

Lunch / Sandwiches (11.30 am - 4.00 pm)

CROQUE MONSIEUR "BURGUNDY LOTJE'S STYLE"

Bechamel / gruyere / parmesan cheese / ham / red onion compote / (vegetarian possible) // 9,00

SPICY TUNA SALAD

Lightly spicy crayfish / egg / onion / little gem lettuce / bell pepper / fennel // 16,00

JAPANESE SANDWICH

In-house smoked salmon / egg salad / wakame / kewpie mayonnaise / furikake / horseradish // 12,50

BRAND & LEVIE CHEDDAR / JALAPEÑO SAUSAGE

Nacho crunch / corn / chipotle mayonnaise / chimichurri // 14,50

GROOTMEESTER VEGETABLE CROQUETTE OR VEAL CROQUETTE

Fried oyster mushroom / Parmesan cheese / truffle mayonnaise // 11,50

VEAL SALAD "VITELLO TONNATO STYLE"

Veal salad / Granny Smith / pickle / egg / onion / tuna mayonnaise // 9,50

PAN FRITTATA

Potato / pancetta / vegetables / egg / Gouda mozzarella (vegetarian possible) // 9,00

Soup

(11.30 am - 9.30 pm)

CHEF'S SOUP

Ask our wait staff about our soup // 8,00

SPANISH TOMATO SOUP

Roasted pointed pepper / chorizo / crouton / romesco sauce / parmesan // 8,50

Shared dining or order for yourself? It's all possible. Our dishes are smaller in size so you can taste more flavours during your visit!



SCAN THE QR CODE FOR THE SPECIALS



EST. *Wine Dine* 2010

LOTJE

RESTAURANT

Menu

Our dishes (also for sharing)

PANI PURI

In-house smoked salmon / beet / dill yogurt sauce // 9,00

SCALLOPS

Nduja / butter / fennel / bell pepper / bacon / crusty bread // 15,00

CRISPY LASAGNA / "CHEF'S FAVOURITE"

Romesco / Parmesan cheese / rocket / olive // 14,50

BEEF TATAKI

Caponata / balsamic / Reypenaer / red onion / straw fries // 19,00

SOUTH AMERICAN CAJUN PRAWN

Chimichurri / dip bread // 17,50

BURRATA

Roasted pumpkin / cherry tomato / pine nuts / olive oil / chili flakes / thyme // 14,50

BEEF TENDERLOIN MEDALLIONS

Oyster mushroom / gnocchi / black garlic gravy / Aceto balsamic vinegar // 19,00

VITELLO TONNATO "LOTJE STYLE"

Braised veal / gravy / crispy potato / tuna sauce / capers // 15,00

HAMBURGER

Beef / pretzelbun / crispy pancetta / sweet and sour cucumber / Korean mayonnaise / red onion compote / old cheese / spicy corn // 16,50

FRIED COD

Fennel / tomato / Pernod / tarragon / crayfish // 15,00

SPECIAL FISH / MEAT

Depending on what our valued suppliers bring, ask the wait staff or check the QR-code // varying price

Sides

LINGUINI PASTA

Candied garlic / butter / parsley / parmesan cheese // 6,00

SEASONAL VEGETABLES FROM THE OVEN

Pine nuts / sultana / thyme // 6,00

FRIETHOES FRIES WITH MAYONNAISE // 5,50

CAESAR SALAD

Little gem / egg / tomato / cucumber / bacon / parmesan cheese / red onion / Caesar dressing // 8,00

ROSEVAL POTATOES

Citrus / thyme / sea salt // 5,50

Bites

(11.30 am - 10.00 pm)

JAMON IBERICO

Pan con tomate // 12,50

WARM CHIA-SPELT BREAD

Chef's butter / tapenade // 9,50

LOTJE'S BREAD

Raclette cheese / onion / aioli // 9,50

LOADED FRIES

Sweet potato / truffle mayo / parmesan cheese / crispy pancetta // 7,00

BITTER BALL "8 PIECES"

Mustard / mayonnaise // 9,00

VARIOUS HOT APPETIZERS "10 PIECES"

Mustard mayonnaise / Korean mayonnaise // 12,50

SHRIMP CROQUETTES "6 PIECES"

Cocktail mayonnaise // 13,50

INDIAN SAMOSAS

South American salsa / spicy mayonnaise // 8,00

Dessert

BASQUE CHEESECAKE

Orange / coffee / ice cream // 7,00

DAME BLANCHE 2.0

Vanilla / bourbon ice cream / chocolate cremeux / caramel-choco-velvet sauce // 8,50

AFFOGATO

Vanilla ice cream / espresso // 6,50
Supplement chocolate // 3,00

AFFOGATO TIRAMISU // 8,00

Supplement chocolate // 3,00

WARM APPLE STRUDEL "CHEF'S FAVOURITE"

Maple walnut ice cream / candied nuts // 11,50