

LUNCH

At Vessel we believe that all good things in life are meant to be shared: good company, good food and good vibes.

Therefore, we have created a menu entirely of dishes to share. Expect everything to be surprising yet super pure in its being. Our chef Freek Dekker will take you on a tour around the world. Hop on board: we go from Asia to Europe, to Africa and South America in the blink of an eye. We would love to guide you through our menu, so feel free to ask us anything.

Can't choose? The Best of Vessel might be it for you!
Available from: 12:00 PM till 09:00 PM

BEST OF VESSEL

3-course menu 39

3 courses of Vessels best dishes to share.
Sit back, relax and get ready as we will be your tour guide during this culinary **'round the world'** experience.

The only choice you have to make is between
vegan or a mix of everything.

🌿 Vegetarian 🌱 Vegan

Do you have any allergies we are happy to help!

LUNCH 12:00 PM till 05:00 PM



Buratta salad 13.5

Little gem, tomatoes, basil

Smoked salmon salad 15.5

Little gem, avocado, kimchi dressing, sesame seed

Caesar salad 14.5

Chicken, anchovis, Parmesan, croutons

Grilled veggie salad 12.5

Smoked vegan feta, pine nuts

Add sourdough bread to your salad 3

Fort negen sourdough sandwich



/ Avocado, smoked vegan feta, dukkah 11.5



/ Buratta, tomatoes, basil 12.5

/ Smoked salmon, creme fraich, spinach, red onion 13.5

/ Spicy chicken thighs, little gem, ginger, spring onion dressing 12.5

/ Shrimp croquettes from Holtkamp 14

Pancakes



/ Yoghurt, fresh fruit, honey, granola 11.5



/ Dates, salted caramel, coffee cream 11.5



/ Fried egg, manchego, basil 12.5

/ Fried egg, bacon, maple syrup, dukkah 12.5

DISHES TO SHARE 12:00 PM till 09:00 PM

🌿 **Dutch beetroot 8.5**

Smoked vegan feta cheese, olive oil, pine nuts

🌿 **Burrata & tomato 11.5**

Basil, verjuice

Pickled salmon 12

Za'atar, coriander, cress, pistachio

Chicken thighs 16.5

Little gem, ginger, spring onion dressing

🌿 **Cod back fillet 16.5**

Beurre blanc, cumin, cauliflower, macadamia

🌿 **Pumpkin & onion 16.5**

Savory portobello gravy, pecorino

Short rib (350 gr) 24

Slow-cooked Black Angus rib, spicy chipotle varnish

🌿 **Patatas bravas 4.5**

Tomato sauce, aioli

🌿 **Grilled veggies 4.5**

Romesco sauce

🌿 **Greens 4.5**

Fresh green salad

🌿 **Focaccia 2.5**

Toasted

BITES

🌿 **Crudite 6.5**

Carrot/coconut cream, dukkah

🌿 **Padron peppers 5.5**

Maldon salt

🍷 **Cashew 3.5**
Roasted, glazed, Raz El Hanout

🍷 **Olives 4.5**
Arbequina

KFC “Korean fried cauliflower” 7
Caulliflower, tempura, chili, togarashi

Sticky shrimps 9
Tempura, caramel

Pata negra 16.5
Iberico paleta 100% Bellota

🍷 **Bitterballs 7**
Beef or veggie with mustard

🍷 **Cheeses from “Fromagier Abraham Kef” 12.5**
Mustard fruit, rich fruit loaf slices

TO TOP IT ALL OFF

The things that just aren't made for sharing

🍷 **Pear tarte-tatin 8.5**
Stewed pear sorbet

🍷 **Sticky toffee pudding 8.5**
Dates, rum caramel, vanilla ice cream

🍷 **Pie by Holtkamp 6**
Carrot cake or apple pie

🍷 **Cheeses from “Fromagier Abraham Kef” 12.5**
Mustard fruit, rich fruit loaf slices