

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 € 760,- 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

€ 475,- 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

Gugelhopf, Eggplant & Harissa

AMSTERDAM

Celeriac, Pickle & Cassia

GHENT

Brawn, Foie gras & Allspice

SAINT-TROPEZ

Lobster, Fennel & Malabar pepper

BILBAO

Carabineros, Plankton & Pimentón

BANGKOK

Dorade Royale, Pomelo & Coriander

DINNER

KING CRAB

Baeri caviar & 'Beurre blanc' ice cream

FRUITS DE MER

Inspired by the rich flavours of the sea

SMOKED EEL

Watercress, Oscietra caviar & Nutmeg

SWEETBREAD

Chicory, Coffee & Tumeric

Or

JAPANESE WAGYU A5



'Traditionally served'

CHEESE TROLLEY



Dutch & International cheeses

GREEN APPLE

Buttermilk, Celery & Anise seed

BLUEBERRY

Milk chocolate, Verbena & Advieh

MIGNARDISES & APPLE PIE

Ciel Bleu Guestronomy

APERITIF BITES

'Influenced by a love of travel'

VIENNA

Gugelhopf, Eggplant & Harissa

AMSTERDAM

Celeriac, Pickle & Cassia

GHENT

Brawn, Foie gras & Allspice

SAINT-TROPEZ

Lobster, Fennel & Malabar pepper

BILBAO

Carabineros, Plankton & Pimentón

BANGKOK

Dorade Royale, Pomelo & Coriander

DINNER

KING CRAB

Baeri caviar & 'Beurre blanc' ice cream

DUTCH SHRIMP

Oscietra caviar, Flat beans & Roasted cumin

SEA BASS

Artichoke, Mace oil & Breton curry

LOBSTER

Rhubarb, Cucumber & Tandoori

BRESSE PIGEON

'In salt crust prepared'

Pistachio, Pomegranate & Trappeur

JAPANESE WAGYU A5

Or

'Traditionally served'

CHEESE TROLLEY

Dutch & International cheeses

GREEN APPLE

Buttermilk, Celery & Anise seed

CACAO 52%

Liqueur 'Advocaat', Caramel & Cardamom

MIGNARDISES & APPLE PIE

Ciel Bleu Caviar

APERITIF BITES

'Influenced by a love of travel'

VIENNA

Gugelhopf, Eggplant & Harissa

AMSTERDAM

Celeriac, Pickle & Cassia

GHENT

Brawn, Foie gras & Allspice

CAVIAR TASTING

OYSTER

Oscietra caviar

SCALLOP

Imperial caviar

TUNA

Beluga caviar

DINNER

BAERI CAVIAR

King crab & 'Beurre blanc' ice cream

OSCIETRA CAVIAR

Dutch shrimps & Flat beans

IMPERIAL CAVIAR

Lobster & Hibiscus flower

BELUGA CAVIAR

Japanese Wagyu A5 & Watercress

CHEESE TROLLEY

Dutch & International cheeses

GREEN APPLE

Buttermilk, Celery & Anise seed

CACAO 52%

Liqueur 'Advocaat', Caramel & Cardamom

MIGNARDISES & APPLE PIE