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brasserie

LUNCH MENU

v - Vegetarian | vg - Vegan

- vg **Vessel Lunch** 18.5
/ Potato leek soup
/ Asparagus and strawberries salad
/ Toast mushroom croquette and yuzu aioli
- vg **Potato leek soup** 11
Spring onion oil
- vg **Grilled asparagus salad** 14
Spring onion dressing, strawberries, balsamic, almonds
Add: Burrata +5
- Chicken Caesar salad** 19
Cajun chicken, free range egg, Parmesan
- vg **Mushroom croquette toast** 15
Yuzu aioli, spring onion dressing
- Vessel's loaded croissant** 19
Crispy chicken and Caesar dressing
- Truffle croque monsieur** 16
Gruyere cheese, ham, black truffle bechamel
Add: fried egg +2
- Smoked mackerel sandwich** 15
Creme fraiche, horseradish, picalilly
- Brisket sandwich** 17
Pepperoni, cream cheese, mustard
- vg **Risotto** 20
Carrot, ginger, salsa verde, smoked almonds
- v **Mushroom gnocchi** 21
Wild mushrooms, morel cream, Parmesan
- Crab tagliatelle** 24
Lemon butter, soft shell crab

Please ask your waiter for the desserts

TO SHARE

SIDES

- vg **Olives and nuts** 8
Smoked almonds and gordal olives
- vg **Truffle croquettes** 8
6pc
- Bitterballen** 8
6pc
- Crispy chicken bites** 8
Nduja mayonnaise
- vg **Sourdough bread** 8
Harissa hummus, chives cream
- vg **Fries** 5
Vessel's mayonnaise
- vg **Green salad** 5
Spring onion dressing
- vg **Grilled cabbage** 6
Teriyaki glaze



Vessel Amsterdam

Scan for our allergen menu