

Dessert



v - Vegetarian | vg - Vegan

✓ Brownie	9
Salted pecans, caramel sauce	
Wine recommendation: Megyer, Harslevelu Late harvest	
✓ Classic Tiramisu	9
Mascarpone, espresso, amarettini	
Wine recommendation: Quinta Do Estanho Tawny Port	
✓ Poached pear	9
Blood orange mousse, mulled wine gel	
Wine recommendation: Megyer, Harslevelu Late harvest	
✓ Blue cheese tompouce	9
Caramel wafer, rum raisins	
Wine recommendation: Tauromaquia Pedro Ximenez	
✓ Affogato	6
Espresso, vanilla ice cream	

COCKTAILS

Irish Coffee	9.5
Jameson Whiskey - espresso - whipped cream	
Old Fashioned	11
Bourbon - orange zest - Angostura bitter	
Espresso Martini	12.5
Espresso - vodka - coffee liqueur	
Negroni	13.5
Bitter - gin - vermouth	

WISKEYS

Jameson
Two Stacks
Talisker Storm
Bowmore 10
Laphroaig 10
Toki

5 Cognac Ferrand 10
9 Quaglia Grappa
12 Quaglia Sambuca
9.5 Quaglia Amaretto
12 Bello Limoncello
9 Liqueur 43
Baileys
Amaro Averna
Tawny Port

12
6
6
6
6
5
6
6
7

DIGESTIVE

Vessel Amsterdam

HOT DRINKS



Americano/lungo/espresso	3.3
Double espresso	4.3
Espresso macchiato	3.8
Cortado	3.8
Cappuccino	4.3
Flat white	4.8
Latte macchiato	4.5
Change your milk: oat, almond or coconut milk +0.5 Add a syrup to your coffee: caramel or vanille +0,5	
Hot chocolate	4
Whipped cream +0,5	
Tea by Dilmah	3.5
Green Jasmin, Earl grey, English breakfast, Rooibos, Chamomile, Cinnamon spice, Ceylon, Rose & Vanilla	
Fresh mint or ginger tea	4
Namastea	4.5
Orange, lemon, ginger and mint	
Golden latte	5
Turmeric, cinnamon, ginger	
Matcha latte	5
Chai latte	5
Make it a dirty chai +1	

STAY THE NIGHT?

Now that you are here, why not stay?

Ask the reception

Hotelroom, toothbrush, towels



Scan for our
allergen menu



Scan for our
event options

Vessel Amsterdam