

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.

History also plays an important role for Ciel Bleu. The golden century with its shiploads of spices has a strong influence on our kitchen, just as the centuries-long relationship with Japan offers a lot of inspiration.

Our mission is to achieve the ultimate taste from our top quality ingredients. The salty-creamy oysters from Brittany, but also the purest cacao from the 'Amsterdam Chocolate makers' 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.

Our sommelier is happy to advise you with the choice of wine or non-alcoholic creations.

So, enjoy our choices...

Onno and Arjan, Noël and Pasquinel

We love life, don't you?



Ciel Bleu 'Experience' € 195,- * All-in € 700,- for two persons

Ciel Bleu 'Guestronomy' € 215,- * All-in € 750,- for two persons

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

* Cheese Trolley is an extra charge

Aperitif Bites

'Influenced from a love of travel'

Amsterdam

Bitterbal, Parsnip & Tandoori

Colmar

Cracker, Lentils & Cumin

Paris

Macaron, Salmon trout & Furikake

Aachen

Forest mushroom, Tarragon & Five spice

Osaka

Hamachi, Dashi & Shiso leaf

Tromsø

King crab, Baerii caviar & 'Beurre blanc'

Dinner

Oyster

Chorizo 'Iberico', Tomatillo & Sorrel

Langoustine

Carrot, Kumquat & Vadouvan spices

Red Mullet

Roasted bell pepper, Black olive & Noilly Prat

Pigeon Miéral 'In salt crust prepared'

Pistachio, Pomegranate & Trappeur

*Cheese Trolley

National & International cheeses

Pre dessert

Flavours of nougat de Montélimar

Green Apple

Panna cotta, Celery & Juniper berry

Cacao 52%

Advocaat, Caramel & Spices

Mignardises

Sweet creations of Dutch flavours 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.

Aperitif Bites

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King crab, Baerii caviar & 'Beurre blanc'

Dinner

Fruits de Mer

Our rich flavours from the North Sea

Eel 'Oosterschelde'

Roseval potato, Watercress, Horseradish & Oscietra caviar

Goose Liver

Quince, Bitter chocolate & Hazelnut

Langoustine

Carrot, Kumquat & Vadouvan spices

Wagyu A5 'Kagoshima prefecture'

Pointed cabbage, Kombu & Miso

*Cheese Trolley

National & International cheeses

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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

Japanese Wagyu A5 & Watercress

Beluga Caviar

Beans & Lobster

Pre dessert

Flavours of nougat de Montélimar

Green Apple

Panna cotta, Celery & Juniper berry

Cacao 52%

Advocaat, Caramel & Spices

Mignardises

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Caviar menu is available as of two persons

Per course we serve 10 grams of caviar.

Caviar menu € 425,- per person