

## Sashimi 6 pieces

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

## Nigiri 4 pieces

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

## Crispy Nigiri 4 pieces

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

## Futomaki 4 pieces

<b>Alaska</b>	Crab, salmon and avocado	15,00
<b>Green Forest</b>	Tempura asparagus and arugula	15,00
<b>Tiger Tempura</b>	Ebi fry shrimp and takuan	15,00
<b>Okinawa</b>	Salmon, sea bass and tuna	15,00
<b>Crispy Soft Shell</b>	Crab in tempura and cucumber	17,00
<b>Unagi</b>	Eel, spring onion and cucumber	17,00

## Moriawase *Chef's Choice*

<b>Sashimi Moriawase</b> <small>9 pieces</small>	Sashimi selection from the chef	27,00
<b>Sashimi Moriawase Deluxe</b> <small>24 pieces</small>	Sashimi selection from the chef	55,00
<b>Sushi Moriawase</b> <small>16 pieces</small>	Uramaki selection from the chef	42,00
<b>Salmon lover Moriawase</b>	16pcs Salmon Uramaki, 12pcs Salmon Sashimi, 8pcs Salmon Nigiri and Chuka wakame	85,00
<b>Le Barrage Moriawase</b>	20pcs Uramaki, 9pcs Sashimi, 8pcs Nigiri and Chuka wakame	95,00
<b>Going out for Fishing</b>	32pcs Uramaki, 16pcs Nigiri, 15pcs Sashimi and Chuka wakame	140,00

## *Le Barrage Ocean Platter*

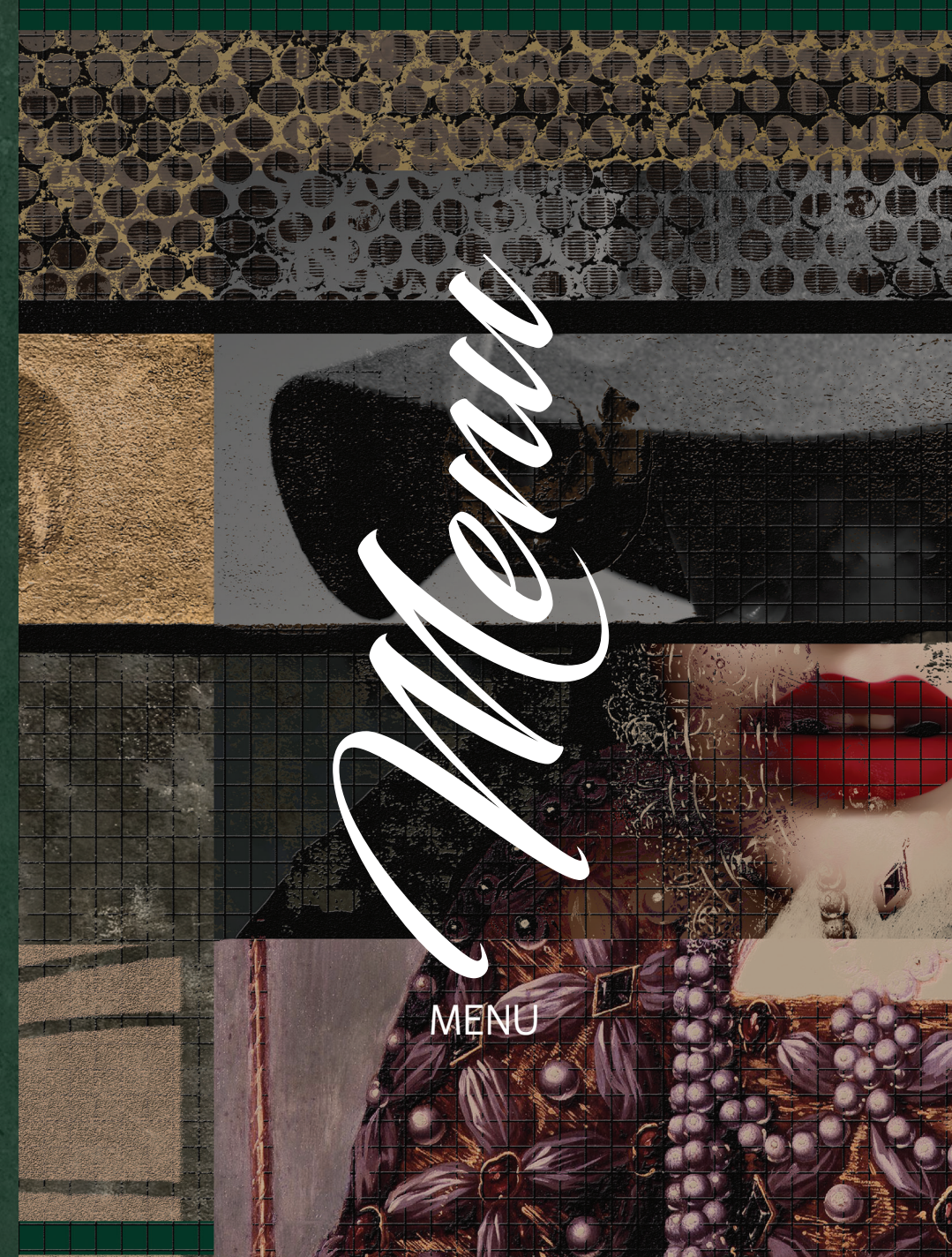
<b>Our most exclusive sushi &amp; sashimi platter</b>	32pcs Uramaki, 15pcs Sashimi, 12pcs Nigiri, 4pcs Futomaki and Chuka wakame	165,00
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## Uramaki *Sushi rolls*

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

## Oishi Osaka

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



Restaurant Le Barrage in Alblasserdam 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.

  
 LE  
**BARRAGE**  
 ALBLASSERDAM

[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 yuzu	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>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 passionfruit vinaigrette	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 lime, 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 and red pepper	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 cous cous, olives and sprout salad	25,00
<b>Halibut</b> With cream of cauliflower, bimi and hollandaise	30,00
<b>Lobster</b> half lobster / whole lobster With salad and spinach	27,50 / 50,00
	Meat
<b>Duck breast</b> With pumpkin, buckwheat and spinach	26,00
<b>Chuck steak</b> With sweet potato, truffle mousseline and green asparagus	28,00
<b>Beef sucade</b> With potatoes, pancetta and mushroom	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 madeira truffle jus	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>Housesteak 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>Pumpkin</b> ✓ With hummus, feta cheese and dried figs	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