

Eggs

Avocado & Poached Eggs <i>Lime, black pepper, sourdough</i>	12
Benedict or Royale	12
Florentine	10
Omelette <i>Ham & Old Gouda cheese</i>	11
Smoked Salmon & Scrambled Eggs <i>Sourdough</i>	13
Full English breakfast <i>Two eggs any style, bacon, sausages, tomatoes, Portobello mushrooms, baked beans, sourdough</i>	14

Sandwiches & Salad

Roasted Beetroot & Kale Salad <i>Chicory, sweet potato, cauliflower, cashew nuts</i>	15
Chicken & Avocado salad <i>Baby Gem, burnt corn, grain mustard dressing</i>	15
5&33 Bacon Cheese Burger <i>200g beef, lettuce, tomato, chips</i>	16
Roasted Ham & Old Amsterdam Cheese <i>Sourdough, mustard, butter, mixed leaves</i>	15

Aperitivo

Enjoy a selection of delicious bites
with your first round of drinks!

Daily from 17:00 - 20:00

Available from 12:00 am 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 member of staff.

Starter

Zucchini Fritti	8
Burrata Bio <i>Heritage tomatoes, basil</i>	15
Sweet Potato Soup <i>Crème fraîche & chives</i>	9
King Crab on Brioche <i>Burnt corn, pea shoots & spicy avocado</i>	16
Black Truffle Tagliolini <i>Butter & parmesan</i>	20

Large

Roasted Halibut <i>Braised black cabbage, lemon</i>	30
Courgette Spaghetti <i>Preserved tomatoes, pistachio, basil, smoked ricotta</i>	23
Duck Ragout Tagliatelle <i>Aged Pecorino</i>	25
Half Roast Corn Fed Chicken <i>Lemon, rosemary & jus</i>	25

Sides

Sautéed Spinach	8
Hand Cut Fries	6
Roasted Sweet Potato, Salsa Verde	6

Sweets

Vanilla Cheesecake <i>Wild berries</i>	9
Tiramisú	9
Ice Cream & Sorbet Selection <i>Ask for the daily selection</i>	7

What's on at
5&33 Gallery?
Unseen The Beatles
by Robert Whitaker

24th of January to 17th of March

5and33.nl

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Bubbles

Franciacorta Extra Brut La Montina, Italy NV	9	55
Champagne Perrier-Jouët Brut Reims, France NV	14	84

Whites

Pecorino 'Collemorino' Fratelli Barba Abruzzo, Italy 2018 <i>Fresh and aromatic, white blossom and white fruit, touch of typical bitterness</i>	6.5	32
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Dashwood Sauvignon Blanc Marlborough, New Zealand 2018 <i>Very aromatic, grapefruit, juicy and dry, grassy</i>	8	37
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Chardonnay 'Numen' Paolo Leo Puglia, Italy 2017 <i>Rich, full bodied, vanilla & oak</i>	9	48
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Pinot Grigio 'Tudajo' Bosco del Merlo Veneto, Italy 2017 <i>Full and round taste, dry with a touch of spiciness ripe apple and orange blossom</i>	7	36
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Riesling Weingut Schönlaub Pfalz, Germany 2016 <i>Typical white flowery nose, lychee and ripe white peach beautiful acidity, long aftertaste</i>	7.5	39
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Sancerre Domaine Laporte Loire, France 2017 <i>Classic wine from Sauvignon Blanc, grassy, green herbs, citrus, elegant, long finish</i>	14	69
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Pink

Pinot Grigio delle Venezie Sacchetto Venice, Italy 2017/18 <i>Very pale pink, dry, light, fruity & fresh</i>	6	29
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For more, other wines please ask our wine list.

Vintages may vary, please ask our staff.

Reds

Montepulciano d'Abruzzo 'Collemorino' Barba Abruzzo, Italy 2017 <i>Fresh red and dark fruit, juicy, easy drinking, pleasantly dry</i>	6.5	32
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Pinot Noir 'Réserve Saint Jacques' Languedoc-Roussillon, France 2016 <i>Elegant, lightly coloured, small fresh red fruit</i>	6.5	32
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Shiraz 'Don't Tell Gary' Mc. Pherson Victoria, Australia 2016 <i>Robust red, black pepper and strong black fruit, expensive oak</i>	9	44
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Zolo Malbec Classic, Fincas Patagonicas Mendoza, Argentina 2016/18 <i>Dark coloured and robust, black fruit and flowery aroma's, touch of oak</i>	7.5	36
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Chianti Classico 'Capotondo' Castelveccchi Tuscany, Italy 2015 <i>Classic style Chianti, oak matured, ripe forest fruit with hints of herbs</i>	12	60
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Barolo 'La Morra' Elio Filippino Piedmont, Italy 2013 <i>Elegant Barolo, beautiful mix of matured red and black fruit and touch of truffle</i>	16	79
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Aperitifs

5&33 Negroni Tanqueray Gin, Campari, Carpano Antica	10	
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The Night Owl Bareksten Botanical Gin, London Essence Tonic, Grapefruit, pomegranate seeds	15	
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Pearl Grey Bobby's Gin, Earl Grey liquor, passion fruit syrup, lemon, Fever Tree Clementine Tonic	14	
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Sunset in Sorrento Tanqueray Lovage, Aperol, Angostura bitter, thyme honey, lime juice, topped with Fever Tree Clementine Tonic	8	
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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

Soft drinks

Soft drinks	3.5
Premium Soft drinks	6

Juices

All @ 5

Water

Acqua Panna 750ml.	6
San Pellegrino 750ml.	6

Coffee

Liquor Coffee	8
Hot Chocolate	4.5
Freddo espresso	4.5
Freddo cappuccino	4.5
Double espresso, Americano	4
Cappuccino, Caffe Latte	4
Espresso, Espresso Macchiato	4.5

Tea

Fresh mint	4.5
Damman Selection	4