

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

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

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

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

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

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

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

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



## Uramaki

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



## Moriawase *Chef's Choice*

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

## *Le Barrage Ocean Platter*

<b>Our most exclusive sushi &amp; sashimi platter</b> 32 <sup>pcs</sup> Uramaki, 15 <sup>pcs</sup> Sashimi, 12 <sup>pcs</sup> Nigiri, 4 <sup>pcs</sup> 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.



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

## Bites *to Share*

<b>Local cheese tasting</b> ✓ Combination of cow and sheep cheese from "Biokaas Kinderdijk"	8,50
<b>Goat cheese croquettes</b> ✓ With honey-mustard sauce (6 pieces)	8,50
<b>Rotterdamsche bitterballen</b> With Dijon mustard (8 pieces)	8,50
<b>Chorizo croquettes</b> With Zaanse spicy mayonnaise (6 pieces)	8,50
<b>Olive selection</b> ✓ Mix of 3 types of Italian olives	4,00
<b>Spicy or Salty edamame</b> ✓ Choice of soybeans with coarse sea salt or with chili	7,00
<b>Rotterzwam bitterbal</b> ✓ Vegan oyster mushroom bitterballen with truffle mayonnaise (6 pieces)	9,50
<b>Vegan gyoza</b> ✓ Japanese dough snack filled with oriental vegetables (6 pieces)	11,00
<b>Shells of the day</b> Stir fried with garlic, thyme and rosemary	9,00
<b>Le Barrage babi pangang</b> With spring onion and fried onions	9,50
<b>Chicken gyoza</b> With spicy chili sauce (6 pieces)	11,00
<b>Salmon tartare</b> With avocado, jalapeño and smoked pepper shrimp crackers	12,00
<b>Pata negra</b> 50 grams freshly sliced Spanish Iberico ham	14,00
<b>Prawns</b> In tempura with kimchi mayonnaise (6 pieces)	14,50
<b>Tuna tataki</b> Lollipops of lightly seared tuna with sesame and wasabi mayonnaise (5 pieces)	15,00
<b>Chinese duck</b> Rolled in pancakes with hoisin sauce (4 pieces)	15,00
<b>Wagyu Niku Tori 30 grams</b> A skewer of A5 quality according to the Japan Meat Grading Association	17,50
<b>Sliced beef</b> With fresh truffle and duck liver	22,50

### *Chef's Favorite*

<b>Oyster on Fire</b> Poached at the table, miso, wild spinach and chives	6,00
<b>Maikel's Candybar</b> Chocolate, caramel and duck liver <i>Are you the lucky one?</i>	20,00
<b>Kibbeling "Le Barrage Style"</b> Sea bream in tempura with kimchi mayonnaise, red pepper and coriander	21,00

## Oysters & Caviar

<b>Raw oysters with garnish</b> 1 / 6 / 12	4,75 / 27,00 / 51,00
<b>Le Barrage oyster</b> With grapefruit, ponzu, passion fruit and fennel	5,50
<b>Oriental oysters</b> (3 pieces) With Matsuhisa dressing, Maui ponzu dressing and jalapeño dressing	15,50
<b>Gratinated oysters</b> (3 pieces) With wild spinach and hollandaise sauce	15,50
<b>Baeri Caviar 30 grams</b> With blinis and sour cream	80,00

## Starters

	Cold starters
<b>Grilled avocado</b> ✓ With feta, roasted bell pepper and chimichurri	9,00
<b>Carpaccio Black Angus Beef</b> Thinly handsliced Black Angus Beef with Parmesan chips, green herb vinaigrette, horseradish cream, crispy bacon and rocket salad	16,00
<b>Bao bun</b> With tempura of soft shell crab, shiso and kimchi	17,00
<b>Scallop salmorejo</b> With tomato, basil and pata negra	18,00
<b>Classic steak tartare</b> (+ 10 grams Caviar + 28,00) MRIJ beef with pickles, little gem, quail egg and truffle	20,00

### Warm starters

<b>Wonton soup</b> With chicken, bok choy and spring onions	13,00
<b>Shellfish bisque</b> With crustaceans and shellfish	14,00
<b>Truffle tagliatelle</b> ✓ With truffle, mushrooms and Parmesan cheese	15,00
<b>Beef chili</b> With chili shiso butter, garlic and spring onion	15,00
<b>Bouillabaisse</b> Classic creamy fish soup with red bass, sea bream and cod	16,00
<b>Scallop truffle</b> Scallop cooked in the shell with creamy truffle sauce	18,00

## 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
<b>Prawns</b> With curry, sweet potato and haricots verts	25,00
<b>Sea bream</b> With tomato, lemon, feta and sage	25,00
<b>Halibot</b> With fennel, tarragon and beurre blanc foam	28,00
<b>Lobster</b> With salad and fries	45,00
	Meat
<b>Roasted duck breast</b> With green pea pesto, romanesco and bimi	26,00
<b>Chuck steak</b> With artichoke, mibrasa leek and red wine gravy	28,00
<b>Braised beef</b> With fried sprouts, sweet and sour red cabbage and red wine sauce	28,00
<b>Chateaubriand 400 grams</b> (per 2 persons) With haricots verts and homemade meat gravy	29,00 p.p.
<b>Tenderloin 200 grams</b> With duxelle, onion compote and duck liver sauce	30,00
<b>Selection 'Nice to Meat'</b> (per 2 persons) An assortment with different kind of beef from our supplier 'Nice to Meat'	40,00 p.p.
<b>Flank steak 500 grams</b> (per 2 persons) With baby potatoes, tomato salsa, Grana Padano and chimichurri	29,00 p.p.
<b>Special 500 grams</b> (per 2 persons) With bearnaise sauce, spinach salad and miso	30,00 p.p.
<b>Jack steak 500 grams</b> (per 2 persons) Flambé at the table with Jack Daniels, spinach, truffle and Jack Daniels sauce	35,00 p.p.
<b>Tomahawk 1000 grams</b> (per 2 persons) With asparagus, garlic, meat gravy and chimichurri	45,00 p.p.
	Veggie
<b>Celeriac</b> ✓ Slow-cooked celeriac, sprouts, beech mushroom and vegetarian gravy	16,00
<b>Truffle tagliatelle</b> ✓ With truffle, mushrooms and Parmesan cheese	20,00
<b>Ravioli with pumpkin</b> ✓ With pumpkin chutney, green asparagus and lemon grass	20,00

### *Supplements*

small fresh salad	+5,00
mixed vegetables	+7,50
truffle fries	+7,50
veal sweetbread	+10,00
spinach salad with truffle	+10,00
50 grams of fried duck liver	+15,00