

## 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.

We are dedicated to pure cooking with ***boldness, love, and craftsmanship.***  
Our methods are faithful to traditional French cuisine while including innovative techniques, full of international influences  
and spices.

Our dishes are inspired by the season and carefully selected by  
Chef Arjan Speelman.

Enjoy our service to the fullest and be culinary surprised!

Team Ciel Bleu



## Caviar traditionally served

### BAERI

The Baeri caviar has a delicate and creamy structure and distinguishes itself with elegant and saline flavours. The dark brown to black colour is characteristic. These tiniest eggs come from the Siberian Acipenser Baeri sturgeon after it is at least 3 years of age.

### OSCIETRA

The refined nutty flavour of the Oscietra caviar is the perfect match for our refined flavours. This caviar has a deep dark brown to dark olive-green colour. The eggs come from the Acipenser Gueldenstaedtii sturgeon. This diamond sturgeon produces caviar after at least 4 years.

### 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.

Baeri Caviar	€ 8	per gram
Oscietra Caviar	€ 10	per gram
Imperial Caviar	€ 12	per gram
Beluga Caviar	€ 15	per gram

## 'City trip'(amuses)

### CASABLANCA

Pita | Pomegranate | Ras el Hanout

### NEWCASTLE

Mackerel | Dill | Jenever

### BANGKOK

Tomberry | Laos | Voetsiperifery Pepper

### NICE

Garden pea | Rose | Vadouvan

## 'Globetrotter'(dishes)

### KING CRAB

Granny Smith | Custard | Citrus Beurre Blanc

### LANGOUSTINE

Oscietra Caviar | Sorrel | Mace

### TURBOT

Watercress | Green Olive | Szechuan Pepper



### SEABASS

Artichoke | Amsterdam Onion | Breton Curry  
(Supplement € 35)

### ILPERPOULTRY

Amontillado Sherry | Lobster | Fennel

Or



### JAPANESE WAGYU A5

Umeboshi | Portobello | Sansho Pepper  
(Supplement € 60)



### CHEESE TROLLEY

Refined Cheeses  
(Supplement € 6 per choice)



### ZACAPA

Date | Sesame | Tonka Bean  
(Supplement € 25)

### SOUFFLÉ

Raspberry | Verveine | Long Pepper

### MIGNARDISES

Cherries | Buckwheat | Rhubarb

## Caviar

### CASABLANCA

Pita | Pomegranate | Ras el Hanout

### NEWCASTLE

Mackerel | Dill | Jenever

## Menu

### BAERI

Tuna | Marigold | Shichimi

### BAERI

Granny Smith | Custard | Citrus Beurre Blanc

### OSCIETRA

Dutch Shrimp | Flat Beans | Cumin

### IMPERIAL

Langoustine | Celeriac | Mace

### BELUGA

Sea Bass | Algae | Breton Curry

### BAERI

Banana | Rum | Tofu



### CHEESE TROLLEY

Refined Cheeses

(Supplement € 6 per choice)

### MIGNARDISES

Cherries | Buckwheat | Rhubarb

595

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