

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.

We are dedicated to pure cooking with ***boldness, love, and craftsmanship.***
Our methods are faithful to traditional French cuisine while including innovative techniques, full
of international influences and spices.

Our dishes are inspired by the season and carefully selected by
Chef Arjan Speelman.

Enjoy our service to the fullest and be culinary surprised!

Team Ciel Bleu



Caviar ‘served traditionally’

BAERI

The Baeri caviar has a delicate and creamy structure and distinguishes itself with elegant and saline flavours. The dark brown to black colour is characteristic. These tiniest eggs come from the Siberian *Acipenser Baeri* sturgeon after it is at least 3 years of age.

OSCJETRA

The refined nutty flavour of the Oscietra caviar is the perfect match for our refined flavours. This caviar has a deep dark brown to dark olive-green colour. The eggs come from the *Acipenser Gueldenstaedtii* sturgeon. This diamond sturgeon produces caviar after at least 4 years.

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 *Huso 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.

Baeri Caviar	€ 8	per gram
Oscietra Caviar	€ 10	per gram
Imperial Caviar	€ 12	per gram
Beluga Caviar	€ 15	per gram

'Citytrip'

TURIN

Murray River Salt | Za'atar

AMSTERDAM

King Boletus | Lovage | All-spice

BANGKOK

Dutch shrimp | Curry | Coriander

PARIS

Earl grey | Garden pea | Pink pepper

'Globetrotter'

KING CRAB

Granny Smith | Custard | Citrus Beurre Blanc

LANGOUSTINE

Oscietra Caviar | Sorrel | Mace



MULLET

Beetroot | Blueberry | Hibiscus
(Supplement € 30)

SEABASS

Browned butter | Onion | Clove

NORTH HOLLAND LAMB

Wild Garlic | Morels | Cumin

or



JAPANESE WAGYU A5

Umeboshi | Portobello | Sansho Pepper
(Supplement € 60)



CHEESE TROLLEY

Refined Cheeses

(Supplement € 6 per choice)



ZACAPA

Date | Sesame | Tonka Bean
(Supplement € 25)

SOUFFLÉ

Raspberry | Verveine | Long Pepper

MIGNARDISES

Pineapple | Buckwheat | Lambada Strawberry

Caviar

TURIN

Murray River Salt | Za'atar

AMSTERDAM

King Boletus | Lovage | All-spice

Menu

BAERI

Tuna | Marigold | Shichimi

BAERI

Granny Smith | Custard | Citrus Beurre Blanc

OSCIETRA

Dutch Shrimp | Flat Beans | Cumin

IMPERIAL

Langoustine | Celeriac | Mace

BELUGA

Sea Bass | Algae | Breton Curry

BAERI

Banana | Rum | Tofu



CHEESE TROLLEY

Refined Cheeses

(Supplement € 6 per choice)

MIGNARDISES

Pineapple | Buck Wheat | Lambada strawberry