

LOTTI'S

BRUNCH

FOR THE TABLE

PASTEL — 7
hung yoghurt, aubergine, harissa

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

MAINS

ORANGE LENTIL SOUP — 9
goat yoghurt, mint

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

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

CHICKEN BUDDHA BOWL — 15
miso chicken, brussel sprouts, carrot, takuan, spring onion, peanuts

VEGGIE BUDDHA BOWL — 14
avocado, red bell pepper, spelt, pickled pumpkin, tofu, chickpeas. add salmon - 7

PAN-FRIED SALMON — 22
turnip, brussel sprouts, beurre blanc, avruga caviar

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

HOX MONSIEUR — 12.5
brioche, Dutch ham, Gruyere, salad

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

HOXTON BEEF BURGER — 18
baby gem, vine tomato, burger sauce, house pickle, fries. - add cheese, bacon or egg - 2

CAULIFLOWER — 16
messeklever, truffle, watercress, hazelnuts

SOURDOUGH BREAD — 4.5
Lindenhoff butter

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

ALL DAY BREAKFAST

AVO POACHED EGGS — 14
avocado, chilli, sourdough toast

LOTTI'S BENNY — 15
poached eggs, Dutch smoked salmon, hollandaise, sourdough toast

ELVIS TOAST — 12
brioche, peanut butter, jam, bacon

PANCAKES — 14
fresh berries, homemade maple syrup add bacon - €2

GRILLED GRAPEFRUIT — 7
local lemon thyme honey, hung yoghurt and pistachio

COCONUT CHIA POT — 7
coconut flakes, goji berries, agave syrup and strawberries

BAKERY

MUFFIN — 4

HOMEMADE BANANA BREAD — 5

CROISSANT — 3.5

DANISH — 3.5

HOMEMADE GINGER CARROT CAKE — 4

WORLD FAMOUS APPLE PIE — 6

SIDES

FRIES — 5
add truffle — 2.5

LOTTI'S BREAKFAST SAUSAGE — 4

STREAKY BACON — 4

DUTCH SMOKED SALMON — 7

ROASTED WINTER VEGETABLES — 7
pumpkin powder

MAC & CHEESE — 9

topped with crispy panko bread crumbs

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

LOTTI'S

DRINKS

COCKTAILS

BLOODY MARY CLASSIC — 9
Vodka, tomato, celery

BLOODY SPICY — 9
Vodka, tomato, chili

NEGRONI SBAGLIATO — 9
Campari, red vermouth, prosecco

BELLINI — 9
Peach, Prosecco

MIMOSA — 9
Orange, Champagne

PIMM'S CUP — 9
Pimm's, citrus, mint, ginger ale

BEERS & CIDRE

DRAFT

	HALF	0.5L
HEINEKEN - 5%	3.5	6
PERONI NASTRO AZZURRO - 5.1%	3.5	6
WEIHENSTEPHANER WEISS - 5.4%	4	7

LOCAL DRAFT

	HALF	0.5L
TWO CHEFS FUNKY FALCON- 5.2%	5	9
OEDIPUS OFFLINE WHITE ALE- 4.5%	5	9
OEDIPUS GAIA IPA - 7%	5	9

BOTTLED

HEINEKEN - 5%	5
HEINEKEN 0% - 0%	5
BROUWERIJ T'IJ ZATTE TRIPEL - 8%	6
JOPEN EXTRA STOUT - 5.5%	6
JOPEN HOPPENBIER BLONDE - 6.8%	6
JOPEN MOOIE NEL IPA - 6.5%	6
CIDRE GALIPETTE DOUX or BRUT - 4% - 4.5%	5.5

WINE

SPARKLING

	125ML	BOTTLE
PROSECCO "COL DI LUNA", <i>Luna Argenta, Brut</i>	8.5	44
CHAMPAGNE 'BARON FUENTÉ TRADITION', <i>Brut NV</i>	11.5	62

WHITE

	150ML	BOTTLE
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
MONTES, <i>Chardonnay, Central Valley, Chile</i>	7	33
MARTIN CODAX, <i>Albarino, Rias Baixas, Spain</i>	7.5	35

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, <i>Syrah & Grenache, Rhône, France</i>	7.5	35