

DESSERT



v - Vegetarian | vg - Vegan

g,e,l,n+o	Brownie Salted pecans - caramel sauce	9
g,l,e,su,n+o	Classic Tiramisu Mascarpone, espresso, amarettini	9
g,l+o	Apple & Blackberry Crumble Clotted cream	9
l	Affogato Espresso - vanilla ice cream	6

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



TO SHARE

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n,su	Olives and nuts	8
g,se	Pita and dips Harissa hummus, black garlic aioli	9
Lu,g,c	Salto croquettes Sweet soy mayo	8
g,cr,e	Shrimp croquettes Lemon mayo	8
l,g,m,c,lu,s	Bitterballen Mustard	8
g,l,c	Crispy chicken tenders Chipotle cream	9



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allergen menu



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Vessel Amsterdam

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cm	Cow Milk		optional



CHEFS MENU

Our kitchen celebrates modern European cuisine with global inspiration and a focus on seasonal produce. Our Chefs create a menu that brings together the dishes that define Vessel. Offering you and your guests a vibrant dining experience.

	3/4* COURSES	48.5/52.5
n,pe,se	Salsa Guatemalteca Roasted beetroot, torched mandarin, citrus dressing	
	Pasta Puttanesca* Seared tuna, tomato sauce, black olives, capers	
	Procureur Smoked apple, celeriac, endive, gravy	
	Classic Tiramisu Mascarpone, espresso, amarettini	
	Including a side dish of choice	

	3/4* COURSES VEGETARIAN	48.5/52.5
n,pe,se	Salsa Guatemalteca Roasted beetroot, torched mandarin, citrus dressing	
	Chestnut linguini* Parmesan foam, fresh black truffle	
	Miso braised celeriac Hazelnut and artichoke cream, shiso leaves	
	Classic Tiramisu Mascarpone, espresso, amarettini	
	Including a side dish of choice	
	*The fourth course	



A LA CARTE

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STARTERS

n,pe,se	Salsa Guatemalteca Roasted beetroot, torched mandarin, citrus dressing	14
n+o,su	Roasted grapes salad Roasted topinambur, grapes, hazelnuts, balsamic	14
l,su, milk	Burrata Grilled corn, coriander and lime salsa, jalapeños	15
f,l,milk,su	Salmon gravlax Buttermilk and dill dressing, pickled radishes	16
f,m,su	Steak tartare Tarragon cream, truffle chips, caper leaves	16

MAINS

g,n,s	Miso braised celeriac Hazelnut and artichoke cream, shiso leaves	22
g,l,e,c,su ,milk	Chestnut linguini Parmesan foam, fresh black truffle	23
g,f,e	Pasta Puttanesca Seared tuna, tomato sauce, black olives, capers	25
f	Catch of the day Please ask your waiter	Market price
g,pe+o,f,s u	Chicken thighs Chipotle BBQ sauce, coleslaw, peanuts	23
l+o,su+o	Butchers cut of the day French fries, peppercorn sauce	Market price
l,c,su	Procureur Smoked apple, celeriac, endive, gravy	23

SIDES

Su	Fries Vessel's mayonnaise Add: Parmesan and garlic +2	5	Grilled artichoke Lemon mayonnaise	9
Su	Side salad House dressing	5	l+o Roasted carrots Orange butter	6