

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

BAERII

The Baerii 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 Baerii 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.

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

Ciel Bleu Experience

CARABINERO

Grape | Vermouth | Pimentón de la Vera

OYSTER

Cucumber | Baerii caviar | Juniper berry

BLUEFIN TUNA

Oscietra caviar | Kombu | Yuzu kosho

LOBSTER

Rhubarb | Kohlrabi | Tandoori
(Supplement € 45)

TURBOT

Seaweed butter | Green pea | Saffron

SEABASS

Razor clams | Turnip | Cloves

LAMB

White asparagus | Marjoram
Long pepper

Or

WAGYU A5

Shiso | Umeboshi | Sansho pepper
(Supplement € 60)
(Additional course € 90)

CHEESE

Refined cheeses
(Supplement € 6 per choice)

TANGERINE

Matcha | Anise | Batak berry

GREEN APPLE

Pecan nut | Frysk Hynder | Vanilla

CIEL BLEU PASTRIES

Caviar Experience

CARABINERO

Plancton | Oscietra caviar | Pimentón de la Vera

OYSTER

Cucumber | Baerii caviar | Juniper berry

BAERII

Langoustine | Celeriac | Mace

BAERII

Bluefin tuna | Kombu | Yuzu kosho

OSCIETRA

Seabass | Vitelotte | Seaweed butter

BELUGA

Sole | Champagne | Tortellini

IMPERIAL

Wagyu | Gnocchi | Watercress

BAERII

Banana | Rum | Cassia

CHEESE

Refined cheeses

(Supplement € 6 per choice)

CIEL BLEU PASTRIES