

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.

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

Enjoy the service to the fullest and be culinary surprised by Team Ciel Bleu



Caviar

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.

Imperial Caviar € 12 per gram

Beluga Caviar € 15 per gram

Experience Menu

OYSTER

Oscietra caviar | Cucumber | Juniper berry

BLUEFIN TUNA

Imperial caviar | Kombu | Yuzu kosho

KING CRAB

Cauliflower | Salted lemon | Mace

LANGOUSTINE

Carrot | Lime leaf | Fennel seed

SEABASS

Artichoke | Cecina | Red sichuan

TURBOT

Parsley root | Red currant | Voatsiperifery

ROE DEER

Beetroot | Gin | Cubebe pepper

Or



WAGYU A5

Radish | Celery | Black garlic
(Supplement € 60)



CHEESE

Refined cheeses
(Supplement € 6 per choice)

PEACH

Campari | Lemon grass

CHERRY

Chocolate | Mud cake | Tonka bean

SEASONAL PIE

270

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



Discovery Menu

O Y S T E R

Oscietra caviar | Cucumber | Juniper berry

C A R A B I N E R O

Plankton | Grape | Pimenton de la Vera

T U R B O T

Parsley root | Red currant | Voatsiperifery

R O E D E E R

Beetroot | Gin | Cubebe pepper

Or

W A G Y U A 5

Radish | Celery | Black garlic
(Supplement € 60)

C H E E S E

Refined cheeses
(Supplement € 6 per choice)

P E A C H

Campari | Lemon grass

A P P L E

Pecan nut | Fryske Hynder | Vanilla

S E A S O N A L P I E

215

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



Caviar Experience

BAERII

Oyster | Cucumber | Juniper berry

BAERII

Langoustine | Celeriac | Breton curry

OSCIETRA

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)

SEASONAL PIE

595

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