

# LOTTI'S

## LUNCH

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### FOR THE TABLE

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**PASTEL — 7**  
*hung yoghurt, aubergine, harissa*

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

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### MAINS

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**TOMATO BOUILLON — 9**  
*cherry tomato, focaccia and basil*

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

**BURRATA — 14**  
*bbq smoked mini carrots, herbs salad, px vinaigrette*

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

**GRILLED OCTOPUS — 21**  
*fregola, sauce vierge*

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

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

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

**HOX MONSIEUR — 12**  
*brioche, Dutch ham, Gruyere, salad*

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

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

**SOURDOUGH BREAD — 4.5**  
*Lindenhoff butter*

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

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### ALL DAY BREAKFAST

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**AVO POACHED EGGS — 13**  
*avocado, chilli, sourdough toast*

**LOTTI'S BENNY — 15**  
*poached eggs, Dutch smoked salmon, hollandaise, sourdough toast*

**SWEET POTATO ROSTI — 12**  
*poached eggs, chard salad, dill yoghurt*

**WEEKLY SPECIAL**  
*please ask your waiter*

**GRILLED GRAPEFRUIT — 6**  
*local lemon thyme honey, hung yoghurt and pistachio*

**COCONUT CHIA POT — 7**  
*coconut flakes, goji berries, agave syrup and strawberries*

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### BAKERY

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**MUFFIN — 3**

**HOMEMADE BANANA BREAD — 4**

**CROISSANT — 3**

**DANISH — 3**

**HOMEMADE GINGER CARROT CAKE — 4**

**WORLD FAMOUS APPLE PIE — 5**

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### SIDES

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**FRIES — 4**  
*add truffle - 2*

**LOTTI'S BREAKFAST SAUSAGE — 4**

**STREAKY BACON — 4**

**DUTCH SMOKED SALMON — 7**

**SEASONAL VEGETABLES — 6**  
*herb oil, pine nuts*

**MAC AND CHEESE — 6**  
*topped with crispy panko bread crumbs*

**TOMATO SALAD — 6**  
*basil, px vinaigrette*

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

# LOTTI'S

## WINE

### SPARKLING

	125ML	BOTTLE
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	22
DOMAINE ESTANDON, <i>Cinsault, Syrah &amp; 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 &amp; Cabernet Sauvignon, Franschoek, South-Africa</i>		63
CHATEAUNEUF DU PAPE 'LE PARVIS', <i>Syrah &amp; Grenache, Rhone, France</i>		70