

Sashimi (per 6^{PCS})

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| Sake | Salmon sashimi | 18,00 |
| Shime Saba | Mackerel sashimi | 19,00 |
| Maguro | Tuna sashimi | 20,00 |
| Suzuki | Sea bass sashimi | 20,00 |

Sashimi Tataki (per 6^{PCS})

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| Sake Tataki | Torched salmon sashimi | 21,00 |
| Tuna Tataki | Torched tuna sashimi | 22,00 |

Nigiri (per 4^{PCS})

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| 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 |
| Shime Saba | Torched mackerel nigiri | 15,00 |

Crispy Nigiri (per 4^{PCS})

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| Sake Tartare | Salmon tartare and sriracha | 14,00 |
| Steak Tartare | Steak tartare, quail egg and truffle | 15,00 |
| Spicy Tuna Tartare | Spicy tuna tartare | 15,00 |

Futomaki (per 4^{PCS})

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

Moriawase *Chef's Choice*

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

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| Our most exclusive sushi & sashimi platter 32 ^{PCS} Uramaki, 15 ^{PCS} Sashimi, 12 ^{PCS} Nigiri, 4 ^{PCS} Futomaki and Chuka wakame | 165,00 |
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Oishi Osaka

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| Salmon Oishi Salmon, shiso, kumquat and sesame dressing | per 4 ^{PCS} 14,00 | per 8 ^{PCS} 27,00 |
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| Spicy Tuna Oishi Spicy tuna, togarashi and red pepper | 14,00 | 27,00 |
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| Unagi Oishi Grilled eel, shiso and sesame | 15,00 | 29,00 |
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Uramaki

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| California Kani Roll Crab, avocado, cucumber and tobiko | per 4 ^{PCS} 11,00 | per 8 ^{PCS} 21,00 |
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| Avocado Roll Avocado, tempura asparagus, rocket salad and cherry tomato | 11,00 | 21,00 |
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| Flaming Salmon Roll Salmon, cucumber and avocado | 12,00 | 23,00 |
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| Tori Maki Roll Crispy chicken, cucumber and fried onions | 12,00 | 23,00 |
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| Salmon Volcano Roll Salmon tartare, ebi fry shrimp, cucumber and jalapeño | 12,00 | 23,00 |
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| Koi Gold Fish Roll Salmon, avocado, sea bass and honey mustard mayonnaise | 13,00 | 25,00 |
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| Rainbow Roll Salmon, sea bass, tuna, crab, avocado, cucumber and tobiko | 13,00 | 25,00 |
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| Spicy Tuna Roll Spicy tuna tartare, cucumber and Kimchi mayonnaise | 13,00 | 25,00 |
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| Beef Truffle Roll Beef, tempura asparagus, rocket salad, cherry tomato and truffle | 13,00 | 25,00 |
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| Shrimp on Rock Roll Shrimp, crab, cucumber, avocado salsa and chives | 14,00 | 27,00 |
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| Dragon Roll Ebi fry shrimp, cucumber and avocado | 14,00 | 27,00 |
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| Torched Scallop Roll Scallop, ebi fry shrimp and cucumber | 15,00 | 29,00 |
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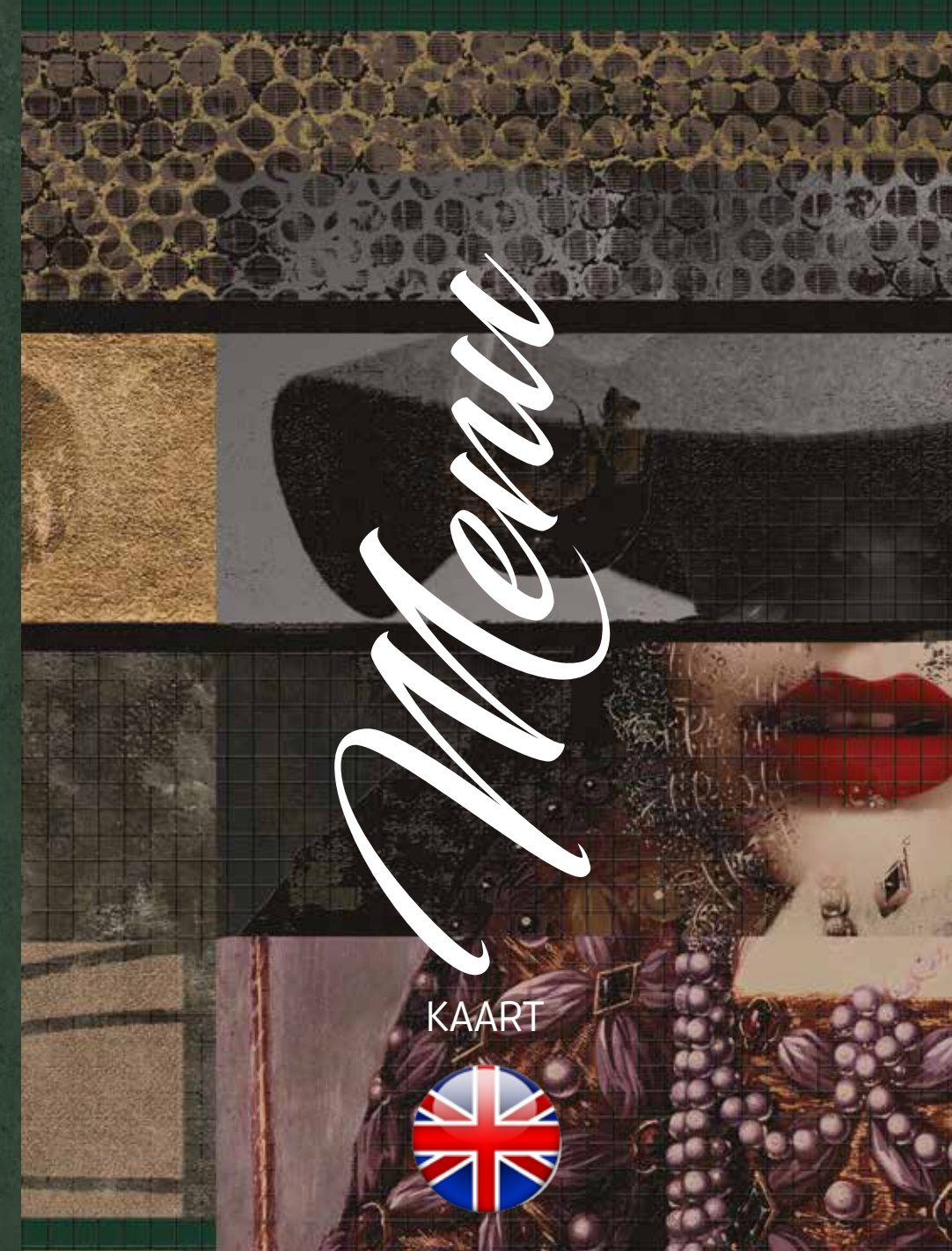
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| Gyu Tartar Roll Beef steak tartar, ebi fry shrimp and cucumber | 15,00 | 29,00 |
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| Spider Roll Tempura soft shell crab, grilled eel and cucumber | 16,00 | 31,00 |
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Allergen card

11.2023©willaertsgroup












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

Bites *to Share*

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| Rotterdamsche bitterballen 8 pieces With Dijon mustard | 8,50 |
| Goat cheese croquettes  6 pieces With honey-mustard sauce | 10,00 |
| Chorizo croquettes 6 pieces With Zaanse spicy mayonnaise | 10,00 |
| 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   6 pieces With truffle mayonnaise | 9,50 |
| Vegan gyoza   6 pieces Filled with oriental vegetables | 11,00 |
| Chicken gyoza 6 pieces With spicy chili sauce | 11,00 |
| Le Barrage babi pangang With spring onion and fried onions | 12,00 |
| Salmon tartare With avocado and smoked pepper crackers | 12,00 |
| On the beach Curried seafood stir-fried in curry | 12,00 |
| Escabeche Dorade in tomato, peppers and red onion | 14,00 |
| Pata negra 50 grams freshly sliced Spanish Iberico ham | 15,00 |
| Prawns 6 pieces In tempura with kimchi mayonnaise | 15,00 |
| Tuna tataki 5 pieces Lollipops of tuna with sesame and wasabi mayonnaise | 15,00 |
| Chinese duck 4 pieces Rolled in pancakes with hoisin sauce | 15,00 |
| Bao bun 2 pieces With tempura of soft shell crab, shiso and kimchi | 17,00 |
| Le Barrage French Toast 2 pieces With steak tartare and duck liver | 18,00 |
| Wagyu Niku Tori 30 grams A5 quality according to the Japan Meat Grading Association | 17,50 |
| Sliced beef With fresh truffle and duck liver | 22,50 |

Chef's Favorite

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| 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

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| 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 |
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| Grilled avocado  With feta, roasted bell pepper and chimichurri | 9,00 |
| Carpaccio Black Angus Beef With Parmesan chips, green herb vinaigrette, horseradish cream, bacon and rocket salad | 16,00 |
| Pan-fried Pulpo With avocado cream, salsa of mango, peppers, shallot and foam of pulpo | 18,00 |
| Classic steak tartare (+ 10 grams Caviar +28,00) Beef with pickles, quail egg and truffle | 20,00 |

Warm starters






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| Wonton soup With chicken, bok choy and spring onions | 13,00 |
| Truffle tagliatelle  With truffle, mushrooms and Parmesan cheese | 15,00 |
| Beef chili With chili shiso butter, garlic and spring onion | 15,00 |
| Shellfish bisque With fish, crustaceans and shellfish | 16,00 |
| Scallop truffle Scallop cooked in the shell with creamy truffle sauce | 18,00 |

Chef's menu

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| 3-course dinner | 47,50 | Wine pairing 3 courses | 24,00 |
| 4-course dinner | 57,50 | Wine pairing 4 courses | 32,00 |
| 5-course dinner | 67,50 | Wine pairing 5 courses | 40,00 |

Main courses

Fries are served with all main courses per table

| | Fish |
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| Prawns With curry, sweet potato and haricots verts | 25,00 |
| Sea Bream With cauliflower, hazelnut and lime | 25,00 |
| Halibot With fennel, tarragon and beurre blanc | 30,00 |
| Lobster With salad and fries | 45,00 |
| | Meat |
| Duck breast With beetroot, apple and celery | 26,00 |
| Chuck steak With chicory, olive powder and sprout cream | 28,00 |
| Braised beef With kale, pancetta and red wine gravy | 28,00 |
| Chateaubriand 400 grams (per 2 persons) With green vegetables 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 kinds 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. |
| Special 500 grams (per 2 persons) With bearnaise sauce, blooming onion with Parmesan cheese and mustard mayonnaise | 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, asparagus and vegetarian gravy | 16,00 |
| Truffle tagliatelle  With truffle, mushrooms and Parmesan cheese | 20,00 |
| Eggplant  With buckwheat, figs and feta | 20,00 |

Supplements

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