sashimi Suzuki	Sea bass sashimi	20,00
Sashimi Hotate	Scallop sashimi	21,00
Sashimi Tuna Tataki	Torched tuna sashimi	22,00
Sashimi Mix	(9 ^{pc})	22,00

Nigiri (per 4^{pcs})

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

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



Sushi Rolls

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

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Bites *to Share*

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

Oysters & Caviar

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

Cold starters

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

Warm starters






Wonton soup	12,50
With chicken, bok choy and spring onions	
Shellfish bisque	13,50
With crustaceans and shellfish	
Truffle tagliatelle 	15,00
With truffle, mushrooms and Parmesan cheese	
Beef Chili	15,00
With chili shiso butter, garlic and spring onion	
Bouillabaisse	16,00
Classic creamy fish soup with red bass, sea bream and cod	
Scallop truffle	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
Red bass	24,50
With curry, sweet potato and haricots verts	
Sea bream	24,50
With tomato, lemon, fetta and sage	
Cod	25,00
With bell pepper, olives, basil and olive oil	
I/I Lobster	45,00
With salad and fries	
	Meat
Roasted duck breast	24,50
Marinated with spices, roasted potato, mini beetroots and radish	
Marinated sweetbread	27,50
With lukewarm potato salad and potato vinaigrette	
Bavette	27,50
With gnocchi, beech mushroom, turnip and red wine gravy	
Tenderloin 200 grams	29,50
With duxelle, onion compote and duck liver sauce	
Chateaubriand 400 grams (per 2 persons)	29,00 p.p.
With haricots verts and homemade meat gravy	
Selection 'Nice to meat' (per 2 persons)	40,00 p.p.
An assortment with different kind of beef from our supplier 'Nice to Meat'	
	
Short rib	27,50
With pointed bell pepper, enoki mushrooms and asparagus	
Flank Steak 500 grams (per 2 persons)	28,50 p.p.
With baby potatoes, tomato salsa, Grana Padano and chimichurri	
<i>Special</i> 500 grams (per 2 persons)	29,50 p.p.
With bearnaise sauce, spinach salad and miso	
Tomahawk 1000 grams (per 2 persons)	45,00 p.p.
With asparagus, garlic, meat gravy and chimichurri	
	Veggie
Beetroot risotto 	14,50
With beetroots, smoked almonds and goat cheese	
Cannelloni 	17,50
Stuffed with duxelles, roasted leek, hazelnuts and foamy mushroom sauce	
Truffle tagliatelle 	19,50
With truffle, mushrooms and Parmesan cheese	
Ravioli with pumpkin 	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