

DINNER

17:00 - 22:00



v Vegetarian
vg Vegan

Scan for our allergen menu

WiFi - THE JULY Password: Stayconnected

STARTERS

vg Figs and feta 12.5

Vegan feta cream / poached figs / harissa / pine nuts

vg Kohlrabi crudo 13.5

Pumpkin / kalamansi gel / buckwheat

Shrimp tartare 15.5

Tomato water / Topinambur

v Burrata 15

Burnt citrus fruits / dukkah / dill oil

Steak tartare 15

Red curry, kimchi, coconut

Pork roast 15

Marinated king oyster mushroom, chipotle mayonnaise
- served cold

v Soup of the day 11.5

Please ask your waiter.

MAINS

vg Roasted eggplant 21.5

Harissa marinade / white bean cream / tahini / salsa verde

vg Couscous salad 16.5

Spicy hummus / spring onion dressing / vegan feta

v Goat cheese ravioli 19.5

Pumpkin cream / pumpkin oil / pumpkin seeds

Pappardelle with Tiger Prawns 24.5

Gochujang bisque / spinach / salsa verde

Catch of the day 23.5

Fresh and daily changing dish. Please ask your waiter.

Butchers cut - market price

Butchers choice. Please ask your waiter.

Chicken thighs 21

Chipotle BBQ sauce / coleslaw / peanuts / cilantro

Braised beef 22

Black beans, coconut gravy, basil

Chef's recommendation: add pita on the side +3.5

SIDES

v Fries 5

Vessel's mayonnaise

vg Salad 4.5

Lemon dressing

v Grilled cabbage 5

Garam masala yogurt / cashew-herbs crunch

v Grilled garlic pita 7.5

Chili hummus, chives cream

LITTLE ONES

Up to 12 years old

Catch of the day 13.5

Fries, cucumber salad

Chicken 13.5

Fries, cucumber salad

vg Veggie 13.5

Cauliflower, fries, cucumber salad

DESSERTS

- v Lime crème brûlée 9.5
Lemongrass, lime leaves

- v Chocolate moelleux 9.5
Vanilla ice cream

- v Yuzu tiramisu 11
Lady fingers, mascarpone, grapefruit

- v Apple and cinnamon 9.5
Cinnamon crème suisse, salted caramel apple compote, almond crunch

- v Scoop of ice cream 2.5
/ Dark chocolate
/ Vanilla
/ Pineapple sorbet
Add on: Whipped cream +0.5

DIGESTIVE

- / Espresso Martini 12.5
- / Affogato 6
- / Quaglia nocciola 5.5
- / Limoncello 7
- / Laphroaig 10 years 12

PSV

- / Quinta da Pedra Alta 12,5
Tawny, 10 years
- / Quinta da Pedra Alta 11
White port
- / Bodegas Gracia Hermanos 11
Pedro Ximenez

CHEESE SELECTION

Cheese platter 15

Make your own selection of four cheeses, by Kaasfort

Gramat

Soft cheese / nutty / goat milk / French

La Bouse

Fresh, soft and creamy cheese / cow milk / Swiss

(*) **Condio di Treviso**

Semi hard cheese / wrapped in herbs / cow milk / Italian

Il Miori di Fossa

With truffle / Sheep and cow milk / Italian

(*) **Rouvener**

Matured with caramel tones / goat milk / Dutch

Le gros Lorraine Munster

Washed with Gewurztraminer / cow milk / French

Blue tonka

Washed in Moscato d'Asti and tonka / cow milk / Italian

(*) **Roncari Blue**

Roquefort lookalike and buttery / sheep milk / Spanish

Do you have any allergies? Scan the QR code on the first page.

(*)
= pregnant proof

VESSEL

brasserie