

SWEETS

- v / Apple pie 5
- v / Banana bread 4
- v / Sticky brownie 5
- v / Carrot cake 5
- vg / Vegan lemon pie 5
- v / Tiramisu 7.5
- v / Affogato 6

HOT DRINKS

- Americano/lungo/espresso 3
- Double espresso 4.5
- Cortado / espresso macchiato 3.2
- Cappuccino 4
- Flat white 4.5
- Latte macchiato 4.5
- Change to: Oat, almond or coconut milk +0.5
- Tony's hot chocolate 4
- Tea by Dilmah 3.5
- Fresh mint or ginger 4
- Kickstart tea 4.5 (orange, lemon, ginger and mint)
- Golden latte 4.5
- Bone broth by Oerbouillon 7.5

JUICES

- / Orange - Pineapple, carrot, orange 7.5
 - / Green - Green apple, coconut water, spinach 7.5
- Add on: Hemp seeds +0.5 / Turmeric +0.5 / Ginger +0.5

VESSEL
brasserie

LUNCH

11:00 - 16:00



v Vegetarian
vg Vegan

Scan for our allergies

WiFi: Guests BOAT&CO Password: Sailaway

vg **Vessels lunch 15.5**

/ Grilled asparagus salad, smoked feta, pine nuts

/ Toast avocado mash, smoked feta

/ Toast with kimchi croquette and aioli

SANDWICHES

vg **Avocado mash 14**

Smoked vegan feta, chives crème

vg **Kimchi croquettes 14.5**

Aioli, rocket salad

Pulled mackerel 15.5

Horseradish cream, Amsterdam onion

Pastrami 16

Miso mushroom mayonnaise, rocket salad

Fried chicken tenders 14

Vadouvan sauce, atjar

v **Grilled cheese sandwich 10.5**

Emmentaler, mozzarella, Dutch Gouda, pesto, rocket

Add on: Pata negra +6

The Notorious M.U.F.F.I.N. 22

English muffin, truffle, fried egg, burrata, pata negra

CROISSANTS

v / **Strawberries 7.5**

Strawberries, vanilla mascarpone, crispy almonds

v / **Pistachio 8.5**

Pistachio cream, pistachio ice cream

v / **Plain 4**

Butter and jam

SALADS

Add on: **Bread +3.5**

v **Veggie bowl 14.5**

Pearl barley, grilled veggies, vadouvan, smoked vegan feta

vg **Optional: Vegan**

v **Burrata 14.5**

Tomato salsa, basil

Caesar 15.5

Chicken, poached egg, Parmesan, anchovis

Smoked salmon 17.5

Avocado, kimchi dressing, sesame seeds, edamame

SIDES

v **Fries 5.5**

v **Salad 5**

Tomato salsa, chives crème, lemon dressing