

CIEL BLEU

Ciel Bleu Guestronomy € 195,- p.p. All-in € 670,- for two persons

 Japanese Wagyu A5

€ 55,- p.p.

 Cheese trolley

€ 5,- p.p. supplement per choice

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

Caviar traditionally served

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

Baeri caviar	€ 6,- per gram
Oscietra caviar	€ 8,- per gram
Imperial caviar	€ 10,- per gram
Beluga caviar	€ 12,- per gram

We would like to invite you to join our journey and taste Ciel Bleu's extraordinary wine pairings, ask your sommelier for the possibilities.

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

APERITIF BITES
'Influenced by a love of travel'

VIENNA
Gugelhupf, Hummus & Za'atar

AMSTERDAM
Parsnip, Cecina & Tandoori

AACHEN
Forest mushroom, Tarragon & Five spices

G H E N T
Brawn, Foie gras & Allspice

BANGKOK
Blue shrimp, Pumpkin & Coriander seed

KYOTO
Dorade Royale, Shiso leaf & Sansho pepper

DINNER

KING CRAB
Baeri caviar & 'Beurre blanc' ice cream

DUTCH SHRIMP
Oscieta caviar, Flatbeans & Roasted cumin

LOBSTER
Tomato bouillon, Carrot & Combava

SOLE
Razor clam, Japanese peach & Fermented green pepper

BRESSE PIGEON
'In salt crusted prepared'
Pistachio, Pomegranate, Trappeur

Or JAPANESE WAGYU A5 
'Traditionally prepared'

CHEESE TROLLEY 
Dutch & International cheeses

BLUEBERRY
Milk chocolate, Verbena & Advieh

MIGNARDISES & APPLE PIE