Caviar Experience

Guided by our appreciation for caviar, we have curated a refined selection to be enjoyed as an aperitif.
Served with blinis, sour cream, and eggs, each preparation is designed for sharing and to highlight the pure character, texture, and quality of the caviar.

- 25gr Ciel Bleu "Favourites" €150
  Baeri-Baenki- Oscietre

- 25gr Ciel Bleu "Ultimates" €250
  Kristal-Dauricus-Beluga

Kaviari
PARIS

Upgrade your menu

AGNOLOTTI 45
Truffle | Parmesan cheese

CORN 35
Baenki caviar | Popcorn

CHEESE 25
Refined cheeses

Due to the complexity of our dishes, it is not always possible to replace certain ingredients.

Ciel Bleu Menu

FRUITS DE MER
Uni | Salty vegetables

LOBSTER
Cucumber | Blood orange

MADAI
Cabbage | Vadouvan

SEABASS
Celeriac | Spruce tip

ROEDEER
Pumpkin | Ginger

MIÉRAL PIGEON
Beetroot | Bordelaise

Or

WAGYU A5
Ciel Bleu pesto | Pistachio
(Supplement € 70)

JERUSALEM ARTICHOKE
Coffee | Sunflower seed

MONT BLANC
Chestnut | Rosita de cacao

6 courses 235

8 courses 285
(included)

8 Courses Ciel Bleu Signature Experience € 550
Aperitif, Menu, Pairing, Water, Coffee or Tea and Ciel Bleu Signature Gift

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Prestige Menu

FRUITS DE MER
Uni | Salty vegetables

KING CRAB
Cauliflower | Japanese quince

SCALLOP
Vin jaune | Beef XO

SEABASS
Celeriac | Spruce tip

AGNOLOTTI
Truffle | Parmesan cheese

WAGYU A5
Ciel Bleu pesto | Pistachio

JERUSALEM ARTICHOKE
Coffee | Sunflower seed

RICE
Jasmine | Sake kasu

385

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Caviar Menu

FRUITS DE MER
Baenki caviar | Uni

KING CRAB
Dauricus caviar | Japanese quince

SCALLOP
Beluga caviar | Vin jaune

SEABASS
Osciètre caviar | Celeriac

SOLE
Kristal caviar | Salsify

CORN
Baenki caviar | Popcorn

525

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