

DINNER

17:00-22:00

CHEFS MENU

3/4 COURSES

48.5/56.5

3/4 COURSES VEGETARIAN

46/55



Including a side dish

STARTERS

Scallop carpaccio

Leche de tigre, herbal salad

Wine: Beaugarand, Picpoul Sauvignon blanc

16

Burrata

Peaches, guanciale, hot honey

Wine: Cava Nit Del Foc Organic Brut

16

v Greek salad

Feta, cucumber, tomato, olives

Wine: El Granjero Rosado

14/17

v Grilled asparagus

Sundried tomato, cured egg yolk

Wine: Dos Por Tres, Verdejo

14

Steak tartare

Truffle mayonnaise, crostini, cured egg yolk

Wine: Don Filippo, Primitivo

16/23

Shrimp cocktail

Plantain chips, pickled chili

Wine: Quinta das Arcas, Vinho Verde

16

MAINS

v - Vegetarian | vg - Vegan

EARTH

vg Cauliflower Satay

Pickled chili, cucumber

Wine: Vauclaire rose

19

v Pasta alla vodka

Orecchiette, parmesan

Wine: Castelas Tranquille Pinard, Syrah

20

SEA

Salmon fillet

Lemon butter caper sauce, fennel-celery salad

Wine: Dos Por Tres, Verdejo

24

Seafood pasta

Cajun bisque, orechiette

Wine: Cave Alignan Icare, Chardonnay

24

LAND

Picanha

Chimichurri, french fries

Wine: Don Filippo, Primitivo

32

Poulet à la moutarde

Coleslaw

Wine: Chartreux, Cabernet Sauvignon

26

Vessel burger

Cheddar, caramelised onions, pickles, bacon, french fries

Beer: Homeland Zeebonk NEIPA

24

SIDES

vg French fries

Vessel mayonnaise

5

vg Rosemary potatoes

Sun-dried tomato mayonnaise

6

vg Coleslaw

5

v Pita bread

Spicy feta spread

8

DESSERT

17:00-22:00

- √ **Chocolate mousse** 8
Orange glaze, hazelnuts
Wine: Tauromaquia Pedro Ximenez
- √ **Tartalette** 8
Vanilla curd, poached rhubarb
Wine: Megyer, Harslevelu Late harvest
- √ **Mango basque cheesecake** 8
Berry compote
Wine: Megyer, Harslevelu Late harvest
- √ **Affogato** 6
Espresso, vanilla ice cream

For vegan options please consult our team

FOR THE KIDS

- √ **Little pasta** 11
Butter & parmesan
- Little chicken** 13
Side salad, french fries
- √ **Little pancakes** 11
Maple syrup

Vessel Amsterdam

TO SHARE

12:00-22:00

- √ **Pita bread** 8
Spicy feta spread
- Crispy chicken** 9
Piccalilly mayonnaise
- Bitterballen** 8
Mustard
- Cheese bitterballen** 8
Chimichurri mayonnaise
- vg **French fries** 5
Vessel mayonnaise
- Oyster** 4
Lemon and mignonette
- vg **Olives and nuts** 7

STAY THE NIGHT?

Now that you are here, why don't you stay?

Hotel room, toothbrush, towels

Ask the reception



Scan for our allergen menu



Scan for our event options

Did you know that our menu is made from sustainable tomato paper? This innovative material is created by recycling leftover parts of tomatoes, such as skins and stems, turning food waste into something useful and eco-friendly.

WiFi: THE JULY

Password: Stayconnected

Card payments only

Vessel Amsterdam