

# 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 Guestronomy € 225,- p.p. All-in € 795,- for two persons

 Marigold egg & White truffle € 60,- p.p. Supplement per choice

 Japanese Wagyu A5 € 55,- p.p.

 Cheese trolley € 5,- p.p. Supplement per choice

 Wine arrangement € 125,- p.p.

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

Ciel Bleu Experience € 195,- p.p. All-in € 690,- for two persons

 Marigold egg & White truffle € 60,- p.p. Supplement per choice

 Japanese Wagyu A5 € 55,- p.p.

 Cheese trolley € 5,- p.p. Supplement per choice

 Wine arrangement € 95,- p.p.

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

The Ciel Bleu Experience menu is served without the lobster dish

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.

## 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 Guestronomy

## APERITIF BITES

'Influenced by a love of travel'

### VIENNA

Gugelhupf, Artichoke & Berber

### AMSTERDAM

Parsnip, Cecina & Tandoori

### PARIS

Brawn, Foie gras & Ciel Bleu spices

### BANGKOK

Langoustine, Ginger & Combava

## DINNER

### KING CRAB

Baeri caviar & 'Beurre blanc' ice cream

### DUTCH SHRIMP

Oscietra caviar, Flat beans & Roasted cumin

### LOBSTER

Tomato broth, Carrot & Fennel

### SEA BASS

Beurre Noisette, Onion & Clove

### BRESSE PIGEON

'In salt crusted prepared'  
Cherries, Beetroot & Trappeur

### CACAO 52%

Haagse bluf, Cassis & Spiced old fashioned

### MIGNARDISES

Peach Melba  
Tartlet with whiskey-toffee  
Batak berries bonbon  
Tonka bean chocolate truffle  
Apple pie



MARIGOLD EGG

Oxtail, Cecina de Leon & White truffle



JAPANESE WAGYU A5

Umeboshi & Sansho pepper



CHEESE TROLLEY

Dutch & International cheeses

# Ciel Bleu Caviar

## APERITIF BITES

'Influenced by a love of travel'

### VIENNA

Gugelhupf, Artichoke & Berber

### AMSTERDAM

Parsnip, Cecina & Tandoori

### PARIS

Brawn, Foie gras & Ciel Bleu spices

### BANGKOK

Langoustine, Ginger & Combava

## DINNER

### BAERI CAVIAR

King crab & 'Beurre blanc' ice cream

### OSCIETRA CAVIAR

Dutch shrimps & Flat beans

### IMPERIAL CAVIAR

Lobster & Chartreuse

### BELUGA CAVIAR

Sole & Watercress

### CACAO 52%

Haagse bluf, Cassis & Spiced old fashioned

### MIGNARDISES

Peach Melba

Tartlet with whiskey-toffee

Batak berries bonbon

Tonka bean chocolate truffle

Apple pie