

DESSERT



v - Vegetarian | vg - Vegan

v Brownie Salted pecans - caramel sauce	9
v Classic Tiramisu Mascarpone, espresso, amarettini	9
vg Apple & Blackberry Crumble Clotted cream	9
v Affogato Espresso - vanilla ice cream	6

Dinner



TO SHARE

v - Vegetarian | vg - Vegan

vg Olives and nuts	8
vg Pita and dips Harissa hummus, black garlic aioli	9
vg Salto croquettes Sweet soy mayo	8
Shrimp croquettes Lemon mayo	8
Bitterballen Mustard	8
Crispy chicken tenders Chipotle cream	9



Scan for our
allergen menu



Scan for our
event options

WiFi: THE JULY
Password: Stayconnected

Vessel Amsterdam

Vessel Amsterdam

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

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

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



v - Vegetarian | vg - Vegan

STARTERS

vg Salsa Guatemalteca	14
Roasted beetroot, torched mandarin, citrus dressing	
vg Roasted grapes salad	14
Roasted topinambur, grapes, hazelnuts, balsamic	
v Burrata	15
Grilled corn, coriander and lime salsa, jalapeños	
Salmon gravlax	16
Buttermilk and dill dressing, pickled radishes	
Steak tartare	16
Tarragon cream, truffle chips, caper leaves	

MAINS

vg Miso braised celeriac	22
Hazelnut and artichoke cream, shiso leaves	
v Chestnut linguini	23
Parmesan foam, fresh black truffle	
Pasta Puttanesca	25
Seared tuna, tomato sauce, black olives, capers	
Catch of the day	Market price
Please ask your waiter	
Chicken thighs	23
Chipotle BBQ sauce, coleslaw, peanuts	
Butchers cut of the day	Market price
French fries, peppercorn sauce	
Procureur	23
Smoked apple, celeriac, endive, gravy	

SIDES

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