

Sashimi (per 6^{pcs})

Sake	Salmon sashimi	18,00
Maguro	Tuna sashimi	20,00
Suzuki	Sea bass sashimi	20,00
Hotate	Scallop sashimi	21,00
Sake Tataki	Torched salmon sashimi	21,00
Tuna Tataki	Torched tuna sashimi	22,00

Nigiri (per 4^{pcs})

Sake	Salmon nigiri	14,00
Kani	Crab nigiri	14,00
Suzuki	Sea bass nigiri	14,00
Aburi Sake	Torched salmon nigiri	14,00
Maguro	Tuna nigiri	15,00
Unagi	Grilled eel nigiri	15,00
Aburi Hotate	Torched scallop nigiri	15,00
Aburi Gyu	Torched beef nigiri	15,00

Crispy Nigiri (per 4^{pcs})

Sake Tartare	Salmon tartare and sriracha	14,00
Maguro Tartare	Tuna tartare and fried onion	14,00
Steak Tartare	Steak tartare, quail egg and truffle	15,00
Spicy Tuna Tartare	Spicy tuna tartare	15,00
Hotate	Torched scallop	15,00

Futomaki (per 4^{pcs})

Alaska	Crab, salmon and avocado	14,00
Green Forest	Tempura asparagus, rocket salad	14,00
Tiger	Ebi fry shrimp and fried onion	16,00



Uramaki

	Per 4 ^{pcs}	per 8 ^{pcs}
California Kani Roll Crab, cucumber, avocado and tobiko	11,00	21,00
Avocado Roll ✓ Avocado, tempura asparagus, rocket salad and cherry tomato	11,00	21,00
Flaming Salmon Roll Salmon, cucumber, avocado and gruyère cheese	12,00	23,00
Tori Maki Roll Crispy chicken, cucumber and fried onions	12,00	23,00
Salmon Volcano Roll Salmon tartare, ebi fry shrimp, cucumber and fried onions	12,00	23,00
Koi Gold Fish Roll Sea bass, salmon, crab, cucumber and avocado	13,00	24,00
Rainbow Roll Salmon, sea bass, tuna, crab, avocado, cucumber and tobiko	13,00	24,00
Spicy Tuna Roll Spicy tuna tartare, cucumber and Kimchi mayonnaise	13,00	25,00
Beef Truffle Roll Beef, tempura asparagus, rocket salad, cherry tomato and truffle	13,00	25,00
Shrimp on Rock Roll Shrimp, crab, cucumber, avocado salsa and chives	14,00	27,00
Dragon Roll Ebi fry shrimp, cucumber and avocado	14,00	27,00
Torched Scallop Roll Scallop, ebi fry shrimp and cucumber	15,00	29,00
Unagi Roll Grilled eel, crab and leek shoots	15,00	29,00



Moriawase *Chef's Choice*

Sashimi Moriawase (9 ^{pcs}) Chef's sashimi selection	27,00	Le Barrage Moriawase 20 ^{pcs} Uramaki, 9 ^{pcs} Sashimi, 8 ^{pcs} Nigiri en Chuka wakame	95,00
Sashimi Moriawase Deluxe (24 ^{pcs}) Chef's sashimi selection	55,00	Going out for Fishing 32 ^{pcs} Uramaki, 16 ^{pcs} Nigiri, 15 ^{pcs} Sashimi en Chuka wakame	140,00
Sushi Moriawase (16 ^{pcs}) Chef's Uramaki selection	42,00		

Le Barrage Ocean Platter

Our most exclusive sushi & sashimi platter 32 ^{pcs} Uramaki, 15 ^{pcs} Sashimi, 12 ^{pcs} Nigiri, 4 ^{pcs} Futomaki en Chuka wakame	165,00
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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.



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Bites *to Share*

Rustic country bread ✓ Served with olive oil and butter	7,00
Truffle fries ✓ Fresh fries with truffle mayonnaise and Grana Padano	7,50
Local cheese tasting ✓ Combination of cow and sheep cheese from "Biokaas Kinderdijk"	8,50
Goat cheese croquettes ✓ With honey-mustard sauce (6 pieces)	8,50
Rotterdamsche 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	7,00
Rotterzwam bitterbal ✓  Vegan oyster mushroom bitterballen with truffle mayonnaise (6 pieces)	9,50
Vegan gyoza ✓  Japanese dough snack filled with oriental vegetables (6 pieces)	11,00
Shells of the day Stir fried with garlic, thyme and rosemary	9,00
Le Barrage babi pangang With spring onion and fried onions	9,50
Chicken gyoza With spicy chili sauce (6 pieces)	11,00
Salmon tartare With avocado, jalapeño and smoked pepper shrimp crackers	12,00
Pata negra 50 grams freshly sliced Spanish Iberico ham	14,00
Prawns 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
Chinese duck Rolled in pancakes with hoisin sauce (4 pieces)	15,00
Wagyu Niku Tori 30 grams A skewer of A5 quality according to the Japan Meat Grading Association	17,50
Chef's Favorite 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	4,75 / 27,00 / 51,00
Le Barrage oyster With grapefruit, ponzu, passion fruit and fennel	5,50
Chef's Favorite Oyster on Fire Poached at the table, miso, wild spinach and chives	6,00
Oriental oysters (3 pieces) With Matsuhisa dressing, Maui ponzu dressing and jalapeño dressing	15,50
Gratinated oysters (3 pieces) With wild spinach and hollandaise sauce	15,50
Baeri Caviar 30 grams With blinis and sour cream	75,00


Starters

	Cold starters
Grilled avocado ✓ With feta, roasted bell pepper and chimichurri	9,00
Carpaccio Black Angus Beef Thinly handsliced Black Angus Beef with Parmesan chips, green herb vinaigrette, horseradish cream, crispy bacon and rocket salad	16,00
Bao bun With tempura of soft shell crab, shiso and kimchi	17,00
Scallop salmorejo With tomato, basil and pata negra	17,50
Classic steak tartare (+ 10 grams Caviar +28,00) MRIJ beef with pickles, little gem, quail egg and truffle	20,00
	Warm starters
Wonton soup With chicken, bok choy and spring onions	12,50
Shellfish bisque With crustaceans and shellfish	13,50
Truffle tagliatelle ✓ With truffle, mushrooms and Parmesan cheese	15,00
Beef chili With chili shiso butter, garlic and spring onion	15,00
Bouillabaisse Classic creamy fish soup with red bass, sea bream and cod	16,00
Scallop truffle Scallop cooked in the shell with creamy truffle sauce	17,00

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

	Fish
Red bass With curry, sweet potato and haricots verts	24,50
Sea bream With tomato, lemon, feta and sage	24,50
Lemon sole With spinach, escabeche and lemon butter	25,00
Lobster With salad and fries	45,00
	Meat
Roasted duck breast With roasted potato and mini beetroots	25,50
Bavette With gnocchi, beech mushroom, turnip and red wine gravy	27,50
Braised beef With fried sprouts, sweet and sour red cabbage and red wine sauce	27,50
Tenderloin 200 grams With duxelle, onion compote and duck liver sauce	29,50
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.
	
Flank steak 500 grams (per 2 persons) With baby potatoes, tomato salsa, Grana Padano and chimichurri	28,50 p.p.
Special 500 grams (per 2 persons) With bearnaise sauce, spinach salad and miso	29,50 p.p.
Jack steak 500 grams (per 2 persons) Flambé at the table with Jack Daniels, spinach, truffle and Jack Daniels sauce	35,00 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
Celeriac ✓ Slow-cooked celeriac, sprouts, beech mushroom and vegetarian gravy	15,50
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 mixed vegetables	+7,50
supplement 50 grams of fried duck liver	+10,00
supplement veal sweetbread	+10,00
supplement spinach salad with truffle	+10,00