

# DINNER

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17:00 - 22:00



v Vegetarian  
vg Vegan

Scan for our allergen menu

WiFi: Guests BOAT&CO Password: Sailaway

## BITES

Oyster 4.5

Lemon, shallot, red wine vinegar

vg Caramelized cashews 4.5

Raz el Hanout spiced

vg Gordal olives 6

Lemon thyme, oregano oil

v Grilled garlic pita 7.5

Chili hummus, chives crème

vg KFC 7

Korean fried cauliflower

Bitterballen 6pcs. 8

Mustard

v Cheese croquettes 6pcs. 8

Mustard

Pata Negra 50gr. 17.5

Paleta Iberico 100% Bellota

Hazelnut, olive oil, toast

Charcuterie 60gr. 14.5

Selection of dried sausage

Olive oil, toast

v Cheese platter 15

Selection of cheeses by Kaasfort

## STARTERS

vg **Beetroot 9.5**

Smoked vegan feta, pine nuts

v **Burrata 14**

Brussels sprouts, sauerkraut, smoked almond

**Saffron and garlic shrimps 16.5**

Grilled garlic pita

**Seabass crudo 15**

Kalamansi, coriander, cucumber

**Steak tartare 14**

Red curry, kimchi dressing, coconut

## **MAINS**

vg **Celeriac & potato gratin 16**

Bbq eggplant puree, black garlic sauce

v **Goat cheese ravioli 18.5**

Sereh bisque, salsify, mushrooms

Optional: vegetarian

vg **Grilled veggie bowl 17.5**

Pearl barley, vadouvan sauce, coriander

**Salmon 23.5**

Seafood salsa, bell pepper sauce

**Chicken thighs 19**

Ginger, spring onion, olives

**Rib-eye steak 250gr 28.5**

Garlic herb butter

**Short rib 28**

Chipotle varnish

## **SIDES**

v Fries 5

Vessels mayonnaise

vg Salad 4

Tomato salsa, chives crème, lemon dressing

## **LITTLE ONES**

Up to 12 years old

Salmon 12.5

Fries, tomato salad

Chicken 12.5

Fries, tomato salad

## DESSERTS

v Almond cake 7.5  
Coffee ice cream, pecan praline crème

v Chocolate Moelleux 8.5  
Vanille ice cream

v Lemon tartelette 7.5  
Sorbet

Scoops of ice cream 2.5

vg / Coconut

vg / Forest fruit

v / Dark chocolate

v / Vanilla

Add on: Whipped cream +0.5

v Cheese platter 15  
Selection of cheeses by Kaasfort

v Affogato 6  
Espresso, vanilla ice cream

**VESSEL**

brasserie