

Dear guest

Welcome to our restaurant Ciel Bleu, for a gastronomic tour of the world. Because in our kitchen we are inspired not only by our guests who come from all corners of the world, but also by international flavours.

We are proud of the stunning ingredients from our own land and we feel a deep passion for the bountiful fish and shellfish from the surrounding seas and lakes.

Our mission is to achieve the ultimate taste from our top quality ingredients, which are largely sourced close to home. The purest cocoa from the 'Amsterdamse Chocolate makers', the beer from 'Brewery 't IJ' and cheeses from fromagerie Kef.

We also embrace the organic herbs, flowers and vegetables of the region's suppliers, while our wines sway between the Old and New World, where small, often organic or biodynamic growers produce the very best from their '*terroir*' and grapevines.

So, enjoy our choices...

Should you have any dietary requirements or allergies, please contact our service staff for recommendations

We love life, don't you?



Ciel Bleu 'Experience' € 185,- *All-in € 650,- for two persons

Ciel Bleu 'Guestronomy' € 195,- *All-in € 690,- for two persons

* All-in is including: wine pairing, water, coffee or tea and one signed Ciel Bleu 'Guestronomy' book.

Our sommelier advises you with the choice of wine or non-alcoholic creations.

Chefs Team, Onno Kokmeijer & Arjan Speelman
Maître, Pasquinel Kolk

Bites

'Influenced from a love of travel'

Amsterdam

Bitter ball, Parsnip & Tandoori

Marrakesh

Cracker, Artichoke & Ras el hanout

Istanbul

Garden peas, Goat yogurt & Mint

Bangkok

Tom Yam, Grey shrimp & Chicken skin

Menu

Oyster

Chorizo 'Iberico', Tomatillo & Hazelnut

Eel 'Oosterschelde'

Roseval potato, Watercress, Horseradish & Baerii caviar

Langoustine

Carrot, Kumquat & Vadouvan spices

Red Mullet

Roasted bell pepper, Anchovy, Black olive & Noilly Prat

Pigeon 'In salt crust prepared'

Celeriac, Goose liver, Quinoa & Trappeur

Pre dessert

Flavours of nougat de Montélimar

Watermelon

Coconut, Kaffir lime oil, Flowers & Sansho

Mignardises

Sweet creations of Dutch flavors and childhood memories

We serve the menu for the entire party of the table.

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

Bites

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Amsterdam

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Menu

Signature

King crab, Oscietra caviar & 'Beurre blanc'

Hamachi

Dashi, Edamame, Sudachi & Shiso leaf

Fruit de mer

Our rich flavours from the North sea

Langoustine

Carrot, Kumquat & Vadouvan spices

Wagyu A5 'Kagoshima prefecture'

Green asparagus, Eggplant, Radish & Miso

Goose liver

Rhubarb, Bitter chocolate & Hazelnut

Pre dessert

Flavours of nougat de Montélimar

Cacao 52%

Advocaat, Macadamia nuts & Spices

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Caviar

Traditionally served.

We serve your choices of caviar as of 10 grams per selection.

Baerii caviar	€ 5,50	per gram
Oscietra caviar	€ 6,-	per gram
Imperial caviar	€ 7,50	per gram
Beluga caviar	€ 12,-	per gram

Caviar Menu

Baerii caviar

Oyster 'Royale' & Hollandaise sauce

Oscietra caviar

King crab & Ice cream of 'Beurre blanc'

Imperial caviar

Wagyu A5 & Watercress

Beluga caviar

Beans & Lobster 'Oosterschelde'

Pre dessert

Flavours of nougat de Montélimar

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Advocaat, Macadamia nuts & Spices

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Caviar menu is available as of two persons

Per course we serve respectively 10 grams of caviar.

Caviar menu € 335,- per person