

LOTTI'S

BRUNCH

FOR THE TABLE

SEEDED FLAT BREAD — 7
hung yoghurt, aubergine, harissa

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

MAINS

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

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

SIDES

FRIES — 4
add truffle - 2

LOTTI'S BREAKFAST SAUSAGE — 4

STREAKY BACON — 4

DUTCH SMOKED SALMON — 7

SOURDOUGH BREAD — 4.5
Lindenhoff butter

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

ALL DAY BREAKFAST

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 server

PANCAKES — 12
fresh berries, homemade maple syrup
add bacon - €2

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

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

BAKERY

MUFFIN — 3

HOMEMADE BANANA BREAD — 4

CROISSANT — 3

DANISH — 3

HOMEMADE GINGER CARROT CAKE — 4

WORLD FAMOUS APPLE PIE — 6

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

DRINKS

COCKTAILS

BLOODY MARY CLASSIC — 9
Vodka, tomato, celery

BLOODY SPICY — 9
Vodka, tomato, chili

NEGRONI SBAGLIATO — 9
Campari, red vermouth, prosecco

BELLINI — 9
Peach, Prosecco

MIMOSA — 9
Orange, Prosecco

PIMM'S CUP — 9
Pimm's, citrus, mint, ginger ale

BEERS & CIDRE

DRAFT

	HALF	0.5L
HEINEKEN - 5%	3.5	6
PERONI NASTRO AZZURRO - 5.1%	3.5	6
WEIHENSTEPHANER WEISS - 5.4%	4	7

LOCAL DRAFT

	HALF	0.5L
TWO CHEFS FUNKY FALCON- 5.2%	5	9
TWO CHEFS COPYCAT KÖLSCH - 4.5%	5	9
OEDIPUS OFFLINE WHITE ALE- 4.5%	5	9
OEDIPUS GAIA IPA - 7%	5	9

BOTTLED

HEINEKEN - 5%	5
HEINEKEN 0% - 0%	5
BROUWERIJ T'IJ ZATTE TRIPEL - 8%	6
JOPEN ADRIAAN WIT - 5%	6
JOPEN HOPPENBIER BLONDE - 6.8%	6
JOPEN MOOIE NEL IPA - 6.5%	6

CIDRE GALIPETTE DOUX or BRUT - 4% - 4.5% 5.5

WINE

SPARKLING

	125ML	BOTTLE
PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i>	8.5	45
COLLET, <i>Brut NV</i>	11.5	55

WHITE

	150ML	BOTTLE
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 RESERVA, <i>Chardonnay Reserva, Colchagua, Chile</i>	7	34

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
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