

Flavours

to Share

8,50 8 pcs **Rotterdam beef croquettes**
Dijon mustard

9,00 **Lobster espresso**
creamy lobster soup and chives

10,00 6 pcs **Chorizo kroketjes**
spicy Zaanse mayonnaise

8,00  **Spicy of Salty edamame**
soybeans with coarse sea salt or chili

11,00  **Vegan gyoza**
filled with Asian vegetables

10,00 6 pcs  **Cas & Kas truffle croquettes**
vegan mayonnaise

11,00 6 pcs **Chicken gyoza**
spicy chili sauce

12,00  **Gegrilde avocado**
feta, roasted pepper and yuzu yogurt

13,00 **New-style babi pangang**
spring onion and crispy onions

15,00 **Korean chicken**
tempura, sesame and gochujang

Pata Negra 15,00
50 g Spanish Iberico ham

Tuna Tataki 5 pcs 16,00
tuna lollipops, sesame and wasabi mayonnaise

Prawns 6 pcs 16,00
tempura, spring onion and sesame

Burrata 16,00
pata negra, lemon and tomato crumble

Sea bass truffle 18,00
sesame ponzu vinaigrette, truffle and jalapeño

Scallop truffle 19,00
cooked in the shell with truffle

Wagyu Niku Tori 30gram 19,00
A5 quality - Japan Meat Grading Association
+ foie gras curl +5,00 + caviar 5 g +14,00

Peking Duck 24,00
hoisin sauce, cucumber and takuan

Lobster Roll Barrage 3 pcs 26,00
brioche, lobster and caviar

Tuna piccolini 40,00
olive oil, creme fraiche and 15 g caviar

Caviar

Baeri Caviar 30 gram / 50 gram 90,00 / 125,00
blinis and creme fraiche
+ smoked salmon +8,00

also available as an add-on to dishes

5 gram 14,00
10 gram 28,00

Chef's Favorite

Oyster on Fire 6,00
poached tableside, spinach
and Parmesan foam

Maikel's Candybar 19,00
foie gras, chocolate and caramel

Le Barrage French Toast 12 pcs 19,00
steak tartare and foie gras

Ceviche Platter 80,00
five different ceviches

Oysters & King Crab

Raw oysters 6,00 / 18,00 / 36,00
with garnish 1 / 3 / 6 pcs

Gratinated oysters 3 pcs 18,00
spinach and hollandaise

Oriental oysters 3 pcs 19,00
matsuhisa dressing, maui ponzu dressing
and jalapeño dressing

Le Barrage Oester 10,00
coconut, herb oil and caviar

King Crab 35,00
served cold or grilled
100 g with lime mayonnaise

Starters

- 17,⁰⁰ **Carpaccio Black Angus Beef**
Parmesan, bacon and rocket
- 18,⁰⁰ **Sea bass salmorejo**
pata negra, egg yolk and tomato
- 18,⁰⁰ **Lobster salad**
cucumber, tomato and lime
- 21,⁰⁰ **Steak tartare**
cornichons, truffle and egg-yolk cream
+ 10 g caviar +28,⁰⁰
- 27,⁰⁰ **Carpaccio Langoustine**
red chili, sesame and Granny Smith

Chef's menu

3-course dinner 47,⁵⁰
matching wine pairing + 27,⁰⁰

4-course dinner 57,⁵⁰
matching wine pairing + 36,⁰⁰

5-course dinner 67,⁵⁰
matching wine pairing + 45,⁰⁰

Special journey through Japan

5-course Omakase 75,⁰⁰

Main courses

Fries are served per table with all main courses

Fish dishes

- 30,⁰⁰ **Halibut**
potato salad and truffle sauce
- 35,⁰⁰ **Poached Dover sole**
mousseline, eel and hollandaise
- 39,⁰⁰ p.p. for 2 people **Sea bass**
in a salt crust
- 27,⁵⁰ / 50,⁰⁰ half / whole **Lobster**
pumpkin, citrus butter, kumquat

Vegetarian dishes

- 18,⁰⁰  **Cauliflower**
chimichurri, smoked almonds and feta
- 20,⁰⁰  **Truffle Rigatoni**
truffle cream and Parmesan

Meat dishes

- Braised beef** 28,⁰⁰
pea pesto and courgette
- Chateaubriand 400 gram** for 2 people 35,⁰⁰ p.p.
bimi and smoked almonds
- Beef tenderloin 200 gram** 38,⁰⁰
duxelles and onion compote
upgrade to Rossini + 15,⁰⁰
- Plank 'Nice to Meat'** for 2 people 40,⁰⁰ p.p.
premium cuts of beef



From the Jasper

Bavette Puro 32,⁰⁰
oyster mushroom and pak choi

Jack Steak 500 gram for 2 people 35,⁰⁰ p.p.
flambeed tableside, spinach and truffle

Tomahawk 1000 gram for 2 people 50,⁰⁰ p.p.
asparagus and garlic

Sides

- fresh salad 7,⁵⁰
- mixed vegetables 7,⁵⁰
- truffle fries 7,⁵⁰
- patatas bravas 8,⁰⁰
- chipotle fries 8,⁰⁰
- veal sweetbread 10,⁰⁰
- spinach salad with truffle 10,⁰⁰

Sauces

- pepper sauce 5,⁰⁰
- truffle jus 5,⁰⁰
- bearnaise 5,⁰⁰
- chimichurri 5,⁰⁰
- red wine jus 5,⁰⁰

Uramaki Sushi Rolls

4 or 8 pcs

11,00 / 21,00 **California Kani**
crab, avocado, cucumber and tobiko

11,00 / 21,00 **✓ Avocado**
avocado, takuan and rocket

12,00 / 23,00 **Flaming Salmon**
salmon, cucumber and avocado

12,00 / 23,00 **Tori Maki**
crispy chicken, cucumber and crispy onions

13,00 / 25,00 **Spicy Tori Maki**
spicy crispy chicken,
sesame dressing and spicy mayonnaise

13,00 / 25,00 **Spicy Tuna**
spicy tuna tartare,
cucumber and kimchi

13,00 / 25,00 **Beef Truffle**
beef, takuan, rocket and truffle

13,00 / 25,00 **Koi Gold Fish**
salmon, sea bass, avocado and cucumber

Rainbow Okinawa 13,00 / 25,00
salmon, sea bass, tuna, avocado
cucumber and tobiko

Kingfish Dragon 14,00 / 27,00
ebi fry shrimp, miso-ponzu dressing,
cucumber and jalapeño

Green Dragon 14,00 / 27,00
avocado, ebi fry shrimp and cucumber

Tuna Dragon 14,00 / 27,00
truffle mayonnaise, ebi fry shrimp
and cucumber

Salmon Dragon 14,00 / 27,00
salmon, ebi fry shrimp, cucumber,
kimchi, unagi and red chili

Shrimp on the Rock 14,00 / 27,00
shrimp, crab, cucumber,
avocado salsa and chives

Gyu Tartare 15,00 / 29,00
steak tartare, ebi fry shrimp and cucumber

Moriawase *chef's choice*

Sashimi Moriawase 36,00
12 pcs chef-selected sashimi

Sashimi Moriawase Deluxe 62,00
24 pcs chef-selected sashimi

Sushi Moriawase 42,00
16 pcs chef-selected uramaki

Le Barrage Moriawase 95,00
20 pcs uramaki, 9 pcs sashimi,
8 pcs nigiri and chuka wakame

Le Barrage Ocean Platter

Our most exclusive platter 175,00
40 pcs uramaki, 15 pcs sashimi,
16 pcs nigiri and chuka wakame

Crispy Nigiri 4 pcs

Sake salmon, tobiko, chives and honey-mustard 14,00

Steak Tartare steak tartare and truffle 15,00

Spicy Tuna tuna, spring onion, chili and spicy mayonnaise 17,00

Sashimi 6 pcs

Sake salmon sashimi 18,00

Suzuki sea bass sashimi 20,00

Maguro tuna sashimi 22,00

Hamachi yellowtail sashimi 22,00

Nigiri 2 pcs

Sake salmon nigiri 7,00

Suzuki sea bass nigiri 7,00

Aburi Sake torched salmon nigiri 7,00

Maguro tuna nigiri 8,50

Hamachi yellowtail nigiri 8,50