

# Dear guest

Welcome to Ciel Bleu, where a gastronomic tour around the world awaits you.

We believe in Guestronomy. This means putting you first and making you feel on top of the world, whilst also being true to our own beliefs. For you to have the very best experience, we guide you with our own expertise, making it easy to enjoy excellence.

While soaking in the unsurpassable panoramic view of the Amsterdam skyline, our dishes are presented with the finest service. Visually beautiful dishes, with playful touches to delight you. History also plays a role, especially the Golden Age with shiploads of spices has a strong influence on our kitchen.

We believe that your experience at Ciel Bleu is a combination of many considered elements, each of them being as important as the last, and we invite you to start your gastronomic journey.



So, enjoy our choices...



Chefs Team  
Onno Kokmeijer & Arjan Speelman



Maitre  
Pasquinel Kolk

Ciel Bleu Guestronomy € 225,- p.p. All-in € 795,- for two persons

 Japanese Wagyu A5 € 55,- p.p.  
 Cheese trolley € 5,- p.p. Supplement per choice

 Wine arrangement € 125,- p.p.  
 Wine arrangement exclusive Coravin € 275,- p.p.

Ciel Bleu Experience € 195,- p.p. All-in € 690,- for two persons

 Japanese Wagyu A5 € 55,- p.p.  
 Cheese trolley € 5,- p.p. Supplement per choice

 Wine arrangement € 95,- p.p.  
 Wine arrangement exclusive Coravin €225,- p.p.

The Ciel Bleu Experience menu is served without the lobster dish

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

Ciel Bleu Caviar € 495,- p.p.

 Wine arrangement exclusive Coravin € 350,- p.p.

Caviar menu is available as of two persons  
Per course we serve respectively 10 grams of caviar.

## 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

The menu is served for the entire party of the table.

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

# Ciel Bleu Guestronomy

## APERITIF BITES

'Influenced by a love of travel'

### VIENNA

Gugelhupf, Hummus & Za'atar

### AMSTERDAM

Parsnip, Cecina & Tandoori

### PARIS

Brawn, Foie gras & Ciel Bleu spices

### COULOMMIERS

Garden pea, Pierre Robert cheese & Lavender

### BANGKOK

Langoustine, Ginger & Kaffir

### KYOTO

Dorade Royale, Shiso leaf & Sansho pepper

## DINNER

### KING CRAB

Baeri caviar & 'Beurre blanc' ice cream

### DUTCH SHRIMP

Oscietra caviar, Flat beans & Roasted cumin

### LOBSTER

Tomato, Lemon leaf & Breton curry

### SOLE

Salsify, Chartreuse & Fermented pepper

### BRESSE PIGEON

'In salt crusted prepared'  
Cherries, Beetroot & Trappeur

### JAPANESE WAGYU A5

Or 'Traditionally prepared'

### CHEESE TROLLEY

Dutch & International cheeses

### EXOTIC

Panna cotta, Tropical fruit & Pink peppercorn

### CACAO 52%

Coffee, Hazelnut & Advieh

### MIGNARDISES & APPLE PIE

# Ciel Bleu Caviar

## APERITIF BITES

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Brawn, Foie gras & Ciel Bleu spices

### COULOMMIERS

Garden pea, Pierre Robert cheese & Lavender

### BANGKOK

Langoustine, Ginger & Kaffir

### KYOTO

Dorade Royale, Shiso leaf & Sansho pepper

## DINNER

### BAERI CAVIAR

King crab & 'Beurre blanc' ice cream & Baeri caviar

### OSCIETRA CAVIAR

Dutch shrimps & Flat beans

### IMPERIAL CAVIAR

Lobster & Chartreuse

### BELUGA CAVIAR

Sole & Watercress

### CHEESE TROLLEY

Dutch & International cheeses

### EXOTIC

Panna cotta, Tropical fruit & Pink peppercorn

### CACAO 52%

Coffee, Hazelnut & Advieh

### MIGNARDISES & APPLE PIE