

LOTTI'S

DINNER

17.30 till 22

FOR THE TABLE

SOURDOUGH (v) — 6
*whipped butter
or
olive oil*

CHEESE DIP (v) — 8
*aged goat cheese, aged gouda,
pretzel*

BITTERBALLEN — 9
sriracha mayonnaise

OLIVES MIX (vg) — 6
lemon zest

STARTERS

CHICORY SALAD (vg) — 13
*white & red chicory, honey mustard vinaigrette,
caramelised walnuts, blue cheese, orange zest, chives*

CAULIFLOWER SALAD (vg) — 12
*mixed greens, cauliflower rice, extra virgin olive oil,
lemon juice & zest*

BEEF TARTARE — 14
*tartare dressing, shallots, capers, onsen egg,
crepizza, horseradish*

DUTCH PICKLED HERRING — 13
zaanse mustard, herb salad, knackebrood

CHARRED ONIONS (vg) — 10
*vegan cream cheese, balsamic, scallions,
extra virgin olive oil, toasted walnuts*

CAESAR SALAD (S/L) — 11/17
*baby gem lettuce, parmesan, croutons, caesar
dressing, anchovies*

ADD-ON's
add bacon +3
add chicken +3.5
add avocado +2.5

SIDES

LEAFY GREENS SALAD (vg) — 6
rucola, mesclun, balsamic maple dressing, croutons

BUTTERED GREENS (v) — 6
green peas, sugar snaps, haricot verts, butter

GRILLED BROCCOLINI (vg) — 6
extra virgin olive oil, lemon

FRIES — 7
add truffle mayonnaise + 1

SWEET POTATO FRIES — 8
add truffle mayonnaise +1

MAINS

CHICKEN SKEWER — 20
*lemon mustard marinade, honey molasses glaze,
fresh chilli, garlic yoghurt*

PAN ROASTED COD — 23
sauce vierge, lemon zest

MUSSELS — 22
shallots, chilli, butter, noilly prat, parsley, garlic

BURGERS

HOX CHEESEBURGER — 20
*Aberdeen angus beef, chipotle mayonnaise, tomato, baby gem,
emmental, pickled red onions, pickled cucumber, served with fries*

VEGAN BURGER — 18.95
*vegan patty, homemade mayonnaise, pickled onion, tomato,
baby gem, served with fries*

ADD-ON's
add bacon + 3
sweet potato fries +2
add truffle mayonnaise +1

SHARING 2-3 people

WHOLE SPATCHCOCK CHICKEN — 55
lemon & ginger marinade, paprika, charred lemon

CÔTE DE BOEUF (750g) — 70
roasted garlic, garlic butter

WEEKLY SPECIALS

*created by our team using seasonal and
locally sourced produce where possible.*

ask your waiter.

(vg) - vegan
(v) - vegetarian

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

WINE

SPARKLING

PROSECCO VILLA SANDI ORGANIC <i>Glera, Treviso, Italy NV</i>	13	62
PROSECCO VILLA SANDI ROSE <i>Glera, Treviso, Italy NV</i>	14	64
GAUDINAT BOIVIN EXTRA BRUT <i>Champagne, Pinot Meunier, Chardonnay & Pinot Noir NV</i>	17	95
VERRIER ET FILS BLANCS FLEURON CHAMPAGNE <i>Chardonnay, Etoges-Ardenne, France NV</i>		130
GAUDINAT ROSE <i>Champagne, Pinot Meunier, Pinot Noir & Chardonnay, France NV</i>		140
RAUMLAND ZEROZZANTE 0.0% <i>Rheinhessen, Germany NV</i>	10	45

WHITE

DAGUET DE BERTICOT (BIO) <i>Sauvignon Blanc, IGP Atlantique '22</i>	7	36
SAVIAN (ORGANIC) <i>Pinot Grigio, Veneto, Italy '21</i>	8.5	39
DUQUESA DE VALLADOLID, <i>Verdejo, Rueda, Spain '22</i>	9	46
MAISON DE LA VILLETTE, <i>Viognier, Languedoc, France '22</i>	10	50
THE FISH WIVES CLUB, <i>Sauvignon Blanc, Western Cape, South Africa '22</i>		52
MACON-VILLAGES (ORGANIC), <i>Chardonnay, Domaine de la Verpaille, Bourgogne, France</i>	12	58
SANCERRE, <i>Sauvignon Blanc, Loire, France '22</i>		80
CHABLIS VIELLES VIGNES, <i>Domaine Bernard Michaut, Chablis, France '22</i>		95
ALDEO 0.0% <i>Verdejo, Pontevedra, Spain NV</i>	7	34

ROSE

VIN DE FRANCE 'CUVEE DES OLIVIER'S (ORGANIC) <i>Chateau de Montfrin, Rhone, France '22</i>	7	36
ESTANDON GRIS DES SEIGNEURS, <i>Cinsault & Grenache, Provence, France '22</i>	8	38

ORANGE

RAIMONES, <i>Catalunya, Spain</i>	13	63
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RED

TEMPERANILLO VANESA, <i>Castilla-La Mancha, Spain NV</i>	8	36
I MURI <i>Primitivo, Puglia, Italy '21</i>	9	40
STEMMARI FUEDO ARANCIO <i>Pinot Noir, Sicily, Italy '21</i>	8	46
RIO LINDO, <i>Syrah, Castilla-La Mancha, Spain '21</i>	9	48
DOMAINE BOSQUET (ORGANIC), <i>Malbec, Mendoza, Argentina '21</i>	11	54
BROCCARDO LANGHE NEBBIOLO <i>Nebbiolo, Piemonte, Italy '21</i>		66
PANERETTA CHIANTI CLASSICO RISERVA <i>Sangiovese, Tuscany, Italy '19</i>		90
BARBARESCO RISERVA 'VILLAURORA' <i>Nebbiolo, Piemonte, Italy '01</i>		124