

LOTTI'S

DINNER

FOR THE TABLE

PASTEL — 7
hung yoghurt, aubergine, harissa

AMSTERDAM MEAT PLATTER — 17
selection of local charcuterie, pickled vegetables

STARTERS

ORANGE LENTIL SOUP — 9
goat yoghurt, mint

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

LANGOUSTINE BISQUE — 12
cod fish, saffron potato, fennel

WOOD GRILL

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 — 24
turnip, madeira, leek, pecan, pearl onion

SEA

CATCH OF THE DAY
please ask your server

COD — 23
brown butter, capers, egg, parsley, baby potato, samphire

GRILLED OCTOPUS — 21
fregola, sauce vierge

FIELD

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

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

SIDES

FRIES — 5
add truffle - 2.5

ROASTED WINTER VEGETABLES — 7
pumpkin powder

CHICORY SALAD — 6
blue cheese, walnuts, granny smith

SOURDOUGH BREAD — 4.5
Lindenhoff butter

DUTCH CHEESE BOARD TO SHARE — 22
pumpernickel bread, fig & nuts, appelstroop, quince jam

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

LOCAL MIXED GREENS — 13
cashew, hemp seeds, beetroot, pickled pumpkin - add chicken - 5

CEVICHE — 14
corvina, 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 — 24
choucroute, potato, truffle, smoked sausage, jus

FISH & CHIPS — 20
glazed peas, fries, tartare sauce

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

PAN-FRIED SALMON — 22
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

POTATO MOUSSELINE — 6

MAC & CHEESE — 9
topped with crispy panko bread crumbs

BRUSSEL SPROUTS 'OUDE LEIDSE' — 6

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>Gruener Veltliner "Terrassen", Niederösterreich, Austria</i>	6	29
MONTES, <i>Chardonnay, Central Valley, Chile</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 & 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
VILLA WELTER, <i>Dornfelder, Rheinhessen, Germany</i>	5.5	27
I MURI, <i>Primitivo, Puglia, Italy</i>	6	29
GRAN FAMILIA, <i>Tempranillo, Rioja, Spain</i>	7	33
CÔTES DU RHÔNE 'DELAS', <i>Syrah & Grenache, Rhône, France</i>	7.5	35
LUCANTO, <i>Montepulciano, Abruzzo, It</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 & Cabernet Sauvignon, Franschhoek, South-Africa</i>		63