

Dear guest

Welcome to Ciel Bleu.

This is where you step into the world of our refined flavours.
Where the focus is on details and everything is perfectly brought together.

Our dishes are inspired by the season and carefully selected by
Chef Arjan Speelman.

Enjoy the service to the fullest and be culinary surprised by Team Ciel Bleu.



Caviar

IMPERIAL

This carefully selected caviar is sublime with its mild creamy and light spicy flavours has a golden to light brown colour. The Acipenser Schrenkii – Huso Dauricus sturgeon produces the second largest eggs. The sturgeon can grow up to 300 cm. This hybrid sturgeon produces caviar when it is at least 4 years old.

BELUGA

The most exclusive and expensive caviar for fans of creamy, nutty and light spicy flavours. The colour is grey-silver to black. These largest eggs come from the Husos Huso sturgeon that can grow up to a length of 600 cm. The Beluga sturgeon produces between 20 to 30 kilos of caviar after it reaches the age of at least 20 years.

We serve your choices of caviar as of 10 grams per selection.

Imperial Caviar	€ 12	per gram
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Beluga Caviar	€ 15	per gram
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Truffle Menu

PÂTÉ DE CAMPAGNE
Périgord truffle | Pistachio | Chicory

SOLE
White truffle | Cauliflower | Meyer lemon

AGNOLOTTI
White truffle | Parmesan

POUSSIN DE BRESSE
Périgord truffle | Morel | Spinach

WAGYU WELLINGTON
Périgord truffle | La ratte | Onions

GOUGÈRE
Périgord truffle | Comté

PINEAPPLE
Tamarind | Ginger

CACAO
Périgord truffle | Corn | Cacao flower

550

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 | Escabeche

LOBSTER

Radish | Fennel | Ponzu

SOLE

Cauliflower | Meyer lemon | Vadouvan

SEABASS

Cabbage | Seaweed | Bergamot



AGNOLOTTI

White truffle | Parmesan
(Supplement € 65)

PIGEON

Carrot | Pistachio | Blueberry

ROE DEER

Pumpkin | Chard | Bordelaise

Or

WAGYU WELLINGTON

Périgord truffle | La ratte | Onion
(Supplement € 70)

CHEESE

Refined cheeses
(Supplement € 25)

PINEAPPLE

Tamarind | Ginger

CACAO

Chocolate | Corn | Cacao flower

285

8 Courses Ciel Bleu Signature Experience € 550

Aperitif, Menu, Pairing, Water, Coffee or Tea and Ciel Bleu Signature Gift

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Caviar Experience

BLUEFIN TUNA

Oscietra caviar | Yuzu kosho | Nori

FRUITS DE MER

Imperial caviar | Uni | Salty vegetables

LOBSTER

Black pearl caviar | Ajo blanco | Mezcal

SOLE

Oscietra caviar | Salsify | Pear

SEABASS

Beluga caviar | Seaweed | Bergamot

WAGYU A5

Black pearl caviar | Artichoke | Umeboshi

COCONUT

Oscietra caviar | Salted lemon | Pandan

595

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