

# LOTTI'S

## DINNER

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### FOR THE TABLE

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**PASTEL — 7**  
*hung yoghurt, aubergine, harissa*

**AMSTERDAM MEAT PLATTER — 16**  
*selection of local charcuterie, pickled vegetables*

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### STARTERS

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**ORANGE LENTIL SOUP — 9**  
*goat yoghurt, mint*

**BURRATA — 14**  
*bbq smoked beetroots, pistachio, px vinaigrette, arugula*

**LANGOUSTINE BISQUE — 12**  
*cod fish, saffron potato, fennel*

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### WOOD GRILL

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**HOXTON BEEF BURGER — 18**  
*baby gem, vine tomato, burger sauce, homemade pickles, fries  
- add cheese, bacon or egg - 2*

**RIBEYE — 33**  
*250gr, 30 days dry aged, salad, fries, béarnaise*

**BBQ SWEETBREAD — 23**  
*turnip, madeira, leek, pecan, pearl onion*

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### SEA

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**CATCH OF THE DAY**  
*please ask your server*

**COD — 23**  
*brown butter, capers, egg, parsley, baby potato, salsify*

**GRILLED OCTOPUS — 21**  
*fregola, sauce vierge*

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### FIELD

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**CARROT TARTAR — 12**  
*miso, egg yolk, taggiasca olives, sourdough, pickled shallots*

**CAULIFLOWER — 15**  
*messeklever, truffle, watercress, hazelnuts, waterchestnuts*

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### SIDES

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**FRIES — 4**  
*add truffle - 2*

**ROASTED WINTER VEGETABLES — 6**  
*pumpkin powder*

**CHICORY SALAD — 6**  
*blue cheese, walnuts, granny smith*

**SOURDOUGH BREAD — 4.5**  
*Lindenhoff butter*

**DUTCH CHEESE BOARD — 14**  
*pumpernickel bread, fig & nuts, appelstroop, quince jam*

**HOXTON CLASSIC BEEF TARTAR — 14**  
*piccalilli, onsen egg, butter lettuce, crostini*

**LOCAL MIXED GREENS — 12**  
*cashew, hemp seeds, beetroot, pickled pumpkin - add chicken - 4.5*

**CORVINA CEVICHE — 14**  
*crispy corn, leche de tigre, coconut, cilantro, onion*

**DUTCH CORN-FED CHICKEN — 23**  
*seasonal vegetables, chicken jus vinaigrette, preserved lemon*

**BUTLERS' STEAK — 23**  
*low and slow braised beef, liquorice, artichoke, carrot*

**PHEASANT — 23**  
*choucroute, potato, truffle, smoked sausage, jus*

**FISH & CHIPS — 19**  
*glazed peas, fries, tartar sauce*

**CORVINA — 26**  
*langoustine bisque, celeriac, crispy potato, lavas*

**SUSTAINABLE SALMON — 21**  
*turnip, Brussel sprouts, beurre blanc, avruga caviar*

**HOXTON VEGGIE BURGER — 17**  
*beetroot, chickpea mayo, homemade pickles, baby gem, charcoal bun, salad, fries.  
add cheese or egg - 2*

**RAVIOLI — 15**  
*spinach, Grana Padano, walnuts, water chestnuts*

**POTATO MOUSSELINE — 6**

**MAC AND CHEESE — 6**  
*topped with crispy panko bread crumbs*

**BRUSSEL SPROUTS 'OUDE LEIDSE' — 5**

**CAULIFLOWER — 6**  
*almond, lemon*

*\*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	44
CHAMPAGNE 'BARON FUENTÉ TRADITION', <i>Brut NV</i>	11.5	62
VEUVE CLICQUOT YELLOW LABEL, <i>Brut</i>		79
RUINART BLANC DE BLANCS, <i>Brut</i>		135
RUINART ROSÉ, <i>Brut NV</i>		135

### WHITE

LES P'TIT GALETS, <i>Viognier, Rhône, France</i>	4.5	22
CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5	24
STEMMARI, <i>Pinot Grigio, Sicily, Italy</i>	5.5	27
LETH, <i>Gruner Veltliner "Terrassen", Niederösterreich, Austria</i>	6	29
CHATEAU ST. ROCH, <i>Chardonnay, Limoux, France</i>	7	33
MARTIN CODAX, <i>Albarino, Rias Baixas, Spain</i>	7.5	35
MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
HERDADO DO ESPORAO, <i>Verdelho, Alentejo, Portugal</i>		41
KAIKEN ESTATE, <i>Torrontes, Salta, Argentina</i>		43
MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy</i>		46
WOLFBERGER, <i>Gewürztraminer Signature, Alsace, France</i>		48
BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		50
SANCERRE "LES BELLES VIGNES", <i>Sauvignon Blanc, Loire, France</i>		65

### ROSE

LES P'TIT GALETS, <i>Grenache, Rhône, France</i>	4.5	22
DOMAINE ESTANDON, <i>Cinsault, Syrah &amp; Rolle, Côtes de Provence, France</i>	6	28

### RED

LES P'TIT GALETS, <i>Merlot, Rhône, France</i>	4.5	22
CAILLOU, <i>Malbec, Comté Tolosan, France</i>	5	24
49/50, <i>Spätburgunder &amp; Cabernet Sauvignon, Pfalz, Germany</i>	5.5	27
I MURI, <i>Primitivo, Puglia, Italy</i>	6	29
BODEGAS MASET, <i>Tempranillo, Rioja, Spain</i>	7	33
CÔTES DU RHÔNE 'DELAS', <i>Syrah &amp; Grenache, Rhône, France</i>	7.5	35
APPASSIMENTO, <i>Negroamaro, Primitivo, Merlot &amp; Malvasia, Puglia, Italy</i>		38
CHIANTI, <i>Sangiovese, Tuscany, Italy</i>		43
LA CONSULTA, <i>Malbec, Mendoza, Argentina</i>		46
BOURGOGNE 'REGNARD', <i>Pinot Noir, Burgundy, France</i>		52
WENTE ESTATE, <i>Zinfandel, Livermore Valley, California, USA</i>		56
THE CHOCOLATE BLOCK, <i>Syrah &amp; Cabernet Sauvignon, Franschhoek, South-Africa</i>		63