

## Starters

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Soup of the week	8
Zucchini fritti	8
Burrata Caprese <i>Heritage tomatoes &amp; basil</i>	15
Beef fillet tartare <i>Herb croutons, capers, marinated yolk &amp; aged mustard</i>	15
Selection of prime 5&33 cured meats	19
Selection of cheeses	16

## Mains

Maccheroni, tomato & basil sauce	10
Fagottini pasta alla Norma <i>Eggplant, Sicilian ricotta cheese, tomato sauce &amp; basil</i>	13
Grilled sea bass <i>Aubergine provençal &amp; pesto sauce</i>	20
Slow cooked 1/2 Pollo all birra <i>Marinated in Grolsch beer &amp; roasted potatoes</i>	24
New York Steak <i>Entrecôte dry age 400g, roasted potatoes &amp; jus</i>	40

## Salads & Sandwiches

Spring garden salad	10
Tuna tartare Favignana style <i>Yellowtail tuna, capers, mint, celery, onion &amp; lemon sorbet</i>	18
Chicken Caesar salad <i>Bacon, quail eggs, baby gem, Parmesan, croutons &amp; mustard mayonnaise</i>	14
Grilled aubergine ciabatta <i>Mozzarella, basil pesto &amp; fries</i>	12
Ham & cheese sandwich & fries	12
Smoked salmon, cream cheese, avocado Sandwich & fries	14
Cheeseburger & fries	16

What's on at  
5&33 gallery?

**'Karawan'**  
**Bastiaan Woudt**  
**05 April – 29 May**

## Desserts

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5&33 Tiramisú <i>Mascarpone &amp; Illy coffee</i>	10
Italian vanilla cheese cake <i>Seasonal forest fruit, ricotta &amp; cookies</i>	10
Selection of homemade ice cream & sorbet	9

**Socialize**  
**@5and33**  
**#5and33**  
**5and33.nl**



**Lunch** Available in the bar from 12:00 pm to 5:30 pm

*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, La Montina, Italy NV	9/55
Perrier Jouët Brut, Reims, France NV Reims, France NV	14/84

## Whites

Grillo 'Sei Corone' Sibiliana Vini Sicily, Italy 2014, <i>aromatic pleasantly dry, easy drinking</i>	5.5/27
Pinot Grigio 'l'Elfo', Cantine Sacchetto Veneto, Italy 2015, <i>white blossom flavours, refined dry</i>	8/39
Riesling Trocken, Weingut Schönlaub Pfalz, Germany 2015, <i>fresh cut white flowers, ripe yellow apple, dry</i>	7/35
Divinum Chardonnay & Viognier Languedoc, France 2015, <i>aromatic, flowery flavours, citrus</i>	7/34
Numen Chardonnay, Paolo Puglia, Italy 2014, <i>full bodied, wood matured, citrus</i>	10/48

## Pink

Pinot Grigio delle Venezie 'Blush' Cantine Sacchetto Venice, Italy 2015, <i>very pale pink, dry, light &amp; fresh</i>	6/29
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## Reds

Nero d'Avola 'Sei Corone' Sibiliana Vini Sicily, Italy 2015, <i>ripe dark fruit, touch of spice, round &amp; velvety</i>	5.5/27
Valpolicella Classico Superiore, Recchia Veneto, Italy 2013, <i>fresh red &amp; black fruit, ripe cherries, touch of oak</i>	9/44
Rioja Crianza Sierra Cantabria Rioja, Spain 2012, <i>one year in oak matured, vanilla &amp; lightly spicy</i>	9.5/46
Zolo Malbec Classic, Fincas Patagonicas Mendoza, Argentina 2015, <i>dark coloured &amp; robust</i>	6/30
Chianti Classico DOCG, Tenuta di Castelvecchi Tuscany, Italy 2011/12, <i>classic style Chianti, oak matured &amp; rip forest fruits</i>	13/60

## Aperitives

Negroni @ 5&33 <i>Tanqueray Gin, Campari, Carpano Antica</i>	10
Sexy monkey Monkey 47 & Fever Tree Tonic	16
The fine Dutch Vermouth & East Iperial Yuzu Tonic	13
Paris Paris St. Germain Elderflower & 1724 Tonic Water	13

## Draft Beer

Peroni Nastro Azzurro	4.5
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## 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	5
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## Water

Still or Sparkling 750ml	6
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## 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 Hao, Verveine, Rooibos, Darjeeling	4