

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,- All-in € 660,- for two persons

 Japanese Wagyu A5 € 55,-

 Cheese trolley € 5,-

Supplement per choice

Ciel Bleu Guestronomy € 225,- All-in € 760,- for two persons

 Japanese Wagyu A5 € 55,-

 Cheese trolley € 5,-

Supplement per choice

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

Ciel Bleu Caviar € 475,-

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

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 possible to replace certain ingredients.

Ciel Bleu Experience

APERITIF BITES

'Influenced by a love of travel'

VIENNA

Gugelhopf, Olive & Za'atar

AMSTERDAM

Celeriac, Bay leaf & Cassia

COULOMMIERS

Beetroot, Horseradish & Triple cream cheese

GHENT

Brawn, Foie gras & Allspice

LISBON

Squid, Roasted bell pepper & Pimenton

BANGKOK

Dorade Royale, Pumpkin & Pomelo

TROMS Ø

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

DINNER

FRUITS DE MER

Inspired by the rich flavours of the sea

SEA BASS

Artichoke, Elderflower & Breton curry

BRESSE PIGEON

'In salt crust prepared'

Pistachio, Pomegranate & Trappeur

JAPANESE WAGYU A5



Or

'Traditionally served'

CHEESE TROLLEY



Dutch & International cheeses

LYCHEE

Earl grey tea & Spiced Scotch ale

BLUEBERRY

Milk chocolate, Verbena & Anise

MIGNARDISES & APPLE PIE

Ciel Bleu Guestronomy

APERITIF BITES

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Gugelhopf, Olive & Za'atar

AMSTERDAM

Celeriac, Bay leaf & Cassia

COULOMMIERS

Beetroot, Horseradish & Triple cream cheese

GHENT

Brawn, Foie gras & Allspice

LISBON

Squid, Roasted bell pepper & Pimenton

BANGKOK

Dorade Royale, Pumpkin & Pomelo

TROMSØ

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

DINNER

OYSTER

Young cabbage shoots, Bergamot & Szechuan pepper

CARABINEROS

Almond, Plankton & Chorizo spices

DUTCH SHRIMP

Oscietra caviar, Flat beans & Roasted cumin

SOLE

Salsify, Lovage & Ras el Hanout

SWEETBREAD

Chicory, Turmeric & Coffee

JAPANESE WAGYU A5

Or

'Traditionally served'



CHEESE TROLLEY

Dutch & International cheeses



CRANBERRY

Buttermilk, Orange blossom & Anise

CACAO 52%

Liqueur 'Advocaat', Caramel & Ciel Bleu spices

MIGNARDISES & APPLE PIE

Ciel Bleu Caviar

APERITIF BITES

'Influenced by a love of travel'

VIENNA

Gugelhopf, Olive & Za'atar

AMSTERDAM

Celeriac, Bay leaf & Cassia

COULOMMIERS

Beetroot, Horseradish & Triple cream cheese

GHENT

Brawn, Foie gras & Allspice

LISBON

Squid, Roasted bell pepper & Pimenton

BANGKOK

Dorade Royale, Pumpkin & Pomelo

TROMSØ

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

DINNER

CAVIAR TASTING

Oyster & Oscietra caviar
Scallop & Imperial caviar
Tuna & Beluga caviar

OSCIETRA CAVIAR

Dutch shrimps & Flat beans

IMPERIAL CAVIAR

Lobster & Hibiscus flower

BELUGA CAVIAR

Japanese Wagyu A5 & Watercress

CHEESE TROLLEY

Dutch & International cheeses

LYCHEE

Earl grey tea & Spiced Scotch ale

CRANBERRY

Buttermilk, Orange blossom & Anise

CACAO 52%

Liqueur 'Advocaat', Caramel & Ciel Bleu spices

MIGNARDISES & APPLE PIE