

Dear guest, Welcome to Celestial Blue.

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 Celestial Blue.

CAVIAR

IMPERIAL

Sublime with mild creamy and light spicy flavours. Golden to light brown colour.

Acipenser Schrenkii - Huso Dauricus sturgeon (4+ years).

€ 12 per gram

BELUGA

The most exclusive. Creamy, nutty and light spicy flavours. Grey-silver to black.

Husos Huso sturgeon (20+ years).

€ 15 per gram

(We serve your choices of caviar as of 10 grams per selection)

CELESTIAL BLUE MENU

FRUITS DE MER

Uni | Salty vegetables | Escabeche

LOBSTER

Radish | Fennel | Ponzu

RED MULLET

Cauliflower | Meyer lemon | Vadouvan

SEABASS

Cabbage | Seaweed | Bergamot

AGNOLOTTI

White truffle | Parmesan (Supplement €65)

PIGEON

Carrot | Pistachio | Blueberry

ROE DEER

Beetroot | Chard | Bordelaise

— OR —

WAGYU A5

Leek | Onion | Umeboshi (Supplement € 70)

CHEESE

Refined cheeses (Supplement € 25)

PINEAPPLE

Tamarind | Ginger

CACAO

Chocolate | Corn | Cacao flower

6 courses € 235 | 8 courses € 285

8 Courses Celestial Blue Signature Experience € 550

(Includes Aperitif, Menu, Pairing, Water, Coffee or Tea and Signature Gift)

PRESTIGE MENU

FRUITS DE MER

Uni | Salty vegetables | Escabeche

LOBSTER

Radish | Fennel | Ponzu

RED MULLET

Cauliflower | Meyer lemon | Vadouvan

SEABASS

Cabbage | Seaweed | Bergamot

AGNOLOTTI

White truffle | Parmesan

WAGYU A5

Leek | Onion | Umehoshi

CHEESE

Refined cheeses (Supplement € 25)

PINEAPPLE

Tamarind | Ginger

NOUGAT

Almond | Cranberry | Honey

Menu Price: € 385

CAVIAR EXPERIENCE

BLUEFIN TUNA

Oscietra caviar | Yuzu kosho | Nori

FRUITS DE MER

Imperial caviar | Uni | Salty vegetables

LOBSTER

Black pearl caviar | Ajo blanco | Mezcal

SOLE

Oscietra caviar | Salsify | Pear

SEABASS

Beluga caviar | Seaweed | Bergamot

WAGYU A5

Black pearl caviar | Leek | Umehoshi

COCONUT

Oscietra caviar | Salted lemon | Pandan

Menu Price: € 595

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