

# LOTTI'S

## DINNER

### STARTERS

WILD MUSHROOM SOUP — 9

*Mustard, quinoa, almonds*

BEETROOT CURED SALMON — 10

*Mustard leaves, gin yoghurt, rye bread*

KHOLRABI SALAD — 11

*Sorrel, grilled fennel, perilla leaves, dukka, almond, yoghurt*

RED CABBAGE SALAD — 11

*Karmozijn pear, purple sprouts, mizuna, goat cheese, cranberry dressing*

CHEESE BOARD — 12

*Selection of Dutch handcrafted cheeses, pumpernickel bread, fig & nut cake, beer jam, piccalilli*

BEEF TARTAR — 12

*Cured egg yolk, horseradish, raw mushroom, sourdough crisp*

PUMPKIN RAVIOLI — 12 / 23

*Sage, pickled pumpkin, brown butter*

AMSTERDAM MEAT PLATTER — 14

*Selection of cured, dried and cold smoked meats, pickled vegetables*

### MAINS

180GR PRIME DUTCH BEEF BURGER — 17

*Brioche bun, grilled onions, tomato jam, lettuce, garlic mayo, truffle fries*  
*Add egg, cheese or bacon — 2*

WILD BOAR STEW — 19

*Broccoli rabe, orecchiette, Oedipus stout*

PARSNIP FILO — 19

*Roasted parsnip, parsley root, radish salad, lavender & honey dressing*

BRILL FILET — 23

*Gnocchi, romanesco, wild spinach, cavolo nero, adobo, lemon oil*

WHOLE SEA BASS — 24

*Fennel dressing, spring onion, samphire, french beans, capers lovages*

BABY CHICKEN — 23

*Grilled baby chicken, roasted garlic, lemon-thyme potatoes*

RIBEYE 300g — 30

*Chimichurri sauce, fries*

### SIDES

FIELD GREENS — 4

*Balsamic dressing*

ROASTED VEGETABLES — 4

*Thyme & garlic*

FRIES — 4

*Add truffle — 2*

MAC AND CHEESE — 4

*Sharp cheddar*

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

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**WINE**

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**SPARKLING**

	125ML	BOTTLE
PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i>	8.5	45
COLLET, <i>Brut NV</i>	11.5	52.5
COLLET ROSÉ, <i>Brut</i>		65
VEUVE CLICQUOT YELLOW LABEL, <i>Brut NV</i>		79
RUINART BLANC DE BLANCS, <i>Brut NV</i>		135
RUINART ROSÉ, <i>Brut NV</i>		135

**WHITE**

	150ML	BOTTLE
MIL AROMAS, <i>Merseguera - Sauvignon Blanc, Valencia, Spain</i>	4.5	22
LES P'TIT GALETS, <i>Viognier-Chardonnay, Rhône, France</i>	5	24
CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5.5	27
DOMAINE PEIRIERE, <i>Viognier Reserve, Languedoc, France</i>	6	29
MONTES RESERVA, <i>Chardonnay, Colchagua, Chile</i>	6.75	35
MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
LETH, <i>Grüner Veltliner, Wagram, Austria</i>		38
CASTEL FIRMIAN, <i>Pinot Grigio, Trentino-Alto Adige, Italy</i>		39
GENTIL, <i>Riesling, Pinot Gris, Pinot Blanc &amp; Sylvaner, Alsace, France</i>		49
GAVI DI GAVI, <i>Masseria dei Carmelitani, Piemonte, Italy</i>		49
BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		59
SANCERRE ORIGINE, <i>Loire, France</i>		69
POUILLY-FUMÉ GRANDE CUVÉE, <i>Loire, France</i>		79

**ROSE**

	150ML	BOTTLE
LES P'TIT GALETS, <i>Grenache, Rhône, France</i>	5	25
TARANI, <i>Gamay, Comté Tolosan, France</i>	5.5	30

**RED**

	150ML	BOTTLE
MIL AROMAS, <i>Cabernet Sauvignon - Bobal, Valencia, Spain</i>	4.5	22
LES P'TIT GALETS, <i>Syrah, Merlot &amp; Marselan, Rhône, France</i>	5	25
CAILLOU, <i>Malbec, Comté Tolosan, France</i>	5.5	26
MAN, <i>Shiraz, Coastal Region, South-Africa</i>	7	35
MATSU IL PICARO, <i>Tempranillo &amp; Tinta de Toro, Toro, Spain</i>	8	43
BOURGOGNE CLOS DE LA COMBE, <i>Pinot Noir, Burgundy, France</i>	9	45
MONTES TWINS, <i>Malbec &amp; Cabernet Sauvignon, Colchagua, Chile</i>		45
THE CHOCOLATE BLOCK, <i>Syrah, Grenache Noir, Cabernet sauvignon, South-Africa</i>		75
VALPOLICELLA RIPASSO, <i>Viticole Luciano Arduini, Veneto, Italy</i>		79
CHATEAUNEUF DU PAPE 'LE PARVIS', <i>Ferraton, Rhone, France</i>		80