

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.

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

Enjoy the service to the fullest and be culinary surprised by Team Ciel Bleu



Caviar

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 Husos 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.

Imperial Caviar € 12 per gram

Beluga Caviar € 15 per gram

Experience Menu

BLUEFIN TUNA

Oscietra caviar | Nori | Yuzu kosho

LOBSTER

Blood orange | Mezcal | Tandoori

RED MULLET

Pea | Sherry | `Nduja

SEABASS

Pear | Green asparagus | Bergamot

POUSSIN DE BRESSE

Winter truffle | Morel | Mace

NORTH-HOLLAND LAMB

Courgette | Lemon | Saffron

Or

WAGYU A5

Artichoke | Onion | Umeboshi
(Supplement € 60)

CHEESE

Refined cheeses
(Supplement € 6 per choice)

NECTARINE

Campari | Lime leaf

DAIQUIRI

Strawberry | Shiso | Bobby's Gin

270

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



Discovery Menu

BLUEFIN TUNA

Oscietra caviar | Nori | Yuzu kosho

LOBSTER

Blood orange | Mezcal | Tandoori

SEABASS

Pear | Green asparagus | Bergamot

NORTH-HOLLAND LAMB

Courgette | Lemon | Saffron

Or

WAGYU A5

Artichoke | Onion | Umeboshi
(Supplement € 60)

CHEESE

Refined cheeses
(Supplement € 6 per choice)

NECTARINE

Campari | Lime leaf

CHOCOLATE

Orange | Hazelnut | Tahiti vanilla

215

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Caviar Experience

CROISSANT

Blck pearl caviar | Potato | Chive

BLCK PEARL

Oyster | Cucumber | Juniper berry

BLCK PEARL

Carabinero | Ajo blanco | Red sichuan

OSCIETRA

Tuna | Nori | Yuzu kosho

OSCIETRA

King crab | Capers | Mace

IMPERIAL

Seabass | Beetroot | Pistachio

BELUGA

Wagyu | Mushroom | Hazelnut

BLCK PEARL

Banana | Rum | Cassia

CHEESE

Refined cheeses

(Supplement € 6 per choice)

595

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