

V

All day
dining

E

S

S

E

brasserie

L

LUNCH

12:00 - 15:00

vg	Vessel Lunch	18.5
	/ Gazpacho	
	/ Asparagus salad	
	/ Toast kimchi croquette and aioli	
vg	Chili hummus toast	14
	Grilled vegetables, mint salsa	
v	Grilled cheese sandwich	14
	Kimchi pesto, brie, mayonnaise verde	
	Chicken Caesar salad	15/19
	Cajun chicken, free range egg, Parmesan	

SMALL PLATES

vg	Feta with watermelon	14
	Melon jerky, cucumber, mint	
v	Burrata salad	15
	Quinoa, ginger, sweet and sour tomatoes, pistachios	
	Bouillabaisse	17/23
	Fennel, saffron potatoes	
	Torched mackerel	15
	Ajo blanco, lemon olive oil, strawberries	
	Classic steak tartare	15/19
	Free range egg yolk, black sesame, toast	

BIG PLATES

vg	Cauliflower	19
	Green pea curry cream, antiboise, hazelnuts	
v	Linguini pasta	19
	Wild garlic pesto, asparagus, confit tomatoes	
	Catch of the day	Market price
	Pasta vongole	23
	Gochujang bisque, salsa verde	
	Roast poussin	20
	Albufeira sauce	
	Dry aged entrecote	26
	Crispy shallots, chimichurri	

v - Vegetarian | vg - Vegan

TO SHARE

Dry aged Cote de Boeuf - for 2	35pp
Fries, green salad, Café de Paris butter	
Mussels a la mariniere - for 2	26pp
Fries, green salad , aioli	

SIDE DISHES

vg Fries	5
Vessel's mayonnaise	
vg Green salad	4
Lemon dressing	
v Mashed potato	5
Roasted garlic	
v Green vegetables	5
Seasonal - vegan optional	
v Sourdough bread	6
Buttermilk butter	

DESSERTS

v Dark chocolate mousse	11
Brigadeiros - vegan optional	
v Basque cheesecake	11
Summer berries	
v Apple tartin	11
Vanilla creme fraiche	
v Cheese	17
Selection of Dutch/French	

DIGESTIVES

Coconut espresso martini	12.5
Old fashioned	11
Carajillo	8.5
Quaglia limoncello	6
Affogato	6
Mezcal Koch espadin	8

BITES

v9 Olives and nuts	8
Smoked almonds & gordal olives	
v9 Truffle croquettes	8
6pcs	
Irish more oyster	4
Seasonally garnished per piece	
Crispy chicken bites	8
Korean BBQ sauce 6pc	
Bitterballen	8
6pcs	
Iberico ham	16
100g	



Scan for our
allergen menu



Scan for our
event options

WiFi - THE JULY
Password: Stayconnected