

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
CORN Baenki caviar Popcorn	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
Cucumber | Blood orange

 MADAI
Cabbage | Vadouvan

SEABASS
Celeriac | Spruce tip

 ROEDEER
Pumpkin | Ginger

MIÉRAL PIGEON
Mushroom | Shallot

Or

WAGYU A5
Kimchi | Umeboshi
(Supplement € 70)

PEACH
Olive oil | Shiso

RICE
Jasmine | Sake kasu

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

HAMACHI
Radish | Thai basil

LANGOUSTE
Tomato | XO

SEABASS
Celeriac | Spruce tip

AGNOLOTTI
Truffle | Parmesan cheese

WAGYU A5
Kimchi | Umeboshi

PEACH
Olive oil | Shiso

CORN
Baenki caviar | Popcorn

385

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Caviar Menu

FRUITS DE MER

Baenki caviar | Uni

HAMACHI

Dauricus caviar | Radish

LANGOUSTE

Beluga caviar | XO

SEABASS

Osciètre caviar | Celeriac

SOLE

Kristal caviar | Salsify

CORN

Baenki caviar | Popcorn

525

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