

Vessel Amsterdam

STARTERS

vg	Harissa broccoli	13
	Harissa hummus, sesame seeds, pomegranate	
vg	Grilled asparagus salad	14
	Spring onion dressing, strawberries, balsamic, almonds	
v	Burrata and roasted figs	15
	Basil oil, candied walnuts	
	Vichyssoise	14
	Confit mackerel, leek, potato, pickled cucumber, antioise	
	Vitello tonnato	16
	Tostada, sun dried tomatoes, capers	

MAINS

vg	Risotto	20
	Carrot, ginger, salsa verde, smoked almonds	
v	Gnocchi	21
	Wild mushrooms, morel cream, Parmesan	
	Chicken ballotine	21
	Roasted pepper cream, feta, olives, peanuts	
	Ossobuco	24
	Parsnip puree, gremolata	
	Crab tagliatelle	24
	Lemon butter, soft shell crab	
	Catch of the day	Market price

TO SHARE

Côte de boeuf	38pp
Fries, salad, peppercorn sauce	*two people

SIDES

- vg **Fries** 5
Vessel's mayonnaise
- vg **Salad** 5
Spring onion dressing
- vg **Grilled cabbage** 6
Teriyaki glaze, sesame seeds

DESSERTS

- v **Not your regular cheesecake** 10
Strawberry, rhubarb
- v **Yuzu creme brulee** 9
Yuzu kosho
- v **Salted caramel ganache** 10
Vanilla chantilly, hazelnuts
- v **Cheese platter** 10

BITES

- Crispy chicken** 8
Nduja mayonnaise
- Bitterballen** 8
6pcs
- vg **Truffle croquettes** 8
6pcs
- vg **Olives and nuts** 8
Smoked almonds, gordal olives
- vg **Sourdough bread** 8
Harissa hummus, chives cream



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allergen menu



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