

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
- Beluga Caviar €15 per gram

Upgrade your menu

BLUEFIN TUNA "SIGNATURE OF ARJAN SPEELMAN " Dauricus caviar Nori (Extra course €45)	35
AGNOLOTTI Truffle Parmesan cheese	45
WAGYU A5 Kristal caviar Onion	115
POTATO Baeri caviar Beurre noisette	35
CHEESE Refined cheeses	25

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
Rhubarb | Passion berry

SEABASS
Artichoke | Coffee

 SOLE
White asparagus | Tarragon

MIÉRAL PIGEON
Carrot | Peas

LAMB
Olive | Capers

Or

WAGYU A5
Onion | Black garlic
(Supplement € 70)

RICE
Jasmine | Sake kasu

STRAWBERRY
Ajoblanco | Dulse

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

HAMACHI

Tom yam | Thai dressing

FRUITS DE MER

Uni | Salty vegetables

LANGOUSTE

Carrot | Bergamot

SOLE

White asparagus | Tarragon

MIÉRAL DUCK

Green asparagus | Bordelaise

WAGYU A5

Onion | Black garlic

RICE

Jasmine | Sake kasu

CACAO

Corn | Cacao flower

385

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Caviar Menu

BLUEFIN TUNA
Dauricus caviar | Nori

FRUITS DE MER
Baenki caviar | Uni

SEABASS
Osciètre caviar | Artichoke

LANGOUSTE
Beluga caviar | Carrot

WAGYU A5
Kristal caviar | Onion

POTATO
Baeri caviar | Beurre noisette

525

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