

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 cacao from the 'Amsterdam Chocolatemakers', the beer from 'Brouwerij '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 Menu	€ 175,-	 Wine pairing	€ 110,-
		Alcohol-free creations	€ 70,-

Ciel Bleu Little Less	€ 140,-	 Wine pairing	€ 80,-
Excl. Red Mullet & Gooseliver		Alcohol-free creations	€ 55,-

Upgrade: Trolley with international cheeses selected by fromagerie Kef € 35,-

ChefsTeam, Onno Kokmeijer & Arjan Speelman
Maitre, Pasquinel Kolk

WINE PAIRING

CHABLIS 1er CRU 'MONTMAIN'

Louis Michel, Yonne, France 2013

JUNMAI GINJO

Kaiun, Doi-Sake Brewery, Shizuoka, Japan

GRÜNER VELTLINER

Federspiel, Franz Hirtzberger, Wachua, Austria 2012

VERDEJO


Belondrade Y Lurton, Rueda, Spain 2014

PINOT BLANC

Cuvée René Dopff, Dopff & Irion, Elzas, France 2014

DOMAINE ANDRON

Haut-Médoc, Bordeaux, France 2010

 *Unique wine by the glass with using the 'Coravin' + € 45,-*

PENEDÈS

Reserva Réal, M. Torres, Spain 2004

ZWEIGELT

Beerenauslese, PMC, Burgenland, Austria 2014

MOSCATO D'ASTI

La Morandina, Piëmonte, Italy 2016

VOUVRAY

Moelleux 'Le Mont', Huet, Loire, France 2015

BITES

Artichoke & Ras el Hanout

Black olive & Feta

Corn & Lovage

Tom Yam & Gray shrimp

Shiitake & Sea bream

MENU

KING CRAB

Baeri caviar, Ice cream of 'beurre blanc' & Preserved lemon

OYSTER 'David Hervé'

Toro, Dashi & Pickles

LANGOUSTINE

Ginger, Long pepper & Green apple

RED MULLET

Squid, Chorizo ibérico & Dimsum

ASPARAGUS AA1

Ham & Egg

'MIRAL' DUCK

Cassia, Celeriac & Blackberry

or

To upgrade with Wagyu A5 Kagoshima 80grams + € 45,-

GOOSELIVER

Coffee, Rhubarb & Cocoa

NOUGAT

Bitter almond, Cranberry & Citrus

BANANA

Gianduja, Peanut & Brown Rum

SIGNATURES

CAVIAR

Buckwheat blinis, Crème fraîche, Egg yolk, Egg white & Chives

Baeri caviar per gram € 6,-

Imperial caviar per gram € 8,-

KING CRAB

Baeri caviar 5 grams, Ice cream of 'beurre blanc' & Preserved lemon

€ 49,-

LANGOUSTINE

Combava, Succade fruit & Ginger

€ 45,-

DUCK 'Miral'

Cassia, Celeriac & Blackberry

€ 65,-

JAPANESE WAGYU A5 grade 120 grams

€ 120,-