

DINNER

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!

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!

START SHARING

- ✓ **Dutch beetroot 8.5**
Smoked vegan feta cheese, olive oil, pine nuts

- 🍷 **Burrata & tomato 11.5**
Basil

- ✓ **Eggplant & celeriac 10.5**
Miso dressing, edamame

- Ceviche of seabass 11.5**
Sweet potato, bonito, shallot

- Pickled salmon 12**
Za'atar, citrus, saffron

- Steak tartare 11**
Red curry, kimchi dressing, coconut

CONTINUE SHARING

🌱 **Pumpkin & onion 16.5**
Savory portobello gravy, pecorino

🌱 **Avocado & mushrooms 15.5**
Smoked avocado, vadouvan, mushrooms, salsify

Short rib (350 gr) 24
Slow-cooked Black Angus rib, spicy chipotle varnish

Chicken thighs 16.5
Little gem, ginger, spring onion dressing

Cod back fillet 16.5
Beurre blanc, cumin, cauliflower, macadamia

SHARING IS CARING

🌱 **Patatas bravas 4.5**
Tomato sauce, aioli

🌱 **Greens 4.5**
Fresh green salad

🌱 **Grilled veggies 4.5**
Romesco sauce

TO TOP IT ALL OFF

The things that just aren't made for sharing

- 🍷 **Sticky toffee pudding 8.5**
Dates, rum caramel, vanilla ice cream
- 🍷 **Pear tarte-tatin 8.5**
Stewed pear sorbet
- 🍷 **Vessel Cheese platter 12.5**
Rich fruit loaf
- 🍷 **Vegan Vessel Cheese platter 12.5**
Rich fruit loaf