

# Dear guest

Welcome to Ciel Bleu, where a gastronomic tour around the world awaits you.

We believe in Guestronomy. This means putting you first and making you feel on top of the world, whilst also being true to our own beliefs. For you to have the very best experience, we guide you with our own expertise, making it easy to enjoy excellence.

While soaking in the unsurpassable panoramic view of the Amsterdam skyline, our dishes are presented with the finest service. Visually beautiful dishes, with playful touches to delight you. History also plays a role, especially the Golden Age with shiploads of spices has a strong influence on our kitchen.

We believe that your experience at Ciel Bleu is a combination of many considered elements, each of them being as important as the last, and we invite you to start your gastronomic journey.



So, enjoy our choices...



Chefs Team  
Onno Kokmeijer & Arjan Speelman



Maitre  
Pasquinel Kolk

Ciel Bleu Experience € 195,- p.p. All-in € 660,- for two persons

 Japanese Wagyu A5 € 55,- p.p.  
 Cheese trolley € 5,- p.p. Supplement per choice

 Wine arrangement € 90,- p.p.  
 Wine arrangement exclusive Coravin €225,- p.p.

Ciel Bleu Guestronomy € 225,- p.p. All-in € 790,- for two persons

 Japanese Wagyu A5 € 55,- p.p.  
 Cheese trolley € 5,- p.p. Supplement per choice

 Wine arrangement € 120,- p.p.  
 Wine arrangement exclusive Coravin € 275,- p.p.

All-in is including: Aperitif, regular wine pairing, mineral water, coffee or tea and one signed Ciel Bleu 'Guestronomy' book.

Ciel Bleu Caviar € 495,- p.p.

Caviar menu is available as of two persons  
Per course we serve respectively 10 grams of caviar.

 Wine arrangement exclusive Coravin € 325,- p.p.

## Caviar traditionally served

We serve your choices of caviar as of 10 grams per selection.

Baeri caviar € 6,- per gram  
Oscietra caviar € 8,- per gram  
Imperial caviar € 10,- per gram  
Beluga caviar € 12,- per gram

The menu is served for the entire party of the table.

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

# Ciel Bleu Experience

## APERITIF BITES

'Influenced by a love of travel'

### VIENNA

Gugelhupf, Eggplant & Harissa

### AMSTERDAM

Parsnip, Cecina & Tandoori

### GHENT

Brawn, Foie gras & Allspice

### COULOMMIERS

Lobster, Garden pea & Lavender

### KYOTO

Eel 'Robotayaki', Pickles & Sansho pepper

### BANGKOK

Dorade Royale, Pomelo & Coriander seed

## DINNER

### KING CRAB

Baeri caviar & 'Beurre blanc' ice cream

### LANGOUSTINE

Sea vegetables, Succade fruit & Combava

### SOLE

Razor clam, Japanese peach & Fermented green pepper

### BRESSE PIGEON

'In salt crusted prepared'

Pistachio, Pomegranate, Trappeur

### JAPANESE WAGYU A5

Or

'Traditionally served'



### CHEESE TROLLEY



Dutch & International cheeses

### WATERMELON

Buttermilk, Coconut & Anise seed

### BLUEBERRY

Milk chocolate, Verbena & Advieh

### MIGNARDISES & FRUIT PIE

# Ciel Bleu Guestronomy

## APERITIF BITES

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Brawn, Foie gras & Allspice

### COULOMMIERS

Lobster, Garden pea & Lavender

### KYOTO

Eel 'Robotayaki', Pickles & Sansho pepper

### BANGKOK

Dorade Royale, Pomelo & Coriander seed

## DINNER

### SCALLOP

Almond milk, Plankton & Baeri caviar

### DUTCH SHRIMP

Oscietra caviar, Flat beans & Roasted cumin

### LOBSTER

Tomato, Lovage & Cayenne pepper

### SEA BASS

Artichoke, Elderflower & Breton curry

### SWEETBREAD

Onion, Coffee & Turmeric

Or

### JAPANESE WAGYU A5

'Traditionally served'

### CHEESE TROLLEY

Dutch & International cheeses

### WATERMELON

Buttermilk, Coconut & Anise seed

### CACAO 52%

Liqueur 'Advocaat', Caramel & Cardamom

### MIGNARDISES & FRUIT PIE

# Ciel Bleu Caviar

## APERITIF BITES

'Influenced by a love of travel'

### VIENNA

Gugelhopf, Eggplant & Harissa

### AMSTERDAM

Parsnip, Cecina & Tandoori

### GHENT

Brawn, Foie gras & Allspice

### COULOMMIERS

Lobster, Garden pea & Lavender

### TROMSØ

King crab & 'Beurre blanc' ice cream & Baeri caviar

## DINNER

### BAERI CAVIAR

Scallop & Plankton

### OSCIETRA CAVIAR

Dutch shrimps & Flat beans

### IMPERIAL CAVIAR

Lobster & Hibiscus flower

### BELUGA CAVIAR

Japanese Wagyu A5 & Watercress

### CHEESE TROLLEY

Dutch & International cheeses

### WATERMELON

Buttermilk, Coconut & Anise seed

### CACAO 52%

Liqueur 'Advocaat', Caramel & Cardamom

### MIGNARDISES & FRUIT PIE