

LOTTI'S

DINNER

FOR THE TABLE

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

DUTCH CHEESE PLATTER — 22
kletzenbrot, pumpnickel, appelstroop, quince, nuts, crostini

SMALL PLATES

GREEN GAZPACHO (vg) — 9
thai basil, green tomato
add steamed prawns - 4

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

MACKEREL RILLETTE — 12
fresh and smoked mackerel, butter toast, quail eggs, buttermilk whey, chive oil

LARGE PLATES

FLAME GRILLED BAVETTE — 29
burnt tomato, pont neuf, salsa verde

HOX CHEESE BURGER — 18,5
iceberg, gherkin relish, summer tomato, red onion compote, burger sauce, fries
add fried egg or bacon — 2. add truffle fries — 2.5

BUTTERNUT RAVIOLI (vg) — 16
coconut, kaffir lime, radish, crispy capers

WHOLE SEABASS — 24
smoked eggplant, grilled red pepper, roasted tomatoes

WARM BARLEY SALAD (vg) — 19
nettle, young peas, green garlic, hemp seeds

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

SIDES

FRIES (vg) — 5
add truffle — 2,5

ROASTED BEETROOTS (v) — 6
watercress, feta

YOUNG SPINACH (v) — 6
goma dressing, black sesame

WHITE BEAN DIP — 7
pickled chorizo, butter beans, pide

SMOKED EGGPLANT DIP — 7
tomato powder, coriander, pastel

SOURDOUGH (v) — 4,5
seaweed butter

VEGGIE BOWL (vg) — 14
quinoa, cucumber, heirloom tomatoes, pickled lemon, cauliflower couscous, pomegranate

PUTIGNANO BURRATA (v) — 15
watermelon, bloody mary, olive oil, dried cherry tomato

CRAB CAKES — 12
coconut, mango, chilli, soft herbs, sweet and sour sauce

GRILLED OCTOPUS — 24
fregola, sauce vierge, garlic, pine nuts

GRILLED 'POLDER' CHICKEN — 23
roasted carrots, goat yoghurt, chicken jus vinaigrette, preserved lemon

LAMB FILLET — 26
artichoke barigoule, mushroom, bacon, baby carrot, white wine

CRISPY GREEN PEA DUMPLINGS — 19
tomato sauce, spring onions, lemon ricotta, pea shoots

HOX VEGGIE BURGER (v) — 17,5
celeriac, spinach bun, iceberg, orange marmalade, tarragon sauce, shaved fennel, fries.
add truffle fries — 2.5

SUPER GREEN SALAD (vg) — 6
lime, avocado, fennel

BARIGOULE — 6
artichoke, mushroom, bacon, white wine

BABY POTATO SALAD — 6
crème fraîche, gherkin

**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 Netherlands*

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
	RUIINART BLANC DE BLANCS, <i>Brut</i>		135
	RUIINART 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
	ROCK 'N ROLLE CLASSIC, <i>Vermentino, France</i>	6.5	31
	MONTES, <i>Chardonnay, Central Valley, Chile</i>	7	33
	EL CAYADO, <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>		38
	🍷 CRUDO WHITE ORGANIC, <i>Cattaratto & Zibibbo, Italy</i>		40
	KAIKEN ESTATE, <i>Torrontes, Salta, Argentina</i>		43
	MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy</i>		46
	🍷 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
DOMAINE ESTANDON, <i>Cinsault & Syrah, Côtes de Provence, France</i>		6	28
ROCK 'N ROLLE BABY, <i>Vermentino & Grenache, France</i>		6.5	31
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
	ROCK 'N ROLLE REBEL, <i>Vermentino, France</i>	6.5	31
	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, Italy</i>		38
	🍷 CRUDO RED ORGANIC, <i>Cabernet Sauvignon & Nero D'Avola, Italy</i>		40
	CHIANTI, <i>Sangiovese, Tuscany, Italy</i>		43
	KAIKEN ESTATE, <i>Malbec, Mendoza, Argentina</i>		46
	SANTA EMA, <i>Merlot, Maipo Valley, Chile</i>		48
	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