LE BARRAGE
ALBLASSERDAM

SIGNATURE BITES TO SHARE

ROTTERDAM BEEF BITTERBALLEN (8 PCS) 8.50
Dijon mustard

LOBSTER ESPRESSO 9.00
Creamy lobster soup · chives

CHORIZO CROQUETTES (6 PCS) 10.00
Spicy Zaanse mayonnaise

SPICY OR SALTY EDAMAME 8.00
Soybeans · coarse sea salt or chilli

VEGAN GYOZA 11.00
Filled with Asian vegetables

CAS & KAS TRUFFLE CROQUETTES (6 PCS) 10.00
Vegan mayonnaise

CHICKEN GYOZA (6 PCS) 11.00
Spicy chilli sauce

GRILLED AVOCADO 12.00
Feta · roasted bell pepper · yuzu strained yoghurt

NEW-STYLE BABI PANGANG 13.00
Spring onion · crispy fried onions

KOREAN CHICKEN 15.00
Tempura · sesame · gochujang

PATA NEGRA (50 G) 15.00
Spanish Ibérico ham

TUNA TATAKI (5 PCS) 16.00
Tuna lollipops · sesame · wasabi mayonnaise

TEMPURA PRAWNS (6 PCS) 16.00
Spring onion · sesame

KEFTEDES 17.00
Pistachio · tomato · labneh

SEA BASS WITH TRUFFLE 18.00
Sesame-ponzu vinaigrette · truffle · jalapeño

SCALLOP WITH TRUFFLE 19.00
Cooked in the shell with truffle

WAGYU NIKU TORI (30 G) 19.00
A5 grade (Japan Meat Grading Association) · add duck liver curls +5.00 · add caviar (5 g) +14.00

PEKING DUCK 24.00
Hoisin sauce · cucumber · takuan

LOBSTER ROLL BARRAGE (3 PCS) 26.00
Brioche · lobster · caviar

TUNA PICCOLINI 40.00
Olive oil · crème fraîche · caviar (15 g)

OYSTER ON FIRE 6.00
Poached tableside · spinach · miso dressing

MAIKEL'S CANDYBAR 19.00
Duck liver · chocolate · caramel

LE BARRAGE FRENCH TOAST (2 PCS) 19.00
Steak tartare · duck liver

KING CRAB (100 G) 35.00
Served cold or grilled · lime mayonnaise

OYSTERS & CAVIAR

FRESH OYSTERS (1 / 3 / 6 PCS) 6.00 / 18.00 / 36.00
With garnish

GRATINATED OYSTERS (3 PCS) 18.00
Spinach · hollandaise

ORIENTAL OYSTERS (3 PCS) 19.00
Matsuhisa dressing · Maui ponzu dressing · jalapeño dressing

LE BARRAGE OYSTER 10.00
Coconut · herb oil · caviar

BAERI CAVIAR (30 G / 50 G) 90.00 / 125.00
Blinis · crème fraîche · add smoked salmon +8.00

CAVIAR SUPPLEMENT (5 G / 10 G) 14.00 / 28.00
Available as an addition to dishes

STARTERS

BLACK ANGUS BEEF CARPACCIO 18.00
Hand-sliced · Parmesan · bacon

SEA BASS 18.00
Onion compote · chestnut · oxtail

OPEN LASAGNE 18.00
Mushroom · sage butter · almond

STEAK TARTARE 21.00
Cornichons · truffle · egg yolk cream · add caviar (10 g) +28.00

TUNA NIÇOISE 21.00
Olive · anchovy · green beans

FISH MAIN COURSES

CORVINA 30.00
Celeriac · fennel

POACHED DOVER SOLE 35.00
Mousseline · eel · hollandaise

SEA BASS IN A SALT CRUST (FOR 2) 39.00 pp

LOBSTER (HALF / WHOLE) 27.50 / 50.00
Pumpkin · citrus butter · kumquat

VEGETARIAN DISHES

BAKED SWEET POTATO 18.00
Feta · pistachio · mint · almond

TRUFFLE RIGATONI **20.00**
Truffle cream · Parmesan

MEAT MAIN COURSES

SLOW-COOKED BEEF CHUCK 28.00
Kale · pancetta

CHATEAUBRIAND (400 G, FOR 2) 35.00 pp
Tenderstem broccoli · smoked almonds

BEEF TENDERLOIN (200 G) 38.00
Duxelles · onion compote · upgrade to Rossini +15.00

NICE TO MEAT PLATTER (FOR 2) 40.00 pp
A selection of premium beef cuts

FROM THE JOSPER GRILL

PURO BAVETTE 32.00
Pumpkin · beurre noisette · hazelnut

JACK STEAK (500 G, FOR 2) 35.00 pp
Flambéed tableside · spinach · truffle

TOMAHAWK (1000 G, FOR 2) 50.00 pp
Asparagus · garlic

Fries are served per table with all main courses.

SIDES

FRESH SALAD 7.50

MIXED VEGETABLES 7.50

TRUFFLE FRIES 7.50

PATATAS BRAVAS 8.00

CHIPOTLE FRIES 8.00

VEAL SWEETBREADS 10.00

SPINACH SALAD WITH TRUFFLE 10.00

SAUCES

PEPPER SAUCE 5.00

TRUFFLE JUS 5.00

BÉARNAISE 5.00

CHIMICHURRI 5.00

RED WINE JUS 5.00

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

5-COURSE OMAKASE 75.00
A special journey through Japan

URAMAKI SUSHI ROLLS

Choose 4 or 8 pieces · prices shown for 4 / 8 pieces.

CALIFORNIA KANI 11.00 / 21.00
Crab · avocado · cucumber · tobiko

AVOCADO 11.00 / 21.00
Avocado · takuan · rocket

FLAMING SALMON 12.00 / 23.00
Salmon · cucumber · avocado

TORI MAKI 12.00 / 23.00
Crispy chicken · cucumber · crispy fried onions

SPICY TORI MAKI 13.00 / 25.00
Spicy crispy chicken · sesame dressing · spicy mayonnaise

SPICY TUNA 13.00 / 25.00
Spicy tuna tartare · cucumber · kimchi

BEEF TRUFFLE 13.00 / 25.00
Beef · takuan · rocket · truffle

RAINBOW BARRAGE 13.00 / 25.00
Salmon · sea bass · tuna · avocado · cucumber · tobiko

KINGFISH DRAGON 14.00 / 27.00
Ebi-fry prawn · sesame dressing · cucumber · jalapeño

GREEN DRAGON 14.00 / 27.00
Avocado · ebi-fry prawn · cucumber

TUNA DRAGON 14.00 / 27.00
Spicy mayonnaise · ebi-fry prawn · cucumber

SALMON DRAGON 14.00 / 27.00
Salmon · ebi-fry prawn · cucumber · kimchi · unagi · red chilli

SHRIMP ON THE ROCK 14.00 / 27.00
Prawn · crab · cucumber · avocado salsa · chives

MORIAWASE · CHEF'S SELECTION

SASHIMI MORIAWASE 36.00
12 pieces · chef's sashimi selection

SASHIMI MORIAWASE DELUXE 62.00
24 pieces · chef's sashimi selection

SUSHI MORIAWASE 42.00
16 pieces · chef's uramaki selection

LE BARRAGE MORIAWASE 95.00
20 uramaki · 9 sashimi · 8 nigiri · chuka wakame

LE BARRAGE OCEAN PLATTER 175.00
Our most exclusive platter · 40 uramaki · 15 sashimi · 16 nigiri · chuka wakame

SASHIMI · 6 PIECES

SAKE · SALMON 18.00

SUZUKI · SEA BASS 20.00

MAGURO · TUNA 22.00

HAMACHI · YELLOWTAIL 22.00

NIGIRI · 2 PIECES

SAKE · SALMON 7.00

SUZUKI · SEA BASS 7.00

ABURI SAKE · TORCHED SALMON 8.00

MAGURO · TUNA 8.50

HAMACHI · YELLOWTAIL 8.50

CRISPY NIGIRI · 4 PIECES

SAKE 14.00
Salmon · tobiko · chives · sesame dressing

STEAK TARTARE 15.00
Steak tartare · truffle

SPICY TUNA 17.00
Tuna · spring onion · chilli · spicy mayonnaise

For allergen information, please ask our team. Prices in euros.