

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



Christmas menu € 310,- p.p.

Christmas wine arrangement € 190,- p.p.

We would like to invite you to join our journey and taste Ciel Bleu's extraordinary wine pairing,
ask your sommelier for the possibilities.

Christmas menu

APERITIF BITES

Langoustine | Lardo | Juniper Berry

Dutch Shrimp | Frysk Hynder Whisky | Grapefruit

Foie Gras | Vin Santo | Plum

DINNER

CARABINEROS

Plankton | Ajo Blanco | Baerii Caviar

TURBOT

King Crab | Champagne | Oscietra Caviar

SOLE MEUNIÈRE

Capers | Lemon | Parsley

HOMARD AMÉRICAIN

Blood Orange | Fennel | Ginger

POULTRY

Winter Truffle | Pine Nuts | Long Pepper

VACHERIN

Fig | Olive | Almond

CREPE SUZETTE

Orange | Grand Marnier | Tahiti Vanilla

MILLE-FEUILLE

Praline | Toffee | Chocolate

CROQUEMBOUCHE

Pistachio | Champagne | Cointreau

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