

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 Tasting Menu	€ 160,-	
Wine pairing 	€ 95,-	
0% Alcohol creations	€ 60,-	
Extra's		
Main dish replaced by Japanese Wagyu Kagoshima A5 80grams		+ € 45,-
Trolley with international cheeses selected by fromagerie Kef		+ € 35,-

ChefsTeam, Onno Kokmeijer & Arjan Speelman
Maître, Pasquinel Kolk

AMSTERDAM JOURNEY

Bitterbal & Eel

Black olives & Cannabis

Amsterdam pickles & Ox sausage

V.O.C. spices & Foie gras

MENU

TORO TUNA

Oyster, Pickled & Dashi

TOM YAM

Grey shrimp, Kaffir lime & Chicken skin

KING CRAB

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

LANGOUSTINE

Granny Smith, Ginger & Long pepper

GNOCCHI'S

Pierre Robert cheese, Vadoudan & Peas

VEAL CHEEK

Gooseliver, Roasted cauliflower & Hazelnut

LAMB 'from Dorset'

Polenta, Green asparagus & Foyot sauce

STRAWBERRIES

Yogurt, Lemon verbena & Cherry blossom

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,-

LAMB 'from Dorset'

Polenta, Green asparagus & Foyot sauce

€ 65,-

JAPANESE WAGYU A5 grade 120 grams

€ 120,-