

LOTTI'S

DINNER

FOR THE TABLE

CHARCUTERIE PLATTER — 18
piccalilli, cornichon, Amsterdam onions, crostini

DUTCH CHEESE PLATTER — 22
kletzenbrot, pumpernickel, appelstroop, quince, nuts, crostini

BEETROOT HUMMUS (vg) — 7
hempseed, olive oil, pide

SOURDOUGH (v) — 4,5
lindenhof butter

SMALL PLATES

NORTH SEA CHOWDER — 12
cod, clams, mussels, potato, chives

POTATO LEEK VELOUTÉ (vg) — 9
croutons, cashew

WATERMELON CEVICHE (vg) — 11
perrilla dressing, shiso, pickled ginger, wasabi, sesame

CRAB TARTARE — 16
piment d'espelete, tarragon, pickled carrot, sesame crisp

LARGE PLATES

RIBEYE 250GR — 33,5
padron peppers, café beurre de Paris

HOX CHEESE BURGER — 18,5
*winter tomato, iceberg, gherkin relish, burger sauce, caramelized onions, fries
add fried egg or bacon — 2. add truffle fries — 2.5*

OPEN RAVIOLI (v) — 16
mushroom ragout, parmesan, capers, lavas

DUCK BREAST — 23
vadouvan, carrots, duck confit samosa, celeriac

SALMON — 22
polenta, fennel, antiboise, sugar snap peas

HOT POT (vg) — 19
kombu, smoked tofu, charred cabbage, burnt onion consommé

SIDES

FRIES (vg) — 5
add truffle — 2,5

ROASTED CARROTS (v) — 6
goat yoghurt

YOUNG LEEK (v) — 6
feta, hazelnuts

CRUSHED NEW POTATOES (v) — 6
capers, egg, brown butter

COURGETTE SALAD (vg) — 12
cashews, hempseed, coriander pesto

HOX BEEF TARTARE — 14
piccalilli, onsen egg, butter lettuce, crostini

PICKLED MACKEREL — 13
grated tomato, olive oil caviar, garlic crumble

PUTIGNANO BURRATA (v) — 15
roasted pumpkin, 25y aged px vinaigrette, mango, toasted pumpkin seeds

SLOW COOKED BEEF CHEEKS — 23
orzo pasta, wild spinach, oloroso sherry

CATCH OF THE DAY — 24
**please ask your server*

GRILLED 'POLDER' CHICKEN — 23
roasted carrots, goat yoghurt, chicken jus vinaigrette, preserved lemon

RAVIOLI SOBRASADA — 18
gambas, parmesan, turnip, tenderstem broccoli

MONKFISH CHEEKS — 23
green curry, coriander, bock choy, brown rice

GRILLED BROCCOLI (v) — 16
cumin, feta, romesco, almond

WINTER TOMATO & TOFU (vg) — 6
cucumber, perilla dressing

RICOTTA (v) — 6
cauliflower, romanesco, pine nuts

PADRON PEPPERS (vg) — 6

**Please advise your server if you have any allergies or require information on the ingredients used in our dishes.
All our meat is locally bred and raised in Netherlands*

LOTTI'S

WINE

SPARKLING

PROSECCO 'COL DI LUNA', <i>Glera, Brut NV</i>	8	44
CHAMPAGNE 'BARON FUENTÉ TRADITION', <i>Brut NV</i>	11.5	62
VEUVE CLICQUOT YELLOW LABEL, <i>Brut</i>		79
RUIINART BLANC DE BLANCS, <i>Brut</i>		135
RUIINART ROSÉ, <i>Brut NV</i>		135

WHITE

LES P'TIT GALETS, <i>Viognier, Rhône, France</i>	4.5	22
CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5	24
STEMMARI, <i>Pinot Grigio, Sicily, Italy</i>	5.5	27
LETH, <i>Gruner Veltliner "Terrassen", Niederösterreich, Austria</i>	6	29
MONTES, <i>Chardonnay, Central Valley, Chile</i>	7	33
MARTIN CODAX, <i>Albarino, Rias Baixas, Spain</i>	7.5	35
MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
HERDADO DO ESPORAO, <i>Verdelho, Alentejo, Portugal</i>		41
KAIKEN ESTATE, <i>Torrontes, Salta, Argentina</i>		43
MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy</i>		46
WOLFBERGER, <i>Gewürztraminer Signature, Alsace, France</i>		48
BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		50
SANCERRE "LES BELLES VIGNES", <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 & 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
VILLA WELTER, <i>Dornfelder, Rheinhessen, Germany</i>	5.5	27
I MURI, <i>Primitivo, Puglia, Italy</i>	6	29
GRAN FAMILIA, <i>Tempranillo, Rioja, Spain</i>	7	33
CÔTES DU RHÔNE 'DELAS', <i>Syrah & Grenache, Rhône, France</i>	7.5	35
LUCANTO, <i>Montepulciano, Abruzzo, It</i>		38
CHIANTI, <i>Sangiovese, Tuscany, Italy</i>		43
KAIKEN ESTATE, <i>Malbec, Mendoza, Argentina</i>		46
BOURGOGNE 'REGNARD', <i>Pinot Noir, Burgundy, France</i>		52
WENTE ESTATE, <i>Zinfandel, Livermore Valley, California, USA</i>		56
THE CHOCOLATE BLOCK, <i>Syrah & Cabernet Sauvignon, Franschhoek, South-Africa</i>		63