

# LOTTI'S

## BRUNCH

---

### FOR THE TABLE

---

**CHARCUTERIE PLATTER — 18**  
*picalilli, cornichon, Amsterdam onions, crostini*

**DUTCH CHEESE PLATTER — 22**  
*kletzenbrot, pumpernickel, appelstroop, quince, nuts, crostini*

**BEETROOT HUMMUS (vg) — 7**  
*hempseed, olive oil, pide*

**SOURDOUGH (v) — 4,5**  
*lindenhofbutter*

---

### BRUNCH OPTIONS

---

**POTATO LEEK VELOUTÉ (vg) — 9**  
*croutons, cashew*

**PUTIGNANO BURRATA (v) — 15**  
*roasted pumpkin, 25y aged px vinaigrette, mango, toasted pumpkin seeds*

**BUDDHA BOWL (v) — 14**  
*red cabbage, pickled pumpkin, bulgur, baby gem, halloumi, cashew cream*

**CHICKEN BUDDHA BOWL — 15**  
*cucumber, tofu, parsnip, golden pickles, rye bread crumble, perrilla dressing*

**HOX CHEESE BURGER — 18,5**  
*winter tomato, ice berg, gherkin relish, burger sauce, caramelized onions, fries  
add fried egg, streaky bacon  
or truffle fries — 2*

**HOX VEGGIE BURGER (v) — 17,5**  
*beetroot, winter tomato, iceberg, chickpea mayo, charcoal bun, golden pickles, fries*

**GRILLED BROCCOLI (v) — 16**  
*cumin, feta, romesco, almond*

**HOX MONSIEUR — 13**  
*brioche, Dutch ham, gruyere, salad*

---

### SIDES

---

**FRIES (vg) — 5**  
*add truffle — 2,5*

**LOTTI'S BREAKFAST SAUSAGE — 4**

**STREAKY BACON — 3**

**DUTCH SMOKED SALMON — 7**

**AVOCADO (vg) — 4**

**WINTER TOMATO & TOFU (vg) — 6**  
*cucumber, perrilla dressing*

**PADRON PEPPERS (vg) — 6**

---

### ALL DAY BREAKFAST

---

**AVO POACHED EGGS (v) — 14**  
*toasted sourdough, chilli, coriander*

**LOTTI'S BENNY — 15**  
*poached eggs, dutch smoked salmon, hollandaise, toasted sourdough*

**HUEVOS RANCHEROS (v) — 14**  
*wheat tortilla, pico de gallo, fried eggs, avocado, lime*

**GRILLED WATERMELON (v) — 11**  
*feta, lemon tyme, honey, pumpkin seeds*

**COCONUT CHIA POT (vg) — 8**  
*coconut flakes, goji berries, agave syrup, berries*

**GUILTY PLEASURE — 12**  
*butter fried brioche, Nutella, toasted smores, disco dip*

**BANANA SPELT CHOCOLATE PANCAKES (vg) — 14**  
*blue berries, maple syrup  
add bacon — 2*

---

### BAKERY

---

**GLUTEN & LACTOSE FREE CHOCOLATE CAKE — 6,5**

**CARROT GINGER CAKE — 4,5**

**BANANA BREAD — 4,5**

**DANISH — 3,5**

**MUFFIN — 4,5**

**WORLD FAMOUS APPLE PIE — 6**  
*whipped cream*

*\*Please advise your server if you have any allergies or require information on the ingredients used in our dishes.  
All our meat is locally bred and raised in the Netherlands*

# 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 &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
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 &amp; Grenache, Rhône, France</i>	7.5	35