

**HUNGRY? ALTHOUGH THIS
MENU IS MADE FROM TOMATO
PLANTS, OUR FOOD IS WORTH
THE WAIT. REALLY. EXPECT
GREAT FEEL-GOOD FOOD MADE
FROM FRESH & LOCAL
INGREDIENTS. ENJOY!**

#FORTHELOVEOFGOODVIBES

VESSEL

BREAKFAST

7:00 PM - 12:00 PM

VESSEL BREAKFAST

18

Fort Negen sourdough bread, croissant, pain au chocolat, jam, butter, chocolate sprinkles, Stolwijker cheese, smoked salmon, your of egg choice, avocado salsa, Greek yoghurt, granola, fruit salad, orange juice, coffee or tea.

Not enough bread or other breakfast items? Please ask for more!

All breakfast items are also available as individual dishes.

We carry a selection of gluten-free, vegan and lactose-free products.

Please ask your waiter for more information.

Cake of the day by Holtkamp	6
Freshly cut seasonal fruit VN/L/G	8
Chia pudding with summer berries VN/L/G	8
Banana pancakes with strawberries and coconut yoghurt V/G/L	9
Lightly spiced crushed avocado served with a tomato salsa VN/L	10
Add-ons: Smoked salmon +3, crispy bacon +2.5, poached egg +1.5	
2 poached eggs on Fort Negen toast with Hollandaise sauce V	12
Add-ons: Smoked salmon +3, Ham +2.5, crispy bacon +2.5, spinach +1.5	

Wi-Fi: BOAT&CO Password: Sailaway

V - vegetarian VN - vegan L - lactose free G - gluten free

LUNCH

12:00 PM - 5:00 AM

ALL-DAY BREAKFAST

Banana pancakes with strawberries and coconut yoghurt V/L/G	9
2 poached eggs on Fort Negen toast with Hollandaise sauce V	12
Add-ons: Smoked salmon +3, Ham +2.5, crispy bacon +2.5, spinach +1.5	

SANDWICHES ON FORT NEGEN BREAD

Lightly spiced crushed avocado served with a tomato salsa VN/L	10
Add-ons: Smoked salmon +3, crispy bacon +2.5, poached egg +1.5	
Buttermilk fried chicken with jalapeño mayonnaise and spicy coleslaw	10
Tuna salad Niçoise, green beans, sweet pepper, tomato, olives, red onion and egg	10

SALADS/VEGETABLES/STARTERS

Globe artichoke with French vinaigrette and lemon VN/L/G	10
Butterhead lettuce, garden peas and pickled radishes in a miso dressing VN/L/G	12
Dutch burrata, tomato marmalade, basil oil and fennel pollen V/G	14
Home smoked salmon with Greek yoghurt, cucumber, capers and black pepper G	14
Caesar salad with chicken, anchovies, Parmesan cheese, croutons and soft boiled egg	15
Steak tartare, dripping fried breadcrumbs and very mature Gouda cheese	12

SOUP

Vegan Tom Ka with shiitake and pak choi VN/L/G	8
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MAINS

Dutch asparagus, a ragout of morel mushrooms, summer vegetables and Roseval potato VN/L/G	19
Grilled and glazed king oyster mushrooms with cauliflower, cashew nuts and fregula VN/L	18
Cod fillet with Swiss chard, roasted fennel and a citrus/miso vinaigrette L/G	21
Spring chicken, ratatouille with black olives and a tomato mayonnaise L	19
Vessel 100% Angus beefburger or Beyond Meat veggie burger with fries VN/L	18

SIDE DISHES

Mixed summer vegetables VN/L/G	4
Heirloom tomato salad with shallots VN/L/G	4
Green salad with French vinaigrette VN/L/G	4
'Friethoes' fries with mayonnaise VN/L/G	4
Sweet potato fries with sriracha mayonnaise VN/L/G	4

CHEESE AND DESSERTS

Three Dutch seasonal farmhouse cheeses served with chutney and crackers	12
Cake of the day by Holtkamp	6
Ice-cream and sorbet: vanilla, chocolate and blueberry, per scoop V/G	3
Chocolate, espresso and hazelnut tart	8
Lambada strawberries, rhubarb sorbet and lemon vinaigrette VN/L/G	9

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DINNER

5:30 AM - 10:00 AM

STARTERS

Dutch burrata, tomato marmalade, basil oil and fennel pollen V/G	14
Hummus Le Grand, chickpea salad, roasted peppers, lentil falafel and za'atar VN/L/G	10
Butterhead lettuce, garden peas and pickled radishes in a miso dressing VN/L/G	12
Globe artichoke with French vinaigrette and lemon VN/L	10
Home smoked salmon, Greek yoghurt, cucumber, capers and black pepper G	14
Steak tartare, fried breadcrumbs and very mature Gouda cheese	12

SOUPS

Vegan Tom Ka with shiitake and pak choi VN/L/G	8
Vichyssoise with home smoked salmon G	9

MAINS

Seasonal lettuce and herbs with avocado, gooseberries, toasted seeds, miso/yuzu dressing VN/L/G	15
Grilled and glazed king oyster mushrooms with cauliflower, cashew nuts and fregula VN/L	18
Dutch asparagus with a ragout of morel mushrooms, summer vegetables and Roseval potato VN/L/G	19
Vessel 100% Angus beefburger or Beyond Meat veggie burger with fries VN/L	18
Spring chicken, ratatouille with black olives and a tomato mayonnaise	19
Bavette prepared on the BBQ, cime di rape and chimichurri L/G	24
Cod fillet with Swiss chard, roasted fennel and citrus/miso vinaigrette L/G	21

TO SHARE, 2 - 3 PERSONS

Large plaice with mussels in white beer with string beans, Opperdoeser potato and spring onion G	48
Roasted cauliflower shawarma with couscous, fattoush, pita and harissa VN/L	35

SIDE DISHES

Mixed summer vegetables VN/L/G	4
Heirloom tomato salad with shallots VN/L/G	4
Green salad with French vinaigrette VN/L/G	4
'Friethoes' fries with mayonnaise VN/L/G	4
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CHEESE AND DESSERTS

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SNACKS

12:00 PM - 10:00 AM

Irish Tara oysters, plain or with Thai dressing, per piece	G/L	3.5
Radishes with hummus and dukkah	VN/L/G	4.5
Ossenworst, fresh Dutch sausage with Amsterdam pickles	G	6
Grilled baby cucumbers, tzatziki and pita	V/G	6
'Bitterballen' Dutch snack with a beef stew filling, 6 pieces		6
Oyster mushroom bitterballen, stuffed with a mushroom stew, 6 pieces	V	10
Olive tapenade, muhammara and hummus with pita	VN/L	10
Ortiz sardines, lemon and toast	L	12
Dutch shrimp croquettes, 3 pieces		12
Three Dutch seasonal farmhouse cheeses served with chutney and crackers		12
Spicy roasted nuts	VN/L	4.5
Mixed marinated olives	VN/L/G	4.5
Vessel snack platter, a mix of cold and warm snacks		18
Mixed roasted nuts, marinated olives, ossenworst, pickles, dips and pita, beef bitterballen and oyster mushroom bitterballen		

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DRINKS

COFFEE & TEA

Americano/ lungo	2,6
Espresso	2,6
Espresso macchiato	2,8
Double espresso	3,5
Cappuccino	3,2
Flat white	3,8
Latte	3,7
Latte macchiato	3,85
Iced coffee	3,5
Iced latte	5,5
Hot chocolate	3,5
Formocha teas & Infusions	3,25
Fresh mint tea	3,5
Ginger tea	3,5

SODA'S

Coca-cola	2,9
Coca-cola zero	2,9
Sprite	2,9
Orangina	3,5
Fever tree Indian tonic	4
Fever tree Mediteranean	4
Fever tree ginger beer	4
Fever tree ginger ale	4
Fever tree lemon tonic	4
3 Cents grapefruit soda	4
Homemade iced tea flat/sparkling	3,5

SMOOTHIES

Green energy	6
Broccoli, spinach, parsnip, apple	
An apple a day	6
Apple, banana, strawberries	
Red is the new black	6
Sweet pepper, carrot, beetroot, tomato	
Rise and shine	6
Mango, banana, coconut water	

BEER ON DRAFT

Heineken (small)	2,7
Heineken (medium)	2,9
Heineken (large)	5,5
Brand weizen	5,5
Affligem blond	5,5
Lagunitas IPA	6

BOTTLED BEERS

Brouwerij 't IJ Ijwit	5,5
Brouwerij 't IJ Biri	5
Brouwerij 't IJ Session IPA	5,5
Brouwerij 't IJ Zatte	5,5
Brouwerij 't IJ Natte	5,5
Lowlander white ale	5,2
Mort subite kriek	4,5
Heineken 0.0%	3
Affligem blond 0.0%	4,6
Brand weizen 0.0%	3,5

GIN & TONIC

Tanqueray	9
Classic with lime	
Tanqueray 10	11
With grapefruit and thyme	
Gin Mare	12,5
With lemon and rosemary	
Sir Edmond	12,5
With orange and cinnamon	
Bobby's	11
With orange and cloves	
Jinzu	12
With lemon and pink peppercorns	
Sipsmith VJOP	13
With orange and rosemary	

MOCKTAILS

Pink Panther	6,5
Blueberry, Lemon, Lemonade	
Green Smash	6,5
Cucumber, Mint, Gingerbeer	

DRINKS

COCKTAILS (AVAILABLE FROM 15:00)

Mandarin mule - Gin, mandarin cordial, gingerbeer	12
Northern negroni - Korenwijn, amaro, sweet vermouth	11
Green cachaca collins - Cachaça, green tea, lemongrass, soda	9,5
Brown butter old fashioned - Butter washed bourbon, Pedro ximinez sherry, chocolate	11
House espresso martini - Ketel One Vodka, vanilla, coffee, cardamom	9,5
Blackberry whiskey sour - Rye whiskey, blackberry, almond, lemon	12
Jamaica Paloma - Mezcal, aperol, hibiscus, grapefruit soda	11
Amaro highball Italian - Amaro, lemon tonic, sage	9

*Please don't hesitate to ask if you would like our bartenders to make you a classic cocktail or a custom made drink!

JENEVER

Jajem jonge jenever	5,5
Van Wees oude genever	5
Rembrandt korenwijn	5
Zuidam korenwijn 5 yr	6

GIN

Tanqueray	5
Tanqueray 10	7
Gin Mare	8,5
Sir Edmond	8,5
Bobby's	7
Jinzu	8
Simsmith VJOP	9
Hermit	10

VODKA

Ketel one	5,5
Beluga noble	9

RUM

Bacardi superior	4,5
Diplomatico planas	6
Leblon (cachaca)	6,5
Goslings black seal (spiced)	5
Pampero anniversario	7
Diplomatico reserva exclusiva	9,5
Zacapa XO	18

WHISK(E)Y

Jameson	5
Johnnie Walker black	6
Monkey shoulder	9
Bulleit bourbon	6
Bulleit rye	7
Rowan creek	12
Nikka from the barrel	11
Talisker 10yo	8
Oban 14yo	10
The Balvenie 14yo Carribean cask	12
Highland park 18yo	18

AGAVE

Corralejo blanco	5
Don Julio reposado	8
Don Julio añejo	9
Nuestra soledad (mezcal)	7

COGNAC & CO

Hennessy VS	8
Pierre Ferrand 10th Generation	14
Pierre Ferrand 1er Cru	14
Calvados Chateau Breuil V.S.O.P.	6
Grappa Gaja Rossj - Bass	10

PORT

Offley Tawny Port	5,5
Offley Ruby Port	6,5

WINE

SPARKLING WINE

Valdobbiadene di San Pietro di Barbozza DOCG	2018	6,5	32,5
Champagne Pommery Brut Silver		13	65
Laurent Perrier			75

WHITE

Casa Silva - Chardonnay, Sémillon	2019		25
Domaine Tariquet – Sauvignon Blanc	2018	5,5	27,5
Domaine Gayda - Viognier	2019		30
Quercus - Slovenia, Pinot Grigio	2019	6	30
Weingut Anselmann – Duitsland, Riesling	2018		32,5
J. Müllner - Weinzierlberg, Grüner Veltliner	2018		32,5
Gnarly Head - Chardonnay, California	2018	7,5	37,5
Delaire Graff Reserve – Swartland, Chenin Blanc	2018		40
Sancerre “Les Gaillotes” – Jean Max Roger	2018		52,5
Magnum Mustiguillo – Spanje, Merseguera, Viognier, Malvasia, Bio	2018		59
Pouilly-Fuissé – Domaine Ferret, Chardonnay	2017		72
Chablis 1er cru – Domaine Billaud Simon, Chardonnay	2016		89
Rossj-Bass, Gaja – Piemonte, Chardonnay	2017		90
Chassagne Montrachet 1er cru – Clos Saint Jean, Chardonnay	2014		110

ROSÉ

Et Moi – Provence, Grenache, Syrah, Sauvignon Blanc	2020	6	30
Château Cavalier, Grand Cavalier – Provence, Grenache, Cab. Sauv.	2019		40
Magnum Château Cavalier Cuvée Marafiance – Provence	2019		59

RED

Brigantello - Sicilië, Nero d' Avola	2019	5	25
Arithmetics – Australië, Shiraz	2018		27,5
Sottano Classico - Malbec	2018		27,5
Rosso - Rosso di Veneto	2019		30
J. Müllner – Oostenrijk, Blauer Zweigelt	2018	6	30
Villa Maria Private Bin - Pinot Noir	2018	7	35
Gnarly Head – Zinfandel, California	2018		37,5
Salvaterra - Ripasso DOC Classico Superiore	2016		40
Magnum Mustiguillo – Spanje, Bobal, Syrah, Garnacha, Bio	2017		59
Amarone della Valpolicella – Fabiano - Corvina, Rondinella, Corvinone	2015		69
Barolo Ludo, Cannubi – Piemonte, Nebbiolo	2009		72
Beaune Chouacheux, Louis Jadot – Bourgogne, Pinot Noir	2014		85
Pommard – Monopole Domaine Huber	2014		92

DESSERT

Côte de Gascogne – Domaine Tariquet – Petit Manseng	2017	7	
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VESSEL