

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

Menu



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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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*

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
Vegan bitterballen ✓  With truffle mayonnaise (6 pieces)	9,50
Vegan gyoza ✓  Japanese dough snack filled with oriental vegetables (6 pieces)	11,00
Local cheese tasting ✓ Combination of cow and sheep cheese from "Biokaas Kinderdijk"	9,00
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
Sliced beef With fresh truffle and duck liver	22,50

Chef's Favorite

Oyster on Fire Poached at the table, miso, wild spinach and chives	6,00
Maikel's Candybar Chocolate, caramel and duck liver <i>Are you the lucky one?</i>	19,00
Kibbeling "Le Barrage Style" Sea bream in tempura with kimchi mayonnaise, red pepper and coriander	21,00

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
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	80,00

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	18,00
Classic steak tartare (+ 10 grams Caviar +28,00) MRIJ beef with pickles, quail egg and truffle	20,00

Warm starters

Wonton soup With chicken, bok choy and spring onions	13,00
Shellfish bisque With crustaceans and shellfish	14,00
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	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

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

	Fish
Prawns With curry, sweet potato and haricots verts	25,00
Sea bream With tomato, lemon, feta and sage	25,00
Halibot With fennel, tarragon and beurre blanc foam	30,00
Lobster With salad and fries	45,00

Meat


Roasted duck breast With green pea pesto, radish and bimi	26,00
Chuck steak With artichoke, mibrasa leek and red wine gravy	28,00
Braised beef With asparagus, pea, green cabbage and red wine sauce	28,00
Chateaubriand 400 grams (per 2 persons) With haricots verts and homemade meat gravy	29,00 p.p.
Tenderloin 200 grams With duxelle, onion compote and duck liver sauce	32,00
Selection 'Nice to Meat' (per 2 persons) An assortment with different kind of beef from our supplier 'Nice to Meat'	40,00 p.p.



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Flank steak 500 grams (per 2 persons) With baby potatoes, tomato salsa, Grana Padano and chimichurri	29,00 p.p.
<i>Special</i> 500 grams (per 2 persons) With bearnaise sauce, spinach salad and miso	30,00 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

Celeriac ✓  Slow-cooked celeriac, sprouts, beech mushroom and vegetarian gravy	16,00
Truffle tagliatelle ✓ With truffle, mushrooms and Parmesan cheese	20,00
Ravioli with pumpkin ✓ 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