

## 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

Ham & cheese	12
Grilled aubergine, mozzarella & basil pesto ciabatta	12
Nizzarda salad with smoked mackerel, green beans, potatoes, quail eggs & Dijon mustard	13
Seasonal garden salad	10
Chicken Caesar salad	14
5&33 Cheeseburger	16

## Starters & Mains

Minestrone with basil pesto & pearl barley	€ 7
Burrata, heritage tomatoes & basil	13
Zucchini fritti	7
Fries	5
Goat cheese ravioli, aubergine, pine nuts & basil	15
Risotto Carnaroli with asparagus & Parmesan cheese	15
Grilled sea bass with aubergine provencal & pesto sauce	20
Free range half chicken & roast potatoes	23
Grilled Côte de Boeuf (350g), rosemary potatoes & jus	40

## Dessert

5&33 Tiramisú	all @ 9
Italian vanilla cheese cake & fresh fruit	
Selection of homemade ice cream & sorbet	

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**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	€	Reds	€	Aperitif	€
Prosecco 'Millesimato' DOC Brut <i>Bosco del Merlo, Italy 2013</i>	8/45	Pionero Merlot Viña Morandé, <i>Rapel Valley, Chile 2013, Round &amp; Velvety</i>	5.5/27	Campari & Tonic Aperol spritz	9 9
Prosecco Rosta Brut <i>Bosco del Merlo, Italy</i>	8/45	Negroamaro del Salento, <i>Paolo Leo, Puglia, Italy 2012</i>	6/29	<b>Draft Beer</b>	
Franciacorta Extra-Brut <i>La Montina, Italy, NV</i>	11/55	Organic Nero d' Avola, Tannu, BIO <i>Sicily, Italy 2012</i>	7/34	Peroni Nastro Azzuro Pilsner Urquell	4 4
Champagne Taittinger, Brut, <i>Reims, France, NV</i>	14/79	Valpolicella Classico Superiore <i>Recchia, Veneto, Italy 2012</i>	9/44	<b>Bottled Beer</b>	
<b>Whites</b>		Primitivo di Manduria Paolo Leo <i>Puglia Italy 2013</i>	9/44	Heineken Corona Grolsch Seasonal Beer	4.5 5 4
Grillo 'Sei Corone' IGP Terre <i>Sicily, Italy 2014,</i>	5.5/27	Nebbiolo d'Alba "Il Principe", Michele Chiario, <i>Piemonte, Italy 2012</i>	10/49	<b>Juices</b>	
Pionero Sauvignon Blanc <i>Viña Morandé, Casablanca Valley, Chile</i>	6/29	Zolo Malbec Reserva, fincas <i>Patagonics Mendoza Argentina 2011</i>	11/54	Orange, Grapefruit Apple	4 4
Verdicchio dei Castelli di Jesi, <i>Piersanti Marche, Italy 2013</i>	7/34	Cabernet Sauvignon Gran Reserva <i>Vina morande, Maipo Valley Chile 2011</i>	12/55	<b>Water</b>	
La Petite Source, Prestige Chardonnay & Viogner, <i>Languedoc, France 2013</i>	7/34	<b>Pinks</b>		Still or Sparkling 750ml	5.5
Pinot Grigio l'Elfo, Cantine Sacchetto, <i>Veneto, Italy 2013</i>	8/39	La Petite Source rosé IGP Pays d'Oc, <i>Languedoc, France, 2014</i>	5.5/27	<b>Coffee</b>	
Grillo 'Timpune' Caruso & Minini <i>Sicily, Italy 2013</i>	10/49	Pinot Grigio delle Venezie <i>'Blush' La Delizia, Venice, Italy 2013</i>	6/29	Espresso, Espresso Macchiato Double espresso, Americano Cappuccino, Caffè Latte Hot Chocolate	3 3.5 3.5 3.5
Grüner Veltliner, Weingut Diem, <i>Weinviertel, Austria 2013</i>	11/50	Chateau de Brigue Rosé 'Prestige' <i>Côtes de Provence, Provence, France 2013</i>	9/44	<b>Tea</b>	
Santa Chiara, Terre Nobili, <i>Calabria, Italy 2013</i>	12/55	Sancerre Rosé Domaine Franck Millet, <i>Loire, France 2013</i>	51	Earl Grey, Breakfast, Jasmine Chung Hao, Verveine, Roiboos, Fresh Mint,	3
Gavi di Gavi, Rovereto, <i>Piemonte, Italy 2012</i>	13/60				