

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.

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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.

B E L U G A

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

Caviar Experience

BLUEFIN TUNA

Oscietra caviar | Yuzu kosho | Nori

FRUITS DE MER

Imperial caviar | Uni | Salty vegetables

LOBSTER

Blck pearl caviar | Ajo blanco | Mezcal

SOLE

Oscietra caviar | Salsify | Pear

SEA BASS

Beluga caviar | Seaweed | Bergamot

WAGYU A5

Oscietra Caviar | Watercress | Turnip

POTATO

Blck pearl caviar | Beurre noisette | Vanille

595

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

