

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.



## 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.

### BELUGA

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

## Ciel Bleu Menu

BLUEFIN TUNA  
Oscietra caviar | Yuzu kosho

LOBSTER  
Sake | Ponzu | Shiso

SKATE WING  
Jerusalem artichoke | Dutch shrimp | Red vanilla

 SEABASS  
Pumpkin | Pumpkin seed | Urfa

 OXTAIL  
Lardo | Lovage | Xo

DUCK  
Beetroot | Cranberry | Ginger bread

Or

WAGYU A5  
Cabbage | Turnip | Caraway  
(Supplement € 65)

CHEESE  
Refined cheeses  
(Supplement € 25)

CITRUS  
Champagne | Yuzucello

MILLEFEUILLE  
Grape | Sorrel | Maple syrup

6 courses 225

8 courses 275  
( included)

8 Courses Ciel Bleu Signature Experience € 540  
Aperitif, Menu, Pairing, Water, Coffee or Tea and Ciel Bleu fragrance

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



## Prestige Menu

### BLUEFIN TUNA

Oscietra caviar | Yuzu kosho

### LOBSTER

Sake | Ponzu | Shiso

### SKATE WING

Imperial caviar | Jerusalem artichoke | Dutch shrimp

### SEABASS

Pumpkin | Pumpkin seed | Urfa

### OXTAIL

White truffle | Lardo | Xo

### WAGYU A5

Cabbage | Turnip | Caraway

### CHEESE

Refined cheeses  
(Supplement € 25)

### CITRUS

Champagne | Yuzucello

### CHOCOLATE

Kumquat | Hazelnut | Cassia

375

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## Caviar Experience

### BLUEFIN TUNA

Oscietra caviar | Yuzu kosho | Nori

### LOBSTER

Baerii caviar | Sake | Ponzu

### SEABASS

Imperial caviar | Pumpkin | Pumpkin seed

### SKATE WING

Beluga caviar | Jerusalem artichoke | Dutch shrimp

### CHEESE

Refined cheeses  
(Supplement € 25)

### CITRUS

Champagne | Yuzucello

### CHOCOLATE

Blck pearl caviar | Kumquat | Hazelnut

We include 10 grams of each caviar selection per course.

595

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