

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



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allergen menu



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event options

Vessel Amsterdam

Dinner



TO SHARE

v - Vegetarian | vg - Vegan

- ✓ **Cheese and nuts** 9
Selection of cheeses, mixed nuts
- ✓ **Bread with butter** 8
Herbes de Provence butter
- vg **Kimchi croquettes** 8
Lemon mayonnaise
- Crispy chicken** 9
Lemon mayonnaise
- Bitterballen** 8
Mustard
- ✓ **Cheese bitterballen** 8
Chimichurri mayonnaise

Vessel Amsterdam

A La Carte



STARTERS

v French onion soup Gruyère, croutons Wine recommendation: Chartreux	12
v Shallot tarte tatin Goat cheese mousse, figs, basil Wine recommendation: Cave Alignan Icare	16
vg Portobello sashimi Spring onion mayonnaise, miso vinaigrette, crispy garlic Wine recommendation: Pfannebecker Spätburgunder	14
Confit halibut Beetroot cream, pickled cucumber, horseradish Wine recommendation: Pistola Verdejo	15
Beef carpaccio Truffle- celceriac cream, green apple Wine recommendation: Beaugarand / Terrecarsiche Don Filippo	16

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 48.5/54.5

3/4 COURSES VEGETARIAN 46.5/52

Including a side dish of choice

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MAINS

v - Vegetarian | vg - Vegan

EARTH

vg Eggplant Milanese Sun-dried tomato hummus, pickled onions, rocket Wine recommendation: Pfannebecker Spätburgunder	21
v Mushroom risotto King oyster mushrooms, lemon butter Wine recommendation: Cave Alignan Icare	24

SEA

Cod & savoy cabbage Lemon beurre blanc, mandarin, chicory Wine recommendation: Bruno Danguin Crémant de Bourgogne	26
Risotto nero Octopus, Nduja oil, confit tomatoes Wine recommendation: Colle Adimari Drim	26

LAND

Duck breast Cherry gravy, Pommes Anna Wine recommendation: Catalan Eagle Terra alta Tinto	25
Butcher's cut of the day French fries, red wine gravy Wine recommendation: Ask your waiter	Market price
Pork belly Red cabbage purée, Shaoxing reduction, charred leek Wine recommendation: Pfannebecker Spätburgunder	24

SIDES

vg French fries Vessel mayonnaise	5	v Grilled broccoli Parmesan, smoked almonds	6
vg Side salad Citrus dressing	5	v Roasted carrots Honey	6

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