

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

### BLUEFIN TUNA

Imperial caviar | Nori | Yuzu kosho

### LOBSTER

Blood orange | Mezcal | Tandoori

### RED MULLET

`Nduja | Bell pepper | Sherry

### SEABASS

Black salsify | Pear | Buckwheat

### SOLE

Black truffle | Parsnip | Tamarind

### ROE DEER

Beetroot | Bresaola | Cubebe pepper

Or

### WAGYU A5

Pumpkin | Mushroom | Umeboshi  
(Supplement € 60)  
(Beluga caviar supplement € 75)

### CHEESE

Refined cheeses  
(Supplement € 6 per choice)

### PINEAPPLE

Buddha's hand | Yogurt | Anise

### PURE CHOCOLATE

Cassis | Mud cake | Cassia

270

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



## Discovery Menu

### BLUEFIN TUNA

Imperial caviar | Nori | Yuzu kosho

### LOBSTER

Blood orange | Mezcal | Tandoori

### SEABASS

Black salsify | Pear | Buckwheat

### ROE DEER

Beetroot | Bresaola | Cubebe pepper

Or

### WAGYU A5

Pumpkin | Mushroom | Umeboshi  
(Supplement € 60)

(Beluga caviar supplement € 75)

### CHEESE

Refined cheeses

(Supplement € 6 per choice)

### PINEAPPLE

Buddha's hand | Yogurt | Anise

### APPLE

Celery | Pecan nut | Fryske Hynder

215

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## Caviar Experience

### CROISSANT

Blck pearl caviar | Potato | Chive

### BLCK PEARL

Oyster | Cucumber | Juniper berry

### BLCK PEARL

Carabinero | Ajo blanco | Red sichuan

### OSCIETRA

Tuna | Nori | Yuzu kosho

### OSCIETRA

King crab | Capers | Mace

### IMPERIAL

Seabass | Beetroot | Pistachio

### BELUGA

Wagyu | Salsify | Hazelnut

### BLCK PEARL

Banana | Rum | Cassia

### CHEESE

Refined cheeses

(Supplement € 6 per choice)

595

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