

Dear guest

Welcome to our restaurant Ciel Bleu, for a gastronomic tour of the world. Because in our kitchen we are inspired not only by our guests who come from all corners of the world, but also by international flavours.

We are proud of the stunning ingredients from our own land and we feel a deep passion for the bountiful fish and shellfish from the surrounding seas and lakes.

History also plays an important role for Ciel Bleu. The golden century with shiploads of spices has a strong influence on our kitchen, just as the centuries-long relationship with Japan offers a lot of inspiration.

Our mission is to achieve the ultimate taste from our top quality ingredients. The salty-creamy oysters from Brittany, but also the purest cacao from the 'Amsterdam Chocolate makers' and cheeses from fromagerie Kef.

We also embrace the organic herbs, flowers and vegetables of the region's suppliers, while our wines sway between the Old and New World, where small, often organic or biodynamic growers produce the very best from their '*terroir*' and grapevines.

Our sommelier advises you with the choice of wine or non-alcoholic creations

So, enjoy our choices...



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|-------------------------|---------|--------------------------------|
| Ciel Bleu 'Experience' | € 195,- | All-in € 660,- for two persons |
| Ciel Bleu 'Guestronomy' | € 225,- | All-in € 760,- for two persons |
| Ciel Bleu 'Caviar' | € 475,- | |

All-in is including: Aperitif, wine pairing, mineral water, coffee or tea and one signed Ciel Bleu 'Guestronomy' book

 Japanese wagyu 'Kagoshima' 80 grams € 55,- supplement

 Cheese Trolley is an extra charge of € 5,- per choice

Caviar 'Traditionally served'

We serve your choices of caviar as of 10 grams per selection.

| | | |
|-----------------|--------|----------|
| Baerii caviar | € 6,- | per gram |
| Oscietra caviar | € 7,- | per gram |
| Imperial caviar | € 8,- | per gram |
| Beluga caviar | € 12,- | per gram |

We serve the menu for the entire party of the table.

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

CIEL BLEU

Experience

Aperitif Bites

'Influenced by a love of travel'

Vienna

Gugelhopf, Olive & Za'atar

Amsterdam

Celeriac, Bay leaf & Cassia

Aachen

Forest mushroom, Tarragon & Five spice

Bangkok

Tom yam, Grey shrimp & Kaffir lime

Saint-Tropez

Lobster, Fennel & Malabar pepper

Osaka

Dorade Royale, Shiso leaf & Clove

Tromsø

King crab, Baerii caviar & 'Beurre blanc' ice cream



Fruits de Mer

Inspired by the rich flavors of the sea

Sole

Salsify, Lovage & Ras el Hanout

Lamb 'Dorset'

Gnocchi, Sage & Fermented black garlic

Or



Japanese Wagyu A5

Traditionally served



Cheese Trolley

Dutch & International cheeses

Lychee

Earl grey tea & Spiced Scotch ale

Cacao 52%

Liqueur 'Advocaat', Caramel & Spices

Mignardises & Apple Pie

CIEL BLEU

Guestronomy

Aperitif Bites

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Forest mushroom, Tarragon & Five spice

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Tom yam, Grey shrimp & Kaffir lime

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Dorade Royale, Shiso leaf & Clove

Tromsø

King crab, Baerii caviar & 'Beurre blanc' ice cream



Oyster

Salad of cabbage leaf, Bergamot & Lemongrass

Smoked Eel

Oscietra caviar, Watercress & Horseradish

Lobster

Rhubarb, Coriander & Tandoori

Pigeon Miéral

'In salt crust prepared'

Pistachio, Pomegranate & Trappeur spices

Or



Japanese Wagyu A5

Traditionally served



Cheese Trolley

Dutch & International cheeses

Lychee

Earl grey tea, Spiced Scotch ale

Green Apple

Buttermilk, Celery & Juniper berry

Cacao 52%

Liqueur 'Advocaat', Caramel & Spices

Mignardises & Apple Pie

CIEL BLEU

Caviar

Aperitif Bites

'Influenced by a love of travel'

Vienna

Gugelhopf, Olive & Za'atar

Amsterdam

Celeriac, Bay leaf & Cassia

Aachen

Forest mushroom, Tarragon & Five spice

Bangkok

Tom yam, Grey shrimp & Kaffir lime

Saint-Tropez

Lobster, Fennel & Malabar pepper

Osaka

Dorade Royale, Shiso leaf & Clove

Tromsø

King crab, Baerii caviar & 'Beurre blanc' ice cream



Caviar Tasting

Oyster & Oscietra caviar

Scallop & Imperial caviar

Tuna & Beluga caviar

Oscietra Caviar

Langoustine & Combava

Imperial Caviar

Lobster & Beans

Beluga Caviar

Japanese Wagyu A5 & Watercress



Cheese Trolley

Dutch & International cheeses

Lychee

Earl grey tea & Spiced Scotch ale

Green Apple

Buttermilk, Celery & Juniper berry

Cacao 52%

Liqueur 'Advocaat', Caramel & Spices

Mignardises & Apple Pie