

DINNER

17:00-22:00

ALLERGEN LIST

g	Gluten	m	Mustard
e	Eggs	c	Celery
f	Fish	lu	Lupin
s	Soy	cr	Crustacean
n	Nuts	mo	Mollusc
p	Peanuts	su	Sulphite
se	Sesame	pi	Pinenuts
cm	Cow Milk	+o	without is optional

STARTERS

g, cm, n,	Charred leek	13
su	Emmentaler cream, hazelnuts, sherry vinaigrette Wine: Beaugarand	
cm, n, su	Burrata	14
	Strawberries, balsamic, almonds Wine: Cava Nit Del Foc Organic Brut	
cm, su	Greek salad	14/19
	Feta, cucumber, tomato, olives Wine: El Granjero Rosado	
g, cm	Smoked mackerel mousse	15
	Focaccia crostini, pickled cauliflower Wine: Colle Adimari Drim	
e, f, m,	Steak tartare	15/22
su	Wild garlic mayo, pickled radish, crostini, cured egg yolk Wine: Pfannebecker Spätburgunder	

MAINS

v - Vegetarian | vg - Vegan

EARTH

g, s, n,	Eggplant Milanese	19
se	Sun-dried tomato hummus, pickled shallots, rocket Wine: Pfannebecker Spätburgunder	
g, cm, n	Linguine pesto	19
	Wild garlic pesto, tomato tapenade Wine: Colle Adimari Drim	
g, f, cm,	Salmon fillet	24
m	Creamy cabbage, olive salsa Wine: Colle Adimari Drim	
g, cr, cm,	Shrimp linguine	22
c, su	Cajun bisque, spinach Wine: Cave Alignan Icare	

SEA

LAND

su	Butcher's cut of the day	Market price
	Red wine jus, french fries Wine: Ask your waiter	
cm, c, m,	Braised lamb shoulder	26
su	Coleslaw, gremolata, pickled jalapeño Wine: Catalan Eagle Terra alta Tinto	
g, cm, n	Vessel burger	24
	Cheddar, caramelised onions, bacon, french fries Wine: Terrecarsiche Don Filippo	

SIDES

g, m	French fries	5	cm, n	Grilled broccoli	6
	Vessel mayonnaise			Parmesan, smoked almonds	
	Side salad	5	g, n, se	Pita bread	8
	Olive oil vinaigrette			Hummus, crispy chickpeas	

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DESSERT

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e, cm, n	Chocolate mousse Orange syrup, hazelnuts Wine: Tauromaquia Pedro Ximenez	8
e, cm, n	Pistachio crème brûlée Wine: Megyer, Harslevelu Late harvest	8
g, n	Apple and rhubarb crumble Crème fraîche Wine: Megyer, Harslevelu Late harvest	8
cm	Affogato Espresso, vanilla ice cream	6

For vegan options please
consult our team

TO SHARE

12:00-22:00

cm, l, n,	Cheese and nuts Selection of cheese, mixed nuts	9
g, n, su	Hummus & pita bread Crispy chickpeas	8
g, s, cm, lu	Tomato arancini Chimichurri mayonnaise	9
g, cm, lu, c	Crispy chicken Picalilli mayonnaise	9
g, s, c, m	Bitterballen , l Mustard	8
g, cm, l, c,	Cheese bitterballen lu Chimichurri mayonnaise	8

FOR THE KIDS

g, cm, n	Little pasta Wild garlic pesto or butter & parmesan	11
g, m, cm,	Little chicken c Side salad, french fries	13
g, l, su, e	Little pancakes Maple syrup	11

Vessel Amsterdam