

## Sashimi (per 6pcs)

<b>Sake Tai</b>	Salmon sashimi	18,00
<b>Shime Saba</b>	Dorado sashimi	18,00
<b>Maguro</b>	Mackerel sashimi	19,00
<b>Suzuki</b>	Tuna sashimi	20,00
<b>Hotate</b>	Sea Bass sashimi	20,00
	Scallop sashimi	20,00
<b>Sake Tataki</b>	Torched salmon sashimi	21,00
<b>Tuna Tataki</b>	Torched tuna sashimi	22,00

## Nigiri (per 4pcs)

<b>Sake Kani</b>	Salmon nigiri	14,00
<b>Tai</b>	Crab nigiri	14,00
<b>Suzuki</b>	Dorado nigiri	14,00
<b>Aburi Sake</b>	Seabass nigiri	14,00
<b>Shime Saba</b>	Torched salmon nigiri	14,00
<b>Maguro</b>	Mackerel nigiri	14,00
<b>Unagi</b>	Tuna nigiri	15,00
	Gegrilde eel nigiri	15,00

## Crispy Nigiri (per 4pcs)

<b>Sake Tartare</b>	Salmon tartare, sriracha mayo	14,00
<b>Steak Tartare</b>	Steak tartare, quail's egg and truffle	15,00
<b>Spicy Tuna Tartare</b>	Spicy tuna tartare	15,00

## Futomaki (per 4pc)

<b>Alaska</b>	Crab, salmon and avocado	14,00
<b>Green Forest</b>	Tempura asparagus and rocket	14,00
<b>Tiger Tempura</b>	Ebi fry prawn and grilled eel	16,00

## Moriawase *Chef's Choice*

<b>Sashimi Moriawase</b> <small>9 pieces</small>	27,00
<i>Sashimi chef's selection</i>	
<b>Sashimi Moriawase Deluxe</b> <small>24 pieces</small>	55,00
<i>Sashimi chef's selection</i>	
<b>Sushi Moriawase</b> <small>16 pieces</small>	42,00
<i>Uramaki chef's selection</i>	
<b>Le Barrage Moriawase</b>	95,00
<small>20<sup>pcs</sup> Uramaki, 9<sup>pcs</sup> Sashimi, 8<sup>pcs</sup> Nigiri and Chuka wakame</small>	
<b>Going out for Fishing</b>	140,00
<small>32<sup>pcs</sup> Uramaki, 16<sup>pcs</sup> Nigiri, 15<sup>pcs</sup> Sashimi and Chuka wakame</small>	

## *Le Barrage Ocean Platter*

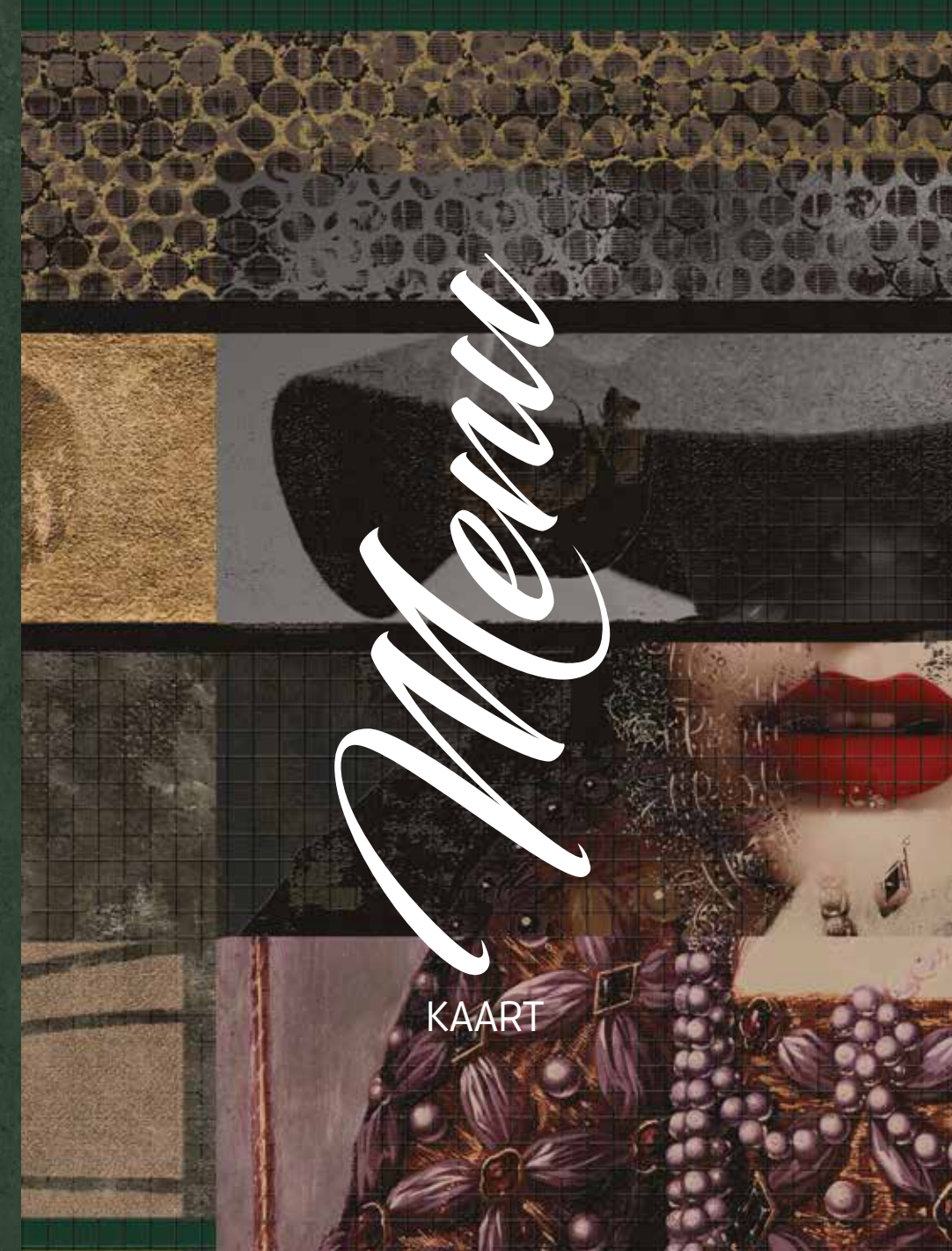
<b>Our most exclusive sushi &amp; sashimi platter</b>	165,00
<small>32<sup>pcs</sup> Uramaki, 15<sup>pcs</sup> Sashimi, 12<sup>pcs</sup> Nigiri, 4<sup>pcs</sup> Futomaki and Chuka wakame</small>	

## Oishi Osaka

	per 4 <sup>pcs</sup>	per 8 <sup>pcs</sup>
<b>Salmon Oishi</b>	14,00	27,00
<small>Salmon, shiso and sesame dressing</small>		
<b>Spicy Tuna Oishi</b>	14,00	27,00
<small>Spicy tuna, togarashi and red pepper</small>		

## Uramaki

	per 4 <sup>pcs</sup>	per 8 <sup>pcs</sup>
<b>California Kani</b>	11,00	21,00
<small>Crab, avocado, cucumber and tobiko</small>		
<b>Avocado</b>	11,00	21,00
<small>Avocado, tempura asparagus, rocket and cherry tomato</small>		
<b>Flaming Salmon</b>	12,00	23,00
<small>Salmon, cucumber and avocado</small>		
<b>Tori Maki</b>	12,00	23,00
<small>Crispy chicken, cucumber and fried onions</small>		
<b>Salmon Volcano</b>	12,00	23,00
<small>Salmon tartare, ebi fry prawn, cucumber and jalapeño</small>		
<b>Koi Gold Fish</b>	13,00	25,00
<small>Salmon, avocado, sea bass and honey mustard mayonnaise</small>		
<b>Rainbow</b>	13,00	25,00
<small>Salmon, sea bass, tuna, crab, avocado, cucumber and tobiko</small>		
<b>Spicy Tuna</b>	13,00	25,00
<small>Spicy tuna tartare, cucumber and Kimchi mayonnaise</small>		
<b>Suzuki no Mango</b>	13,00	25,00
<small>Japanese kibble, mango salsa and takuan</small>		
<b>Beef Truffle</b>	13,00	25,00
<small>Beef, tempura asparagus, rocket, cherry tomato and truffle</small>		
<b>Green Dragon</b>	14,00	27,00
<small>Avocado, ebi fry prawn and cucumber</small>		
<b>Tuna Dragon</b>	14,00	27,00
<small>Tuna, ebi fry prawn, cucumber, wasabi mayo and tobiko</small>		
<b>Salmon Dragon</b>	14,00	27,00
<small>Salmon, ebi fry prawn, cucumber, kimchi, unagi and red pepper</small>		
<b>Shrimp on the Rock</b>	14,00	27,00
<small>Shrimp, crab, cucumber, avocado salsa and chives</small>		
<b>Torched Scallop</b>	15,00	29,00
<small>Scallop, ebi fry prawn and cucumber</small>		
<b>Gyu Tartare</b>	15,00	29,00
<small>Steak tartare, ebi fry prawn and cucumber</small>		
<b>Spider</b>	16,00	31,00
<small>Tempura soft shell crab, grilled eel and cucumber</small>		



KAART

Restaurant Le Barrage in Alblasterdam is in a beautiful location overlooking the river Alblas. This location provides a good base for any lunch, dinner or drinks. With pure craftsmanship from the kitchen and genuinely friendly service as complementary ingredients, the overall picture ensures a unique experience with every visit. Whether you find yourself in our atmospheric restaurant, on our comfortable terrace or in one of our culinary sloops.



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

# Smaakmakers *to Share*

<b>Rotterdamsche bitterballen</b> 8 pieces With Dijon mosterd	8,50
<b>Grilled Avocado</b> ✓ With feta cheese, roasted peppers and chimichurri	9,00
<b>Tomato-mozzarella croquettes</b> ✓ 6 pieces With avocado salsa sauce	10,00
<b>Chorizo croquettes</b> 6 pieces With Zaanse spicy mayonaise	10,00
<b>Selection of olives</b> ✓ Mix of 3 kinds of Italian olives	4,00
<b>Spicy or Salty edamame</b> ✓ Choose between sea salt or spicy	7,00
<b>Vegan bitterballen</b> ✓ 6 pieces With truffle mayonaise	10,00
<b>Vegan gyoza</b> ✓ 6 pieces Stuffed with oriental vegetables	11,00
<b>Chicken gyoza</b> 6 pieces With spicy chili sauce	11,00
<b>Salmon tartare</b> With avocado and paprika crackers	12,00
<b>New style babi pangang</b> With spring onion and fried onions	13,00
<b>Korean chicken</b> In tempura met sesam en gochujang	15,00
<b>Piccolinis Niçois</b> 3 pieces With tuna, anchovies, haricots verts and olive	15,00
<b>Char Siu</b> With pak choi and sweet soya	15,00
<b>Pata negra</b> 50 grams of Spanish Iberico ham	15,00
<b>Gamba's</b> 6 pieces In tempura with 5-spices	15,00
<b>Tuna tataki</b> 5 pieces Tuna lollies with sesame and wasabi mayonnaise	15,00
<b>Baked pulpo</b> With avocado cream, mango salsa and paprika	17,00
<b>Bao Bun</b> 2 pieces With tempura of soft shell crab, shiso and kimchi	17,00
<b>Le Barrage French toast</b> 2 pieces With steak tartare and duck liver	18,00
<b>Wagyu Niku Tori 30grams</b> A5 quality according to 'Japan Meat Grading Association'	18,00
<b>Peking duck</b> With hoisin sauce, cucumber and takuan	20,00
<b>Truffle beef</b> With truffle, ponzu and sesame	22,00

# 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>Oysters au gratin</b> 3 pieces With spinach and hollandaise sauce	15,50
<b>Baeri Caviar</b> 30 grams With blinis and crème fraîche	80,00

# Starters

<b>Wonton soup</b> With chicken, pak choi and spring onion	13,00
<b>Truffle tagliatelle</b> ✓ With truffle, mushrooms and Parmesan cheese	15,00
<b>Beef chili</b> With chilli shiso butter, garlic and spring onion	15,00
<b>Shellfish bisque</b> With fish, seafood and shellfish	16,00
<b>Carpaccio Black Angus Beef</b> With parmesan, vinaigrette, horseradish cream, bacon bits and rocket salad	16,00
<b>Scallop truffle</b> Cooked in the shell with creamy truffle sauce	18,00
<b>Lobster salad</b> With bergamot, cucumber and tomato	18,00
<b>Classic steak tartare</b> + 10 grams Caviar +28,00 With cornichons, quail egg and truffle	20,00

## Chef's Favorite


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

# Chef's menu

3-course diner	47,50	Wine arrangement 3 courses	24,00
4-course diner	57,50	Wine arrangement 4 courses	32,00
5-course diner	67,50	Wine arrangement 5 courses	40,00
5-course Omakase	75,00	<i>Special journey through Japan</i>	

# Main courses

Fries are served with all main courses per table

	Fish
<b>Gamba's</b> With curry, sweet potato and haricots verts	25,00
<b>Dorado</b> With spinach, tomato and antiboise	25,00
<b>Halibut</b> With fennel, tarragon, mussel and beurre blanc	30,00
<b>Lobster</b> With salad and spinach	50,00
	Meat
<b>Duck breast</b> With potatoes, artichokes and red wine sauce	26,00
<b>Chuck steak</b> With lentils and mushrooms	28,00
<b>Beef sucade</b> <a href="#">With pea pesto, pancetta and red wine sauce</a>	28,00
<b>Chateaubriand 400 grams</b> per 2 persons With green vegetables and homemade meat gravy	29,00 p.p.
<b>Beef tenderloin 200 grams</b> With duxelle, onion compote and duck liver sauce	34,00
<b>Platter 'Nice to Meat'</b> per 2 persons An assortment of different cuts of beef from butcher shop 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, blooming onion with Parmesan cheese and mustard mayonnaise	30,00 p.p.
<b>Jack Steak 500 grams</b> per 2 persons Flambéed 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.
	Vega
<b>Celeriac risotto</b> ✓ With celery, shiso and truffle	16,00
<b>Truffle tagliatelle</b> ✓ With truffle, mushrooms and Parmesan cheese	20,00
<b>Aubergine</b> ✓ With buckwheat, figs and feta	20,00

## Extra lekker erbij

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