

# LOTTI'S

## TAKEAWAY

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### BRUNCH

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until 16pm

**YOGHURT & GRANOLA (v) — 10**  
*roasted nuts and seeds, farm cottage yogurt, fruit*

**CROISSANT (v) — 4.5**  
*butter & jam*

**AVO TOAST (v) — 14**  
*sourdough, poached eggs, avocado, chili flakes, green oil*

**EGGS BENNY — 15**  
*English muffin, poached eggs, hollandaise with  
liver ham and black truffle or dutch smoked salmon*

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### ALL DAY

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until 22pm

**BURRATA (v) — 15**  
*pickled beetroot, smoked maldon salt, toasted walnuts*

**HAND CHOPPED BEEF TARTARE — 14**  
*coffee mayo, chive, purple potato chips*

**PARSNIP AND CAULIFLOWER SOUP (vg) — 10**  
*chervil, hazelnut, croutons*

**HOX CHEESEBURGER — 18.5**  
*iceberg, cucumber pickles, red onion jam, BBQ sauce, fries.  
served medium. add fried egg or bacon — 2  
add sweet potato truffle fries — 2.5*

**ROASTED BUTTERNUT (vg) — 18**  
*coconut, chickpea, lime, basmati rice*

**SEARED SCALLOPS — 26**  
*topinambour, black truffle butter, lovage*

**AUSTRALIAN FLANK STEAK (180 GR.) — 25**  
*parsley and garlic butter, fries*

**TRUFFLE GNOCCHI — 22**  
*glazed in extra virgin olive oil, sage, parmigiano*

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### SIDES

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**FRIES (vg) — 5**  
*add truffle mayo — 1*

**SWEET POTATO FRIES (vg) — 7.5**  
*truffle mayo*

**GREEN SALAD (v) — 6**  
*haricot vert, parmigiano, balsamic vinegar*

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### SNACKS

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**PROSCIUTTO DI PARMA — 11**  
*taggiasche olives, rosemary, sourdough*

**DUTCH BEEF BITTERBALLEN — 8.5**  
*'zaanse' mustard*

**REYPENAER VSOP CHEESE CROQUETTES (v) — 8**  
*mustard mayonnaise*

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### SWEETS

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**CHOCOLATE FUDGE BROWNIE — 9**  
*tonka bean, caramel sauce*

**HOX LEMON MERINGUE PIE — 9**

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### HOUSE BOTTLED COCKTAILS

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200ml

until 20pm

**A DUTCH TALE**  
*ketel one vodka, bergamotto, grapefruit, lemon, soda*

**BERRY BURST NEGRONI**  
*gin, campari, antica formula, dried berries*

**GIMME GIMME GIMLET**  
*gin, punchy lime oleo, acid, bitters*

**FLOWER POWER DAIQUIRI**  
*angostura 7, tequila, lime, hibiscus, sugar, bitters*

**7.5 MOSCOW MULE** 5  
*ketel one, punchy lime oleo, ginger beer, acid, bitters*

**12 DARK N' STORMY** 5  
*Black rum, ginger, honey, coconut, soda, acid, bitters*

**12 TENNESSEE MULE** 5  
*Gentleman Jack, cranberry, ginger, acid, firewater, soda*

**12 HUMMING BIRD SPRITZ - 0%** 6  
*seedlip groove 42, hibiscus lime oleo, rooibos tea,  
citric acid, soda, alcohol free champagne*

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full wine list available

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