

Counter

San Daniele <i>24 month cured aged ham, Italy</i>	11
Saucisson de sanglier <i>Wild boar sausage, France</i>	14
Iberico Bellota 5j <i>5 year cured ham, Spain</i>	15
Parmigiano Reggiano <i>24 months aged</i>	10
Picon Bejes Tresviso <i>Aged bleu cheese, Spain</i>	10
Brunet <i>Fresh goat's cheese, France</i>	10
Cantabrico Anchovies, E.V.O.O	17
Ossetra Caviar, 30g <i>Blinis & crème fraîche</i>	60
Green Olives	7
Selection of Cured Meats & Cheeses	25

Starter

Zucchini fritti	8
Charred Cauliflower <i>Yohini, hazelnuts, parsley</i>	12
Burrata Bio <i>Heritage tomatoes, basil</i>	15
Yellow Tail Carpaccio <i>Jalapeño & Yuzu Dressing</i>	16
Goat's Cheese Ravioli <i>Sun-dried tomatoes, pine nuts, basil</i>	14
King Crab On Brioche <i>Burnt corn, pea shoots & spicy avocado</i>	16
Soft-shell Crab Fritti <i>Lime, chilli, & coriander</i>	16
Beef Carpaccio <i>Foie Gras, black truffle</i>	16
Roasted Beetroot & Kale Salad <i>Chicory, sweet potato, cauliflower, cashew nuts</i>	15
Sweet Potato Soup <i>Crème fraîche, chives</i>	9

Large

Roasted Halibut <i>Braised black cabbage, lemon</i>	30
Courgette Spaghetti <i>Preserved tomatoes, pistachios, basil & smoked ricotta</i>	23
Duck Ragout Tagliatelle <i>Aged Pecorino</i>	25
Braised Lamb Shoulder <i>Sautéed wild mushrooms</i>	28
Lobster Spaghetti <i>Cherry tomatoes, garlic & chilli</i>	28
Rib Eye Steak, 300g <i>32 day aged beef, jus</i>	34
Tagliolini Black Truffle <i>Butter & parmesan</i>	39
Grilled Wild Sea Bass 1.3 kg <i>Chimichurri & Amalfi lemon</i>	67
Roast Corn Fed Chicken 1.5kg <i>Lemon, rosemary & jus</i>	49
Tomahawk 1.5kg <i>32 days dry aged beef</i>	79

To Share

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Sides

Sautéed Spinach	8
Hand Cut Fries	6
Roasted Sweet Potato, Salsa Verde	6
Sautéed Wild Mushrooms	9
Heritage Tomatoes & Basil	7

Sweets

Vanilla Cheesecake <i>Wild berries</i>	9
Tiramisu	9
Mille-Feuille <i>Hazelnut, Chantilly, chocolate</i>	9
Crème Caramel <i>Lemon & honeycomb</i>	9
Chocolate Fondant <i>Passion fruit sorbet</i>	10
Apple Crumble <i>Vanilla ice cream</i>	8
Ice Cream & Sorbet Selection <i>Ask for the daily selection</i>	7

Aperitivo

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

Daily from
17:00 - 20:00

What's on at 5&33 Gallery?

'Frazzled Fictions'

by:
Rietveld
Photography
Students

from:
10th of May

Instagram: @5and33
Facebook: 5and33
Twitter: 5and33
Website: 5and33.nl



Available from 5:30 pm to 11:00 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

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

Whites

Pecorino 'Collemorino' Barba Abruzzo, Italy 2018 <i>Fresh and aromatic, white blossom and white fruit, touch of typical minerality</i>	6.5	32
Dashwood Sauvignon Blanc Marlborough, New Zealand 2018 <i>Very aromatic, grapefruit, juicy and dry, grassy</i>	8	37
Chardonnay 'Numen' Paolo Leo Puglia, Italy 2017 <i>Rich, full bodied, vanilla & oak</i>	9	48
Pinot Grigio 'Tudajo' Bosco del Merlo Veneto, Italy 2017 <i>Elegant, pleasantly dry, touch of vanilla</i>	7	36
Riesling Weingut Schönlaub Pflaz, Germany 2015/16 <i>White flowers, lychee and ripe white peach</i>	7.5	39
Sancerre Domaine Laporte Loire, France 2017 <i>Classic Sauvignon Blanc, grassy, green herbs, citrus, elegant, long finish</i>	14	69

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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Reds

Montepulciano d'Abruzzo 'Collemorino' Abruzzo, Italy 2017 <i>Fresh red & dark fruit, juicy, easy drinking, pleasantly dry</i>	6.5	32
Pinot Noir 'Réserve Saint Jacques' Languedoc-Roussillon, France 2016/17 <i>Elegant, lightly coloured, small fresh red fruit</i>	6.5	32
Shiraz 'Don't tell Gary' Mc. Pherson Victoria, Australia, 2016/17 <i>Robust red, black pepper and strong dark fruit, expensive oak</i>	9	44
Zolo Malbec Classic Mendoza, Argentina 2018 <i>Dark coloured and robust, black fruit and flowery aroma's touch of oak</i>	7.5	36
Chianti Classico 'Capotondo' Tuscany, Italy 2015 <i>Classic style Chianti, oak matured, ripe forest fruit with hints of herbs</i>	12	60
Barolo 'La Morra' Elio Filippino Piedmont, Italy 2013 <i>Elegant Barolo, beautiful mix of matured refined red and black fruit and truffle</i>	16	79

Aperitifs

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

Draft Beer

Peroni Nastro Azzurro	4.5
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, Caffè Latte	4
Espresso, Espresso Macchiato	3.5

Tea

Fresh mint	4.5
Damman Selection	4

For the complete winelist, please ask your waiter.

Vintages may vary, please ask our staff.

