

THE LOBBY BAR



SNACKS

- 5 **Roasted house nuts** (N,S) (VE)
Smoked paprika, maple & sesame
- 5 **Citrus marinated olives** (GF) (VE)
Chefs selection of local cheeses, house chutney, grilled sourdough

BITES

- 7 **Spreewald frickles & paprika dip** (G,S)
Fried local gherkin
- 9 **Smoked trout paté & crackerbread** (F,G)
Lemon & cremefraiche
- 12 **Handcut beef fillet tartare & grilled sour dough** (G)
Caper, gherkin & tabasco
- 7 **Potato puffer & herb quark** (G,D)
Chive, chervil & dill

HOX CLASSICS 11:00-22:30

- 14 **Grilled reuben** (G,D,M)
Sauerkraut, aged raclette cheese, pickles & ham
- 20 **Smashed Australian Wagyu** (D,G,S,M)
Ox Heart Tomato, Spreewald frickles, secret sauce, aged raclette cheese
Fried Uicker Egg +3
Bacon +4
Extra patty +6
- 14 **Wiener schnitzel holstein** (G,E)
Fried Uicker egg, anchovy, caper & parsley
- 12 **Spätzle 'N' Cheese** (E,D,G)
Herb butter crumb & Berg Käse
Truffle +2
Crispy speck +2
Both +3
- 12 **Roasted cauliflower (ve)**
Cauliflower puree, Beelitzer asparagus & salsa verde
- 14 **Hox Chopped Salad** (S,M)
Avocado, tomato, cucumber, pickled onions & castell franco
Choose from chicken or smoked tofu
- 17 **Grilled romain lettuce** (F,S,M)
Baltic Sprats, shaved radish & Green goddess dressing

SIDES

- 5 **House fries & paprika salt (ve)**
- 5 **Potato salad (ve)**
- 5 **Pickled cucumber & dill salad (ve)**
- 5 **Cheese spaetzle & butter crumb (v)**
- 5 **Coleslaw (v)**
- 5 **Mini chopped salad (v)**



HOT DRINKS

COFFEE

- 3.5 **Espresso**
- 3.5 **Americano**
- 3.5 **Macchiato**
- 3.5 **Cortado**
- 4 **Flat White**
- 4 **Cappuccino**
- 4 **Latte**
- 6.5 **Cold Brew**

Whole Milk, Soy, Oat, Almond

TEA

- 4.5 **Sri Lankan Black Tea**
- 4.5 **Himalayan Green Tea**
- 4.5 **Rare Ginger Tea**
- 4.5 **Earl Grey**
- 4.5 **Chamomile**

NON COFFEE

- 4.5 **Hot Chocolate**
- 4.5 **Fresh Mint**
- 4.5 **Chai Latte**

LOBBY BEVERAGES

WATER

- 6.5 **Spreequell Still 0,75L**
- 6.5 **Spreequell Sparkling 0,75L**

SODAS

- 4.5 **Coca-Cola**
- 4.5 **Coca-Cola Zero**
- 4.5 **Fritz Rhabarberschorle**
- 4.5 **Thomas Henry Tonic Water**
- 4.5 **Thomas Henry Soda Water**
- 4.5 **Thomas HenryGinger Ale**
- 4.5 **Thomas Henry Ginger Beer**
- 4.5 **Thomas Henry Grapefruit Soda**

BOUCHE KOMBUCHA

- 5.5 **Cascarah**
- 5.5 **Lemondrop**

FRUIT JUICES

- 4 **Apple**
- 4 **Orange**
- 4 **Grapefruit**
- 4 **Pineapple**
- 4 **Cranberry**
- 4 **Tomato Juice**

COCKTAILS

HOX SIGNATURE

- 12.5 **The Hox-Bee**
Created in Amsterdam By Lyndon Hachey
Ketel One, honey cordial, London Essence soda
- 12.5 **Midsummer Night's Dream**
Created in Southwark By Cedric Wiegel
Bombay Sapphire, Martini Ambrato, Tio Pepe, Pedro Ximénez
- 12.5 **From The Woods Of The New World**
Created in Southwark By Jesus Calvo
Woodford Reserve, Martini Rubino, banana, cocoa bitters
- 16 **Péché Mignon**
Created in Paris By Gaspard Mignon
Perrier Jouet Brut, poached peach St Germain
- 12.5 **La Jurado**
Created in Holborn By Tom Byrne
Olmeca Altos Plata, pink grapefruit, citrus cordial, London Essence soda
- 12.5 **Ruby Woo**
Created in Rome By Ioana Pop
Bacardi Carta Blanca, Martini Bitter, Barbaro Zucca, lime, beetroot syrup, egg white

12.5 **Borrowed Time**

*Bombay Sapphire, Lillet Blanc, San Cosme Mezcal,
Cucumber, Honey, Lime
Fresh – Zesty – Light*

12.5 **My Cousin Guillaume**

*Calvados, Italicus, Verjus, Peychaud's Bitters
Rich – Tangy – Fruity*

12.5 **Rot Blumen**

*Calvados, Woodford Rye, Peach, Honey, Fritz Rhabarberschorle
Bubbly – Tangy – Fruity*

LOW & NO

9 **Peachy Mule**

*Martini Floreale, Peach, Honey, Lime, Ginger Beer
Fresh – Fruity – Spicy*

WINE Measures: 125ml glass / 750ml bottle

SPARKLING

- 7.5 42 **Villa Sandi**
Glera, Veneto, Italy, NV
- 10 49 **Villa Sandi Rosè**
Glera, Pinot Noir, Veneto, Italy, NV
- 15 105 **Perrier Jouet Grand Brut**
Pinot Noir, Pinot Meunier, Chardonnay, France, NV

WHITE

- 6.5 32 **Matthias Gaul**
Sauvignon Blanc, Pfalz, Germany, 2021
- 7 34 **Bischöfliche Weingüter**
Riesling, Mosel, Germany, 2020
- 7.5 35 **La Baume**
Viognier, Rhone, France, 2021
- 8 37 **Basserman Jordan**
Weisburgunder, Pfalz, Germany, 2021
- 10 49 **Dominique Piron**
Chardonnay, Bejoulais, France, 2020

ORANGE

9.5 46 **Tragolago**
Muscatel, Malvasia, Alicante, Spain, 2022

ROSE

7 32 **Dune**
Grenache blend, Languedoc, France, 2020

9 30 **Mirabeau "X"**
Syrah, Grenache, Cinsault, Coteaux d'Aix en Provence, France, 2022

72 **Mirabeau Étoile**
Grenache, Cinsault, Syrah, Coteaux de Provence, France, 2022

RED

7 32 **Les Costieres de Pomerols**
Merlot, Côtes de Thau, France, 2020

7 32 **A Mano**
Primitivo, Puglia, Italy, 2021

9 42 **Figure Libre**
Syrah Blend, Languedoc, France, 2020

10 47 **Sven Leiner**
Spätburgunder, Pfalz, Germany, 2021

10.5 49 **Clos du Caillou**
Grenache Blend, Côtes du Rhône, France, 2021

BEER

DRAFT

Hoxton Lager

4.5 33cl

5.5 50cl

Hoxton Pale Ale

4.5 33cl

5.5 50cl

BRLO IPA

4.5 33cl

5.5 50cl

BRLO Weizen My Ass

4.5 33cl

5.5 50cl

Brooklyn IPA

6.5 33cl

9.5 50cl

BOTTLES (33CL)

4.5 **Brooklyn Lager**

4.5 **BRLO Classic Apple Cider**

4.5 **BRLO Berliner Weisse**

4.5 **BRLO Helles**

4.5 **BRLO Naked 0%**

SPIRITS (5cl + MIXER)

VODKA

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|------|---------------------|
| 12.5 | Ketel One |
| 14.5 | Ciroc |
| 15 | Grey Goose |
| 15 | Nikka Coffey |
| 16 | Absolut Elyx |

GIN

| | |
|------|---------------------------|
| 12.5 | Bombay Sapphire |
| 13.5 | Bombay Premier Cru |
| 10.5 | Bombay Bramble |
| 14.5 | Hendricks |
| 17 | Ki No Bi |
| 17 | Monkey 47 |
| 12 | Beafeeter |
| 13 | Plymouth |
| 14.5 | Tanqueray 10 |
| 13 | Malfy |
| 15 | Plymouth Sloe |
| 13 | Fords |
| 17 | Gin Mare |

RUM

| | |
|------|--------------------------------------|
| 10.5 | Bacardi Carta Blanca |
| 12 | Bacardi Cuatro |
| 14 | Bacardi Ocho |
| 15 | Bacardi Diez |
| 10.5 | Bacardi Spiced |
| 16 | Santa Teresa 1796 |
| 12.5 | Havana 7 |
| 15.5 | Havana Selection Meastros |
| 14 | Veritas |
| 13 | Appleton Estate 12 |
| 18 | Diplomatico Reserva Exclusiva |
| 16 | Equiano |
| 16 | Zacapa 23 |
| 12.5 | Gosling's Black Seal |
| 12 | Wray & Nephew |
| 12.5 | Leblon |

TEQUILA & MEZCAL

| | |
|------|-------------------------------|
| 12.5 | Olmecca Altos Plata |
| 13.5 | Olmecca Altos Reposado |
| 16 | Patron Silver € 16.00 |
| 18 | Patron Reposado |
| 19 | Patron Anejo |
| 19 | Don Julio Blanco |
| 19.5 | Don Julio Reposado |
| 21.5 | Don Julio Anejo |
| 45 | Don Julio 1942 |
| 13.5 | San Cosme |
| 13 | Amaras Verde |
| 16 | Derrumbes Durango |
| 26.5 | Vago Ensemble |

COGNAC & BRANDY

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|------|------------------------------|
| 12.5 | Martell VS |
| 14 | Martell VSOP |
| 40 | Martell XO |
| 14 | Merlet Brothers Blend |
| 12.5 | PM VSOP Calvados |
| 11.5 | Christian Drouin AOC |
| 12.5 | Waqar |

APERITIF & VERMOUTH

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|-----|-------------------------------|
| 8.5 | Martini Rubino |
| 8.5 | Martini Ambrato |
| 9 | Martini Fiero |
| 8.5 | Lillet Blanc |
| 8.5 | Lillet Rose |
| 8.5 | Lillet Rouge |
| 9 | Noilly Prat |
| 8 | Tio Pepe |
| 7.5 | Punt E Mes |
| 8 | Aperol |
| 8 | Campari |
| 8 | Martini Bitter Riserva |
| 7.5 | Suze |
| 8 | Cynar |

LIQUEUR & AMARO

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|-----|-----------------------------------|
| 9 | Benedictine |
| 8 | Chambord |
| 8 | Cointreau |
| 9 | Grand Marnier |
| 9 | Luxardo Maraschino |
| 8.5 | Italicus |
| 7 | Villa Massa Limoncello |
| 7.5 | Pierre Ferrand Dry Curacao |
| 7 | DiSaronno |
| 9 | Adriatico Bianco |
| 9 | Quaglia Nocciola |
| 8.5 | D.O.M. Benedictine |
| 8 | Fernet Branca |
| 12 | Chartreuse Verte |
| 8 | Averna |
| 8 | Amaro Montenegro |
| 8 | Ricard |
| 8 | Kahlua |
| 7 | Bailey's |

NON ALCOHOLIC

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|----|-------------------------------|
| 14 | Pentire Coastal Spritz |
| 14 | Pentire Seaward |
| 6 | Martini Floreale |
| 6 | Martini Vibrante |

