

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

M U S H R O O M

Cranberry | Lovage

S E A B R E A M

Shiso | Sansho pepper

O Y S T E R

Young cabbage | Ginger | Lime leaf

B L U E F I N T U N A

Oscietra caviar | Horseradish | Yuzu kosho

K I N G C R A B

Blck pearl caviar | Capers | Mace

S E A B A S S

Artichoke | Cecina de Leon | Red sichuan

T U R B O T

Parsley root | Verjus | Vanilla

R O E D E E R

Beetroot | Bresaola | Cubebe pepper
(White truffle supplement € 45)

Or

W A G Y U A 5

Pumpkin | Pickled plum | Passion
berry pepper
(Supplement € 60)
(White truffle supplement € 45)

C H E E S E

Refined cheeses
(Supplement € 6 per choice)

M A R T I N I

Passion fruit | Coconut | Red pepper

P U R E C H O C O L A T E

Blackberry | Mud cake | Cassia

M I G N A R D I S E S

270

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



Discovery Menu

MUSHROOM

Cranberry | Lovage

SEABREAM

Shiso | Sansho pepper

KING CRAB

Blck pearl caviar | Capers | Mace

LANGOUSTINE

Carrot | Citrus | Fennel seed

SEABASS

Artichoke | Cecina de Leon | Red sichuan

ROE DEER

Beetroot | Bresaola | Cubebe pepper
(White truffle supplement € 45)

Or

WAGYU A5

Pumpkin | Pickled plum | Passion
berry pepper
(Supplement € 60)
(White truffle supplement € 45)

CHEESE

Refined cheeses
(Supplement € 6 per choice)

MARTINI

Passion fruit | Coconut | Vanilla

APPLE

Celery | Pecan nut | Fryske Hynder

MIGNARDISES

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



Caviar Experience

CROISSANT

Blck pearl caviar | Potato | Chive

BLCK PEARL

Oyster | Cucumber | Juniper berry

BLCK PEARL

Carabinero | Ajo blanco | Red sichuan

OSCIETRA

Tuna | Horseradish | Yuzu kosho

OSCIETRA

King crab | Capers | Mace

IMPERIAL

Seabass | Beetroot | Pistachio

BELUGA

Wagyu | Trompette de la mort | Hazelnut

BLCK PEARL

Banana | Rum | Cassia

CHEESE

Refined cheeses
(Supplement € 6 per choice)

MIGNARDISES

595

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