

LOTTI'S

DINNER

FOR THE TABLE

PASTEL — 7
hung yoghurt, aubergine, harissa

AMSTERDAM MEAT PLATTER — 16
selection of local charcuterie, pickled vegetables

STARTERS

TOMATO BOUILLON — 9
cherry tomato, focaccia, basil

HOXTON CLASSIC BEEF TARTAR — 14
piccalilli, onsen egg, butter lettuce, crostini

HOT SMOKED SALMON — 13
asparagus salad, crème vadouvan

WOOD GRILL

HOXTON BEEF BURGER — 18
*baby gem, vine tomato, burger sauce, homemade pickles, fries
- add cheese, bacon or egg - 2*

RIBEYE — 29
250gr, Lindenhoff, 30 days dry aged, salad, fries, béarnaise

SEA

CATCH OF THE DAY
please ask your server

NORTH SEA PLAICE — 21
fennel, saffron, artichoke, 'zeeuwse' mussels

GRILLED OCTOPUS — 21
fregola, sauce vierge

FIELD

JERUSALEM ARTICHOKE — 15
pear, gorgonzola, watercress, walnuts

HOXTON VEGGIE BURGER — 17
*beetroot, chickpea mayo, homemade pickles, baby gem, charcoal bun, salad, fries.
add cheese or egg - 2*

SIDES

FRIES — 4
add truffle - 2

POTATO GRATIN 'OUDE LEIDSE' — 5

TOMATO SALAD — 6
basil, px vinaigrette

SOURDOUGH BREAD — 4.5
Lindenhoff butter

DUTCH CHEESE BOARD — 14
pumpernickel bread, fig & nuts, appelstroop, quince jam

BURRATA — 14
bbq smoked mini carrots, herb salad, px vinaigrette

LOCAL MIXED GREENS — 12
*cashew, hemp seeds, beetroot, pickled pumpkin
- add chicken - 4.5*

DUTCH CORN-FED CHICKEN — 23
seasonal vegetables, chicken jus vinaigrette, preserved lemon

VEAL LOIN — 24
polenta, artichoke, tomato, pancetta

SUCKLING PIG — 23
flageolet, carrot, orange

FISH & CHIPS — 19
glazed peas, fries, tartar sauce

HALIBUT — 23
miso, sea vegetables, king bolete, corn

TRUFFLE RAVIOLI — 16
gouda gris sec, poached egg, poppy seeds

SPELT & AVOCADO — 14
red bell pepper, tomato, lemon

SEASONAL GRILLED GREENS — 6
sesame

MAC AND CHEESE — 6
topped with crispy panko bread crumbs

SEASONAL VEGETABLES — 6
pine nuts, herb oil

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

LOTTI'S

WINE

		125ML	BOTTLE
SPARKLING	PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i>	8.5	45
	COLLET, <i>Brut NV</i>	11.5	55
	COLLET ROSÉ, <i>Brut</i>		65
	VEUVE CLICQUOT YELLOW LABEL, <i>Brut</i>		79
	RUINART ROSÉ, <i>Brut NV</i>		135
WHITE	LES P'TIT GALETS, <i>Viognier, Rhône, France</i>	4.5	22
	L'ELFO, <i>Pinot Grigio, Veneto, Italy</i>	5	24
	CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5.5	27
	GRUBER, <i>Gruner Veltliner "Klassik", Weinviertel, Austria</i>	6	29
	BODEGAS EYLO, <i>Verdejo, Rueda, Spain</i>	6.5	32
	MONTES ESTATE, <i>Chardonnay Reserva, Colchagua, Chile</i>	7	34
	MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
	LA COTTE MILL, <i>Chenin Blanc, Franschoek, South-Africa</i>		38
	MARTIN CODAX, <i>Albarino, Rias Baixas, Spain</i>		40
	KAIKEN ESTATE, <i>Torrontes, Salta, Argentina</i>		43
	MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy</i>		46
	WOLFBERGER, <i>Gewurztraminer Signature, Alsace, France</i>		48
	BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		50
	SANCERRE "ORIGINE", <i>Sauvignon Blanc, Loire, France</i>		65
	ROSE	LES P'TIT GALETS, <i>Grenache, Rhône, France</i>	4.5
DOMAINE ESTANDON, <i>Cinsault, Syrah & Rolle, Côtes de Provence, France</i>		6	28
RED	LES P'TIT GALETS, <i>Merlot, Rhône, France</i>	4.5	22
	CAILLOU, <i>Malbec, Comté Tolosan, France</i>	5	24
	I MURI, <i>Primitivo, Puglia, Italy</i>	5.5	27
	MAN, <i>Shiraz, Paarl, South-Africa</i>	6	29
	BODEGAS VALDEMAR, <i>Tempranillo, Rioja, Spain</i>	6.5	32
	HOMERUN, <i>Zinfandel, Napa Valley, USA</i>	7	34
	PASSAFINO, <i>Montepulciano, Abruzzo, Italy</i>		38
	MATSU IL PICARO, <i>Tinta de Toro, Toro, Spain</i>		40
	SAN PIETRO CHIANTI, <i>Sangiovese, Tuscany, Italy</i>		43
	LA CONSULTA, <i>Malbec, Mendoza, Argentina</i>		46
	BOURGOGNE 'CLOS DE LA COMBE', <i>Pinot Noir, Burgundy, France</i>		52
	LUCIANO ARDUINI, <i>Valpolicella Ripasso, Veneto, Italy</i>		56
	THE CHOCOLATE BLOCK, <i>Syrah & Cabernet Sauvignon, Franschoek, South-Africa</i>		63
	CHATEAUNEUF DU PAPE 'LE PARVIS', <i>Syrah & Grenache, Rhone, France</i>		70