

Starters

	€
Zuppa di orzo e porcini <i>Barley soup with miso & mushrooms</i>	8
Zucchini fritti	8
Burrata Caprese <i>Heritage tomatoes & basil</i>	15
5&33 Beef tartare <i>Herb croutons, capers, marinated yolk & aged mustard</i>	15
Selection of prime 5&33 cured meats	19
Selection of cheeses	16

Mains

Maccheroni, tomato & basil sauce	10
Risotto agli asparagi <i>Risotto carnaroli, roasted hazelnuts, green & white asparagus</i>	18
Grilled sea bass <i>Aubergine provençal & pesto sauce</i>	20
Pollo all birra <i>Slow cooked ½ chicken marinated in Grolsch beer & roasted potatoes</i>	24
Rib eye & fries (250 g) <i>House steak on the grill</i>	26

Salads & Sandwiches

Summer garden salad	10
Salmon carpaccio <i>Smoked salmon, rocket salad, lime, mint & radish</i>	14
Chicken Caesar salad <i>Bacon, quail eggs, baby gem, Parmesan, croutons & mustard mayonnaise</i>	14
Vegan ciabatta <i>Eggplant, zucchini, bell peppers, pinenuts cream & salad</i>	12
Ham & cheese sandwich & fries	12
Tuna fillet sandwich <i>Cream cheese, avocado & fries</i>	14
Cheeseburger & fries	16

**What's on at
5&33 gallery?**
**Faces of Aruba by Raymond
Rutting & Marco Borsato**
1st June – 27th August

Desserts

	€
5&33 Tiramisú <i>Mascarpone & Illy coffee</i>	10
Italian vanilla cheese cake <i>Strawberries, ricotta & cookies</i>	10
Summer fruit salad	9
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, 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

Draft Beer

Peroni Nastro Azzurro 4.5

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

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 Hao, 4
Verveine, Rooibos, Darjeeling

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