

LOTTI'S

TERRACE

BRUNCH

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

ALL DAY

- 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

SIDES

- FRIES (vg) — 5
add truffle mayo — 1
- SWEET POTATO FRIES (vg) — 7.5
truffle mayo
- GREEN SALAD (v) — 6
haricot vert, parmigiano, balsamic vinegar

SNACKS

- PROSCIUTTO DI PARMA — 11
taggiasche olives, rosemary, sourdough
- DUTCH BEEF BITTERBALLEN — 8.5
'zaanse' mustard
- REYPENAER VSOP CHEESE CROQUETTES (v) — 8
mustard mayonnaise

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.*

COCKTAILS

BRUNCH

- APEROL SPRITZ 12
aperol, prosecco, soda
- BLOODY MARY 13
ketel one vodka, tomato juice, homemad spice mix
- MIMOSA 10
prosecco, orange juice, bitters

HOX SIGNATURES

- A DUTCH TALE FRESH - CITRUSY 13
ketel one vodka, italicus rosolio di bergamotto, grapefruit syrup, lemon, soda water
- PARFUM DE PROVENCE FRESH - FLORAL 15
st germain elderflower, tio pepe fino sherry, orange blossom water, thyme, champagne
- PRETTY IN PINK FRUITY - CREAMY 12
tanqueray london dry gin, hibiscus, cherry heering, vanilla, lemon, egg white
- BULLETPROOF NUTTY - DARK 12
bulleit bourbon, cynar artichoke bitter, punt è mes vermouth, orange bitter
- THE RED BANDANA TROPICAL - SMOKY 14
del maguey vida mezcal, wynand fock ink passionfruit liqueur, lime, smoked agave, walnut bitter, cayenne, salt

SPRING SPECIALS

- PINEAPPLE EXPRESS 11
white wine, pineapple, otenba, bitters
- A HERENGRACHT SUNBEAM 14
Jack rye, gentlemen Jack, Jamaican rum, orgeat, passion fruit pure, lime, bitters, mint
- FRENCH QUARTER 15
cognac VSOP, woodford reserve bourbon and rye, butter, hibiscus syrup, bitters, smoke

BEERS

DRAFT

- | | HALF | 0.5L |
|-----------------------|------|------|
| HEINEKEN - 5% | 4 | 8 |
| OEDIPUS GAIA IPA - 7% | 6 | 10 |

BOTTLED

- | | |
|---|---|
| HEINEKEN - 5% | 5 |
| BROUWERIJ 'T IJ IPA - 6.0% | 7 |
| BROUWERIJ 'T IJ BOK - 6.5% | 7 |
| TWO CHEFS BON CHEF NEIPA - 5% | 7 |
| OEDIPUS PANTY STOUT - 6% | 7 |
| OEDIPUS STRIP WHITE BEER - 5% | 7 |
| OEDIPUS NO.27, WILD MICROBE 'SOUR' ALE (375 ML) | 9 |
| LA CHOUFFE BLONDE - 8% | 7 |
| HOEGAARDEN DE VERBODEN VRUCHT - 8.5% | 6 |
| LOWLANDER GOOD EARTH - GLUTEN FREE LAGER - 4% | 7 |
| GALIPETTE CIDRE BRUT - 4.5% | 6 |

WINE

RED

- | | GLASS | BOTTLE |
|--|-------|--------|
| GRANGE DES ROCS, Grenache & Syrah, Pays D'Oc | 5.5 | 27 |
| PIETRAMORE, Montepulciano D'Abruzzo, Italy | 9 | 41 |

ROSE

- | | | |
|--|---|----|
| ESTANDON GDS ROSE, Cinsault & Grenache, Provence | 7 | 34 |
|--|---|----|

WHITE

- | | | |
|--|-----|----|
| GRANGE DES ROCS, Sauvignon & Viognier, Pays D'Oc | 5.5 | 27 |
| MONTES, Chardonnay, Central Valley, Chile | 7 | 34 |

SPARKLING

- | | | |
|--|----|----|
| PROSECCO 'COL DI LUNA', Glera, Brut, NV | 9 | 49 |
| CHAMPAGNE 'BARON FUENTÉ TRADITION', Brut, NV | 14 | 69 |