

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
- Dauricus Caviar € 12 per gram
- Beluga Caviar € 14 per gram



Upgrade your menu

AGNOLOTTI Truffle Parmesan cheese	45
WAGYU A5 Kristal caviar Green asparagus	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

 HAMACHI
Radish | Thai basil

LOBSTER
Melon | Coriander

SEABASS
Artichoke | Coffee

 SQUID
Chorizo | Bell pepper

MIÉRAL PIGEON
Mushroom | Shallot

Or

WAGYU A5
Green asparagus | Umeboshi
(Supplement € 70)

PEACH
Olive oil | Shiso

STRAWBERRY
Ajo blanco | Dulse

6 courses 235

8 courses 285
( included)

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

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Prestige Menu

FRUITS DE MER

Uni | Salty vegetables

HAMACHI

Radish | Thai basil

LANGOUSTE

Tomato | XO

SEABASS

Artichoke | Coffee

AGNOLOTTI

Truffle | Parmesan cheese

WAGYU A5

Green asparagus | Umeboshi

PEACH

Olive oil | Shiso

RICE

Jasmine | Sake kasu

385

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Caviar Menu

FRUITS DE MER

Baenki caviar | Uni

HAMACHI

Dauricus caviar | Radish

LANGOUSTE

Beluga caviar | XO

SEABASS

Osciètre caviar | Artichoke

WAGYU A5

Kristal caviar | Green asparagus

POTATO

Baeri caviar | Beurre noisette

525

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