

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 " Darikus 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

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



Prestige Menu

HAMACHI

Tom yam | Thai dressing

KING CRAB

Tofu | Sorrel

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

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



Caviar Menu

BLUEFIN TUNA

Darikus caviar | Nori

KING CRAB

Baenki caviar | Tofu

SEABASS

Oscietra caviar | Artichoke

LANGOUSTE

Beluga caviar | Carrot

WAGYU A5

Kristal caviar | Onion

POTATO

Baeri caviar | Beurre noisette

525

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

