

LOTTI'S

BRUNCH

BREAKFAST

7 til 16

- YOGHURT & GRANOLA (v) — 9

roasted nuts and seeds, farm cottage yogurt, fruit
- OVERNIGHT OATS (vg) — 9

coconut, cardomon, seasonal berries
(gluten & lactose free)
- FRUIT BOWL (vg) — 9

fresh seasonal fruit
- AVO TOAST (v) — 14

sourdough, poached eggs, chili flakes
- EGGS YOUR WAY (v) — 11

poached, fried, scrambled, on sourdough toast

LOTTI'S BENNY — 15

english muffin, poached eggs, hollandaise.
choice of:

- livar ham

- smoked salmon

- spinach and truffle (v)

AMERICAN PANCAKES (v) — 13

buttermilk pancakes, pecan maple butter
add bacon - 2

CROISSANT (v) — 4.5

butter and preserves

BANANA BREAD(v) — 4.5

butter and honey

SIDES

- FRIES (v) — 5

add truffle mayo — 1
- SWEET POTATO FRIES (v) — 7.5

add truffle mayo — 1
- GREEN SALAD (v) — 6

haricot vert, parmigiano, balsamic vinegar
- FRESH SPINACH (vg) — 6

sesame dressing
- SMOKED SALMON — 7
- AVOCADO MASH (vg) — 5

LUNCH

11 til 17

- CAULIFLOWER SOUP (vg) — 10

chervil, hazelnut, croutons
- BURRATA (v) — 15

pickled beetroot, smoked maldon salt, toasted walnuts
- WHITE ASPARAGUS FROM VERHOEVEN— 15

smoked salmon, hollandaise sauce
- HAND CHOPPED BEEF TARTARE — 14

coffee mayo, chive, purple potato chips
- PROSCIUTTO DI PARMA— 12

taggiasca olives, rosemary, sourdough

- GRILLED ZUCCHINI (vg) — 16

sundried tomatoes, crispy chickpeas, taggiasca olives, tahini dressing
- ROASTED BUTTERNUT (vg) — 18

coconut, chickpea, lime, basmati rice
- TRUFFLE GNOCCHI (v) — 22

glazed in extra virgin olive oil, sage, parmigiano
- NORTH SEA DORADE — 26

radicchio, parmigiano, pine nuts, sauce vierge
- SEARED SCALLOPS — 26

topinambour, black truffle butter, lovage
- FLANK STEAK (180 GR.) — 25

parsley and garlic butter, fries
- HOX CHEESEBURGER — 18.5

iceberg, cucumber pickles, red onion jam, fries.
served medium. add fried egg or bacon — 2
add sweet potato fries — 2.5
- FRIED CHICKEN BURGER — 18

sriracha mayo, pickles, slaw, fries
- HOX VEGGIE BURGER (vg) — 17.5

red carrot - beetroot burger, charcoal bun, spinach, vegan mayo, fries
add sweet potato fries — 2.5

SWEETS

- CHOCOLATE FUDGE BROWNIE — 9

tonka bean, caramel sauce
- HOX LEMON MERINGUE PIE — 9

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

DRINKS

FRESH & HOMEMADE

- ORANGE JUICE — 5
- ACE JUICE — 6

orange, carrot, lemon, ginger
- GAZPACHO JUICE — 6

red bell pepper, tomato, celery, lime
- GREEN JUICE — 6

pear, apple, cucumber, spinach
- ICED TEA — 3.5
- LEMONADE — 3.5
- GINGER BEER — 3.5
- KOMBUCHA — 3.5

- MATCHA SMOOTHIE — 8.5

matcha, chia seeds, coconut, spinach, avocado
- FORREST BERRY SMOOTHIE — 8.5

mint, apple, berries
- GINGER SHOT — 2.75

ginger, pepper
- 5 CITRUS SHOT — 2.75

lemon, lime, grapefruit, mandarin, orange
- TURMERIC SHOT — 2.75

turmeric, cinnamon

COCKTAILS

- PIÑA'GRONI SLUSHY — 11

belsezar rose vermouth, rum, campari, pineapple, coconut, lime
- THE KING'S BRAMBLE SLUSHY — 11

tanqueray royal, cherry heering, lime, blackberries
- APEROL SPRITZ — 12

aperol, prosecco, soda

- BLOODY MARY —13

ketel one vodka, tomato juice, homemade spice mix
- MIMOSA — 10

prosecco, orange juice, bitters
- BELLINI — 10

prosecco, seasonal sorbet, bitters

COFFEE all avaliable iced

BLACK

Bombora,
Lot Sixty One

- ESPRESSO — 3.5
- POUR OVER — 4
- AMERICANO — 3.5
- COLD BREW — 4

WHITE

Bean & Gone,
Origin

- CORTADO — 3.5
- MACCHIATO — 3.5
- LATTE — 4
- FLAT WHITE — 4
- CAPPUCCINO — 4
- MILK CHOICE — 0.75

oat, almond, soy, coconut

NOT COFFEE

- STICKY CHAI LATTE — 5.5

soy milk
- MATCHA SUPERIOR LATTE — 5.5

almond milk
- ICED CHARCOAL LATTE — 5.5

vanilla, oat
- RAW CACAO LATTE — 5.5

almond milk

TEA

- ENGLISH BREAKFAST — 3
- EARL GREY — 3
- GREEN — 3.5
- JASMINE GREEN — 3.5
- FRESH MINT — 4
- FRESH GINGER — 4
- BLUEBERRY CREAM — 3.5
- CHAI TEA — 4
- GEN MAI CHA — 3.5
- VANILLA LAVENDER — 3.5
- VERVEINE — 3.5
- ROOIBOS — 3