

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.



Hotel Okura Amsterdam is celebrating its golden jubilee for a year, which makes a visit to our hotel extra special. This year we will put our signature dish, king crab, in the spotlight by presenting it in all our menus.

So, enjoy our choices...




Chefs Team
Onno Kokmeijer & Arjan Speelman

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

 Marigold egg & White truffle € 60,- p.p. Supplement per choice

 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

 Marigold egg & White truffle € 60,- p.p. Supplement per choice

 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.

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, Artichoke & Berber

AMSTERDAM

Parsnip, Cecina & Tandoori

PARIS

Brawn, Foie gras & Ciel Bleu spices

BANGKOK

Langoustine, Ginger & Combava

DINNER

KING CRAB

Baeri caviar & 'Beurre blanc' ice cream

DUTCH SHRIMP

Oscietra caviar, Flat beans & Roasted cumin

LOBSTER

Tomato broth, Carrot & Fennel

SEA BASS

Beurre Noisette, Onion & Clove

DUTCH ROE DEER 'ROYALE'

Yakon root, Trompette de la mort & Sourdough

CACAO 52%

Haagse bluf, Cassis & Spiced old fashioned

MIGNARDISES

Peach Melba

Tartlet pear, hibiscus & Ceylon cinnamon

Batak berries bonbon

Piña Colada chocolate truffle

Apple pie



MARIGOLD EGG

Oxtail, Cecina de Leon & White truffle



JAPANESE WAGYU A5

Umeboshi & Sansho pepper



CHEESE TROLLEY

Dutch & International cheeses

Ciel Bleu Caviar

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PARIS

Brawn, Foie gras & Ciel Bleu spices

BANGKOK

Langoustine, Ginger & Combava

DINNER

BAERI CAVIAR

King crab & 'Beurre blanc' ice cream

OSCIETRA CAVIAR

Dutch shrimps & Flat beans

IMPERIAL CAVIAR

Lobster & Miso

BELUGA CAVIAR

Sole & Chartreuse

JAPANESE WAGYU A5

CHEESE TROLLEY

Dutch & International cheeses

CACAO 52%

Haagse bluf, Cassis & Spiced old fashioned

MIGNARDISES

Peach Melba

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