

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

### SIGNATURE OF CHEF ARJAN SPEELMAN BLUEFIN TUNA

Oscietra caviar | Nori | Yuzu kosho

### LOBSTER

Blood orange | Mezcal | Tandoori

### SEABASS

Pear | Salty vegetable | Bergamot

### SOLE

Carrot | Ginger | Long pepper

### POUSSIN DE BRESSE

White asparagus | Madeira | Mace

### NORTH-HOLLAND LAMB

Mustard seed | Lemon | Saffron

Or

### WAGYU A5

Artichoke | Onion | Umeboshi  
(Supplement € 60)

### CHEESE

Refined cheeses  
(Supplement € 25)

### NECTARINE

Campari | Lime leaf

### DAIQUIRI

Strawberry | Shiso | Bobby's Gin

270

ALL IN € 540

Aperitif, Menu, Pairing, Water, Coffee or Tea and Ciel Bleu fragrance

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



## Discovery Menu

### SIGNATURE OF CHEF ARJAN SPEELMAN

#### BLUEFIN TUNA

Oscietra caviar | Nori | Yuzu kosho  
(Supplement € 35 )

#### LOBSTER

Blood orange | Mezcal | Tandoori

#### SEABASS

Pear | Green asparagus | Bergamot

#### SOLE

Carrot | Ginger | Long pepper

#### NORTH-HOLLAND LAMB

Mustard seed | Lemon | Saffron

Or

#### WAGYU A5

Artichoke | Onion | Umeboshi  
(Supplement € 60)

#### CHEESE

Refined cheeses  
(Supplement € 25)

#### NECTARINE

Campari | Lime leaf

#### CHOCOLATE

Orange | Hazelnut | Tahiti vanilla

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



## Caviar Experience

IKURA SHOYU ZUKE  
Cheesecake | Dill

BAERII  
Tuna | Nori | Yuzu kosho

BLCK PEARL  
Lobster | Ajo blanco | Lovage

OSCIETRA  
Sole | Carrot | Beurre noisette

IMPERIAL  
Seabass | Bergamot | Pistachio

BELUGA  
Wagyu | Artichoke | Madeira

BLCK PEARL  
Chocolate | Rum | Tahiti vanilla

 CHEESE  
Refined cheeses  
(Supplement € 25)

We include 10 grams of each caviar selection per course.

695

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

