


## Eggs & Co.

Eggs any style on toast	€ 6
Mixed berries, yoghurt & homemade granola	€ 6
Fresh seasonal fruit salad	€ 6
Avocado & poached eggs on toast	€ 12
Eggs Royal, Benedict or Florentine	€ 12
Smoked salmon & scrambled eggs	€ 12
Full English breakfast	€ 14

## Sandwiches & Salads

Seasonal garden salad 	€ 8
Quinoa salad & prawns <i>Feta cheese, baby gem lettuce &amp; cherry tomatoes</i>	€ 14
Chicken Caesar salad <i>Bacon, quail eggs, baby gem lettuce, Parmesan cheese, croutons &amp; mustard dressing</i>	€ 14
Vegetarian baguette  <i>Zucchini, brie, red onion chutney &amp; fries</i>	€ 12
Ham & cheese sandwich <i>Cotto ham, Old Amsterdam cheese &amp; fries</i>	€ 12
BBQ pulled pork sandwich <i>Wholegrain bread, pickles &amp; fries</i>	€ 14
5&33 Cheeseburger <i>Angus beef, cheddar cheese, lettuce, tomatoes &amp; fries</i>	€ 16



## Starters & Mains

Zuppa di patate rosse al rosmarino  <i>Red potato soup, crispy onion &amp; rosemary</i>	€ 8
Zucchini fritti 	€ 8
Burrata Caprese   <i>Heritage tomatoes &amp; basil</i>	€ 15
Maccheroni melanzane & ricotta cheese  <i>Tomato &amp; basil sauce, eggplant, Taggiasche olives</i>	€ 16
Tagliolini gamberi & zucchini <i>Homemade tagliolini, prawns, zucchini &amp; cherry tomatoes</i>	€ 18
Trancio di Salmone alla griglia <i>Grilled salmon fillet, lettuce, tomatoes, avocado, lime &amp; chilli</i>	€ 24
Petto di pollo ai funghi <i>Chicken breast, Portobello mushroom, potato purée &amp; jus</i>	€ 24
Rib eye & fries <i>House steak (250g) from the grill</i>	€ 26

**What's on at  
5&33 gallery?**

**Sober Industries 10 Year Anniversary**

28<sup>th</sup> of September - 15<sup>th</sup> of November

Chef's favorite   
Vegetarian dish 

## Desserts

all @ 10

5&33 Tiramisú <i>Mascarpone &amp; Illy coffee</i>	€ 8
Italian vanilla cheesecake <i>Strawberries, ricotta &amp; cookies</i>	€ 8
Selection of homemade ice creams & sorbets	€ 15

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**Sunday Brunch** Available Sundays from 12pm 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.*

## Bubbles

Prosecco Spumante Millesimato Brut Bosco del Merlo, Italy 2017	Glass € 8	Bottle € 45
Franciacorta Extra Brut La Montina, Italy NV	9	55
Perrier-Jouët Brut, Reims, France NV Reims, France NV	14	84

## Whites

Grillo 'Sei Corone' Sibiliani Vini Sicily, Italy 2017 <i>Aromatic, pleasantly dry, easy drinking</i>	5.5	27
Inzolia 'Sidone' Terre Siciliani Sicily, Italy 2017 <i>Full, juicy taste, dry with a long finish</i>	6.5	32
Langhe Arneis Luca Bosio Piemonte, Italy 2017 <i>Elegant, flowery, dry, mineral &amp; citrus</i>	7	35
Sauvignon Blanc Dashwood Marlborough, New Zealand 2017 <i>Very aromatic, grapefruit, passion fruit, grassy</i>	8	37
Chardonnay 'Numen' Paolo Leo Puglia, Italy 2016 <i>Rich, full bodied, vanilla &amp; oak</i>	10	48

## Pink

Pinot Grigio delle Venezie 'Blush' Cantine Sacchetto Venice, Italy 2017 <i>Very pale pink, dry, light &amp; 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

Nero d'Avola 'Sei Corone' Sibiliana Vini Sicily, Italy 2017 <i>Ripe dark fruit, touch of spice, round &amp; velvety</i>	Glass € 5.5	Bottle € 27
Pinot Noir Pays d'Oc Réserve Saint Jacques Languedoc-Roussillon, France 2016 <i>Elegant, lightly coloured, small fresh red fruit</i>	6.5	32
Salice Salentino 'Limitone dei Greci' Puglia, Italy 2013/15 <i>Soft &amp; elegant, plums, cherries, truffle &amp; black pepper</i>	7	32
Dolcetto d'Alba 'Sori Capelli' Elio Filippino Piemonte, Italy 2017 <i>Smooth with character, ripe red fruit, touch of truffle</i>	8	38
Rioja Crianza Sierra Cantabria Rioja, Spain 2014/15 <i>One year in oak matured, vanilla &amp; lightly spicy</i>	10	45

## Aperitifs

5&33 Negroni Tanqueray Gin, Campari, Carpano Antica	10
Sexy Monkey Monkey 47 Gin & Fever Tree Tonic blackberries & lemon grass	16
The Fine Dutch Vermouth & East Imperial 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, Darjeeling, Jasmine Chung Hao, Verveine, Rooiboos	4