

Eggs & Co.

Eggs any style on toast	€ 6
Mixed berries, yogurt & homemade granola	€ 6
Fresh seasonal fruit salad	€ 6
Avocado & poached eggs on toast	€ 12
Eggs Royal, Benedict, Florentine	€ 12
Smoked salmon & scrambled eggs	€ 12
Full English breakfast	€ 14

Sandwiches & Salads

All Sandwiches are served with fries

Winter garden salad	€ 10
Salmone marinato	€ 18
<i>Salmon marinated in red beetroots & ginger foam</i>	
Chicken Caesar salad	€ 14
<i>Bacon, quail eggs, baby gem, Parmesan, croutons & mustard mayonnaise</i>	
Grilled aubergine ciabatta	€ 12
<i>Mozzarella, basil pesto</i>	
Ham & cheese sandwich	€ 12
Smoked salmon, cream cheese, avocado sandwich	€ 14
Cheeseburger & fries	€ 16

Starters & Mains

Soup of the week `	€ 7
Zucchini fritti	€ 7
Burrata Caprese	€ 15
<i>Heritage tomatoes & basil</i>	
Maccheroni, tomato & basil sauce	€ 10
Fagottini pasta alla Norma	€ 12
<i>Eggplant, Sicilian ricotta cheese, tomato sauce & basil</i>	
Risotto ai carciofi	€ 35
<i>Risotto Carnaroli with artichoke & taleggio</i>	
Grilled sea bass	€ 20
<i>Aubergine provencal & pesto sauce</i>	
Slow cooked 1/2 Poule Noir	€ 23
<i>Marinated in Grolsch beer & roasted potatoes</i>	
New York Steak	€ 38
<i>Entrecôte dry age 400g, roasted potatoes & jus</i>	

Dessert

5&33 Tiramisú	all@10
<i>Mascarpone & Illy coffee</i>	
Italian vanilla cheese cake	
<i>Seasonal forest fruit, ricotta & cookies</i>	
Selection of homemade ice cream & sorbet	

5and33blog
@5and33
5and33
5and33.nl

What's on at
5&33 gallery?

'Karawan'

Bastiaan Woudt

05 April – 29 May



Sunday Brunch Available Sundays from 12pm to 5:30pm

If you suffer from any food allergies or intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

Bubbles

Franciacorta Extra Brut, 9/55
La Montina, Italy NV

Perrier Jouët Brut, Reims, France NV 14/84
Reims, France NV

Whites

Grillo 'Sei Corone' Sibiliana Vini 5.5/27
Sicily, Italy 2014, aromatic pleasantly dry, easy drinking

Pinot Grigio 'l'Elfo', Cantine Sacchetto 8/39
Veneto, Italy 2015, white blossom flavours, refined dry

Riesling Trocken, Weingut Schönlaub 7/35
Pfalz, Germany 2015, fresh cut white flowers, ripe yellow apple, dry

Divinum Chardonnay & Viognier 7/34
Languedoc, France 2015, aromatic, flowery flavours, citrus

Numen Chardonnay, Paolo 10/48
Puglia, Italy 2014, full bodied, wood matured, citrus

Pink

Pinot Grigio delle Venezie 'Blush' 6/29
Cantine Sacchetto
Venice, Italy 2015, very pale pink, dry, light & fresh

Reds

Nero d'Avola 'Sei Corone' Sibiliana Vini 5.5/27
Sicily, Italy 2015, ripe dark fruit, touch of spice, round & velvety

Valpolicella Classico Superiore, Recchia 9/44
Veneto, Italy 2013, fresh red & black fruit, ripe cherries, touch of oak

Rioja Crianza Sierra Cantabria 9.5/46
Rioja, Spain 2012, one year in oak matured, vanilla & lightly spicy

Zolo Malbec Classic, Fincas Patagonicas 6/30
Mendoza, Argentina 2015, dark coloured & robust

Chianti Classico DOCG, Tenuta di 13/60
Castelvecchi
Tuscany, Italy 2011/12, classic style Chianti, oak matured & rip forest fruits

Aperitives

Negroni @ 5&33 10
Tanqueray Gin, Campari, Carpano Antica

Sexy monkey 16
Monkey 47 & Fever Tree Tonic

The fine Dutch 13
Vermouth & East Iperial Yuzu Tonic

Paris Paris 13
St. Germain Elderflower & 1724 Tonic Water

Draft Beer

Peroni Nastro Azzurro 4

Bottled Beer

Heineken 5

Grolsch Weizen 5

Grolsch seasonal beer 5

Grolsch Beugel 5.5

Corona 6

Non alcoholic Stender 4

Juices

Orange, Grapefruit, Apple

Water

Still or Sparkling 750ml 6

Coffee

Espresso, Espresso Macchiato 3.5

Double espresso, Americano 4

Cappuccino, Caffè Latte 4

Hot Chocolate 4.5

Tea

Fresh Mint 4.5

Earl Grey, Breakfast, Jasmine Chung 4
Hao, Verveine, Roiboos