

All day
dining

V

E

S

S

E

g Gluten
e Eggs
f Fish
l Lactose
s Soy
n Nuts
p Peanuts
se Sesame
m Mustard
c Celery
lu Lupin
cr Crustacean
mo Mollusc
su Sulphite
pi Pinenuts
+o without is optional

brasserie

L

LUNCH

12:00 - 15:00

g,n,se su	Vessel Lunch	18.5
	/ Gazpacho	
	/ Asparagus salad	
	/ Toast kimchi croquette and aioli	
g ⁺ o,n, se	Chili hummus toast	14
	Grilled vegetables, mint salsa	
g,l,n,pi su ⁺ o	Grilled cheese sandwich	14
	Kimchi pesto, brie, mayonnaise verde	
g ⁺ o,e ⁺ o f,l ⁺ o,m su	Chicken Caesar salad	15/19
	Cajun chicken, free range egg, Parmesan	

SMALL PLATES

	Feta with watermelon	14
	Melon jerky, cucumber, mint	
n ⁺ o,c,l su ⁺ o	Burrata salad	15
	Quinoa, ginger, sweet and sour tomatoes, pistachios	
g ⁺ o,l, cr,f, c,su,m	Bouillabaisse	17/23
	Fennel, saffron potatoes	
n,g,f su	Torched mackerel	15
	Ajo blanco, lemon olive oil, strawberries	
g,se, f,m,e,su	Classic steak tartare	15/19
	Free range egg yolk, black sesame, toast	

BIG PLATES

n ⁺ o,su	Cauliflower	19
	Green pea curry cream, antiboise, hazelnuts	
g ⁺ o,su pi,l	Linguini pasta	19
	Wild garlic pesto, asparagus, confit tomatoes	
f,l ⁺ o	Catch of the day	Market price
g ⁺ o,cr, c,su,s, mo	Pasta vongole	23
	Gochujang bisque, salsa verde	
su ⁺ o,l ⁺ o c ⁺ o	Roast poussin	20
	Albufeira sauce	
g ⁺ o,su ⁺ o	Dry aged entrecote	26
	Crispy shallots, chimichurri	

TO SHARE

g ⁺ o, l ⁺ o su ⁺ o	Dry aged Cote de Boeuf - for 2 Fries, green salad, Café de Paris butter	35pp
g ⁺ o, mo, su, m ⁺ o	Mussels a la mariniere - for 2 Fries, green salad , aioli	26pp

SIDE DISHES

g, m, su	Fries Vessel's mayonnaise	5
n ⁺ o, su ⁺ o	Green salad Lemon dressing	4
l	Mashed potato Roasted garlic	5
l ⁺ o	Green vegetables Seasonal - vegan optional	5
g ⁺ o, l ⁺ o	Sourdough bread Buttermilk butter	6

DESSERTS

l ⁺ o	Dark chocolate mousse Brigadeiros - vegan optional	11
l, e	Basque cheesecake Summer berries	11
l, g, e, n	Apple tartin Vanilla creme fraiche	11
g ⁺ o, l	Cheese Selection of Dutch/French	17

DIGESTIVES

	Coconut espresso martini	12.5
	Old fashioned	11
	Carajillo	8.5
	Quaglia limoncello	6
	Affogato	6
	Mezcal Koch espadin	8

BITES

n+o	Olives and nuts	8
	Smoked almonds & gordal olives	
g	Truffle croquettes	8
	6pcs	
cr,su+o	Irish more oyster	4
	Seasonally garnished per piece	
g,l,se	Crispy chicken bites	8
su+o,s,c	Korean BBQ sauce 6pc	
g,l,	Bitterballen	8
m,c,s	6pcs	
n+o	Iberico ham	16
	100g	



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