

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

Beluga Caviar € 15 per gram

Ciel Bleu Menu

 FRUITS DE MER
Uni | Salty vegetables

KING CRAB
Tofu | Sorrel

 SEABASS
Artichoke | Coffee

SOLE
White asparagus | Tarragon

MIÉRAL PIGEON
Mushroom | Hazelnut

ROE DEER
Carrot | Umeboshi

Or

WAGYU A5
Radish | Spinach
(Supplement € 70)

CHEESE
Refined cheeses
(Supplement € 25)

RICE
Jasmine | Sake kasu

CACAO
Corn | Cacao flower

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

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



Prestige Menu

HAMACHI

Tom yam | Thai dressing

FRUITS DE MER

Uni | Salty vegetables

WAGYU A5 TARTARE

Amsterdam pickles | Wagyu bacon

LANGOUSTE

Carrot | Bergamot

SOLE

White asparagus | Tarragon

MIÉRAL DUCK

Green asparagus | Bordelaise

CHEESE

Refined cheeses
(Supplement € 25)

RICE

Jasmine | Sake kasu

NOUGAT

Almond | Cranberry

Or

CACAO

Corn | Cacao flower

385

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



Caviar Experience

HAMACHI

Oscietra caviar | Tom yam

FRUITS DE MER

Blck pearl caviar | Uni

SEABASS

Oscietra caviar | Artichoke

LANGOUSTE

Beluga caviar | Carrot

SOLE

Imperial caviar | White asparagus

WAGYU A5

Oscietra caviar | Radish

POTATO

Blck pearl caviar | Beurre noisette

595

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

