

V E S S E L

g	Gluten
e	Eggs
f	Fish
l	Lactose
s	Soy
n	Nuts
p	Peanuts
se	Sesame
m	Mustard
c	Celery
lu	Lupin
cr	Crustacean
mo	Mollusc
su	Sulphite
pi	Pinenuts
+o	without is optional

brasserie

LUNCH MENU

g,su,se	Vessel lunch	18.5
	/ Butternut squash soup	
	/ Green salad	
	/ Toast mushroom croquette and yuzu aioli	
g,su	Mushroom croquette toast	14
	Yuzu aioli, spring onion dressing	
g,l,su,f	Kingsley's sandwich	14
	Smoked mackerel, creme fraiche, horseradish	
g,l,e	Truffle croque monsieur	15
	Gruyere cheese, ham, black truffle bechamel	
g,l,m,su	Carpaccio sandwich	15
	Pickled mustard seeds, Parmesan, nduja mayo	
g,su,se	Butternut squash soup	11
	Sourdough bread	
n	Winter vegetable salad	12
	Roasted beets, pumpkin, spring onion dressing	
l	Add: Burrata +5	
g+o,e+o	Chicken Caesar salad	15/19
f,l+o	Cajun chicken, free range egg, Parmesan	
g,l	Mushroom gnocchi	19
	Wild mushrooms, morel cream, Parmesan	
g,l,cr,c	Orzo with shellfish bisque	24
f,mo,su	Seared scallops, Parmesan, spring onion oil	
l+o	Dry-aged ribeye	28
	Peppercorn sauce, roasted tomatoes	

TO SHARE

g,n,se	Olives and nuts 8
	Smoked almonds and gordal olives
g,su	Truffle croquettes 8
	6pc
g+,n,	Sourdough bread 8
l,se	Buttermilk butter and Baba ganoush
g,l,n,	Crispy chicken bites 8
su	Nduja mayonnaise
g,m	Bitterballen 8
	6pc

SIDES

g,n,se	Fries 5
	Vessel mayonnaise
su	Green salad 5
	Pomegranate dressing
g	Eggplant 5
	Chipotle, coriander
	Seasonal vegetables 5
	Seasonal - vegan optional

VESSEL

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