

# DINNER

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17:00 - 22:00



v Vegetarian  
vg Vegan

Scan for our allergen menu

WiFi - THE JULY Password: Stayconnected

## STARTERS

Torched mackerel 14

Ajo blanco, lemon olive oil, strawberries

Classic steak tartare 15/19

Free range egg yolk, black sesame, toast

vg Feta with watermelon 14

Melon jerky, cucumber, mint

v Burrata salad 15

Quinoa, ginger, sweet and sour tomatoes, pistachios

Bouillabaisse 19/25

Fennel, saffron potatoes

## SNACKS

Crispy chicken bites 8

Korean BBQ sauce

vg Olives and nuts 8

Smoked almonds & Gordal olives

Bitterballen 8

6pcs

vg Truffle croquettes 8

6pcs

Iberico ham 16

100g

Irish more oyster 4

Seasonally garnished per piece

## **MAINS**

Dry aged entrecote 26

Crispy shallots, chimichurri

Roast poussin 20

Albufeira sauce

Pasta vongole 23

Gochujang bisque, salsa verde

Turbot a la plancher 24

Beurre noisette, capers, lemon

vg Cauliflower 19

Green pea curry cream, antiboise, hazelnuts

v Linguini pasta 19

Wild garlic pesto, asparagus, confit tomatoes

## **TO SHARE**

Dry aged Cote de Boeuf 35pp for two

Fries, green salad, cafe de Paris butter

## **SIDES**

vg Fries 5

Vessels mayonnaise

v Green vegetables 5

Seasonal - vegan possible

vg Green salad 4

Lemon dressing

v Sourdough bread 6

Buttermilk butter

v Mashed potato 5

Roasted garlic

## DESSERTS

- v Basque cheesecake 11  
Summer berries
  
- v Apple tartin 11  
Creme fraiche
  
- v Dark chocolate mousse 11  
Brigadeiros
- vg Vegan is possible
  
- v Cheese 17  
Selection of Dutch/French 17

**VESSEL**

brasserie