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brasserie

## STARTERS

- vg Winter veggies salad** **12**  
Roasted beets, pumpkin, spring onion dressing  
Add: Burrata +5
- v Smoked beetroot** **12**  
Blood orange, chives cream, horseradish
- Seabass ceviche** **14**  
Leche de tigre, spring onion, sweet and sour corn
- Carpaccio** **15**  
Pickled mustard seeds, Parmesan, nduja mayo

## MAINS

- vg Miso carrots** **21**  
Black truffle, crispy carrots, sweet and sour carrots
- v Mushroom gnocchi** **19**  
Wild mushrooms, morel cream, Parmesan
- Catch of the day** **Market price**  
Lemon beurre blanc, coleslaw
- Orzo with shellfish bisque** **24**  
Seared scallops, Parmesan, spring onion oil
- Dry-aged ribeye** **28**  
Peppercorn sauce, roasted tomatoes
- Braised beef cheeks** **24**  
Celeriac cream, gravy, feta, pickled mustard seeds

## TO SHARE

**T-Bone steak - for 2**

35pp

Fries, green salad, peppercorn sauce

## SIDES

- vg **Fries** 5  
Vessel mayonnaise
- vg **Green salad** 5  
Pomegranate dressing
- vg **Eggplant** 5  
Chipotle, coriander
- ∨ **Seasonal vegetables** 5  
Seasonal - vegan optional

## DESSERTS

- ∨ **Vesseletta** 10  
Hazelnuts, chocolate ganache, sea buckthorn
- ∨ **Sticky toffee pudding** 10  
Butterscotch sauce, creme fraiche
- ∨ **Lemon and lime panna cotta** 10  
Mint crumble
- ∨ **Selection of Dutch and French cheeses** 14  
Quince mustard and crackers

Scan for our  
allergens menu



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event options



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# BITES

vg	<b>Olives and nuts</b>	8
	Smoked almonds and gordal olives	
vg	<b>Truffle croquettes</b>	8
	6pcs	
	<b>Crispy chicken bites</b>	8
	Nduja mayonnaise	
	<b>Bitterballen</b>	8
	6pcs	
v	<b>Sourdough bread</b>	8
	Buttermilk butter and Baba ganoush	