

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

Ciel Bleu Menu

BLUEFIN TUNA

Oscietra caviar | Yuzu kosho

LOBSTER

Sake | Ponzu | Shiso

SKATE WING

Jerusalem artichoke | Dutch shrimp | Red vanilla

SEABASS

Pumpkin | Pumpkin seed | Urfa

OXTAIL

Lardo | Lovage | Xo

DUCK

Beetroot | Cranberry | Ginger bread

Or

WAGYU A5

Cabbage | Turnip | Caraway
(Supplement € 65)

CHEESE

Refined cheeses
(Supplement € 25)

CITRUS

Champagne | Yuzucello

MILLEFEUILLE

Grape | Sorrel | Maple syrup

6 courses 225

8 courses 275

8 Courses Ciel Bleu Signature Experience € 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.



Prestige Menu

BLUEFIN TUNA

Oscietra caviar | Yuzu kosho

LOBSTER

Sake | Ponzu | Shiso

SKATE WING

Imperial caviar | Jerusalem artichoke | Dutch shrimp

SEABASS

Pumpkin | Pumpkin seed | Urfa

OXTAIL

White truffle | Lardo | Xo

WAGYU A5

Cabbage | Turnip | Caraway

CHEESE

Refined cheeses
(Supplement € 25)

CITRUS

Champagne | Yuzucello

CHOCOLATE

Kumquat | Hazelnut | Cassia

375

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Caviar Experience

BLUEFIN TUNA

Oscietra caviar | Yuzu kosho | Nori

LOBSTER

Baerii caviar | Sake | Ponzu

SEABASS

Imperial caviar | Pumpkin | Pumpkin seed

SKATE WING

Beluga caviar | Jerusalem artichoke | Dutch shrimp

CHEESE

Refined cheeses
(Supplement € 25)

CITRUS

Champagne | Yuzucello

CHOCOLATE

Blck pearl caviar | Kumquat | Hazelnut

We include 10 grams of each caviar selection per course.

595

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