

LOTTI'S

DINNER

FOR THE TABLE

CHARCUTERIE PLATTER — 18
piccalilli, cornichons, Amsterdam onions, crostini

DUTCH CHEESE PLATTER (v) — 22
kletzenbrot, pumpernickel, appelstroop, quince, nuts, crostini

SMALL PLATES

CAULIFLOWER SOUP (vg) — 9
turmeric, orange lentils, lemon, parsley

HOX BEEF TARTARE — 14
piccalilli, onsen egg, butter lettuce, crostini

BEETROOT CURED SALMON — 14
horseradish cream, carrot, choggia beet, avruga caviar

LARGE PLATES

FLAME GRILLED BAVETTE — 29
celeriac, endive, pancetta, roasted garlic jus

HOX CHEESEBURGER — 18.5
iceberg, gherkin relish, tomato, red onion compote, burger sauce, fries. served medium
add fried egg or bacon — 2
add truffle fries — 2.5

PAN FRIED COD — 24
Jerusalem artichoke, kale, baby potato, lobster bisque

CHARRED HISPI CABBAGE (vg) — 15
red cabbage miso crème, quinoa, chestnuts, walnuts
add feta — 2

DISH OF THE DAY — 24
**please ask your server*

SIDES

FRIES (vg) — 5
add truffle — 2.5

BELUGA LENTILS (v) — 7
tahini miso dressing

MASHED POTATOES (v) — 7

CRISPY KALE (v) — 7
togarashi, piccalilli

BUTTERNUT SQUASH (v) — 7
hummus, pide

SOURDOUGH (v) — 4.5
seaweed butter

PUTIGNANO BURRATA (v) — 15
smoked baby carrots, px vinaigrette, caviaroli, herb salad

MARBRÉ — 16
smoked duck, duck confit, liver, brioche, cranberries
sweet and sour sauce

DUTCH HERRING — 14
rye bread, wholegrain mustard, pickled beetroot

PAN FRIED SALMON — 24
turnip, kale, beurre blanc

GRILLED 'POLDER' CHICKEN — 24
Brussels sprouts, kale, wild mushrooms, mustard
chicken sauce

PHEASANT — 27
potato, choucroute, truffle, smoked sausage

BUTTERNUT RAVIOLI (vg) — 18
coconut, kaffir lime, radish, crispy capers

HOX VEGGIE BURGER (v) — 17.5
red carrot-beetroot burger, charcoal bun, pickled kale, chickpea mayonnaise, fries
add truffle fries — 2.5

KALE (v) — 7
sesame salad

WILD MUSHROOMS (vg) — 7
garlic, parsley

SMOKED AUBERGINE (vg) — 7

**Please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

LOTTI'S

WINE

SPARKLING	PROSECCO 'COL DI LUNA', <i>Glera, Brut NV</i>	8.5	44
	CHAMPAGNE 'BARON FUENTÉ TRADITION', <i>Brut - NV</i>	12	64
	VEUVE CLICQUOT YELLOW LABEL, <i>Brut - NV</i>		79
	RUIPART BLANC DE BLANCS, <i>Brut - NV</i>		135
	RUIPART ROSÉ, <i>Brut - NV</i>		135
WHITE	LES P'TIT GALETS, <i>Viognier, Rhône, France - '18</i>	4.5	22
	CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France - '18</i>	5	25
	STEMMARI, <i>Pinot Grigio, Sicily, Italy - '18</i>	5.5	27
	🍷 LETH, <i>Gruner Veltliner, Niederösterreich, Austria - '18</i>	6	29
	ROCK 'N ROLLE CLASSIC, <i>Vermentino, France - '17</i>	6.5	31
	MONTES, <i>Chardonnay, Central Valley, Chile - '18</i>	7	33
	EL CAYADO, <i>Albariño, Rias Baixas, Spain - '17</i>	7.5	35
	MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand - '18</i>		36
	🍷 HERDADO DO ESPORAO, <i>Verdelho, Alentejo, Portugal - '16</i>		38
	🍷 CRUDO WHITE ORGANIC, <i>Cattaratto & Zibibbo, Italy - '18</i>		40
	KAIKEN ESTATE, <i>Torrontes, Salta, Argentina - '17</i>		43
	MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy - '18</i>		46
	🍷 BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France - '16</i>		50
	SANCERRE "LES BELLES VIGNES", <i>Sauvignon Blanc, Loire, France - '17</i>		65
ROSE	LES P'TIT GALETS, <i>Grenache, Rhône, France - '18</i>	4.5	22
	DOMAINE ESTANDON, <i>Cinsault & Syrah, Côtes de Provence, France - '18</i>	7	32
	ROCK 'N ROLLE BABY, <i>Vermentino & Grenache, France - '17</i>	6.5	31
RED	LES P'TIT GALETS, <i>Merlot, Rhône, France - '17</i>	4.5	22
	CAILLOU, <i>Malbec, Comté Tolosan, France - '18</i>	5	25
	🍷 VILLA WELTER, <i>Dornfelder, Rheinhessen, Germany - '18</i>	5.5	27
	I MURI, <i>Primitivo, Puglia, Italy - '17</i>	6	29
	ROCK 'N ROLLE REBEL, <i>Vermentino, France - '16</i>	6.5	31
	GRAN FAMILIA, <i>Tempranillo, Rioja, Spain - NV</i>	7	33
	CÔTES DU RHÔNE 'DELAS', <i>Syrah & Grenache, Rhône, France - '17</i>	7.5	35
	🍷 LUCANTO, <i>Montepulciano, Abruzzo, Italy - '16</i>		38
	🍷 CRUDO RED ORGANIC, <i>Cabernet Sauvignon & Nero D'Avola, Italy - '18</i>		40
	CHIANTI, <i>Sangiovese, Tuscany, Italy - '15</i>		43
	KAIKEN ESTATE, <i>Malbec, Mendoza, Argentina - '17</i>		46
	SANTA EMA, <i>Merlot, Maipo Valley, Chile - '16</i>		48
	WENTE ESTATE, <i>Zinfandel, Livermore Valley, California, USA - '15</i>		56
	CLOS DE LA COMBE, <i>Pinot Noir, Burgundy, France - '17</i>		59
THE CHOCOLATE BLOCK, <i>Syrah & Cabernet Sauvignon, Franschhoek, SA - '16</i>		63	

Vintages may vary depending on availability - 🍷 Organic/Biodynamic wine