

# LOTTI'S BRUNCH

## BREAKFAST

7 til 16

YOGHURT & GRANOLA (v) — 9

roasted nuts and seeds, farm cottage yogurt, fruit

OVERNIGHT OATS (vg) — 9

coconut, cardamon, 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

SMOKED SALMON — 7

AVOCADO MASH (vg) — 5

STREAKY BACON — 4

## BAKERY

CROISSANT (v) — 4.5

butter and preserves

BANANA BREAD (v) — 4.5

butter and honey

APPLE PIE (v) — 6

whipped cream, almond flakes

VEGAN CARROT CAKE (vg) — 3.5

MUFFIN (v) — 4.5

chocolate or blueberries

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

## LUNCH

11 til 17

CAULIFLOWER SOUP (vg) — 10

chervil, hazelnut, croutons

BURRATA (v) — 15

pickled beetroot, smoked maldon salt, toasted walnuts

FRIED CALAMARI — 16

ink mayonnaise

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, hazelnut

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, potato puree

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

## 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

## SWEETS

CHOCOLATE FUDGE BROWNIE — 9

tonka bean, caramel sauce

HOX LEMON MERINGUE PIE — 9

# 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 available 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